

**Advertise Your Business**

Herald Subscription \$2.00 a Year

**Oasis Theatre**

Hermiston, Oregon.  
The Best in Talking Pictures

**TWO SHOWS: 7:30-9:15 P.M.**

**ADMISSIONS**  
35c and 15c  
Evenings  
25c and 10c  
Matinees

**PROGRAM**

**FRIDAY AND SATURDAY**  
**ESCAPE** from . . . .  
ruthless rackets and sordid crooks . . . tinselled women and heady-eyed gigolos . . . into this glorious romance of honest lovers . . . as refreshing as a mountain breeze.

**REBECCA of SUNNY BROOK FARM**

MARION NIXON FOR PICTURE BELLA MY

PLUS—  
"Meet The Senator" and Mickey Mouse in "Fiddling Around."

**SUNDAY AND MONDAY**  
MATINEE 2:30 SUNDAY

If you want the truth about Hollywood, see it with

**CONSTANCE BENNETT**  
What Price Hollywood?

LOWELL BRIDGEMAN - NEIL HAMILTON - GREGORY RATOFF  
Directed by George Fitzmaurice. Cast: D. D. Hale and Constance Bennett. RKO. New Release.

PLUS—Comedy "Big Game" and Fox News.

Boys and Girls Don't Forget We are Giving Away Bow and Arrows to Children Attending 12 Shows.

**Local Happenings**

Mr. and Mrs. F. B. Swayze are spending the week in Portland.  
Miss Lucile Beck of Los Angeles, Calif., is the house guest of Miss Isabel Dodd.

H. G. Kelley has been employed in Pendleton for the past week doing plumbing work.  
Allan Bowman returned home from Yakima, Wn., Saturday where he has been working for some time in the fruit harvest.

Mrs. Welsh of Seattle, Wn., who has been a guest of Mr. and Mrs. Chas. Keller for a week, left Sunday or her home.

Mrs. Pearl Straw of Portland is visiting friends here this week and is the house guest of Mr. and Mrs. E. Baker.

Todd Holt, young son of Dr. and Mrs. G. E. Holt of Pendleton, who has been visiting relatives here for four days, left Saturday for his home.  
Miss Esther Osborn and Mrs. O. L. Loose of Walla Walla spent the week end visiting their parents, Mr. and Mrs. R. E. Osborn.

Mr. and Mrs. John Geary of Ukiah, California, are the house guests of Mr. and Mrs. Geo. Storey this week.

H. T. Fraser, A. W. Prann, Mrs. 'tome, and Mrs. Levi Reeder attended the funeral of Carl Gilbert in Pendleton Thursday.

Miss Ina Lenhart, who is employed in Portland, spent the week end at her home here visiting friends and relatives. She returned to Portland Tuesday.

Mrs. and Mrs. A. D. Rintoul and son Bob of Long Creek, Oregon, spent the week end with Mrs. Rintoul's parents, Mr. and Mrs. Geo. Briggs.

Mrs. Lella Phelps, Miss Margaret Elliott, and Miss Clara Voven were dinner guests at the home of Mr. and Mrs. N. R. Mueller Wednesday evening.

The young people of the Hermiston Christian Endeavor society were hostesses at a beach party on the Columbia river at Umatilla last Friday night. Members of the Epworth League were their guests. Approximately fifty young people enjoyed wieners, buns, and marshmallows. Later the group made a pleasure trip across the river on the ferry.

J. M. Doyle of Plymouth was a business visitor in town Tuesday.  
Mrs. Texas Casey of Meacham was transacting business in Hermiston Thursday.

N. R. Mueller, W. L. Hamm, and Joe Reeves were fishing at Cello last week.

C. C. Proebstel, district attorney for Umatilla county, was a business visitor in Hermiston Thursday afternoon.

Mrs. W. H. Hesser left Thursday morning for Estacada, Ore., and will take up her duties as principal of the two-room school at Springwater.

Miss Elsie Reeder left Thursday (today) for Grangeville, Idaho, where she will visit Mr. and Mrs. Cecil Warner and family.

