

Millpond Claims Life of Little Boy at Spray

Word reached Heppner Saturday evening of the drowning of Thomas Vernon Steagall, three-year-old son of Mr. and Mrs. Willie Steagall. The accident occurred at Spray and according to information gathered here the little boy fell into a millpond near which his father had parked the family car. The father left the little boy in the car while going to the house on an errand, during which time Thomas apparently got out of the car to play along the bank of the pond and fell in.

Besides the parents and a brother William, Thomas is survived by his grandparents and several aunts and uncles.

LEAVE ON TRIP

With future plans indefinite, Mr. and Mrs. L. E. Dick left Heppner Tuesday for Vancouver, Wash. to visit their son Kemp, hospitalized there. They were accompanied by Mrs. Kemp Dick who will remain with her husband for awhile, and Mrs. Harlan McCurdy who went as far as Portland on her way to visit Harlan Jr. at Camp Roberts and her daughter, Mrs. Len Gilman at Chula Vista, Calif.

FIREMEN ENTERTAIN WIVES

Members of Heppner fire department entertained their wives at dinner at the Lucas Place Monday evening. It likewise was in the nature of a farewell to departing members of the organization including the chief, Ralph Beamer, who has resigned, and Herman Green, Jack Van Winkle and Howard Bryant who are moving to ranches in the county.

GO TO FORT DOUGLAS

Kay Ferguson and Ned Sweek left Tuesday morning for Fort Douglas, Utah, to enter into active army service. The boys passed the examination at Spokane the week before and returned home on furlough.

ENTERS GENERAL PRACTICE

Dr. and Mrs. A. D. McMurdo received an announcement last week from their son, Dr. Bernard H. McMurdo, that he has entered into the general practice of dentistry, having made association with Dr. Thomas S. Dulin in Portland. Offices are in the Medical Arts-Dental building. Bernard was a member of the February graduating class at North Pacific Dental college and his parents and his aunt, Miss Lulu Hager attended the exercises.

HERE FROM PENDLETON

Mr. and Mrs. Boyd Redding returned to Heppner Saturday from Pendleton where they have been since Boyd started training. Mrs. Redding will remain here indefinitely as Boyd expects a transfer to some other field shortly.

HORSES SHIPPED TO IDAHO

A shipment of horses and mules was made from the Heppner stockyards Wednesday morning, the lot going to Caldwell, Ida. The animals were bought from ranchers in this vicinity by Mel Rosser of Caldwell. There were 45 grown animals and two colts in the shipment.

SEEKS HOUSE HERE

Jess Beardsley, veteran branch line railroader of Heppner and Condon, spent Wednesday in Heppner looking for a residence. Since change of schedule on the two branches the week-end layover is at Heppner and Beardsley wishes to locate here.

RETURNING TO UTAH

Mr. and Mrs. Joe Eskelson have severed their connection with the Heppner hospital and plan to leave the last of the week for their former home at Ft. Duchesne, Utah, where they expect to take over their farm.

Britons consume 30 percent more fresh green vegetables than they did before the war.

About 75 percent of the lawn mower industry has been converted to war production.

New Manager at Standard Station

Dick McAlister of Hood River is the new manager at the Standard station, succeeding Floyd Jones who resigned to take up farming at the C. N. Jones ranch south of Heppner. McAlister has rented the Her house just vacated by the B. J. Elliott family and is moving his family here immediately.

Keeping in line with the current tendency to employ women wherever possible, the Standard station now has a woman service attendant. Frances Egan recently completed an eight-day training course in Portland and started to work at the local station Monday. For a starter she had four tires to change the first day and both McAlister and Jones state that she "knows her onions."

MAKE TRIP TO PORTLAND

Mr. and Mrs. Alvah Jones returned last Thursday from Portland where they spent a few days. They went primarily to see their son Don off to Sheppard Field, Texas, where he will receive training in the air corps.

RETURNS FROM MISSOURI

Mrs. Sarah French has returned from an extended visit with relatives in Missouri.

UP FROM PORTLAND

Thomas J. Mahoney of Portland was a business visitor in Heppner Wednesday. Mahoney spent his boyhood in Heppner, son of the late T. J. Mahoney, for many years in charge of the former First National bank of Heppner.

4-H CLUB LEADER HERE

L. J. Allen, state 4-H club leader, was here from Corvallis Tuesday conferring with County Agent C. D. Conrad.

SPENDING WEEK HERE

Ambrose Chapin is spending the week here with his family, coming from Portland where he is employed in the shipyards.

MUSIC STUDY CLUB MEETING TUESDAY NIGHT

Music Study club will meet in regular session Tuesday evening at the home of Mrs. Bennie Howe, with Mrs. B. J. Elliott assisting hostess. A few familiar numbers from light operas by American composers will be played or sung by the various members of the club.

RETURNS HOME

Mrs. M. L. Case returned home Sunday after spending a week in Arlington.

IN FROM RANCH

C. E. "Buzz" Fisk, wheat rancher of the Ione section, was transacting business in Heppner this forenoon.

WORD OF APPRECIATION

Thanks to the people of Heppner and vicinity for their many kindnesses and their friendship during our stay here. It is with regret that we sever our connection with the hospital.

