

EXTRA SPECIAL SHOE SALE

CLOSING OUT ALL SHORT LINES

Our stock is too large, and prompt and drastic action is necessary to bring it down to where it should be at this season of the year. The result is all to the advantage of the buyer of shoes, for the following prices are again proof that when Wernmark put on a sale it is a real one. Don't fail to take advantage of this opportunity to buy fine merchandise at a fraction of its value.

150 Pairs of Women's Shoes
Broken lines, odd sizes, but **\$2.85 2 pr** good shoes—in spike heels **for \$5.00**

Brown velvet spike pump, Regular \$6.50, now \$1.95	Brown Oxford, double sole, low heel, regular \$5.85, now \$3.95
Patent pump, spike heel. Regular \$5.50, now \$3.35	Black and Brown oxford, low heel. Regular \$5.50, now \$3.45
Patent Tie Spike Pump. Regular \$5.50, now \$3.35	Men's fine oxfords, formerly \$6.50, now \$3.90
Black kid strap, arch, Cuban heel. Regular \$8.00, now \$4.85	Men's fine oxfords, formerly \$7.50, now \$4.90
	Men's English Brogues, formerly \$8.50, now \$5.85

One lot of Children's Shoes marked at . . . **\$1.48**

One lot of Children's Shoes marked at . . . **\$1.98**

Sale Continues Balance of This Month

This sale is for cash only, and there will be no lay aways and no refunds. To be sure of getting what you want, at these prices, be there early.

WERNMARK'S

204 East Second St.

The Dalles, Oregon

Pine Grove Items

Mr. and Mrs. Roy Woodside from Portland are visiting at the Laughlin home this week.

The friends of little Leonard Cox are glad to know that he is improving in health, he being a very sick boy when taken to The Dalles hospital about two weeks ago. He has trouble with his heart and kidneys, caused by the after effects of scarletina.

Frank Richardson and wife and the latter's small sister, Hope, spent Monday and Tuesday last at Clackamas lake, trying their luck at fishing.

John Maroney of Sandy was a visitor on the upper Flat last Sunday. He sold his homestead here 22 years ago and left for the valley, last Sunday being his first visit here since then. He had his friend, Mr. Baker, with him.

Reuben Walters had the misfortune of breaking his arm last Wednesday. He was riding a road grader on a timber hillside, when the grader struck a root and threw him to the ground, breaking both bones near his left wrist. Dr. Elwood was called to the act the break.

The dance at Linns was well attended last Saturday night. It was almost broken up by a bunch of rough necks, but they were put out, the dance going on smoothly the rest of the night.

Dorothy and Alice Davis will not be home during vacation. They plan on getting work at Eagle Point during the summer months and enter High school there again next year.

Neat Cans in Neat Kitchens



WITH the new movement for beauty in industrial design, the New York Art Center has been kept busy styling products—everything from automobiles to cement sacks. Women, especially, are demanding beauty in utilitarian things.

Rockwell Kent's name on the margin of wallpaper makes American designed papers compete, for the first time, with imported papers. Winold Reiss, brilliant Viennese designer, produces beautiful accessories for milady's dressing table.

The kitchen, too, is coming in for its share of beauty. Not the luxurious beauty of the drawing-room, or the exotic beauty of the boudoir, but beauty that lies in simplicity and orderliness. Cans, for example, wear their neatest labels to appear on the shelves of modern Polly Prim. When she dons her polka-dot apron to harmonize with her polka-dot curtains and shelf covers, she opens

the door of her kitchen cabinet to gaze on a row of cans that are far more modern than those of her mother's day.

An Artistic Array

There are low oval cans of salmon, tall stately cans of asparagus, flat golden cans of sardines, and a flock of others which are modern in form. Their labels are colorful without being gaudy, and artistically designed to catch the eye of the beauty-loving housewife. Many of them are suggestive of their contents. That tall golden-brown can, for example, holds a treasure of golden-brown ginger-snaps, and that smaller creamy-hued container is filled with rich creamy milk. And beholding this beauty in useful things, what housewife is not eager to serve more attractive meals—pleasing to the eye as well as the palate?

