

IONE.

(Continued from Page One)

son, executive committee. The new master named the following chairmen of committees: Mrs. Etta Bristol, H. E. C.; Joe Gibson, agriculture; Ernest Heliker, legislative; George Gorgier, cooperative; Mrs. Roxy Krebs, tableaux; Mrs. Mary Swanson, music; H. E. Cool, insurance agent.

Willows Grange and Lexington Grange will hold joint installation at Lexington, January 17. This will be open to the public. Pomona Grange will meet at Boardman, January 3. An interesting program has been prepared.

A little daughter was born to Mr. and Mrs. Lewis Ball on Christmas day at their home on Willow creek. Mr. Ball's mother, Mrs. Mary Ball, is caring for the mother and baby. Linea Troedson of the high school faculty of Echo spent the holidays with home folks.

Mr. and Mrs. E. G. Sperry and two daughters were dinner guests Christmas day at the Walter Cochran home in Arlington.

Mrs. Fred Ritchie returned home the first of last week from Portland where she had been for medical treatment. Mr. Ritchie met her in Arlington.

Janet Carlson, a junior at O. S. C., is spending the holiday vacation with her parents, Mr. and Mrs. Emil Carlson on Eight Mile.

Harold Kincaid, a student at the Oregon Institute of Technology, spent Christmas with his parents, Mr. and Mrs. Oliver Kincaid, at the ranch home southwest of Ione.

Principal George E. Tucker is in attendance this week at the Oregon State Teachers convention in Portland.

Members of the Odd Fellow and Rebekah lodges will hold joint installation Saturday evening in Odd Fellows hall.

Friends here have received word that Bobby Cason, who recently underwent an operation for appendicitis in The Dalles hospital, is making satisfactory recovery. Bobby is the son of Mr. and Mrs. Guy Cason, former residents of Ione who now live at Arlington.

The American Legion is sponsoring a "Hard Times" dance to be held in Ione New Years eve.

M. Frederickson, wife and daughter Jean were overnight guests of Mr. and Mrs. Ralph Harris the first of last week. Mr. and Mrs. Fredrickson formerly lived in Ione when Mr. Frederickson had worked under Mr. Harris. He is now employed by the California state highway department and they make their home at Susanville. They were on a motor trip to Seattle to visit Mr. Frederickson's people and had been visiting in The Dalles with Mrs. Frederickson's relatives.

Mr. and Mrs. George E. Tucker and daughter Maxine were Christmas dinner guests of Mr. and Mrs. W. L. Blakely of Lexington.

Mrs. Gus Jones of Heppner is spending a few days in Ione, the guest of Mrs. George E. Tucker.

Mr. and Mrs. Harlan McCurdy and Harlan Jr. and Maxine, and Mrs. Ella Davidson motored to Topenish, Wash., to spend Christmas with Mr. and Mrs. Arthur Ries and family.

Martin Behm returned Sunday from a week's visit in Pendleton. He is now looking after things on the Roy Lueallen ranch while Mr. and Mrs. Lueallen are in Walla Walla to be near Mr. Lueallen's sister who is seriously ill.

Saturday Harlan McCurdy received information of the death of his father, John R. McCurdy, of Roseburg. Mr. McCurdy left at once for southern Oregon, taking train at Arlington.

Miss Mildred Smith, a student at Behrke-Walker college, Portland, is at home for the holidays. She will return to her work January 4.

Mr. and Mrs. Cole Smith and daughter spent Christmas day with Mrs. Smith's sister, Mrs. J. W. Hoech, in The Dalles.

On Saturday Mr. and Mrs. Cole Smith motored to Walla Walla to attend the funeral services for Mrs. Smith's aunt, Mrs. Mary Appling, who died on Christmas day.

Mr. and Mrs. C. W. McNamer of Heppner were dinner guests at the Bert Mason home Sunday.

On Friday evening, Mr. and Mrs. Emil Swanson were hosts at a dinner party at which the following friends were present: Mr. and Mrs. C. W. Swanson, Carlton and Norma Swanson, Mr. and Mrs. Frank Lundell and son, and George and Francis Ely.

The town teams of Heppner and Ione met in the school gymnasium Friday evening for a basketball game. The final score was 19-23, Heppner winning.

