

BOARDMAN

MRS. A. T. HERHEIM, Correspondent. A remark by the writer in a previous issue complimenting the work of Dr. Gray and Miss Stallard and adding the statement, "Boardman rarely sees any of the county officials with the exception of the always obliging county agent except around campaign time," was taken as a criticism by county superintendent, Mrs. Lucy Rodgers. We regret the fact that the statement might imply that the county superintendent's office was included among these, and our explanation lies in the fact that we somehow do not ordinarily think of this position as a political one (nor should it be). The work of Mrs. Rodgers is above reproach and with her pleasing personality she has endeared herself to many friends here. The basis of the remark was the apparent grudging service given by previous county physicians; of the numerous errors in records, causing much delay and annoyance in connection with tax receipts and the Federal Land Bank; tax statements sent to the original owner after a deal had been made and recorded of lots in town that at one time had a warehouse on them being taxed at the usual rate two or three years after the warehouse had been torn down and moved away, et cetera, ad infinitum. Boardman feels we should have a commissioner from this end of the county to promote better understanding but we are so outnumbered it is impossible. One reason ex-governor Pierce was so popular in this precinct was because he dropped in occasionally and became acquainted with folks and made us feel as though we were more than a mere dot on the map. Mrs. Rodgers has made several visits to the local school and we are glad to say that there was no criticism implied or intended there.

Mr. and Mrs. Albert Macomber and children of Condon were down Sunday, visiting relatives. Clarence Berger and sons have moved back to their ranch on the West End. The boys, Glen and Richard, have been making their home at the Leslie Packard home during their father's absence. Mr. Berger is relief operator for the O. W. and is away much of the time.

Mr. and Mrs. John Graves and baby and Mr. and Mrs. Shelby Graves and baby were over Sunday from Lexington and visited at the Ward Graves home.

Tom McEntire of Stanfield visited his brother, John McEntire and family, on the West End last week.

W. H. Mefford has been home from the Valley for a short time. He is getting located on his ranch near Corvallis where the family will move as soon as school closes.

Mrs. Ray Shane and Mrs. Robert Wilson visited relatives on Willow creek Thursday.

T. E. Broyles made a business trip to Coifax, Wash., last week. He met his daughter, Ethel, at Pendleton and she accompanied him.

The small son of Mr. and Mrs. Adolf Skobo gave them a bad scare recently when he drank kerosene and almost strangled.

Robert Hutton, Durant salesman, was a recent visitor at the Blayden and Gorham homes. He is a brother-in-law of Mrs. Louie Blayden of Vale.

Boardman teachers attended institute Friday at Ione. They report a very interesting program. Supt. L. E. Marschat spoke on "Character Education." A splendid exhibit of work from various schools of the county was a feature of the day.

The whooping cough epidemic has practically subsided with no new cases reported. Several of the "whoopers" returned to school this week after three and four weeks' absence. Most of them attended school for a week or two before it was found they had whooping cough. The inoculation helped some but others seemed to have it just as severely. It no doubt prevented the further spread of the disease.

Echo Coats, Margaret Myers, Hilma Harju, Frances Skobo, Norman Hango, Catherine Mead and Janet Gorham have all had severe cases of it.

Mr. Wilbanks has done much work on his ranch, leveled several acres, planted trees and garden, and is getting it into fine shape.

Approximately 100 acres of melons has been signed up with the Irrigan association, for melons to be grown on the project. Melons are lots of work but produce very prolifically here and bring better returns per acre than most any other crop.

Mrs. J. M. Allen went to Portland on Saturday, returning Sunday.

April 21 was Mrs. Robert Wilson's birthday. She was pleased to have Mrs. Mefford, Mrs. Root, Mrs. Albert Macomber and Mr. and Mrs. Ray Shane with her for a birthday dinner that day.

The Western Union baseball nine again met defeat at the hands of a team of locals, with a 7-3 score.

