

BOARDMAN

MRS. A. T. HERREIM, Correspondent.

Mr. and Mrs. H. E. Munger and daughter, Mrs. Leonard Churchill, of Kellogg, Ida., were house guests at the J. L. Jenkins home for a few days last week.

D. W. Miller is much improved after three weeks illness.

Nick Barbalatos who will be remembered by a number of the old timers here was forced to move his family to higher ground when his ranch on the banks of the Umatilla became inundated.

Miss Hattie Schultz and Miss Rhoda Shellenberger spent the week end in Portland.

Glen Hadley was home for a few days as it was too cold to shear. On Sunday the Hadleys motored to Heppner and spent the day at the George Bleakman home.

A most delightful Easter party was given Saturday afternoon by Mrs. Jess Allen for the members of her Sunday school class.

W. A. Price and son Billie, Mrs. Lottie Attebury, Mrs. Marie Shane, Wanda and Pat, motored to Portland Friday for the week end.

Mrs. E. T. Messenger fell from the porch one day last week and injured her knee quite painfully.

The Marschats spent a pleasant Easter at Hermiston with Miss Ethel Beougher and her sister, Miss Beougher, who taught home economics the past year will not return there as that subject has been discontinued.

Mrs. E. T. Messenger and Nate Macomber made a business trip to Pendleton Wednesday.

H. E. Bates has had a fine new McCormick-Deering double unit milking machine installed.

Al Bolstad and Bill Young went to Heppner Saturday and returned Sunday. Mr. Bolstad is farming the Alex Wilson place.

The roads on the East end which have been badly cut up during the road work will be in excellent shape when finished.

Mr. and Mrs. Andrew Brown and son Billy of Condon were week end guests at the Spagle home.

The Marschats and Mrs. Titus and son Francis went to The Dalles Saturday. While there they saw Miss Ellen Henry, former Boardman teacher.

The H. E. club has been quilting a quilt at the Coats home. The ladies have been working on this for some time and it will be a thing of beauty when completed.

Ralph Humphrey of Penawawa, Wn. was a visitor at the Lowell Spagle home. The Humphreys lived here for a number of years, moving last spring when they sold their ranch to Mr. Ludemann of The Dalles.

The Barlows motored to Hermiston Saturday night to see Harold Lloyd in "Feet First." They enjoyed the film greatly.

The Messrs. Catherine Brown, Rhoda Shellenberger and Miriam Campbell were hostesses at a pleasant party Friday night at the Brown home.

Mr. and Mrs. M. C. Camp left on Monday for their home in Bement, Ill., after a fortnight's visit at the J. R. Johnson home.

Robert Wilson and family spent Sunday at the Jess Dees home on Willow creek.

Mr. and Mrs. Turner of the Ione country were on the project Sunday. They may possibly rent the Broyles property recently vacated by the Merrings.

The H. E. club met with Mrs. Ray Brown Wednesday with a large attendance. The usual noon luncheon was dispensed with and a social afternoon was enjoyed with a dainty lunch served at the close of the meeting.

Ray Olson has been working on the railroad near here for a time so has been staying with the home folks.

Mr. and Mrs. L. V. Kutzner and two daughters, Mildred and Leona,

were week-end visitors with friends on the project. They visited at the Warner home, at Kristensens and as many places as time permitted. Boardman friends will be surprised to hear that Mahava, their oldest daughter, who was married about a month ago to the Mr. Dixon of Ridgefield where the Kutzners have made their home for the past two years. They are now living in Portland again. Mahava who is in the last year of high school at Ridgefield, is completing her work. The Kutzners owned the Hadley place for a number of years.

Bill Harnden has been here visiting his mother, Mrs. F. H. Denson. His home is in La Grande.

Steps for the organization of a cooperative creamery in this section are well under way. P. M. Smith is the local director. At least one thousand cows must be signed up before the work can be started and on the Umatilla project there are 2500 cows so it is thought that there will be no difficulty in getting enough signers.

The program given at the community church by the Sunday school class was well attended, there being 75 people present. Rev. B. Stanley Moore gave an appropriate address and offered prayer. Lucille Farrens read the Easter story from the Bible, Dolly Farrens read a short Easter story, "How Marian Found Easter. A recitation classified as to crucifixion and resurrection followed by Neva Bleakman, Charlotte Adams, Nona and Francis Inskip, Ruby Farrell, Pat Bleakman, Roland Farrens, Mary Lovgren, Lois Ashbaugh, Jean Leathers, Thelma Coats and Nita Rae Bleakman. The congregation joined in singing hymns.

