

**Birthday Dinner Party**

An enjoyable dinner party was given at the home of Mr. and Mrs. Wm. Ayers last Sunday, the occasion being Mr. Ayers' birthday, the gentleman being just 59 years young that day. A splendid dinner was served and the occasion was a most pleasant one. The affair was planned as a surprise for Mr. Ayers, but he says he has become so accustomed to Mrs. Ayers' good dinners that an extra good one does not surprise him much. Those present Sunday were: Mr. and Mrs. Creede Owen and children, Mr. and Mrs. Quackenbush and son, Mrs. R. P. Matteson and Walter Matteson.

Born—At Condon, Ore., Sunday morning, Feb. 3, to Mrs. Florence Clark Harlan, a son.

**Ben West for State Treasurer**

Ben F. West, of Salem, present assessor of Marion county, and an old newspaper man, has announced his candidacy for the Republican nomination for State Treasurer. Mr. West has a large acquaintance throughout the state, has a pleasing personality, a clean record, takes a good picture, and the brevity and "punch" of his platform as set forth on his card, "A Representative of All the People," has a good sound.

D. S. Brown, George Schott, Henry Wilkins and Frank T. Hurlburt were Condon men in attendance at the Royal Arch Degree conclave in Session in Heppner last week.

**EUROPE NEEDS FOOD**

**Food Administration Declares It is an Absolute Sin to Waste Food—Food Has Become Sacred.**

Europe is still sending an insistent call for more food. We must send it if the war is to go on efficiently. If we eat it all we cannot ship it, and the food administration has already tried to picture how much that wheat is needed by people who will starve if they do not get it, the food administration states.

"For the least bit of heedlessness on your part in food conservation some one somewhere in the world must suffer privation," an official statement declares. "The food administration has mastered the problem of America's food in such a way that every ounce of food conserved and kept in the currents of trade goes to an empty stomach in Europe.

"It is an absolute sin to waste food. Food has become sacred. Food means life; it means somebody's life, and you cannot escape responsibility. There is no waste of food among the allied nations."

**WAR BREAD COSTLY TO BRITISH GOVERNMENT**

Every year the British government pays \$200,000,000 toward the cost of that nation's war bread. That is the principal reason why English bread prices are lower today to the consumer than in America. Incidentally the British bread is much poorer than the American.

Great Britain has taken over all home grown grain, bought at an arbitrary price, and all imported wheat bought in markets of the world at prevailing prices. This is turned over to the mills by the government at a price that allows the adulterated war bread loaf of four pounds to sell at 18 cents. The one pound loaf sells for 5 cents, and the two pound loaf costs 9 cents.

In milling, however, 14 per cent. more flour is extracted from the wheat than in America. And there is a compulsory adulteration of 20 per cent. and an allowable adulteration of 50 per cent.

Compared with American bread, the British product is only about 65 per cent. pure at its best.

In France, under conditions somewhat similar, but with a larger extraction, the four pound loaf sells for 18 cents.

**AMERICAN SAVINGS WILL MEASURE WHEAT EXPORTS**

"We have already exported the whole of the surplus of the 1917 wheat harvest, over and above the normal demands of our own population. It is necessary, therefore, for the food administration to restrict export of wheat so as to retain in the United States sufficient supplies to carry our own people until the next harvest.

"Therefore all exports of wheat from now forward are limited entirely to volume of saving made by the American people in their consumption of wheat and wheat products.

"We continued wheat shipments for December as far as our situation allowed, but even with all the conservation made we were still unable to load several hundred thousand tons of food stuffs urgently required by the allied nations during the month of December alone."

HERBERT HOOVER.

**WHEAT-CORN YEAST BREAD.**



Wheat-corn bread is more nutritious than bread baked with wheat flour alone. Thousands of American families today are using this mixed flour bread, and in so doing are enabling America to provide more wheat flour for the allies. Here's a tested recipe for this bread: Take one and a half cups of milk, water or a mixture of the two; one-half cube compressed yeast, one and a half teaspoons salt, one tablespoon sugar, one tablespoon of fat if desired, one cup cornmeal and two cups wheat flour.

Put one and a half cups of water, the cornmeal, salt, sugar and fat (if used) into a double boiler and cook twenty minutes. The water is sufficient only to soften the yeast a little. Allow the yeast to cool to about the temperature of the room and add the flour and yeast mixed with the rest of the water. Knead thoroughly, make into loaf, place in pan of standard size, allow to rise until nearly fills the pan and bake 45 or 50 minutes. It is hardly practicable to use a greater percentage of cornmeal than this even in emergencies, for bread so made differs very little from baked bread. Less cornmeal can be used and in such a case the general method given above may be followed.

It is possible to make a yeast raised corn bread without first cooking the cornmeal. In this case not more than one cupful of meal should be used to four cupfuls of flour. In other respects the bread is mixed and baked as in the above recipe.

**BIG CORN CROP IS NOW MOVING**

**More Than 3,000 Million Bushels Raised in 1917—Gives Big Surplus.**

**SAVES WORLD FOOD SITUATION**

**America Beginning Greatest Corn Consumption in History, Using Cereal in Many Delicious Dishes.**

Corn, America's greatest cereal crop, is now moving rapidly to market.

More than 3,000 million bushels—30 bushels for every man, woman and child in America—were raised in 1917. It was a mighty crop. The actual increase is about 500 million bushels. And this extra store of grain is coming on to the market in the nick of time, since the American wheat surplus has been sent to help feed famine threatened Europe.