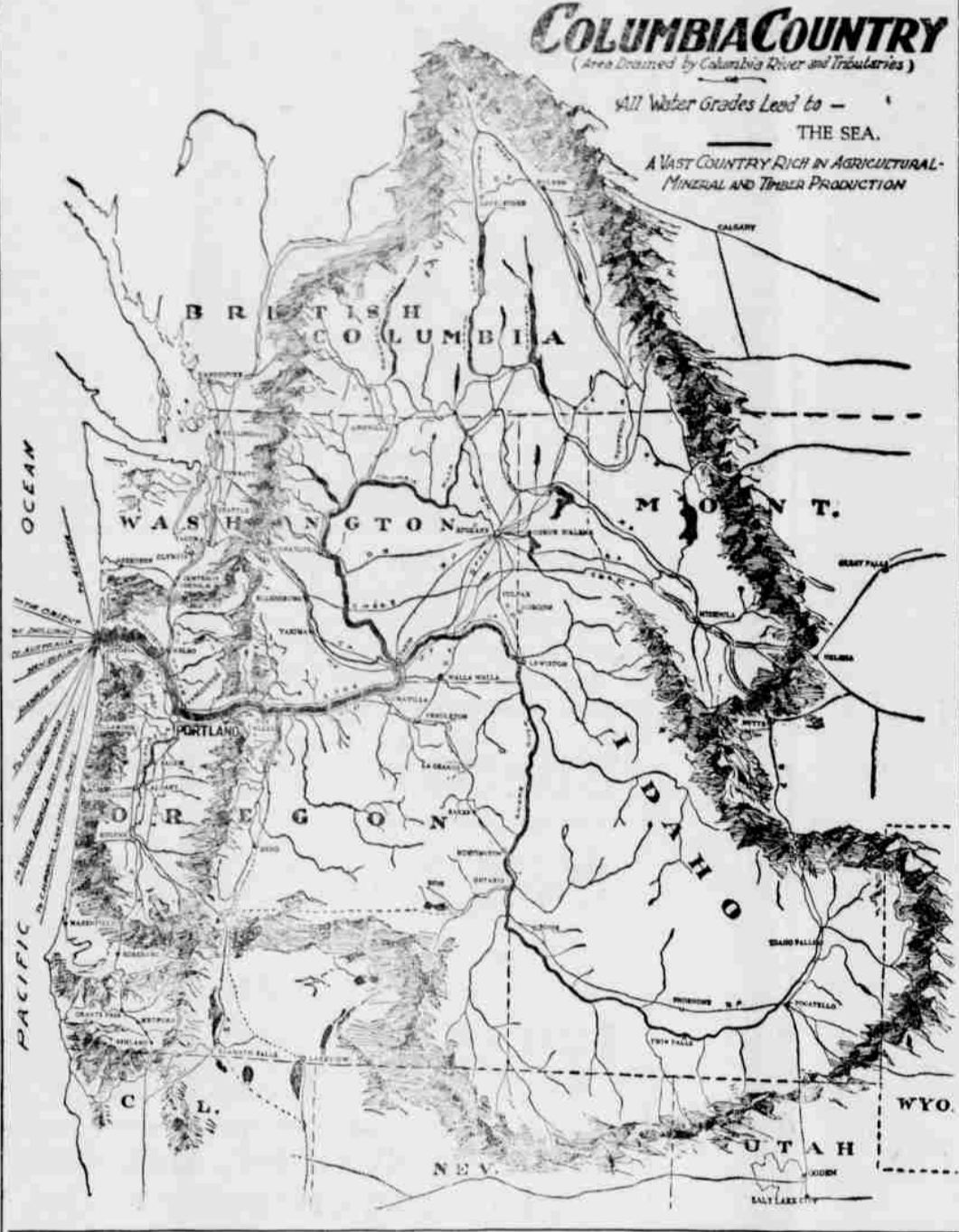
Mrs. D. W. Miller and Mrs. Martha Titus gave a fine party for Francis Titus on Saturday for his 11th birthday. Eleven boys attended and all had a fine time playing games and partaking of a lovely lunch.

Mrs. Miriam Campbell and Miss Genevieve Fenton of Portland were here Thursday, applying for positions in the local school.

Robert Nethercott had a bit of hard luck Saturday when he fell from a tree and broke one of the bones in his ankle. He was taken to Hermiston where he stayed for a day or so.

Mrs. John Brice came up this week with her brother, Mr. Edmunds of Ridgefield, and visited friends. She will go to La Grande on Mothers Day to be with her daughter, Lilian. A special program will be given at the normal school honoring the mothers. Mrs. D. W. Miller also plans to go.

