#### THE HEPPNER HERALD, HEPPNER, OREGON

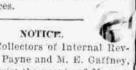
#### TUESDAY, JANUARY 25, 1921.



he slipped, and in falling his hand was crushed between the ice block B. F. Swaggart, proprietor of the

Oregon Jack Farm, north of Lexington, was in town Monday for a shovisit. Mr. Swaggart has recently been notified by Wm. E. Morton, sec retary of the Standard Jack and Jennett Registry of America, of Kansas City Mo., that he has been chosen as an honorary vice-president o that organization.

A Victim of Circumstances-Some newspapers are born ome achieve lateness becaus aziness, and some have latenes thrust upon them by poor gasoline of ack of electric current. Certain in s that no reputable newspaper was ever late because of any fault on the part of the office force, unless might be the devil who stayed out too late at a ball game or wrestling matea and fulled to get the office at fed and the office swept out a an early hour. Any fellow who lacks sufficient imagination to establish an aubi when noted has business in a country newspaper of fice. In cases like this the Herald force are in the same boat with all of their broke and near-broke friends and neighbors-victims of circumstances.



Deputy Collectors of Internal Revenue H. O. Payne and M. E. Gaffney who will assist the people of Morrow county in making and filing their income tax returns for the year 1920, will be at Heppner court house Feb. 7 to 10 inclusive, and at Ione Feb.

11 to 12 inclusive. 38-39 J. A. WATERS, County Clerk.

NOTICE OF SALE OF ESTRAYS. Notice is hereby given that on January 5, 1921, I took up the following described horses and the same will be sold at public auction at my place on section 14, south east of the city of Boardman at 2 o'clock p. m., Febbucking snow drifts for the fun of ruary 10, 1921, unless redeemed beit. Mr. Cochran had to travel 250 fore that date by their owner or own-

One brown filly coming three years miles from Heppner as the crow flies. old, branded on right stifle but undistinguishable.

38-40

RAY L. BROWN, Boardman, Oregon

#### in the Road"

SATURDAY, JANUARY 29th-Special Benefit Matince in the afternoon (see mention elsewhere in this issue of the Herald). In the evening Ly-one & Moran in "EVERYTHING BUT THE. TRUTH," and a Star comedy, "Belle and Bill."

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### LEASE FOR SALE

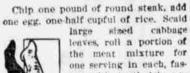
I have for sale lease on 960 acres, including all necessary stock and machinery. 700 acres good wheat land, of which 350 acres are in crop this year.

This Offered at a Bargain if Taken at Once.

Roy V. WHITEIS REAL ESTATE and INSURANCE ST. PATRICK HOTEL

Mr. and Mrs C. Darbee are spend- Frank Gilliam is spending his an ing the week in Portland, where hual vacation in Portland ticking is their daughter. Miss trwendolyn, the hardware convention with, per graduates from Washingtono high haps an occasional peep at Masonischool, doings, doings, 11 1 1 1 1 1 1 1 1 K

#### HUNGARIAN STEAK.



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leaves, roll a portion of the meat mixture for one serving in each, fasten with toothplcks until five portions are made. Put in a kettle. cover with water and cook one hour. Season with paprika, thicken the gravy and serve, Spiced Steak. -- Melt

two tublespoonfuls of butter, fry one large onton minced in it until a rich brown; take out the onlon. Cut one flank stenk in pieces, dredge with flour, fry in the butter, take out the ment, add two cupfuls of hot water, three tablespoonfuls of vinegar, one tenspoonful of mustard, one tenspoonful of salt and one-half teaspoonful of pepper. Thicken the gravy, put in a casserole and cook one hour. This will serve six people.

Nut Balls .- Take one cupful of chopped cold veni, add 12 chopped almonds, one egg, one-half tenspoonful of sait, pepper to taste. Mix and roll into balls, place in a baking pan and pour over one cupful of rich, highly sensoned tomato sauce. Serve on a platter garnished with water cress.

Tomato Aspic,-Tuke two cupfuls of omato bolled with one slice of onton. one teaspoouful of salt, one-eighth of a tenspoonful of pepper, boll 20 minutes and strain. Add two tablespoonfuls of gelatin, dissolve in onehalf cupful of cold water, celery salt; salt and bay leaf may be added to the first mixture before boiling. Strain and pour luto a mold and cool.

Celery With Cheese .- Cut the coarser stalks of celery and cook unill tender in boiling salted water. Place a layer of the cooked celery in a buttered baking dish, cover with a layer of rich, well sensoned white sance, sprinkle generously with grated cheese and repeat with another layer of each. Finish the top with buttered crumbs and bake until the crumbs are brown

Fruit Punch,-Shred four oranges and two lemons. Add two cupfuls of water for each cupful of pulp, and sweeten to inste. Flavor with a small bottle of grupe juice.

nellie Maxwell

# **1920 IS GONE**

-And with it has gone our profits, as well as yours. The past year has been a hard one for everyone alike. The farmer and stockgrower had to take immense losses-and so did we.

-WE HAVE TAKEN OURS-Our inventory has been taken and the losses crossed off. We are not going to say how great they have been-they were enough.

#### -WE ARE GLAD IT IS OVER.

-Every article in this store has been reduced regardless of its first cost, and marked right down to and below its present worth on the markets of the world.

-Let's forget 1920 and get together and push for a successful and prosperous 1921.

-We cannot do it all, and neither can you. But if we all get together and push, and push hard, things will come out all right.

COME IN SEE WHAT WE ARE DOING TO MAKE

## **1921 PROSPEROUS FOR YOU** MINOR & CO.

"GOOD GOODS"

Heppner, Oregon