Bud Fisk of Arlington was a visitor here last week. It is reported that road work on McKinney creek is in full swing. Morris McKittrick, Hiram Johnson and Buck Adams are working there.

Friends were sorry to learn of the sudden illness of Mildred McDaniel. At this writing she is somewhat improved.

Mr. and Mrs. Max Buschke are the proud parents of a baby girl, born April 6.

LADIES—No other foundation garments can be as satisfactory as Charis. An authorized CHARIS representative carrying proper credentials will bring the garment to your home for a private showing. Address O. L. Frye, Heppner, or phone 462. Tune in KGW Wednesday, 9:45 a. m., or KHQ Wednesday, 11:30 a. m.

Montgomery's Beauty Shop—All beauty work done; Marinello scalp treatment; Marinello facials, Contour facials and Realistic permanent waves. Telephone for appointment, phone 1412.

Good 3-bottom, 16-in. John Deere plow for sale—hardened shears. Frank Shively, Heppner, 52tf.

For Sale—1925 Model T Ford touring, balloon tires and trailer. Inquire Heppner Bakery.

Congratulations are extended to Irrigon for the fine showing they made in the state band contest, winning first place in Class C, which consists of schools of less than four hundred students. Robert Walpole won the prize for his work as trombone soloist.

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ALPINE.

MARGARET McDAID.

The April farm bureau meeting held at Alpine Saturday evening was attended by a large crowd. After the meeting a program was given by the school and the outsiders. Irl Clary, Bruce Lindsay, Peggy Kilkenny and Reitha Howard each gave a reading. Dan Lindsay sang a song, accompanied by Katherine Doherty. Barney Doherty sang "In Old Tennessee." Bert Michel accompanied by Rosella Doherty gave a selection on the guitar. The program ended with a negro minstrel given by the Pine City young folks.

The county declamatory contest to be held at Heppner April 11 is being looked forward to by many in this community. Those speaking in the afternoon from Alpine are Irl Clary, Bruce Lindsay, Peggy Kilkenny and Reitha Howard. Joe Kilkenny, Margaret Howard and Alex Lindsay will speak in the evening.

Mr. and Mrs. Bert Michel and Chas. Melville motored to La Grande Friday where they visited with Mr. Melville's niece, Miss Gertrude Tichenor.

Miss Bessie McCabe of Baker spent several days in Alpine last week, visiting at the Doherty home.

Mrs. Catherine Smart, teacher of a school near Hardman, spent Saturday and Sunday visiting in Alpine.

Mrs. Julian Rauch motored to Heppner Saturday on business.

Miss Tina Doherty, Gertrude Doherty and Mary McCabe spent Sunday visiting in Alpine. Miss Bessie McCabe returned to Heppner with them.

The Strawberry and Alpine 4-H sewing club held their fifth regular meeting last Thursday afternoon at 3 o'clock at the Alpine schoolhouse. Camilla and Peggy Kilkenny gave a demonstration on the removal of spots and stains. Edna Rauch gave a report on the bedroom. The girls displayed dresses made by them.

since the last meeting. After the business and social meeting adjourned, cocoa and cake were served by their hostesses, Mrs. Clary, to club members and visitors. Following the meeting everyone enjoyed himself with croquet and other games on the school grounds. The club leader has not stated as yet where the next meeting will be held.

HARDMAN.

MRS. ELLA FARRENS.

Easter Sunday was properly observed in many of the homes of this community. Mr. and Mrs. George Samuels were host at a bountiful dinner given at their home. Those present were Mr. and Mrs. Dick Steers and son Elmer, Mrs. Alice Hastings and baby daughter, Mr. and Mrs. Max Buschke and family and Mr. and Mrs. Sam McDaniel.

Mrs. Wes Stevens and daughter Lois returned from Heppner Friday, where Mrs. Stevens had been receiving medical attention.

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ABOUT THE HOME

By JESSIE E. PALQUER, Home Economics Instructor Heppner High School

PASTRY SECRETS

One of the tests of a good cook is the skill with which she can turn out delicious pies. Pastry is one of the most difficult things to make but with a little practice and careful manipulation one may excel in the art of pastry making.

There are three methods of making pastry, but the one which is almost "fool-proof" is the hot-water pastry which seldom fails to be tender and flaky. The recipe for Hot Water Pastry for a two-crust pie is as follows: flour 1 1/2 C., salt 1/2 teaspoon, boiling water 1/2 cup, lard 1/2 C., baking powder 1/2 teaspoon. Heat the bowl with boiling water. Put in fat, beat till smooth. Then add the salt and flour sifted with the baking powder; beat until smooth, large ball forms on spoon. Chill before rolling out—or let it stand 15 to 20 minutes.

