

RECITAL TIME AT HAND FOR MRS. TURNER'S PIANO CLASS

Mrs. J. O. Turner will present her piano pupils in recital at her home Saturday evening. As her guest artist this year she has invited her niece Miss Marylou Ferguson to present a group of piano numbers. Marylou is enrolled at the Whitman conservatory this year but will feel right at home on Mrs. Turner's recital for she has participated in this annual event since she was a pre-school girl.

ANNUAL SPRING CONCERT AMONG SCHOL ACTIVITIES

The music department of the local schools has announced the date of the spring concert for the evening of May 3. Special choruses will be presented by the pupils of the grades from the fifth grade on gingers' band and the senior band and by the high school. The be- will also participate on the program. Keep this date in mind for you want to be there.

JUNIOR CLASS GOES ON SKIP DAY PICNIC

Wednesday was skip day for the junior class of Heppner high school and the group left early for Lehman springs for the annual picnic.

Marvin Wightman and his truck were employed to take the "gang" on the trip and Miss Janet Curtis went along in the capacity of chaperon.

Mrs. Harvey Miller was taken to the hospital in Pendleton Saturday suffering with pneumonia. She is reported as improving at this time.

Jim Barratt, who has been at home on terminal leave the past month will leave this evening for his base at Williamsburg, Va. where he will receive his discharge from the navy in June. Jim will return home for the summer and will attend Oregon State college this fall.

Mrs. Ellis Irwin is here from her home in Portland helping take care of her grandmother, Mrs. Ellen Bennett.

Treasurer L. W. Briggs, Assessor

W. O. Dix and Deputy Clerk Edna Hughes are all back at their respective jobs in the courthouse after enforced vacations at home due to illness.

SECRET OF FLAKY PASTRY LIES IN QUICK CHILLING

by Dixie Reid Weir

I thought I knew all the cooking angles, until I met up with M. John Lezan, pastry chef at the Marguery Restaurant in New York City. It all started when I decided to end my husband's eternal raving about the Marguery's

Dixie Reid Weir pastry by learning to bake it at home. Apparently I stumbled upon one of the inner secrets of good French pastry baking.

You keep things cold! It's quite as simple as that. Your utensils—mixing bowls, knives, spoons, beaters, measuring cups. Pop them all into the refrigerator and let them chill before using them. Then the ingredients. Make sure they are well chilled. M. Lezan says he even

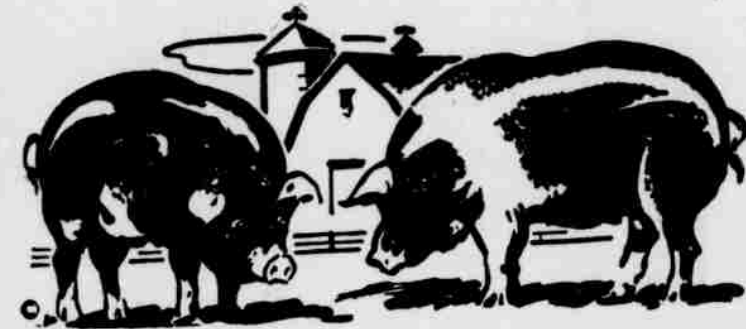
uses ice water in mixing pastry dough.

Pastry dough is then rolled out, and baked in shells. The shells are allowed to cool, can even be baked in quantity and kept several days in the refrigerator. Custard and fruit fillings should be hot when they are put into the shells. In order to cool the fillings rapidly, which keeps the pastry from getting soggy, another cooling device is introduced—your electric fan.

The electric fan cools each pie, tart, napoleon or éclair as it is filled. For rapid cooling and heating, it seems, is the big trade secret of making pastry that is short and flaky. The refrigerator does some of the cooling, and the electric fan does the rest.

Of course, I can't quite go into competition with a professional pastry cook yet, but I must say I'm turning out pies that make my husband ask not only for seconds, but thirds and fourths.

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Actually wheat has never been a large item in the brewing process—only $\frac{8}{10,000}$ of the entire U. S. wheat crop was used in 1945:

In accordance with United States Government policy, the brewing industry has used no wheat whatever since March 1, 1946.

OTHER MATERIALS CUT 30%

The other grains used have been reduced by 30%—that is, to 70% of the 1945 amount.

Wheat alone can solve the problem of feeding the hungry. The grains to which the industry is now restricted, are of a variety and grade not normally consumed by the people of the world as food.

LESS BEER AND ALE

Altogether, the brewing industry is using 30%

less materials than in 1945. This results in a proportionately lower production. But since the current demand for beer and ale is about 25% greater than a year ago, the real shortage is nearer 50%.

Consequently, your dealer will not be able to supply you with all the beer and ale you would like. We know you will understand the reason for this.

Your attention is earnestly directed to the recommendations of President Truman's Famine Emergency Committee, which are summarized in the box below.

This statement tells in clear, simple terms what each of us *individually* can do to help during the emergency.

What the President's Famine Emergency Committee asks us all to do

1. Save and share wheat and fat products . . . Go light on all foods that take wheat, fats and oils—save breads, macaroni, cakes, cookies, pastries and deep-fried foods. Use drippings for pan-frying. Save salad oil—use boiled dressings.
2. Buy and serve more plentiful foods . . . Balance diets with the more plentiful foods, such as potatoes, fresh fruits and vegetables.
3. Waste NO food . . . Dress up today's leftovers for tomorrow. Make every crust count with melba toast, crumb-toppings, bread puddings and stuffings. Take no more than you can eat. Clean your plate. Turn in unusable fat salvage promptly.

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