

LOCAL GIRL GETS HONOR AT GIRLS' STATE

Eleanor Lee Rice granddaughter of Mr. and Mrs. R. B. Rice of Heppner was chosen librarian at the Girls' State held recently on the Willamette University campus at Salem. Over 200 girls from over the state attended. She was sent to the meeting for one week by the Heppner American Legion Auxiliary.

Mr. and Mrs. H. B. Gabbert and Mrs. Grace M. Wood of Portland and Mr. and Mrs. Alvin Bunch and children were guests at the

Fred Mankin mountain home Sunday, July 22. Mrs. Woods is the mother of Mrs. Gabbert and Mrs. Mankin.

Bob Rynnion made a business trip to John Day during the week end.

Mr. and Mrs. Lester Doolittle were in Portland from Friday until Monday visiting their children, Mr. and Mrs. C. H. Perrott and family and Mr. and Mrs. Paul Doolittle and family.

Mr. and Mrs. E. M. Pearson and son, Bruce and Mrs. Glen Landis of Oakland, Calif., spent last week in Heppner visiting friends.

Miss Margaret Gillis left Monday for Portland where she will spend a few days looking after business matters.

Mr. Mike Fitzpatrick was in Heppner Wednesday, from his ranch at Lone.

Mrs. Grace Nickerson spent the week-end visiting her daughter and son-in-law on the ranch at Arlington. They drove to Lone Rock and spent the day with Mr. and Mrs. Hayes. Mrs. Hayes at one time worked for the telephone company in Heppner.

Mr. and Mrs. Ed La Trace and Mr. and Mrs. Bob Lowe have gone through Bend to Crater Lake and on to the coast. They expected to be gone a week.

Mr. and Mrs. Sam Shipps were here over the week-end from Rodedendron to visit her parents, Mr. and Mrs. Max Buschke and other relatives. Returning with them Sunday afternoon was her sister, Miss Joyce Buschke, who will spend the remainder of her vacation at Rodedendron.

Mr. and Mrs. Scott Neel of Condon were looking after business matters in Heppner the last of the week.

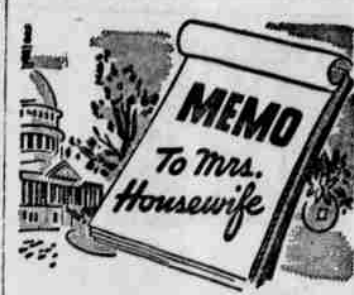
Misses Juanita Padberg & June Van Winkle came up from Portland Saturday to spend the week-end here with relatives. Miss Van Winkle will remain for the rest of the summer but Miss Padberg who has a position in the city returned Sunday evening to Portland.

Tom Michos of Portland was a business visitor in Heppner Monday.

Dr. and Mrs. Jack Woodhall of Milton-Freewater were visiting friends in Heppner over the week-end.

Mrs. Venice Stiles who has been visiting her mother, Jossie Jones of Heppner, for the past two weeks returned to her home in Portland last Saturday.

Word has been received that Archie Murchison is out of the hospital and they are staying with Mrs. Murchison's parents near Scappoose. His difficulty was diagnosed as a ruptured nerve in the hip. He is bedfast and will be for some time.



NATIONAL PRESS BUILDING WASHINGTON, D. C.

By Anne Goode

Dust on lamp bulbs can steal one-third of your light. So if you have no blind spots in your dusting you'll have none in your lighting.

Beets are a two-in-one vegetable because the beet greens as well as the beets make delicious eating. Cook the greens in a small amount of water for twenty minutes and season with vitaminized margarine, salt and pepper.

When washing fine, fragile china or glasses, line the bottom of your dish pan with a rubber mat or a thick towel and treat the drain-board the same way. This procedure will cut down breakage and chipping.

Eggplant may look as if it might be a poisonous melon but underneath that formidable exterior it's a delicate-flavored vegetable. Try broiling it, sliced, seasoned with salt and pepper and spread with real mayonnaise. Takes about 12 minutes.

Chairs, tables and other pieces that are not too heavy can be painted with less effort if set upside down and the legs painted first. Then set the table or chair upright and do the rest.

Take Kitchen Vacation With Weiners

Take a vacation from your kitchen—with frankfurters! You'll find a long list of hot dishes in addition to the usual salads and sandwiches you can prepare with this ready-to-serve meat.

Reba Staggs, home economist, suggests this frank addition for luncheon fare. Slice the franks into plump pieces and serve over hot split pea soup. Likewise, you may add franks to hot potato salad, potato casserole or scalloped corn for outstanding dishes.

Frankfurters turn banquet style for this lunch or dinner serving. To prepare banquet franks, slit the frankfurters lengthwise and spread with prepared mustard. Combine seasoned mashed potatoes with chopped onion, pimiento and a bit of parsley and spread over the split franks. Next, place the remaining franks on top, cut side down, and bake in a moderate oven (350 degrees F.) for about 20 minutes.

Labor Management Conference Scheduled For Portland

(Spelal)—Oregon's first labor-management conference is scheduled to be held in Portland on August 2 and 3 with prominent national labor and management leaders slated to confer with state leaders.

Under the sponsorship of the University of Oregon, the extension division of the state system of higher education, and the Federal mediation and conciliation service in cooperation with the various management associations, the Oregon State Federation of Labor AF of L, Oregon State Industrial Union Council CIO, and the Portland Labor-Management committee, the conference will be held in Lincoln high school. The general theme of the meetings is "The Common Stakes of Labor and Management."

In charge of arrangements as general chairman is Dr. Paul Kleinsorge, professor of economics in the University of Oregon.

The conference is planned to promote "better understanding" between labor and management in the state. It is open to the public.

Here's How To Vary Pork Chop Servings

Pork chops take an ever important place in menu planning. They fit the large as well as the small family. Equally as important to homemakers is the fact that they may be served in a host of different ways.

Points out Reba Staggs, home economist, pork chops are always cooked by the braising method! However, they may be breaded or stuffed before cooking. If preparing stuffed chops, it is best to choose double thick rib chops. A pocket is made in each chop by cutting from the side along the bone. This way the edges hold together and partially close during cooking.

Variety is available with stuffing too. Fruits such as prunes



NATIONAL PRESS BUILDING WASHINGTON, D. C.

By Anne Goode

With velvet still the vogue, you undoubtedly know and use the old technique of fluffing up the nap with steam from the kitchen kettle. But do you make it a point to have the steam pushing through the wrong side of the velvet? That really raises the nap.

White ruffled curtains make a lovely frothy tablecloth for festive dining. Cover the table with a sheet tinted pink with all purpose dye, then set the curtain over it with ruffles swooped up in front and fastened with little bunches of flowers.

In all the many times you've made potato salad, have you ever noticed that sometimes the potatoes crumble when cut and sometimes they don't? It's the chilled potatoes that hold their shape; the still-hot ones usually fall apart when cut.

"Keep Off the Grass"—and that means you with the white shoes. But in case you don't, clean those grass stains as soon as possible with soap and water. Then, apply the trusty ol' white shnola.

To heat rolls or biscuits without lighting the oven, place them in the top of a double boiler and heat over actively boiling water. Takes about 15 minutes.

and sliced tart apples, dried apricots and raisins blend well with the pork flavor. Whole kernel corn and green pepper or hard-cooked egg, cracker crumbs and onion are other choices.

Stuffed, breaded or plain, the chops are browned on both sides covered and cooked either on top of the range or in a moderate oven (350 degrees F.) for 45 minutes to 1 hour.

Mr. and Mrs. Hap Woods from Portland were in Heppner Thursday.

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