The second method is often called Plain Pastry. For a two crust pie, use flour 1 1/2 C., ice water 4 tablespoons, lard 6 to 8 T., salt 1/2 teaspoon. Have ingredients, room and hands cool in making pastry. Handle mixture quickly and lightly. Sift flour with salt twice. Chop in fat with knives or fingers until mixture is very coarse and granular in appearance. Work in water lightly with a knife until little balls of dough just hold together in a large ball, being as stiff as possible.

The third method uses the same proportions of ingredients as Method II. Follow instructions for Method II but chop in only one-half of the fat to be used. The remaining fat, in small pieces, is spread on top of the dough after it has been rolled out to one-eighth inch in thickness. Roll up like a jelly-roll and roll out again to fit pie tin.

When rolling pastry roll only half of the dough at a time. Place on a slightly dredged board and with floured rolling pin roll lightly to one-eighth inch thickness; work from center of dough. Move dough frequently but keep the same side up all the time. If dough is too tender to fold in half and slip in pie tin, gently roll it up like a jelly-roll, place in the pie tin and unroll. There is little danger this way of tearing the dough. Shrink to fit the ungreased pan.

For a one-crust pie have the edge of the dough about one inch larger than the pan and double under to form a firm edge to the pie. Bake it on the bottom of the tin in which you are going to bake it when filled. One crust pies are baked in a very hot oven, 450 degrees for 8 to 10 minutes. Prick well with a fork to prevent bubbles.

For a two-crust pie use two-thirds of the dough for the under crust. Roll it out to about one-eighth inch in thickness, keeping it as nearly round as possible. Fold sheet of pastry in half and place in pie tin. Unfold, press lightly so that it fits the pan. Hold the pie pan in the left hand, slant knife away from the body to trim off the lower crust. Roll upper crust one-half inch larger than the pan and prick well. With cold water moisten the outer edge of the lower crust and lay on it the upper crust. Fold upper crust under edge of lower crust and press with fingers or fork to keep the juices of the pie in.

Point to remember in making pastry: 1. Use a light touch in all processes. 2. Use as little flour in rolling as possible. 3. Too much water is one of the commonest causes of tough pastry. 4. Pastry shells should be pricked thoroughly before baking and should be cooled before placing the filling in them. Cool filling before placing in pastry shells. 5. When making a double crust pie, get both crusts ready before putting filling into under crust. Bake as soon as possible after filling. 6. Bake double crust pies with raw materials for fillings in a hot oven, 450 degrees F., for 40 minutes, reducing the heat at the last.

German Police dogs—Pups for sale, \$25 each. See E. E. Adkins, city.

For Sale or Rent—Residence on Main street. See Harry Johnson.

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COMMITTED TO ASYLUM.

Archie D. Reese, ex-service man, was examined as to his sanity before Judge Campbell on Friday last, and was committed to the Eastern Oregon hospital at Pendleton. Reese appeared harmless, but was obsessed by the hallucination that he was shadowed all the while by someone intent on doing him harm. He will be taken to the government hospital at American Lake as soon as his army discharge papers can be gotten hold of.

STATE C. E. MEET SLATED.

The forty-first state Christian Endeavor convention will be held in Medford, April 23-26, 1931, and will be attended by young people from

all over the state according to present indications. The sessions will be held in the First Presbyterian church of Medford, beginning with the evening session, Thursday, April 23 and concluding Sunday evening, April 26. James C. Henderson of Portland, State President, will preside.

MAKES FINE GRADES.

Fletcher Walker, last-year graduate of Heppner high school, has made a fine record as a student at Oregon State college this year, reports W. R. Poulson, Heppner school superintendent. For the second term Walker received five grades of "A," the highest grade given, and one "B."

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Carried out by a large cast and large choruses
in a beautiful stage setting
SPECIAL MUSIC AND DANCING
aside from the Operetta will add to your enjoyment
8:00 o'Clock ❖ Admission 25c and 50c

Believe It, Or Not
A New York banker has figured out that if six copper coins recently unearthed, bearing the date of 600 years B. C., had been placed at compound interest since coined, the returns would have been immense.
How much? Well, it's past the power of comprehension. The American value of these coins was only 6 cents, yet they would have earned at compound interest during the past 2,500 years a ball of gold 62 times as large as this earth, so the New Yorker says.
First National Bank
HEPPNER, OREGON