Mrs. Ray Brown arranged a delightful surprise for her daughter, Katharine, on Saturday evening in honor of her birthday. The sur-



prise was complete and all had a splendid time. There were four tables of "500" with Miss Spike and Eldon Wilson receiving high honors and Mr. and Mrs. Marschat low. Attending were Mr. and Mrs. Marschat, Mr. and Mrs. Dillabough, Mr. and Mrs. Kennedy, Misses Henry, Spike, Gibbons, Johnson, Messrs. Buster Rands, Alvin McCarty, Wilson, R. Barlow, D. Johnson, Mr. and Mrs. Brown and Miss Lela Ware, a niece of Mrs. Wm. Strobel.

John Brice and Earl Cramer have a shearing plant and have been shearing at the Jenkin's place. M. Mulligans, Shanes, Farleys and Stevens sheep were sheared there.

Home Economics club met last Wednesday with Mrs. Wm. Strobel. On Monday of last week the Falers had a house full of company. A nephew and niece of Mr. Faler, Strawn Spence and Mrs. Grace Craw of Pennsylvania, Mr. and Mrs. Harry Shriever of Lexington, Mr. and Mrs. McNeil of Portland and Gordon McNeil of Portland all partook of a fine dinner. R. Wasmer was also present.

Mr. and Mrs. Sharpe to Portland have a baby boy who arrived Sunday, April 20. Mrs. Sharpe will be remembered as Nellie Messenger.

The seniors took their Sneak Day Wednesday, motoring to Pendleton and Walla Walla. They were accompanied by Miss Spike. The trip was made in the Hango car. Seniors are few in number this year, only three, Willie Dillon, Linda Hango and Olive Mefford.

Boardman has been without light for over a week, much to the discomfort of everyone. The governor broke on the engine and repairs had to be ordered from the factory.

A number of ranchers met Saturday night at Root hall to discuss the question of establishing a cooperative feed store here. Since Boardman purchases approximately 50 tons of feed each month with a cost for transportation varying from 18 to 25 cents a hundred it has been felt for some time that by purchasing in carload lots the business might be handled at Boardman instead of the Farm Bureau at Hermiston and transportation saved.

Nels Kristensen, Paul M. Smith, I. Skoubo, Ed Souders and A. W. Porter were elected directors. The railroad will lease land for the erection of a building, at \$1 a year. The possibility of erecting a building of sheet iron, that of renting one of the Murchie buildings, that of renting the Phelps-Voyen building, have all been discussed but just what will be done rests with the directors. Boardman's experience with cooperatives has been sad, the cheese factory, the hay growers and more recently the turkey growers association, all carry a tale of lack of cooperation, and it is sincerely to be hoped that if this feed store becomes a reality that local farmers will patronize it, for there is no question that cooperation must become an assured fact before things will take a turn for the better on the project.

Mrs. Raymond Shane who is leader of the Boys' Camp Cooking club took a group to the river Saturday where they were initiated into the mysteries of baking bread over a camp fire. All had a fine time and are anticipating the next meeting when they will fish and if successful cook the fish. In case they have the usual fisherman's luck they will have other "cats" with them.

Roy World, one of the shearers in the Cramer crew, pretty badly burned his lip when he fell against the grinder Sunday. He was taken to Hermiston for medical aid.

Spagles were guests at the Randa home Sunday for dinner, after attending the ball game in the afternoon.

Mr. and Mrs. Truman Messenger are living in Pilot Rock where Mr. Messenger has a position with the

Standard Oil company. Both the children are ill with whooping cough.

Oscar Sloan, a sheep shearer, was brought before the city recorder, W. A. Price, April 25, on a charge of disorderly conduct and fined \$10. Sloan and his friends had been imbibing too freely of Boardman's "moon" which seems to be easily accessible to those who desire it. We wonder if things couldn't be cleaned up here. It is generally known where the source of supply is and it is often evident who uses it. As we understand it if a man carries the liquor within, he's safe. He must carry it on his hip or in the car. Well, there are several of those. Let's try and have a clean project—a gentle suggestion that the manufacturers cease their illicit business or move to more desirable pastures. Is it impossible?

Mrs. Marschat's pupils are greatly interested in the six baby rabbits that came to Molly and Peter Rabbit.

