

# LOCAL NEWS ITEMS

**Visit in Lexington.**  
Mr. and Mrs. Cecil Warner and family spent Sunday at Lexington visiting Mr. Warner's brother.

**Fishermen go to Bend.**  
O. O. Felthouse and W. W. Felthouse left Wednesday morning for Bend, Oregon, where they will cast high and dry for fish in the cold waters of the Cascades.

**From Spokane.**  
Elder and Mrs. R. H. Martin of Spokane spent Friday evening at the Dewey Payne home en route to San Francisco to attend the general conference meeting to be held there soon.

**Attend Funeral.**  
Dewey Payne, Mr. and Mrs. Harvey Payne, Mr. and Mrs. I. C. Cox, Mr. and Mrs. Oscar Payne and Mrs. P. F. Ward motored to Leppner Saturday to attend the funeral of their cousin, Mrs. Elbert Cox. W. D. Gordon also attended the funeral. Oscar Payne conducted the funeral services.

**Pendleton Visitors.**  
Mr. and Mrs. J. M. Biggs and sons

**John Jr., and Dan, motored to Pendleton Tuesday afternoon.**

**Painting Store.**  
Kingsley's store is being painted with colors to conform with the affiliated buyers.

**Adds New Fixtures.**  
J. G. Pearson, manager of the Black and White Garage was busy the first part of the week rearranging his office and putting in new fixtures.

**Pendleton Visitors.**  
Mr. and Mrs. A. W. Prann and Mr. and Mrs. Frank Stone and son were Pendleton visitors Friday of last week.

**Pendleton Visitors.**  
John Kopacz, Bob Woodward and Mildred Cummins were Hermiston people who attended the baseball game between the Mission Indians and Umatilla at Pendleton Sunday. The three boys played for Umatilla and won the game 3 to 0.

**From Spokane.**  
George Curry, who graduated from the local high school in 1927, and who now resides in Spokane, was in Hermiston Monday and Tuesday of this week.

**No Irrigation Friday.**  
According to H. W. Kelley, water superintendent, no irrigation water will be turned on Friday, Decoration Day.

**Employed at Barber Shop.**  
D. L. McKinney is employed at the Hermiston Barber shop owned by Wm. Shaar. Mr. McKinney is an expert in hair cutting and finger waving.

**From Umatilla.**  
Mrs. Ben Spencer of Umatilla was a Hermiston visitor Saturday.

**Attend Air Derby.**  
Mr. and Mrs. Uria Lenhart attended the air derby held in Pasco May 14, 15, 16, 17 and 18.

**Leaves for East.**  
Mrs. J. D. Todd and two children left Saturday for Fenton, Missouri, where they will spend the summer visiting with Mrs. Todd's parents, Mr. and Mrs. J. J. Casserly.

**Motor to Pendleton.**  
Mr. and Mrs. H. E. Shesely motored to Pendleton Saturday.

**WOODMEN ATTENTION!**  
There will be a special meeting of the Modern Woodmen of America Saturday evening at 8 o'clock in the I. O. O. F. hall.—Adv.

**Attend Funeral in Portland.**  
J. M. Dunning of Pendleton, C. C. Dunning of Walla Walla and E. H. Dunning of Hermiston were called to Portland Friday by the serious illness of their brother Arthur C. Dunning of Portland, who passed away Friday night. His funeral was held Wednesday afternoon at Portland. The Messrs. Dunning returned to their respective homes Tuesday morning.

**From Portland.**  
C. C. Disque, representative of Swift & Company, of Portland, was in Hermiston Tuesday of this week transacting some business in connection with his company.

**Pendleton Visitors.**  
Ina Lenhart and Ruth Benschel were Pendleton visitors Monday night.

**Return to California.**  
Mr. and Mrs. Fred S. Warner of San Clemente, California, who has been visiting at the W. J. Warner home several days, left Hermiston Wednesday of this week en route to California. Jane Warner, daughter of Mr. and Mrs. W. J. Warner, accompanied them and will spend several weeks visiting at their home in San Clemente. Mr. and Mrs. W. J. Warner accompanied them as far as Portland. Miss Jane will also visit in Pasadena, Los Angeles and Palo Alto.

**Purchases New Ford.**  
Jack Ranville of Messner purchased a new 1930 Ford town sedan Saturday of last week from the Rohrman Motor Company.

**Former Resident Here.**  
Mrs. Harry Straw, former resident now of Portland, was a guest at the C. E. Baker home from Saturday until Monday.

**From Beaverton.**  
Mr. and Mrs. C. J. Bielman of Beaverton were in Hermiston Thursday, Friday and Saturday visiting friends and seeing about business interests in this city. They were accompanied by June Dalman and Mrs.

**Ivan Sutton who also visited friends in this locality. Mr. Bielman formerly owned the garage now operated by A. F. Rohrman.**

**Goes to Spokane.**  
Fred Gibson left Saturday morning for Spokane where he will spend the summer. He plans on going to Washington State college next year to work for his master's degree in chemistry.