W. C. Kik, Wm. Roberts, Gus Frazolos, and H. G. McCulley were business visitors in La Grande Saturday night.

Mr. and Mrs. C. M. Best spent Labor Day in Pilot Rock visiting friends. They are former residents of that city.

G. Kurre of Stanfield spent Monday visiting with Mrs. Ina Wessell who worked for him in Stanfield a number of years ago.

Ralph Jones, son of Mr. and Mrs. W. E. Jones, had his adenoids removed Saturday at the Hermiston hospital.

J. C. Hawkins was a business visitor in Hermiston Tuesday. He was accompanied by Bob Henderson who has been working for him this summer. Bob remained in Hermiston.

Miss Lois Jackson who is employed in the First National Bank in Portland, spent the week with her parents, Mr. and Mrs. E. L. Jackson returning Monday night.

Mrs. C. M. Jackson, who has been receiving medical treatment at the Hermiston hospital for the past three weeks, was discharged Sunday much improved.

Mr. and Mrs. Edgar Peterson of Powell Butte, Ore., accompanied by Mr. and Mrs. Fred McCaffrey, also of that city, arrived in Hermiston Wednesday night and are the house guests of Mr. and Mrs. Joe Dyer. They plan to attend the Round-Up in Pendleton.

L. A. Moore motored to Heppner Saturday evening.  
Mr. and Mrs. Cleve Clark were business visitors in Prosser, Wn., last Monday.

Mr. and Mrs. Grin Lockridge left Wednesday for Yakima, Wn., where they will be employed.

Miss Emma Christian of Portland is the house guest of Mrs. Chas. Taylor this week.

The Methodist Ladies Aid will hold a cooked food sale Saturday, September 17, in the Turnblad Market.

Miss Eva Woughter plans to leave Friday for Cottage Grove, Ore., where she will be employed on the teaching staff in the grade school.

Mr. and Mrs. Harold Sullivan of Portland spent Labor Day with Mr. Sullivan's parents, Mr. and Mrs. P. P. Sullivan.

Miss Mary Petri, second grade teacher in the local schools, returned to Hermiston Sunday after spending the summer in Portland.

Mr. and Mrs. Chas. Keller of Columbia district returned from Portland Saturday morning. Mrs. Keller is not much improved.

Mrs. Claud Myers of Boardman, who has been receiving medical treatment at the Hermiston hospital was discharged Friday.

Miss Ruth Woughter left Saturday for Billings, Montana, where she will teach school this winter. This is Miss Woughter's third year on the high school staff there.

Al Clayton, who has been employed by the Heremiston Light & Power company, for the past year, left Friday for Enterprise where he will be located for the present.

Mrs. Gerald White and Mrs. Geo. Storey entertained last Thursday night at five tables of bridge at the home of Mrs. White. High honors were won by Mrs. Wm. Shaar, and consolation by Mrs. Julius Gimble.

G. R. Brock of Walla Walla was visiting his friend H. J. Stillings here Wednesday while looking after business interests. Mr. Brock and Mr. Stillings were friends in Kentucky.

Mr. and Mrs. Ralph Couch and two children of Portland were guests of Mr. and Mrs. C. M. Best Tuesday. Jim Clayton, who is a friend of Mr. Couch, was also a dinner guest at the Best home that evening.

Mr. and Mrs. J. E. Hallyburton, and Miss Pauline Stoop of Hermiston, together with Jess Richards of Stanfield were business visitors in La Grande Saturday night. Mr. and Mrs. Hallyburton and Mr. Richards returned Sunday afternoon.

Miss Marjorie Atkinson of Spokane, Wn., was the house guest of Mrs. N. R. Mueller Thursday and Friday of this week. Miss Atkinson is a graduate of Vassar and visited Mrs. Mueller at Columbia when they were students.

Sam Powell of Portland was a guest at the C. E. Baker home Monday. He spoke on the Zorn-MacPherson school consolidation bill at the Stanfield Grange Monday night, in behalf of the School Tax Saving association of Portland.