Wapinitia Jottings

Mr. and Mrs. Walmer and sons, Lonnie and Anton, and daughter, Fordine, from Portland were guests of Miss Velma Teschner at her home in Wapinitia last week.

More De Lore and Anton Walmer were dinner guests at Mrs. G. R. Bell's home Sunday.

Tony Allen visited at the G. R. Bell home on Friday last.

Anton Welmer, Misses Velma and Zelma Teschner and Lou Delco were guests at the home of Mrs. M. DeLore Sunday.

UNITY OF ACTION VITAL NEED

Farmers Must Organize if They Desire to Prosper

The Wheat Grower's Journal of Kansas in analyzing the financial ills of the farmer concludes: "No other manufacturer but the farmer thinks of letting others carry his products to the consumer. The farmer produces blindly and sells his stuff the same way. He doesn't know what it cost him to raise a crop; he doesn't ask anything for it; consequently he receives fre-

quently a price that is far below cost of efficient production. That will continue to be the way of farmers until they organize. The business can never be on a permanently successful basis without some unity of action. Say what you will, but the grower whose so-called independence keeps him from supporting the farm board is a menace to his industry and a brake on the wheels of progress. It cannot be urged too strongly upon growers that the 'independent' farmer is following the way of destruction to himself and to his industry."

FARM REMINDERS

Measured by carlot shipments alone, the Oregon commercial egg production business has increased 300 per cent since 1925.

The European of Dusty Vein walnut aphid which has appeared in certain sections of Oregon and feeds on the midrib and veins of the leaves of walnut trees, can be controlled by dusting with a 2 per cent nicotine dust applied with a powder duster, says the Oregon Experiment station. Early morning applications is necessary to avoid air current which lessen the effectiveness.

Before the potato improvement campaign was started by the county agent staff of Oregon State college, nearly all fields of potatoes in the state carried large amounts of disease. Now, in the principal potato producing counties, it is difficult to find fields carrying a high percentage of diseased plants. In most counties, at present, nearly every potato field traces back to certified seed.

As a means of protection against thieves, more than 400 poultrymen in Oregon have had their poultry tattooed and the brand registered through county agents' offices. Most of these have been turkey growers.

Effective results in spraying depend to a large extent on use of proper methods in preparing and combining sprays, and on correctly timing their application. A spray program for Oregon, issued in a bulletin form by the Oregon Experiment station at Corvallis gives detailed instructions. The bulletin may be had from county agents, or by writing to the experiment station.

HOME POINTERS

When blanching fruits or vegetables, time and trouble can be saved by placing them in a wire basket, plunging the basket into boiling water for the required number of minutes and lifting out again by the handle.

A more flaky pie crust will result if the fat is cut into the flour and left in fairly large particles. It is well to fold and roll the dough several times to form separate layers with air held between them. An attractive appearance can be obtained

by brushing the top of the pie carefully with milk or water before putting in the oven.

A meringue will be less likely to fall if one-fourth teaspoon of baking powder is mixed into it. Careful regulations of heat also plays a large part in keeping a meringue tender and fluffy.

Fewer tears will be shed in extracting the juice from an onion if it is cut in halves and pressed in a lemon squeezer that if it done by the usual method of grating.

Like all dried foods, coconut is better if the moisture that has been removed by evaporation is returned to it before it is used in cooking. A good way to do this is to pour enough sweet milk over the coconut to cover it and let it stand in a cool place for an hour or more. Then drain it in a wire strainer, pressing as dry as possible. The coconut will be nearly as delicious as when newly grated. The milk may be saved to cook with.

OREGON NEWS NOTES

West Linn—Bids received for the construction of \$16,000 sanitary sewer system.

Oregon Caves—Bids will be opened May 31 for installing lighting system in Oregon Caves.

Hood River—Construction of \$15,000 Yausi Bros. building progressing steadily.

E.tacada—Portion of market road No. 2 will be paved soon two miles east of this town.

Klamath Falls—Klamath Business college moved to Odd Fellows building.

New train service established for handling of logs between Chinchalo, the logging camp of Kesterson Lumber company, and Klamath Falls.

Klamath Falls—Stroud's Bootery formally opened.

Union—Farmers' Cooperative Creamery company will build creamery plant here.