Mr. and Mrs. Oliver Kincaid were general hosts at a dinner party at their ranch home Christmas day. Those who partook of the bounteous repast, besides the host and hostess, were Mr. and Mrs. M. E. Cotter, Mr. and Mrs. Bert Mason and two sons, Mrs. Adelia Godfrey, Mrs. Ann Kincaid and Harold Kincaid.

I. H. S. Alumni News.

The graduating class of 1916 numbered five, one girl and four boys. L. A. Doak was principal. Goldie Stoops became the wife of Homer Frank. They are living at Kennewick, Wash. They are the parents of two fine children, a son and a daughter. Mearl Blake attended school at the University of Oregon after he finished at Ione. He won his letter as a member of the football team of that institution. He is an employee of the Pacific Steamship company of Portland. His wife was formerly Miss Mary Gray, a Portland girl. Jesse Dobyns continued his studies at the University of Oregon and during the war was a member of the S. A. T. C. of the U. of O. He married Alta Mason of Freewater. They are the parents of a daughter and now reside in Olympia, Wash., where Mr. Dobyns is employed in a service station. David Rietmann took up farming immediately following his graduation.

Ten Children Who Have Only Five Birthdays Among Them



Mr. and Mrs. Andrew Kroger with their five sets of twins. Clyde and Claude, the oldest, are 18, Addie and Abbie are 16, Floyd and Lloyd are 11, Jean and Jeanette are 7, and the babies, Donald Dean and Norma Jean, are three months. Mr. Kroger is a carpenter in a railroad car shop and earns \$175 a month. "We get along fine," says Mrs. Kroger. "All the children help."

tion and has followed that work since. He makes his home with his mother, Margaret Rietmann, on the farm just north of town. George Zink lives in Portland is a city mail carrier. He is married. In 1877, with L. A. Doak again at the helm, one boy and three girls finished the high school course. Frank Stoops became a farmer. He is now at Richland, Wash., farming in company with his father. Catherine Jones graduated from Oregon State college and then took up the work of teaching, holding a position at Challis, Idaho. This work, however, she did not follow long. She accepted a position with the Daily Oregonian, Portland, and for several years she has been head of the fashion department of that well known publication. Her voice is often heard over KGW. Etta Barlow became the wife of Lee Howell. They have a pleasant home in Ione and Mr. Howell is manager for the Tum-A-Lum Lumber company at this place. They are the parents of two daughters, Sybil and Dorothy. Ina Hartwell lived with her parents in Kelso, Wash., for a while after graduating. At this place the mother died and a few weeks later the father was killed while working in the timber. Ina and her sister, Olive, moved the family of younger children to Portland and the two sisters did a wonderful work in making a home for, and educating their two sisters and a brother. Ina followed dressmaking, later going to Seattle where for several years she followed the same work. After the rest of her family moved to San Diego, she, too, went to the California city. Here she met and married T. J. Sheppard, a fruit grower. They are the proud parents of a young son named Robert. (Continued next week.)

ALPINE.

