

DR. F. E. FARMOR
DENTIST
Office upstairs over Postoffice
Heppner, Oregon

DR. R. J. VAUGHAN
DENTIST
Permanently located in the Odd Fellows building, Rooms 4 and 5.
Heppner, Oregon

A. D. McMURDO, M. D.
PHYSICIAN & SURGEON
Office in Patterson Drug Store
Trained Nurse Assistant
Heppner, Oregon

C. C. CHICK, M. D.
PHYSICIAN & SURGEON
Trained Nurse Assistant
Office upstairs over Postoffice
Heppner, Oregon

WOODSON & SWEET
ATTORNEYS-AT-LAW
Office in Masonic Building
Heppner, Oregon

SAM E. VAN VACTOR
ATTORNEY-AT-LAW
First National Bank Building
Heppner, Oregon

S. E. NOTSON
ATTORNEY-AT-LAW
Office in Court House
Heppner, Oregon

FRANCIS A. McMENAMIN
LAWYER
Roberts Building, Heppner, Ore

F. H. ROBINSON
LAWYER
IONE, OREGON

ROY V. WHITEIS
Fire Insurance writer for best Old Line Companies.
Heppner, Oregon

E. J. STARKEY
ELECTRICIAN
House Wiring a Specialty
Heppner, Oregon
Phone 872

E. E. MILLER
"The Old-Time Auctioneer"
He Sticks and Stays
Reasonable Rates for Sales
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HEPPNER SANITARIUM
DR. J. PERRY CONDER
Physician-in-Charge
DR. PARIS T. RICHARDS
Associate Physician
Treatment of all diseases. Isolated wards for contagious diseases.

FIRE INSURANCE
WATERS & ANDERSON
Successors to
C. C. PATTERSON
Heppner Oregon

THE MOORE HOSPITAL
NOW OPEN TO THE PUBLIC
For Surgical and Medical Patients
Entire New Equipment. Large Modern Surgery.
DR. C. C. CHICK, M. D.
Physician and Surgeon
Phone Main 532

MATERNITY HOME
MRS. G. C. AIKEN, HEPPNER.
I am prepared to take a limited number of maternity cases at my home. Patients privileged to choose their own physician.
Best of attention and care assured.
Phone 395

LEGAL NOTICES

NOTICE OF FINAL SETTLEMENT.
Notice is hereby given that the undersigned has filed his final account in the matter of the Estate of Guy N. Corey, deceased, and the County Court of the State of Oregon has appointed Monday, the 5th day of December, 1921, at the hour of 10 o'clock in the forenoon of said day, as the time, and the County Court Room in the Court House at Heppner, Oregon, as the place, of hearing and settlement of said final account. Objections to said final account must be filed on or before said date.
L. A. DORLE, Administrator.

NOTICE FOR PUBLICATION.
Department of the Interior, U. S. Land Office at The Dalles, Oregon, Oct. 31, 1921. NOTICE is hereby given that Joseph H. Campbell of Heppner, Oregon, who, on January 15, 1917, made Homestead Entry No. 017845, for N 1/4 NW 1/4, Section 13, Township 3 South, Range 26 East, Willamette Meridian, has filed notice of intention to make three-year proof, to establish claim to the land above described, before J. A. Waters, United States Commissioner, at Heppner, Oregon, on the 15th day of December, 1921.

THESE FARMERS BUILD WORLD'S FIRST TEMPLE OF AGRICULTURE

IT HOUSES FARM BUREAU AND OTHER FARM ENTERPRISES, HAS COMFORT FOR MEN AND WOMEN, AND A MEETING HALL—WHERE WILL NEXT TEMPLE BE BUILT?

Special Correspondence
GALLUP, N. M., Dec. 6.—The farmers of Dona Ana County, New Mexico, have as their official home at Las Cruces the first Temple of Agriculture in the world. The brick structure is located within two blocks of the heart of the business district, and houses the offices of the Farm Bureau and its co-operative and marketing associations, the officers of the Elephant Butte Irrigation District of the New Mexico, Texas Rio Grande project, and several departments of the United States Reclamation Service.

Ten thousand dollars, the cost of the building, will be absorbed in ten years through a saving in rentals, which amount to \$1,000 annually. Thus the members of the Farm Bureau and the irrigation district will not be called upon to pay a single dollar for the property.

The front part of the first floor of the Temple is devoted to business offices occupied by "Governor" J. H. Evans, secretary; Nathan I. Keiter, chief accountant, and Miss Rose Johnson, stenographer, of the irrigation district; and by W. J. Ball, superintendent of irrigation; M. B. Moore, special fiscal agent; Lewis Davis, time and cost-keeper; Miss Agnes Lallance and Clyde Baker, water recorders, and W. H. Shillito, hydrographer.