Just as it happened in the Colonial days, the War of the Revolution, and the Civil War, corn has actually become the nation's mainstay.

In the entire list of America's food commodities there is no item that is better than corn. In puddings, bread, corn pone, and as hominy combined with meat or eggs, corn is without a peer. Housewives are fast learning the large number of delicious dishes that may be made with corn and their families are benefiting by an increased use of the cereal. Corn, more than any other cereal, contains all of the elements essential to maintaining life and health.

In order that the fighting men abroad and in the army camps at home may be fed, and in order that actual famine may be kept from the nations associated with America in the war, the citizens of America are finding corn products delicious and palatable on "wheatless days" and glory in the fact that "wheatless days" here mean more wheat for the war worn allied nations in Europe.

England, France and Italy must be fed from America's great storehouse. They will get some corn—especially Italy—but most of their grain shipments must be wheat. Their ability to use corn is small compared to the facilities they have for using wheat. And it is the opinion of officials in Washington that the present is no time to try and change the eating habits of Europe.

America's greatest use of corn will be in the form of corn bread and corn meal, mixed with wheat in the making of leavened bread.

Mixed with 80 per cent. wheat flour, corn meal can be used in bread making, producing a loaf more nutritious than bread baked with wheat alone. It is a fact corn millers will verify that dozens of the large American bakers have been successfully using a corn flour in bread making for several years.

Hominy grits, served at breakfast with a poached egg, or eaten at any other meal with meats or gravy, is another use of corn that will become unusually popular during the war.

Corn syrup to sweeten corn cakes, and corn oil for use in all kinds of cooking, are two more products that are already welcomed in thousands of American homes.

**THE UNITED STATES FOOD ADMINISTRATION SAYS:**

Food saving is in its essence the daily individual service of all the people. Every group can substitute, and even the great majority of thrifty people can save a little—and the more luxurious elements of the population can, by reduction to simple living, save much. This means no more than that we should eat plenty, but wisely and without waste.

**Food Will Win the War**

A LARGE part of the world is coming to the position that Belgium is in; coming to the stage where the primary and important thing in life is enough food to keep alive.

Food has now taken a dominant position in the war. The American people must prepare themselves to sacrifice far more than was at first thought necessary.

The cold facts are: France, Italy and England have just enough food to keep them going ten or twelve weeks. When America's food shipments stop—the allied nations begin stumbling into this slender store and begin a swift march into actual famine conditions—which would mean defeat in short order.

Europe then must live on America's surplus. Your saving increases our available stocks just that much and actually feeds some person in the countries with which we are associated in our war against the Central Powers.

Our surplus wheat has already been shipped to the allies.

U. S. FOOD ADMINISTRATION

**High-Class Stallions and Mares**

We are prepared to furnish to the stockmen of Morrow county the very highest class of Registered animals in Percherons, Belgians, English Shires, Hackneys and Coaches.

**Registered Kentucky Jacks a Specialty**

We can sell this stock to responsible parties, when desired, on easy payments with no cash down and at eight per cent interest.

**A. C. RUBY CO.**

Carl Smith, General Agent for Eastern Oregon  
Headquarters at Palace Hotel

Stock quartered at Stewart's Livery Barn

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**Home Products for Home People**

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WHITE STAR FLOUR—GRAHAM—WHOLE WHEAT  
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McATEE & AIKEN, Props.  
ICE CREAM and CARD  
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**Gilliam & Bisbee**

ARE prepared to furnish the Farmers and Stock Growers with all kinds of Machinery and Extras for their 1918 requirements.

Extras are going to be hard to get and we would advise the going over of all machinery NOW and ordering the Extras, and have all machinery adjusted and ready for use when the time comes to use it. Take our word for it, if you wait until the Extras are needed you may not be able to get them and there will be no time to waste in 1918.

**Gilliam & Bisbee**

"We Have it, Will Get it or it is Not Made"

**People's Cash Market**

HENRY SCHWARZ, Prop.

All Kinds of Fresh and Salt Meats

Poultry and Lard

Phone Main 73

**Notice**

From and after this date the price of all electric lamps of from 10W to 40W capacity will be 30 cents each, instead of 25 cents, the former price. This advance is made necessary by the advanced wholesale price to us.

HEPPNER LIGHT & POWER CO.  
Heppner, Ore., Feb. 8, 1918.

**For Sale**

Fifty (50) head good work mules. Twenty-five (25) head fine, big mares. If you need any stock in this line it will pay you to inspect these animals.

GUY BOYER,  
Heppner, Ore.

A marriage license was issued Monday to Francis O. McLaughlin and Miss Sarah C. Dougherty.

Herald only \$1.50 per year.

**HEPPNER BAKERY**

Where Purity and Quality count

Fresh Bread, Pies, Cookies, Doughnuts, etc., baked every day

Special Attention given Orders for Parties, etc.

W. C. BOWLING, Prop.  
HEPPNER, OREGON

**HARDMAN GARAGE**

BLEAKMAN & RAU, Props.

Courteous and Efficient Service by  
Courteous and Competent Workmen  
Accessories, Supplies, Expert Vulcanizers  
Guaranteed Tire Service

HARDMAN, OREGON

**YOU COOK YOUR FOOD—WHY NOT YOUR TOBACCO?**

YOU know what broiling does to steak, baking to a potato—and toasting to bread.

In each case flavor is brought out by cooking—by "toasting."

So you can imagine how toasting improves the flavor of the Burley tobacco used in the Lucky Strike Cigarette.

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