Various sorts of fried potatoes are tempting at this time of year. You can French fry raw potatoes, or pan fry boiled potatoes. You can make latticed potatoes or German shoe strings—that is, finely cut

heat the diced or sliced potatoes in the sauce. Another is to dice the potatoes, roll them in flour and then heat in a double boiler in milk to cover them. The flour thickens the milk. Both sorts should be well seasoned.

Creamed Potatoes Creamed potatoes may then be poured into a buttered, shallow dish and browned a few moments in the oven, or carefully, in the broiler. Or they may be poured in to dish and sprinkled with buttered bread-crumbs and grated cheese and then baked until they are brown. Minced parsley may also be sprinkled over creamed potatoes to add to their taste and appearance.

Scalloped Potatoes Scalloped potatoes are one of the best ways of serving them. There are two good ways to scallop potatoes. One is to slice them raw and put them in a buttered baking dish with a little flour sprinkled between the layers. Then season them with salt and pepper and butter, and cover them with milk. Cook them rather slowly for an hour in the oven—or until the potatoes are done.

The other way of scalloping them is to boil them and let them cool, then chop them or cut them into small dice, put them in a buttered dish, cover with milk, season well and bake slowly until they are rich and creamy and brown on top.

Creamed potatoes are also good made of old ones. Again there are several ways of cooking them. One is to make a good cream sauce and

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Hints for the Home by Nancy Hart

Potatoes At this time of year, when new potatoes are not yet a matter of course and old potatoes are perhaps at their poorest, the clever cook sees to it that there is much potato variety. Whereas in a few weeks plain boiled potatoes, dressed with butter and parsley, will be served perhaps every day, and whereas mashed potatoes three months ago may have been an almost daily occurrence, this is the season for potato variety.

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I hereby announce myself a candidate for the office of County Assessor at the coming primaries. If nominated and elected I promise to serve the people of Morrow County to the best of my ability.

FRANK W. TURNER. (Paid Adv.)

raw potatoes cooked like French fried. You can fry boiled potatoes in thin slices with a little onion, and thus make a sort of Lyonnaise potato.

The point is, if the old potatoes are not now very good and the new potatoes are still expensive, to cook the old ones in a way to bring out their best points and minimize the worst ones.

HOME POINTERS

(School of Home Economics, O. S. C.) Time can often be saved when a cake is to be made by taking the shortening out of the refrigerator several hours before time to use it. It will be easier both to measure and to cream.

In a recipe which calls for only one or two eggs, the eggs serve largely to bind the ingredients, and it makes little difference whether the whites and yolks are separated or not.

In a gas or electric range cakes are often placed too high up in the oven, thus causing a crust to form. This prevents the interior from expanding to the fullest extent and results in a cracked, uneven top. In a wood range, too, it is usually best to place the cake on the bottom of the oven, at least for the first of the baking.

The wise hostess chooses a menu which she can serve to the best advantage with the equipment she has available.

There are many ways of adding just a slight touch of color to the food to make it more attractive. Among the materials which can be used for this purpose are pimiento, green peppers, paprika, pickles, olives, radishes, cherries, candied fruit, and candied fruit peel.

A very pleasing fruit cocktail is made by using sections of grapefruit and a mint syrup which has been colored green.



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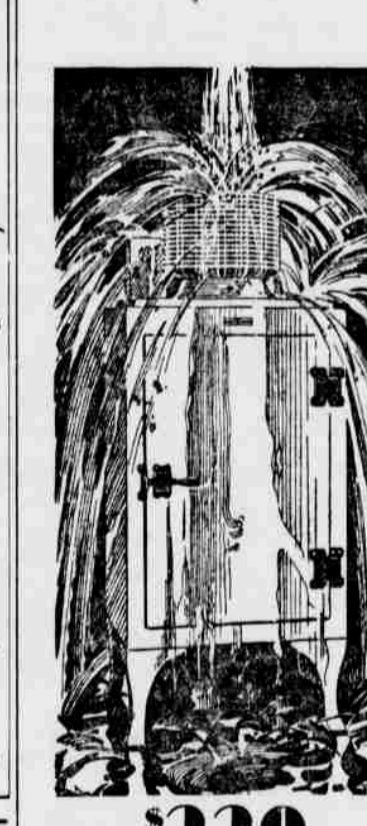
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