Back of these are the offices of H. H. Brook, president, and August Wolf, service director, of the irrigation district; S. S. Hookland, general manager of the Farm Bureau Marketing Association; Robert C. Stockdale, county agricultural agent; M. Ayers, plant quarantine inspector, and Mrs. Sarah Van Vleck, home demonstration agent, and the clerks

and stenographers. In addition, there is a large conference and smoking room, also a well-furnished rest room for women. The second floor contains a large meeting hall and two office rooms, one of which has been set aside for a branch of the Federal Loan Bank.

The Temple is provided with the latest approved electric lighting system, and local and outside telephone lines connecting with practically every farm in the county. The offices and halls are adequately furnished.

The first floor is of blocked concrete. The walls are tinted. The heating plant is in a separate building in the rear of the structure.

operation must be always unqualifiedly first class. To cater to patrons and meet their wishes, the only limits to this being those of law and society and the comfort of others.

The Late Mr. Boldt. The one outstanding figure connecting the best in old and new methods of hotel operation was the late George C. Boldt, known and loved by the most universal and distinguished patronage ever established. Mr. Boldt was a man who represented the perfection of hospitality. The world famous Waldorf-Astoria was conceived by him in vision, and took shape and materialized under his personal guidance. He was the pioneer of modern keeping, and he taught the world new standards in his well beloved profession.

As Mr. Boldt may be said to connect the old and new in hotel operation, the Waldorf-Astoria links the old traditional hotels with the monumental enterprises which today number thousands of rooms and count their guests in millions.

To quote statistics: in the one group of five New York hotels which we operate—but one unit of the hotel industry of the city—one million, five hundred guests were registered in the year 1920. A somewhat parallel organization, known as the "Pershing Square Hotels," comprises five large establishments also, and contains, like our own organization, one of the three largest hotels in the world. The Pennsylvania Hotel, a premier of the largest one of all, numbers more than two thousand rooms.

The New York hotel system is the official host of the world for America. It condenses the comfort and advantages of long experience in catering to countless millions over the centuries. Our hotels must and do fulfill the exacting function of welcoming and caring for the people of every land, under conditions adapted to their individual requirements. A series of highly organized departments of hotel service must be maintained, and it is no infrequent occurrence, for instance, to find an entire floor reserved exclusively for non-English speaking guests of a particular nationality—where all attendants, from the clerk at the registration, to the maid, telephone operator, and waiter who serves his special "nationality" dishes—are either of the same nationality or speak the language fluently.

Foreign Service. Many of the New York hotels maintain foreign countries special representatives and facilities to take care of the guest before he leaves his own country—book his hotel accommodations, arrange his itineraries, supply information, and help in planning arrangements in the greatest detail.

This foreign service is vice versa, at the disposal of the hotel guest leaving New York for foreign countries, for in the hotels themselves are established foreign clubs, reading rooms, special banking service, and many other highly specialized facilities.

New York City hotels have long been models for construction and management of hotel operations everywhere and no projector of the modern hotel in the United States or Europe would think of beginning his work without first making a careful study of our monumental hostelry.

In most of our hotels the visitor will find that his every wish may be fulfilled without leaving the building. A lady with children may be assigned to a "Woman's Floor," on which men are never roomed. There she will find a playground and nursery for the children, where they may play with the attendants, or enjoy a quiet hour with the attendant in the "Woman's Floor," the guest will find a hairdressing salon, library, reception rooms, and many other special services.

There are even physicians always subject to call—seven dental offices, travel and information bureaus, drug stores, barber shops, Turkish baths, swimming pools, etc., are quite ordinary adjuncts to the hotel operation, as well as specialty shops for ladies, haberdasheries, and innumerable other conveniences.

Places of Beauty. Aesthetically, our hotels rank highly

for their beautiful architecture, their wonderful tapestries, paintings and furnishings and it is no uncommon occurrence, for instance, to have classes of art students request the privilege of being guided through the hotels and learning of the various treasures on display there. Our music is also an interesting feature, and orchestras of the highest type often directed by world famous artists, are included in the hotel organizations.

Like-wise in the kitchen—our chefs and stewards are frequently called upon to lecture to agricultural and home economics classes, who visit these departments because of their interesting and remarkable facilities for the study of culinary art.

In the business operation of the hotel every economic condition is a source of constant study; as an example of the careful analysis made in every branch of the operation might be mentioned the system of "food control" in our own restaurants alone, five and a half million meals are served in the course of a year's business. Obviously these enormous volumes of restaurant business must involve most careful controlling. Although the theory of bill of fare prices and the apparently

arbitrary method by which they are arrived at, are to the mind of the average diner as obscure as "the theory of relativity," this subject is nevertheless a source of continual study and adjustment on the part of the hotel management. "Food control" answers the question—"What happens to the thousands of dollars that in the form of raw material enters the establishment?" "Will all this merchandise reappear at the checkers' desks properly accounted for as guests' sales?" "Are the number of steaks sold consistent with the number of steaks that are properly cut from the number of loaves which the hotel accounting department is charged by dealers?" "If not, where is the loss?" "And what is the method of correction?" Are the menu prices adjusted with the rise and fall of food values? These latter adjustments, while not always noticed by the average diner, are constantly being made, and the careful observer, when he lunches in the hotel dining room, will note from day to day, and according to market conditions, the fluctuations in the menu prices. Our only safeguard that the proper results are being accomplished in all these particulars is a thorough analysis of costs and sales,

and daily comparison of costs and revenues on all commodities. Carefully compiled by day, month by month, and one re-statement against another, are continuous.