Mr. and Mrs. Joe Eskelson

Artists are feeling the pinch of war metals savings through an order halting production of metal easels and metal picture frames.

A patriotic citizen of Marshall, Texas, paid \$3.50 to get one of his tires vulcanized, then turned it in to the government as an excess tire.

By curtailing manufacture of metal church goods, 230 tons of brass, 80 tons of aluminum, and lesser quantities of tin, lead, and nickel will be saved during every war year.

Snipping one-sixteenth to one-

quarter of an inch off each match manufactured in the United States in 1943 will save at least 7 million board feet or 380 carloads of lumber.



Dance

Lexington Grange Hall
SATURDAY
APRIL 3
Music by
YARNELL'S ORCHESTRA
Admission 90c, Tax 9c
Total 99c
SUPPER
Everybody welcome and a good time assured.



From where I sit...
by Joe Marsh








"Well," says Judge Cunningham. "I see they've got it!"
"Got what?" I says.
"Look," beams the Judge. And he pulls out an article about a special kind o' lie detector—an "alcoholometer" they call it.
When a fellow gets haled into court for doing mischief, and blames it all on a "couple of beers," this scientific machine proves whether just a "couple of beers" is really the true answer.
And o' course it isn't. Because a couple of beers, enjoyed with

friends, is a way people keep out of trouble, not get into it!
From where I sit, I certainly agree with the Judge. The fellow with the alibi about a "couple of beers" is reflecting on good citizens everywhere who enjoy a quiet glass of beer with their meals—sittin' with their friends or just relaxing after a day's work. Moderate folks like that are entitled to consideration.

Joe Marsh

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VARIETY MEATS AID IN WAR MENU PLANNING

Kinds	Characteristics*	Food Value	Buying Guide		Preparation
			Av. Weight	Servings	
 Liver (beef, calf, pork, lamb)	Calf, lamb, pork livers more tender than beef. Calf and lamb livers milder in flavor than pork and beef.	Richest source of iron. High in phosphorus, A and B vitamins, quality protein. Some vitamin D.	1 beef — 10 lb. 1 calf — 2½ lb. 1 pork — 3 lb. 1 lamb — 1 lb.	¾ to 1 lb. for four	Braise, fry or broil.
 Kidney (beef, calf, pork, lamb)	Calf, lamb and pork kidneys more tender, of milder flavor than beef. Veal and lamb kidneys sometimes cut with chops.	Rich source of iron, phosphorus. Good source vitamin A. Excellent for B vitamins, quality protein.	1 beef — 1 lb. 1 calf — ¾ lb. 1 pork — ¼ lb. 1 lamb — ⅛ lb.	4 to 6 3 to 4 1 to 2 ½ to 1	Stew, braise, broil or grind for loaves or patties.
 Heart (beef, calf, pork, lamb)	Beef heart is least tender but all hearts must be made tender by proper cooking.	Rich source of iron and phosphorus. Excellent for B vitamins and quality protein.	1 beef — 4 lb. 1 calf — ½ lb. 1 pork — ½ lb. 1 lamb — ¼ lb.	12 to 16 2 to 3 2 to 3 1	Braise, stuff and braise, stew or grind for loaves or patties.
 Tongue (beef, calf, pork, lamb)	May be purchased fresh, pickled, corned, or smoked. Make tender by proper cooking. Pork and lamb usually purchased ready to serve.	Good source of iron, phosphorus, B vitamins and quality protein.	1 beef — 3¾ lb. 1 calf — 1½ lb. 1 pork — ¾ lb. 1 lamb — ½ lb.	12 to 16 3 to 6 2 to 4 2 to 3	Simmer in seasoned water until tender. Remove skin; serve as desired.
 Tripe (beef)	First and second stomachs of beef. Plain and honeycomb, latter preferred. Purchased fresh, pickled or corned. Make tender by proper cooking.	Good source of quality protein.	Plain — 7 lb. Honeycomb — 1½ lb.	¾ to 1 lb. for four	Pre-cook in water to make tender. Then broil, fry or braise.
 Sweetbreads (beef, calf, lamb)	Divided into two parts: Heart and throat sweet-breads. Tender and delicate in flavor.	Good source of riboflavin (vit. B ₂) and quality protein.	⅛ lb.	¾ to 1 lb. for four	Pre-cook in water to help keep and make firm; Broil, fry, braise or cream.
 Brains (beef, calf, pork, lamb)	Very tender and delicate in flavor.	Good source of iron, phosphorus, B vitamins and quality protein.	¾ lb.	¾ to 1 lb. for four	Pre-cook in water to help keep and make firm. Then scramble, fry or cream.

*All variety meats are practically boneless and have high percentage of edible meat.
This handy chart on variety meats is designed to assist the housewife in solving her wartime meat problems. The variety meats are deserving of special consideration because they are high in food value and may be prepared in many appetizing dishes to supplement the usual chops, steaks, stews and roasts.

"Points is Points"

Nowadays—and shopping for food is serious business. It is up to every one of us to get the most out of the few points we have to spend . . . not only how to spend them but WHERE to spend them.

It costs no more points for the BEST. Why spend them for anything less?

For more than 40 years this store has carried only the choicest brands. Do you get the point?

Thompson Bros.