**Home for Sunday.**  
Lenore Dyer who is employed in the census office in Pendleton spent Sunday at her home in this city.

**Returns from Portland.**  
Mrs. Morgan returned from Portland this week where she spent several weeks visiting.

**Owner of New Ford.**  
Lewis LeLeon of Messner is the owner of a new 1930 Ford roadster purchased recently from the Rohrman Motor company.

**Goes to Pilot Rock.**  
Jewell Smith left Saturday for Pilot Rock where he will be employed during the summer.

**Former Resident Very Ill.**  
Mrs. Hobbs, former resident and mother of Mrs. Frank Bilderback, is reported as being very ill at Klamath Falls.

**Returns for Graduation.**  
Levi Reeder returned home to attend the commencement exercises when his daughter Elsie graduated last week.

**Leave for Trip.**  
Mrs. George Sale and three children are planning to leave soon for a three weeks' visit in Kansas.

**Visits in Pendleton and Pilot Rock.**  
Mrs. Wm. Best is planning on spending Memorial day at Pilot Rock visiting her sister, and spending Saturday in Pendleton with friends.

**Music Lessons Continued.**  
Golda E. Muma, piano teacher, will continue teaching during the summer months. Studio at her residence on Main street.—Adv.

**Motor to Boardman.**  
Mr. and Mrs. Frank Stone motored to Boardman Sunday.

**Subscribe for The Herald—\$2.00**

**ALL KINDS**  
Dragon flies eat mosquitoes.  
Glasgow, Scotland, is the second largest city in Great Britain.  
It is a sign of a happy married life for a bride to sneeze on her wedding day, according to an old English superstition.  
It is believed that San Bernardino county, California, with an area of 20,175 square miles, is the largest county in the United States. It is about sixteen times the size of Rhode Island.  
There are 39 republics throughout the world.  
More than half the arable land in Japan is in rice.  
Benvers were the first "engineers" to build dams in America.  
France has four ex-presidents and ten ex-premiers still among the living.  
El Salvador is the most densely populated republic in the Western world.

## How to Put Up Strawberry Jams and Jellies



Jelly making used to be called "Grandmother's Art," but modern daughters find it a gay adventure, with the task easy and results certain.

### Tested Short-boil Recipes Quickly Fill Shelves For Winter Use

#### "FRESH straw-berries!"

Strawberry time is here again, and grocers say the crop is particularly tempting this year. Housewives should make hay while the sun shines. During the all too brief strawberry season put up luscious strawberry jams and sparkling strawberry jellies so your shelves will be stocked for next winter's needs.

Making strawberry jam and jelly used to be a risky gamble to the average housewife, because she never knew whether the juice would jelly. Yet these jams and jellies can be put up without risking failure. Nowadays women use the new short-boil method with liquid pectin, and results are "exact and certain, and utterly delightful," according to Mrs. C. H. Lehman, ten-prize jelly winner at the Central States Fair last summer.

By the old long-boil method at least thirty minutes was required to thicken a strawberry jam properly. During this long, hot session in the kitchen about half the juice was lost through evaporation, wasting much of the natural fresh berry flavor.

With the short-boil method so popular now, jelly makers simply bring strawberries and sugar to a full rolling boil, boil hard only one minute and then add half a bottle of pectin, which is the natural jellyifying substance Mother Nature endows in some fruits but cruelly "short-changed" in strawberries.

You can't conveniently make strawberry jelly without adding pectin. With the one-minute boil, the fresh fruit flavor and color are saved and the juice does not boil away. This is important to housewives who take pride in their jellies and jams. It also means women get about half again more glasses than the old way.

The long-boil method used to take about 45 minutes from start to finish, and now the short-boil takes only fifteen minutes and the finished jam has the "fresh straw-berries" color and tempting flavor.

If you put up a general stock of strawberry jams and jellies now, you will have sufficient on hand later in the year for delicious ice creams and desserts, biscuits, sandwiches and pastries.

Use these new tested recipes. They make strawberry jam time a pleasant adventure. They are so very easy and quick. Use fully-ripened fruit as it has the best flavor and color at this stage. Be sure to make all measurements level and above all, Mrs. Home Maker, follow directions to the letter.

Use a wooden spoon for stirring since the handle stays cool—a metal spoon for skimming. Use a six to eight-quart kettle or saucepan to permit a full rolling boil without boiling over. One-quarter teaspoon butter added to jams before boiling begins, reduces frothing and skimming.

Correct paraffining is extremely important. Spoilage is often due to improper paraffining. When pouring jam or jelly, allow at least one-half inch space at top of glass. Cover hot jam or jelly at once with a film of hot paraffin. When glass is cold, cover with a heavier layer, 1/4-

inch thick, rolling glass to spread hot paraffin around sides of glass. The first thin coating of paraffin protects the hot jam from dust, which contains the spores of mold and yeast, and which in time may cause spoilage. As this coating cools, it shrinks slightly toward the center, leaving a space between the paraffin and the glass. A second layer of paraffin is necessary to fill in this air space.