Matter of Prices. To the uninitiated, the ratio between cost and selling price on various items, according to these statistics might seem large; in just this amplification has caused the comments of hotel critics. When the figure is carried further, however, to another explanation where-in it is charged with such items as linen, silver, china, music, heat, light, and innumerable other expenses attached to the service,—to say nothing of rent and overhead charges on the space occupied by the restaurant, a surprising diminution has occurred. And few hotel men will pretend that the restaurant end of their business is a profitable one.

FOR SALE—Singer sewing machine, in good condition. A bargain. Inquire this office.—Advertisement.

I will sell my house partly furnished, or I will rent same to right party. Phone or write Millie McRoberts, Heppner.

FIRST TEMPLE OF AGRICULTURE



The farmers of Dona Ana County, New Mexico, have built the above Temple of Agriculture, the first in the world, at a cost of \$10,000. It houses the offices of the Elephant Butte Irrigation district, the farm bureau offices and the offices of the cooperative marketing association. The inset is Mr. H. H. Brook, president of the Irrigation district, who led in the temple project.

HOTEL SERVICE IS MATTER OF HIGH SPECIALIZATION

Waldorf Head Says Inn Keeping Requires Real Science. Modern Hotel Houses All Needs of Travelers to Last Detail. By L. M. BOOMER.

Editors Note.—The following was written by L. M. Boomer, chairman of the board, of executive committee, of the Waldorf-Astoria corporation, an organization directing some of the most famous hotels in the world. His name is known to hotel heads throughout the civilized universe.

The judgment of a nation on a city rests surprisingly often on its hotels. This town is declared a "good town" and that town is declared a "punk place" by thousands of travelers who if called upon to give a basic reason for this conclusion could be pinned down to the fact that the hotel wherein they were quartered gave them service, or lack of service, made their stay pleasant or unpleasant, pleased the senses or affronted them and tinged their entire stay.

If they got up in the morning after a sleepless night because of unnecessary pillows, poor mattresses, faulty bath tub or what not and went down to a poorly cooked or served breakfast their entire day arched wrong and the sights or experiences that they would have had with pleasure were they feeling fit were received with indifference or even dislike because their nerves were rasped, their digestion upset, their rest broken and before them was a night of similar experience.

Those who use hotels are not to be numbered in thousands but in millions per annum. The majority of citizens of the United States use a hotel at least once a year for sleeping or eating purposes and they have been taught to expect not only the comforts of home but super comforts, super service and super luxuries. With every man a creature of different temperature and a creature of different habits the hotel of today must be prepared to please a thousand whims, notions and desires and at the same time not allow that indulgence to interfere with the whim, notion or desire of another guest. In other words the hotel business must be and is one of the most highly specialized professions in the world.

Hotels Like Homes. The basic principle of hotel keeping is still the cordial welcome and entertainment of the traveller, and the maintenance of the friendly personal relationship of host and guest. But hotel keeping is no longer looked upon as a "gift," which covered a multitude of discomforts to the traveller. It is a Science of Business—and a Business of Science,—carefully and thoughtfully studied in every particular, and with definitely formulated principles.

To study the traveling public, who want the best in hotel service—who want to be well served, but not over-served, and who appreciate intelligent and courteous recognition of their needs and wishes.

To give every patron the feeling of experiencing genuine hospitality,—the kind it is a pleasure to receive because it is given with sincere pleasure in the giving.

To afford all the protection and convenience of up-to-date hotel practice, and the best operating methods, and to improve them constantly.

To be fair to all—patrons, employees, and stockholders.

To recognize in the conduct of the business that honesty is the best policy in all transactions, that the highest grade of quality is essential in all purchases and preparations, and that its

for their beautiful architecture, their wonderful tapestries, paintings and furnishings and it is no uncommon occurrence, for instance, to have classes of art students request the privilege of being guided through the hotels and learning of the various treasures on display there. Our music is also an interesting feature, and orchestras of the highest type often directed by world famous artists, are included in the hotel organizations.

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California The Sunny Southland. Union Pacific System. Includes a map of California and a photograph of a woman sitting on a bench.

A Newspaper's TWO Sources of Revenue. Includes a large graphic of a newspaper and text discussing advertising and subscriptions.

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