The Alpine schoolhouse was packed on Tuesday evening, Dec. 23. After a splendid program which included singing, recitations, musical selections and the play, "The Nine Who Were Motherless," Santa Claus formerly came down the chimney and crowded through the fireplace with an immense bag of candy. His assistants distributed the bags of candy to both grown-ups and kiddies. After the distribution of the candy the crowd dispersed. A large group then drove to the B. P. Doherty ranch where dancing was enjoyed until morning. Pat Callahan of Starbuck, Wash., was in the community during the Christmas week, visiting with his brother John and with other relatives in Alpine. Misses Anne and Mary Carty came up from Portland to spend Christmas at their home. Mary returned to Portland on Sunday after Christmas while Anne will remain at her home for a few days. Mrs. Irl Clary, teacher of the Alpine high school, left for Portland Friday where she went as a delegate to a teachers' meeting. She will be back again in time to start school on January 5. Mr. and Mrs. Ralph Finley were in Alpine last week visiting with Mr. Finley's brother Claud, from their home in Sherman county. Misses Celatha and Doris Lambirth and Lester Lambirth, former residents of Alpine, attended the Christmas tree at Alpine Tuesday, from their home in Echo. Doris and Lester are going to school there and Celatha plans to begin nurses training at St. Anthony's hospital in January. Misses Helen and Ruth Bennett came down Saturday from Heppner to spend the week end with their parents, Mr. and Mrs. G. L. Bennett. Edward Houschell and Art Schmidt celebrated Christmas evening by taking in the dance at Hermiton and reported having a good time. Miss Mary McDaid came home to spend Christmas with her folks Thursday and returned Friday afternoon. Miss Mae Doherty arrived home Saturday to spend her vacation with Mr. and Mrs. W. T. Doherty. Miss Doherty teaches the Rood canyon school near Hardman. Mrs. B. P. Doherty, Mrs. P. J. Curran, William Ruddy, Bernard Doherty, Frank Linsen and Dorothy Doherty visited at the home of Mr. and Mrs. Edward McDaid on Christmas evening. A large number of the young folks at Alpine attended the dance at Lexington Christmas evening and reported having a most enjoyable time. Phil Doherty, former Lone Tree district resident, was a welcome visitor among relatives and friends of this community during the Christmas holidays. He will not return to Washington for a few weeks. Mr. Doherty has made his home for the past year near Yakima. His daughter, Miss Mae Doherty, teaches in this county. An enjoyable Christmas dance was held Saturday evening, Dec. 27,

CHILD HEALTH AND PROTECTION

From State Board of Health. According to the President's address at the White House Conference on Child Health and Protection, "the problem falls into three groups: First, the protection and stimulation of the normal child; second, aid to the physically defective and handicapped child; third, the problem of the delinquent child. Statistics can well be used to give emphasis to our problem. One of our committees reports that out of 45,000,000 children in the United States, 35,000,000 are reasonably normal; 6,000,000 are improprio nourished; 1,000,000 have defective speech; 1,000,000 have weak or damaged hearts; 675,000 present behavior problems; 450,000 are mentally retarded; 382,000 are tubercular; 342,000 have impaired hearing; 18,000 are totally deaf; 50,000 are partially blind; 14,000 are wholly blind; 200,000 are delinquent, and 50,000 are dependent."

DESSERTS

The dessert that is light in quality while carrying the requisite amount of nourishment is often more tempting, more pleasing, than the heavy dessert like rice pudding or mince pie. The following desserts are of this type—the type to serve when the meal needs more nourishment, but the appetite demands something a little dainty.

Bavarian Cream

Heat 1 cup of cream or milk in a double boiler and add a tablespoon of gelatine which has been soaked and dissolved. Add a beaten egg mixed with a half cup of sugar and cook it slowly until it begins to thicken, then take from the fire. When cool but not stiff fold in one cup of cream whipped solid. If flavored with chocolate add grated with sugar.

Orange Sponge

Squeeze three large, juicy oranges and put the juice on half a cup of sugar. Dissolve a quarter of a package of gelatine in half a cup of water and beat half a cup of water with the yolks of two eggs. Add the eggs to the orange juice and sugar and heat over hot water until it begins to thicken, stirring all the time. Then add the gelatine and strain through a wire sieve. Place the dish containing it in a pan of cold water and ice, and beat for eight or ten minutes, when it should be cool. Then add the unbeaten whites of two eggs and beat constantly until it begins to thicken. Pour into a mould and put on the ice. Serve with cream, either plain or whipped.

Egg Christmas Pudding

This pudding calls for six eggs and takes only six hours boiling. The eggs, of course, make it a lighter pudding. It calls for a pound and a half of mixed raisins (seedless or seeded), a cup and a half of brown sugar, half a pound each of currants and candied peel, three-quarters of a pound each of chopped suet and fine breadcrumbs, six eggs and two tablespoons of milk.

Prune Souffle

Take out stones when prunes are still hot after boiling. Cool prunes and rub through sieve. Add whipped cream, a cup to a cup of prune pulp, flavored with vanilla, and a few blanched and chopped almonds. Add sugar if desired.

Prohibition Pudding.

Here is a recipe for plum pudding that does not call for brandy. It calls for two cups of flour, half a pound of fine breadcrumbs, a teaspoon of mixed spice, half a teaspoon of salt, three-quarters of a cup of brown sugar, half a pound of suet, two ounces of citron or candied peel, two eggs, half a pound each of raisins and currants and enough rich canned fruit juice to mix. The dough, as in all plum puddings, should be quite stiff.