Bids received for surfacing Baker-Pleasant Valley section of Old Oregon Trail.

Bend—Construction of new addition to Pilot Butte Inn here will be completed and ready for business by Decoration Day.

Klamath Falls—Ralph Egers constructing two-story apartment house at Eighth and Walnut.

Marshfield—Plans proposed for construction of new St. Monica's church edifice.

Eugene—\$400,000 big auxiliary power plant will be constructed here. La Grande—Tranchell and Parelius received contract for building new \$150,000 railroad depot here.

VETERANS' GRAVES MARKED

World War Soldiers' Graves Receive Markers

Through the efforts of the local post of the American Legion the graves of three veterans of the late war were marked with suitable monuments recently. The monuments were given by the national government and have been placed at the head of the graves of Delbert McCoy at Kelly cemetery; Sidney G. Mulvany and Alfred Nice, both buried in the Wamic cemetery. Other deceased veterans will receive recognition in the form of monuments at a later time.

TEACHERS' EXAMINATION

Notice is hereby given that the County Superintendent of Wasco county, Oregon, will hold the regular examination of applicants for state certificates at the court house, The Dalles, as follows: Commencing Wednesday, June 11th, 1930, at 9 o'clock a. m. and continuing until Saturday, June 14, 1930, at 4 o'clock p. m.

CALL FOR PUBLIC MEETING

All persons owning or paying taxes on "NON-TILLABLE," commonly called grazing lands, in Wasco county east of the Deschutes river, are requested to meet at Shaniko at 1:30 p. m. on Saturday, June 4th, next.

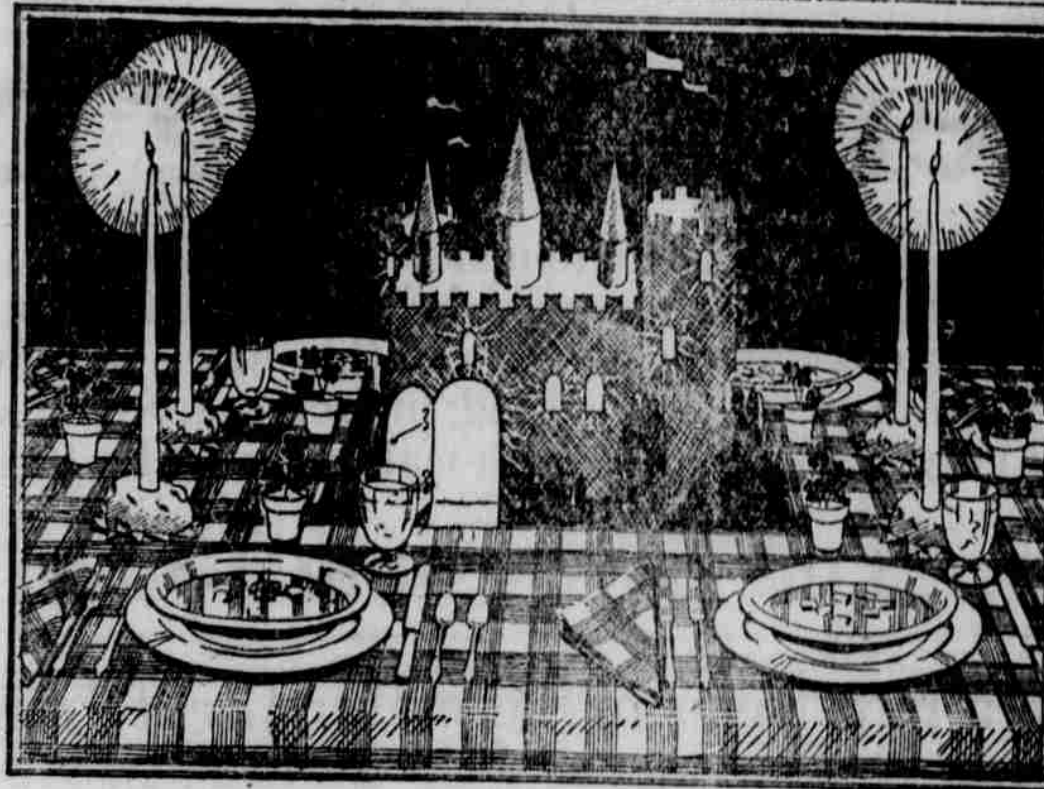
Object: To determine the real average of such lands, to discuss the rate of which they are and should be assessed for taxable purposes and to take action as may seem advisable in th premises.

