

# In Way of Life

## BRUCE BARTON

**TOO FAST**

When I was a student in Amherst College, and my father was preaching in Chicago, I used to go home for Christmas on the Erie Railroad.

The trip consumed two nights and a day; but this was the golden age when some kind hearted railroads were allowed to present free passes to clergymen and their families.

Now the Erie makes fast time and there are no passes; but the memory of those old slow trips is pleasant. My mother would pack a shoe-box full of sandwiches and hard-boiled eggs and bananas, and I had a glorious time; never thinking that it was any hardship to travel slowly, but thanking my lucky stars that I was able to get home at all.

On one of the days preceding last Christmas, so I am told, eight sections of America's swiftest trains were required to leave New York to hurry the youngsters home from school.

It hurried them home for what? So that they could bestow a running kiss on their parents, shed their day clothes and change into evening clothes, and be off on a series of parties.

This is the world we live in. This is the tempo of modern life. Any of us old folks who deary it are merely dating ourselves as belonging to a passing generation.

Yet, I personally feel a little sorry for these headlong youngsters.

Somehow it seems to me that in traveling so fast they miss an awful lot.

I remember the Christmas when my father presented me my first watch—a big silver affair that he himself had carried for long years. I was ten years old, and the gift amazed me. It had never occurred to me that I should ever own a watch until I was twenty-one.

I remember how my wife and I saved up patiently to buy our first car—a second-hand Ford. I remember our first antique, which we loved for months before we could finally acquire it. And the joy of seeing a savings account grow slowly; and the thrill of building a library, one book at a time.

Now the kids smash up a dozen watches before they are six. And they start life with cars, and with furniture; and at twenty they have rushed through all the emotional experiences that lasted us leisurely through forty years.

Don't mistake me. I'm a booster for the new generation. They are healthy, direct, and fine. Only sometimes I wonder—

I wonder when, on my way home at night, I pass a big house in which lives one of New York's famous neurologists. It's an expensive house, paid for by nerves. Limousines are always stacked up in front of it.

It would seem almost as if the prize of life in America is to own a limousine and park it in front of a nerve specialist's door. Every one seems to be racing to get there.



**COURAGE**

Some surprise has been expressed that young men wealthy enough to own seagoing yachts should have the courage to sail their own craft in the ocean race from Newport, R. I., to Plymouth, England, especially over the dangerous northern route. This surprise is voiced by newspapers and individuals who regard courage as an attribute solely of the so-called "working class."

That is a peculiarly American point of view. We have come to regard the man who does no useful work, but lives on inherited wealth, as a feminized sort of person, unfit to associate with "he-men."

The fact is that courage has nothing to do with wealth, occupation or social status. Brave men are to be found everywhere.

**GOLD**

The great gold reef in South Africa, known as The Rand, is still producing as prolifically as ever, according to a recent report of the company which operates this, the world's largest gold mine. Since gold was discovered in the valley which the Boers called "Witwatersrand," in 1886, more than five billion dollars of the precious metal has been taken out of this one group of mines. Two hundred thousand native workers and 22,000 whites are employed in the mines, which are now down 7,000 feet below the surface and show no sign of petering out.

So long as the world's trade is carried on with money which represents gold—and no other kind of money is of value in international commerce—there is need for a constant fresh supply of the metal.

**SERVICE**

The suggestion that Atlee Pomerene, former United States Senator from Ohio, shall run for Congress in the Cleveland district where he lives, where there is a vacancy to

tifically-designed plowshare, of the swivel chair and the folding buggy top, among other things. His greatest achievement, however, was the drafting of the Declaration of Independence and his devotion of the remaining fifty years of his life to the effort to establish the principles of individual liberty which that great document promulgated.

The Jefferson Foundation is now raising a national endowment fund to provide an income for the maintenance of Monticello as a shrine of liberty. I can think of no cause more worthy of the contributions of every liberty-loving American.

## Hints for the Home

by Nancy Hart

**Coffee Ice Cream**

One quart of cream, half pound of pulverized sugar, four ounces of Mocha or three ounces of Java. Have the coffee ground coarsely; put it in a double boiler with one pint of cream, and steep for ten minutes, then strain it through a fine muslin, pressing it hard to get out the strength; add the sugar, stir until it is dissolved, add the remaining pint of cream, and when cold, freeze.

**Frozen Coffee Custard**

This recipe for coffee ice cream calls for less cream. The richness is provided by the eggs.

Four eggs, half pint of cream, half pound of sugar, one pint of milk, half pint of strong coffee. Put the milk into a double boiler to scald. Beat the eggs and sugar together until very light, add them to the hot milk, cook an instant, take from the fire, add the cream and coffee. When cold, freeze.

**Fruit Sherbet**

Here is a delicious fruit sherbet that is a welcome change from the usual creams:

Boil together for five minutes one pound of sugar and one quart of water. Beat the yolks of six eggs and add to the boiling syrup. Stir just a minute, then take from the fire and beat until cold. Have in readiness one cup mixed fruit which has been soaked in a half cup of grape juice. When the mixture is cold turn into the freezer and freeze. Remove the beater, stir in the fruit with a wooden spoon and serve in punch glasses.