Mrs. O. K. Mudge of Hinkle returned from Spokane Monday after spending a week there with relatives. Mr. and Mrs. Mudge plan to leave for Portland Thursday morning to attend the state and national American Legion conventions. Mr. Mudge, who was recently elected commander of the Hermiston Post, will attend the state convention as a delegate.

Mr. and Mrs. Garnet D. Best left Sunday for Halfway, Ore., where Mr. Best will be engaged as judge at the fair there. They plan to return Wednesday evening. Miss Catherine McMullen is staying at the Best home during their absence.  
Mr. and Mrs. M. W. Sims and daughter of Washougal, Wn., are visiting old-time friends in town this week and will also attend the Round Up. Mr. Sims was at one time business associate of A. W. Turnblad but is now a wholesale meat dealer in Washougal.

**STANFIELD NEWS NOTES**

Mrs. Olday and her daughter Catherine of Portland arrived in Stanfield Friday and are occupying the Glen house. Miss Olday is a member of the grade school faculty.

Mr. and Mrs. Ernest Sires were transacting business in Yakima last week.

Mr. and Mrs. Wade (Ruth Hurd) stopped in Stanfield Monday to greet friends while enroute to New York City.

A. A. Laird and sons Frank and Harry recently returned from a motor trip to Elk City and Dixie, Idaho.

Mr. and Mrs. A. A. Reid and daughter Virginia and son Laurence of Eugene will be guests at the F. A. Baker home during the Round-Up. Wallace Baker will accompany them for a few days' visit with home folks.

Mr. and Mrs. M. L. Hopkins of Vancouver, Wn., were week end guests at the F. L. Snyder home.

Miss Mildred Peregrin arrived in Stanfield Saturday from her home in Spokane and is domiciled at the Old-day home. Miss Peregrin has entered upon her duties as teacher of the primary grades for the third year.

Miss Gladys Ross of Lambert, Mont., is enrolled as a junior in Stanfield high. Miss Ross is living with her aunt and uncle, Mr. and Mrs. M. Reifem.

Mrs. Harle Rogers, Miss Evelyn Starkweather and Miss Lavonne Walk visited—relatives at North Powder last week. Miss Lavonne will attend high school here during the coming year.

Miss Kathryn Cooper arrived Tuesday from her home in Pullman, Wn., and will visit friends until Friday. She will then go to Marshfield to resume her duties as a member of the grade school faculty of that city.

Mrs. Herbert Galloway of Portland has been a guest at the home of Mr. Galloway's sister, Mrs. Fred Longhery.

G. L. Dunning has recently returned from a short visit at the home of his daughter, Mrs. Lloyd Buckholz at Salem. Miss Marilla Dunning accompanied her father to Salem and after a short visit there went to Stockton, Calif., where she is supervisor of home economics in the Stockton high school.

Mrs. W. T. Reeves entertained a large group of young people after Christian Endeavor Sunday evening in compliment to Alice Helen Cleveland of Pendleton.

**Chili Sauce**  
5 quarts chopped ripe tomatoes  
2 cups chopped red pepper  
2 cups chopped green pepper  
1 1/2 cups chopped onions  
3 tablespoons salt  
1 cup sugar  
3 cups vinegar  
1 teaspoon cloves, ground  
1 teaspoon allspice, ground  
1 teaspoon cinnamon, ground  
Combine the chopped vegetables, the salt, and sugar and simmer this mixture until it begins to thicken. Then add the vinegar and spices and cook the mixture down until it becomes a thick sauce. Pour into hot sterilized jars and seal. Or bottle the sauce and seal with wax. This recipe yields about three quarts of sauce.

**SATURDAY Specials**  
PRIME BABY BEEF  
POT ROAST ..... 10c  
RIB BOIL ..... 8c  
SHO. PORK ROAST ..... 10c  
SHO. VEAL ROAST ..... 10c

We have this week, the very choicest Baby Beef—Veal—Pork—and Lamb. At prices you can't beat. Don't forget the number. Come in and if you don't see what you want, ask for it.

SERVICE is our middle name.