**Crushed Strawberry Jam**  
4 cups (2 lbs.) crushed berries.  
7 cups (3 lbs.) sugar.  
1/4 cup bottled pectin.  
Use only fully ripened berries. Crush one layer at a time so that each berry is reduced to a pulp. (Complete crushing helps to prevent floating fruit or spoilage.) Measure crushed berries and sugar into large kettle, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in pectin. Then stir and skim by turns for just 3 minutes to cool slightly. Pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with 1/4 inch of hot paraffin. Roll glass to spread paraffin on sides. For a soft, very slow set use 1/4 cup less sugar. Requires about 2 quarts fruit. Makes about 10 eight-ounce glasses.

**Sliced Strawberry Jam**  
4 1/2 solidly packed cups (2 lbs.) sliced berries.  
7 cups (3 lbs.) sugar.  
1/4 cup bottled pectin.  
Use only fully ripened berries. Cut small or medium berries in halves lengthwise and large berries in quarters. Measure berries and sugar into large kettle, mix, and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute. Remove from fire and stir in pectin. Then stir and skim by turns for just 3 minutes to cool slightly, to prevent floating fruit. Pour quickly. Cover hot jam with film of hot paraffin; when jam is cold, cover with 1/4 inch of hot paraffin. Roll glass to spread paraffin on sides. Requires about 2 quarts berries. Makes 9 to 10 eight-ounce glasses.

**Pineapple and Strawberry Jam**  
1/2 cup bottled pectin.  
2 cups (1 lb.) crushed pineapple.  
7 cups (3 lbs.) sugar.  
1/4 cup bottled pectin.  
Use only fully ripened berries. Cut any size pieces of pineapple. Follow directions for Crushed Strawberry Jam. Sometimes use 2 cans crushed pineapple. Makes about 10 eight-ounce glasses.

**Strawberry Jelly**  
4 cups (2 lbs.) juice.  
7 1/2 cups (3 1/2 lbs.) sugar.  
1 bottle pectin.  
Use only fully ripened berries. Crush thoroughly and drip through jelly bag. Do not drip over night as uncooked juice ferments quickly. Measure juice and sugar into large saucepan, stir, and bring to a boil. At once add pectin, stirring constantly and bring again to a full rolling boil and boil 1/2 minute. Remove from fire, let stand 1 minute, skim, pour quickly. Cover hot jelly with film of hot paraffin; when jelly is cold, cover with 1/4 inch of hot paraffin. Roll glass to spread paraffin on sides. Requires about 3 quarts berries. Makes about 11 eight-ounce glasses.

# THE RED & WHITE STORES

J. M. NORTON, Owner

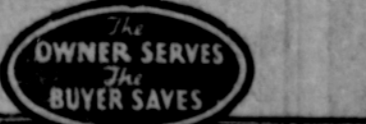
**WHY THE NUMBER OF RED & WHITE STORES GROWS AND GROWS**  
There are now more than 10,000 independent stores in the Red & White group, scattered over 36 states, and controlling the largest line of nationally advertised food products in the world. We are proud to be associated with the Red & White group which is growing because it is founded for the preservation of the individually owned store and on a sincere desire to serve better for less.

SAT. & MON., MAY 31 AND JUNE 2—Red & White Super Specials.

We reserve the right to limit quantities

Serv-us Brand Stuffed Olives	53c	Salmon, Red & White	
2 for		Red Sockeye, 2 No. 1 cans...	65c
Grape Fruit, Red & White		Alaska Pink, 2 No. 1 cans.....	37c
Fancy Whole Segments	73c	Crisco, All vegetable shortening	
3 No. 2 Cans		3 Lbs.	79c
Full Riped, broken	63c	Hominy, Red & White, fancy white.	
3 No. 2 Cans		2 No. 2 1-2 cans.....	29c
Coffee, Red & White, fresh roasted		Gem Broom	\$1.00
1 Lb. Poured Bag	40c	With a Mop Stick Free	
Kraft Cheese—Any variety	45c	B. & M. Beans and Bread	39c
2 half Lb. Pkgs.		Both for	
Certo	79c	Cane Sugar	\$5.45
3 for		100 Pounds	
Tomato Soup, Red & White	25c		
3 for			

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The Spark "Even-heat" oven is famous for its principle of fresh air ventilation and even heat distribution, assuring perfect baking. It accommodates the largest family size roaster. On display in our show rooms are many other models in sizes and at prices to suit every requirement. Any of these will be gladly demonstrated.

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# LOCAL AGENTS

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And the Play Ball	\$1.49
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1 Pound	25c
4 Pounds	90c
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Palmolive Toilet Soap	4 Bars 25c
Jars, Caps, Covers and Rubbers for those who are doing their own canning.	
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