J. W. Fisher,
A. M. Bennett,
J. J. Brogan,
E. E. McGreer,
H. C. Rooper,
and many others.

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A ST. PATRICK'S DAY DINNER

WHY not "pig together" this St. Patrick's Day? This is an old Irish expression for inviting one's neighbors in for roast pig and festivities on their beloved March 17—and for real spontaneous fun we have yet to find a better holiday for entertaining. Anything goes at a St. Patrick's dinner.

Your living room will take on an Emerald Isle atmosphere with the lights softened by green shamrock shades and the bowls filled with green carnations. A rack full of clay pipes beside the fireplace will provide after-dinner smokes when the guests sit before the blaze and tell their best Pat-and-Mike stories.

Games—if your guests are the game sort—may be as un-grown-up as you please. Men like an excuse to play marbles, and since this is a typical Irish street-gamin game, you might supply each guest with a green net bag of marbles and organize the guests into groups to play marbles "for keeps." The heaviest-winner should be so elated with his success that he will be willing to do a "stunt" for the losers—like shooting an exhibition game.

Table Decorations

By all means buy some green-and-white checkered gingham cloth and make a cover for your dining-table. You will find it is most decorative and also gives the keynote of informality. And since no one ever quite outgrows a love for castles, why not build an Irish castle for a center-piece? It can be simply constructed with board and covered with crepe-

paper which comes in stone-wall design. Vari-colored lights gleaming from wax-paper windows give a fascinating color-effect which may be supplemented for actual lighting requirements by green candles in potato holders.

The place-cards may be tagged to tiny pots of growing shamrocks, but be sure to leave space above the name for each guest to write his own limerick, the last lines of which must rhyme with his name—whether it be Jones or Paderewski.

And now as to eats—because all sons of St. Pat have a soft spot in their hearts or stomachs or somewhere for food. Doesn't this green menu strike you as good to eat as well as to look at?

- Cream of Asparagus Soup
- CROUTONS
- Baked Spinach Souffle
- Broiled Squab on Toast
- Potato Croquettes with Mint Jelly
- Dressed Water Cress
- Shamrock Rolls
- Radishes
- Olives
- Tipperary Tarts
- Salted Pistachio Nuts
- Green Bon Bons

It's a menu that is really simple to prepare and if you'll don your Dublin apron in the morning, you can have things almost ready prepared so there'll just be finishing touches when the guests arrive.

You can use the canned asparagus soup because it is most delicate in flavor, and it may be party-fied by simply topping with whipped cream and serving with croutons. Whip the cream beforehand, of course, and place next to the ice.

Baked Spinach Souffle is made by preparing a white sauce with five melted tablespoons of butter blended with five and one-half tablespoons flour, adding two cups milk and cooking until smooth and creamy. Four cups of boiled or canned spinach should be finely chopped and added to the white sauce with three tablespoons butter and four eggs which have been beaten until light. Season with salt and a little paprika. Pour into buttered molds and set in a pan of hot water. Bake for one hour in an oven 350 degrees F.

Other Irish Foods

Mint Jelly: Dissolve three and one-half tablespoons gelatin in one-half cup cold water and pour over the gelatin a syrup made of two cups of water and one and one-half cups sugar. Steep fresh, washed mint leaves in a cup of boiling water for an hour. Squeeze through a piece of cheese-cloth and press out all of the moisture. Add this mint to the gelatin and sugar mixture and add also a tablespoon of lemon juice.

Tipperary Tarts may be made in the morning and served cold for dessert. Combine a No. 2 can of apple sauce with one-half cup sugar, the juice and grated rind of one lemon and four well-beaten egg yolks. Fold in the four stiffly-beaten egg whites. Line small tart or muffin tins with pastry; fill with the mixture and bake, having the oven hot at first until the crust is well set, then reducing the heat. When done remove from the oven; sprinkle a little grated cheese over each tart while it is still hot.