**HERMISTON MEAT MARKET**  
Hermiston, Oregon

**Dr. Kerr Named As Chancellor**

(Continued from Page 1)  
would like to say that I disapprove of this also."

Answering the question of Ray W. Gill, state grange master, as to whether or not a county agent could take the stump politically against the oleo interests, the board by resolution declared that any of its employees could express any opinions or convictions they might entertain.

Just so they didn't express themselves officially upon property owned by the state and under the control of the board. Such employees who speak in public upon controversial subjects should not be billed or introduced as state employees, but solely as private citizens, the resolution continued. Mr. Sammons pointed out that county agents who might "take a crack at the oleo industry in the interests of the dairymen were hurting the cattle industry, which finds that 30 pounds of every mature beef animal sold in Portland goes to the oleo business."

**Pickled Peaches**  
8 pounds peaches  
4 pounds sugar  
2 quarts vinegar  
8 2-inch pieces stick cinnamon cloves

Select firm peaches either free or cling stone. Wash and remove skin. Cook vinegar, cinnamon, and sugar together for ten minutes or until a fairly thick syrup is formed. Add the fruit, after placing 4 cloves in each peach. Cook peaches gently until tender, but not broken. Remove peaches and cook syrup rapidly until thick. Pour over fruit and let stand overnight. Drain and cook the syrup again. Fill sterilized jars and seal.

**Routine Matters Handled.**  
A number of routine matters were handled.  
The board voted to discontinue its military training, rules-and-by-laws, and its Oregon normal school committees as having done all work assigned and ready for dismissal.

More than a dozen changes in personnel were approved, with the provision that all changes involving changes in salary be referred to the finance committee with power to act.

Resolutions of appreciation for the services of Paul W. Ager, who resigned the position as manager of the board's Eugene branch business office to continue graduate training at the University of Chicago, were passed. Mr. Ager's work will be carried on by J. O. Lindstrom.

The board approved La Grande's request to construct flood levees on the southeast portion of the Eastern Oregon Normal school campus, but rejected a proposal that the La Grande institution's heating plant be changed from coal to wood-burning. The board approved Monmouth school district's request for use of the domestic science room at the Oregon normal school for high school students. Various catalogues and pamphlets for the Portland extension center were approved.

Dr. Kerr was notified after the decision yesterday and accepted the appointment. His term as chancellor began with his acceptance.  
The salary which he will receive will be \$12,000.

**RELISH RECIPES PROVE POPULAR TO HOUSEWIVES.**  
The fall season brings to the minds of housewives thoughts of preserving late vegetables for winter use in the form of pickles and relishes, judging from the many requests sent in to the home economics extension service at Oregon State college, county home demonstration agent or from the central office at Corvallis.

**Use the Classified Column. It Brings Results.**

**NOW YOU CAN BUY Goat Hair Sox**

Wear longer than wool or cotton. Soft and easy on your feet. Perfect ventilation. Do not mat like wool or cotton. Grease and dirt do not stick to mohair like they do to other materials. If your feet bother you try GOAT HAIR SOX. Then you will buy no other.

**ASK THE MAN WHO WEARS THEM.**

**A CLOSE-OUT ON HATS**  
Both Felts and Straws—  
Both Dress and Work

**CERTAIN LINES OF SHOES**  
Men's — Boys — Women's  
**LADIES' HOSIERY**  
MEN'S DRESS HOSE  
MEN'S DRESS PANTS  
and  
BOYS' POLO SHIRTS  
MEN'S LAKE BREECHES  
and LEATHER GLOVES  
PRICES REDUCED 25% to 50%

**CHAS. G. BURK'S, INC.**  
WEST SIDE

2 dozen ripe tomatoes, medium-sized  
6 onions, medium-sized  
3 red peppers  
3 green peppers  
1 dozen tart apples  
1 pound seedless raisins  
1 cup celery, cut fine  
2 quarts vinegar  
3 cups sugar  
Salt

Peel the tomatoes. Chop first the vegetables and then the apples. Cut the celery. Combine the ingredients and cook the chutney until it is thick and clear. Pour it into hot, clean jars, and seal them.

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