Asks Work to be Pushed

C. W. Smith, county labor director, reported the result of the conference held in his office last week, telling of his work in conjunction with that of the county court, and asking cooperation from business men and others in registering with him jobs of any kind. He expressly urged that before planning work of any kind be planned, proceed with it at the earliest possible moment in order to provide employment for men now out of work. Ione and Lexington have been enlisted to carry on local campaigns to aid unemployment, he said.

Never Before Have We Known Such Enthusiasm

as that shown by purchasers of GENERAL ELECTRIC FULL RANGE RADIO

PACIFIC POWER & LIGHT COMPANY

"ALWAYS AT YOUR SERVICE"

Hints for the Home by Nancy Hart

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W. C. T. U. NOTES.

MARY A. NOTSON, Reporter. From the Journal of the National Educational Association we clip the following:

It's the Brain That Counts.

You can get along with a wooden leg, but you can't get along with a wooden head. The physical value of man is not so much. Man as analyzed in our laboratories is worth about ninety-eight cents. Seven bars of soap, lime enough to whitewash a chicken coop, phosphorus enough to cover the heads of a thousand matches, is not so much, you see. It is the brain that counts, but in order that your brain may be kept clear you must keep your body fit and well. That cannot be done if one drinks liquor. A man who has to drag around a habit that is a danger and a menace to society ought to go off to the woods and live alone. We do not tolerate use of morphine or cocaine or opium and we should not tolerate intoxicating liquor because I tell you these things are what break down the command of the individual over his own life and his own destiny. Through alcoholic stimulation a man loses his co-ordination. That is why liquor is no advantage to the brain. You hear people tell how they had their wits quickened for the first half hour by liquor but they don't tell you how later their body could not act in co-ordination with their brain. You will hear on every side men bewail the loss of their drink, but their personal rights, but the rights of the few who can not see ahead or have the future of their nation at heart must be regulated to safeguard that great body of future citizens who are now ready to step into the ranks. You boys have something ahead of you in the problem of preventing the return of liquor. We have not lived up to our laws, but I repeat, education is what we need to combat this condition. When we have our younger generation completely educated we will not have types who say: "Why should I not have my rights as a citizen?" It is through the boys of today that we hope to see a sound and everlasting prohibition worked out in this country. If there ever was any great man who accomplished anything through the use of alcohol I would like to have the fact pointed out. We in the

United States of America have tried to give you a field of action free from the barricades which used to be set up by the legalized liquor traffic. Keep yourselves free from all entangling habits. Remember, it's the brain that counts.

The above was not written by a long-haired fanatic or impractical theorist. It was written by Dr. Charles Mayo, noted scientist, physician and surgeon, of the Mayo Brothers Clinic, Rochester, Minn.

UPSIDE-DOWN CAKE

Use an aluminum omelette pan for this. Melt in the pan one and one-half tablespoons of butter and stir in brown sugar so that the bottom of the frying pan is covered. Draw to the cool part of the stove and let stand until the sugar is partly melted. Have ready a can of Hawaiian pineapple, strain off the syrup, setting this aside to use in some other recipe. Arrange the slices of pineapple in a layer on top of the butter and sugar in the frying pan. The spaces between the slices of pineapple may be filled with chopped nut meats and raisins.

Have ready two tablespoons of butter creamed with three-quarters of a cup of sugar. Add to this mixture one at a time two unbeaten eggs and stir until the mixture is

light and full of bubbles. Have ready two cups of flour which have been sifted with two tablespoons of baking-powder, one-eighth teaspoon of salt. Add this alternately with two-thirds of a cup of milk. Finally, add a teaspoon of lemon extract. Beat all together and pour the mixture into the frying pan over the fruit. Bake in a hot oven for twenty minutes. Remove from the fire and invert the frying pan so that the cake is on a serving platter. Serve immediately.

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CARD OF THANKS We wish to extend our thanks to all for their patronage and co-operation during our stay here. We expect to return to Heppner some time in the future. Wishing one and all a Happy and Prosperous New Year. MR. and MRS. PHIL HANLON. Hanlon Studio

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