**Nut Ice Cream**

Here is nut ice cream, suitable for a cooler summer day:

Beat together the yolks of seven eggs and a cup and a half of sugar. Add two cups of hot milk, and vanilla to flavor. Add a cup of cream and a cup of nutmeats chopped very fine. Freeze.

**Potato Croquettes**

Mix together 1 pint hot mashed potatoes, 1 teaspoon salt, 1-2 teaspoon pepper, 1 teaspoon onion juice, 1 tablespoon butter, 1 tablespoon chopped parsley, yolks of 2 beaten eggs. Stir over the fire until mixture leaves sides of sauce pan. When cool, shape into croquettes, dip in beaten egg, roll in crumbs, and fry brown in deep kettle and smoking-hot fat.

**Potato Soufflé**

2 cups of potatoes, mashed, 2 tablespoons of melted butter, 6 ta-

### Housewives Advised to Pack Eggs for Winter

Not so many years ago packing the winter's supply of eggs for family use in water glass was included along with the canning of fruits and vegetables in preparation for winter.

While this practice is no longer general, it would be an economical one for many housewives to practice this year, believes A. G. Lunn, chief in poultry husbandry at the Oregon State College Experiment station.

Eggs are lower this season than for many years, Lunn says, and it will cost less than 2 cents a dozen to preserve them. His first advice is to get good eggs—the fresher the better. Preserved eggs are good,

if the original egg was good. Infertile eggs are desirable, but not necessary.

A five-gallon crock or wooden container is the most satisfactory for packing the eggs, according to Professor Lunn. They are packed to within three inches of the top. The next step is to pour over them one quart of water glass mixed with 10 to 12 quarts of water that has been boiled and cooled. The container is then covered with a lid or oiled paper to prevent evaporation and kept in a cool place, such as a basement or cellar. Eggs preserved in this manner will keep for six to eight months, and sometimes longer.

Another method, known as the dry treatment, consists in coating the eggs with a material resembling cold cream, after which they are packed in cases and stored. Material for either method may ordinarily be obtained from the local druggists.

**First U. S. Treasurer.**

A recently discovered portrait of Alexander Hamilton, hidden for 127 years, has come into the possession of Andrew Mellon, the present secretary.

### California Girl Weds Crooner of Ditties



Rudy Vallee, idol of flappers, broke a million hearts, according to his press agent, when he secretly married Fay Webb, of Santa Barbara, Cal., in New Jersey recently.

blespoons of cream, 2 eggs, salt and pepper.

Beat the potatoes and butter until smooth and light, add the cream, yolks of eggs and salt. Beat the whites to a stiff froth and stir them in. Heap upon a tin in a rough uneven mound (neat, but jagged, so that the tips and edges, when browned, will look nicely), and set in the oven until well browned.

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### Foreign Trade Shifts Affect Oregon Farmers

Material changes in the foreign trade of the United States in farm commodities in 1930 as they affect Oregon farmers are discussed in the latest report on the agricultural situation issued by the Oregon State college extension service. Industries particularly involved in the changes include dairy, poultry, fruit and vegetables.

Exports of foodstuffs declined in value approximately one-third and imports fell off over one-fourth, according to figures given in the report. The decrease was due both to lower prices and decreased volume.

Most of the exports consist of grain products, animal fats and oils, canned goods and fresh and dried fruits. The Canadian market took about \$150,000,000 worth of fruits and vegetables from this country last year, most of which was canned and dried fruit, but this situation may be affected by a new reciprocal trade agreement between Canada and Australia.

Dairy and poultry products of this country have met less competition from foreign supplies during the first half of 1931. Imports of all dairy products except canned milk have been substantially less than during the first half of 1930. Imports of eggs and egg products fell off very substantially, and the tariff rates on dried eggs have now



**TINKLEPAUGH** SAYS WHEN IT GOT IN THE PAPER THAT HE'D WON A PRIZE IN THE IRISH LOTTERY HE HEARD FROM RELATIONS THAT HADN'T WRITTEN FOR YEARS--

been increased 50 per cent.

The principal foodstuffs imported into this country consist of coffee, cocoa, tea, spices, sugar, fresh fruits, nuts, vegetables, dairy products, eggs and fish.

In summarizing the fruit situation, the report said that "the European apple prospect is for a moderate crop." Export of apples from the Pacific northwest to Europe has been increasing and this outlet may be especially important this year in view of the large crop in prospect in eastern states.

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**World's Largest Dirigible Nearly Ready for Air**

Finishing touches are being put on the Akron, which will be formally named on August 8. The photograph shows the three fins in place and the outer covering being applied to the ship's tail. Each fin is forty feet wide and 105 feet in length. The Akron is 785 feet long and weighs 221,000 pounds. It can lift 182,000 pounds of "pay load" besides its own weight. Mrs. Hoover will christen the airship by liberating a flock of doves.