

The Hermiston Herald

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MEMBER
OREGON STATE EDITORIAL ASSOCIATION

Lowering Automobile License.

The question of lowering automobile licenses in the state of Oregon has been one of the main issues in the state for the past several months. It is an important question to the people of Oregon, and especially to automobile owners. A recent bulletin sent out by Hal E. Hoss, Secretary of State, gives a proposal that will reduce private car license fees, leave the income of the highway commission and the counties intact, protect our investments, assure the stability of the credit of the state and its county unit, and make a fairer distribution of the burden of maintaining and constructing our highways.

On the first page of this issue are those constructive ten points regarding the \$3 license fee for Oregon that Hal E. Hoss has put up for consideration. These seem to have solved the automobile tax problem. Mr. Hoss has studied this problem from all angles and his years of experience in state affairs have given him the insight to weigh every detail carefully before recommending any plan to the public.

It is evident that the majority of car owners want a reduced auto license fee, the same as our border states, and this plan presented by Mr. Hoss will open thousands of locked garages.

Study the ten points printed on the first page of this issue regarding the \$3 license fee and think each through for yourself.

DAIRY COSTS LOSE RACE WITH PRICES, SURVEY SHOWS.

Much as the cost of producing dairy products on Oregon farms has been reduced, it has not kept pace with the nosedive made by the selling prices of these products. The extent of this spread is accurately shown in the report of the third progress report of the three-year study of the cost of producing dairy products in Oregon just completed by the dairy and farm management departments at the Oregon experiment station.

This latest report is for the year ending April 1, 1932, and includes compiled data gathered from 464 farms having 8224 cows producing about 2 1/2 million pounds of butterfat in the year.

This report shows that the cost of production has been progressively reduced from 50 cents a pound of butterfat to 40 cents and then to 36 cents for the three years studied. Meanwhile the average selling price for the same three years dropped from 51 cents to 41 cents and then to 30 cents. Thus for this third year the average selling price, reduced to a butterfat basis regardless of how the milk was marketed, was six cents below the average cost of production, while for the other two years a slight margin of profit was shown.

Cost of production as expressed here includes, of course, wages at prevailing figures for the dairyman and his family and 5 per cent interest on capital investment. The cash cost, which will be shown in a later complete report, is considerably below the 36-cent figure.

Once again the survey, obtained through actual records kept on each farm, reveals that central Oregon "irrigation drymen" are producing butterfat at the lowest cost in the state, the figures showing 33 cents for the irrigated regions, 35 cents for the coast sections and 39 cents for the Willamette valley.

A wide range in individual farm costs is shown in the figures for the Willamette valley where the 25 lowest farms produced at an average figure of 24 cents while the 35 highest farms showed a 60 cent average. Factors contributing to this great spread will be shown in the final detailed printed bulletin being prepared for publication between now and July 1.

STANFIELD NEWS NOTES

Oletha Hoakins, Helen Connor, and Stanley Green will arrive Saturday from O. S. C. and will spend two weeks vacation at their respective homes.

Mr. and Mrs. Ted Longhary and little son, Joe, are guests at the J. F. Longhary home.

Mr. and Mrs. F. B. Stuart returned Friday from Portland where they were called Monday because of the illness of Mrs. Stuart's brother, Mr. Eld.

The social evening announced by the local Rebekah lodge has been postponed until more favorable weather.

J. F. Rueber spent several days in Portland with his brother Chris, who is ill in a sanitarium in that city. The Chris Rueber family formerly lived near Stanfield and his friends here hope for a speedy recovery.

Mr. and Mrs. W. G. Wallace and Ina Sturdivant plan to spend Christmas with Mrs. Wallace's parents, Mr. and Mrs. J. Sturdivant at Parkdale, Oregon.

Mr. and Mrs. Harry McCormick have moved to their newly built home on the project.

The regular Grange meeting will be held Monday evening, December 19. Among other program numbers there will be a general discussion of the subject "Is restriction of immigration a good thing for the American farmer?"

An old time dance with old time music will be given in the Grange hall Saturday, Dec. 17. Proceeds from this dance will go toward the payment of the hall.

The annual Christmas program will be given at the Presbyterian church Friday evening, Dec. 23. The public is invited.

UMATILLA NEWS ITEMS

Dr. and Mrs. Alexander Reid left Thursday for St. Paul, Minn., where Dr. Reid will receive medical treatment from the Mayo Bros. Dr. and Mrs. Reid were driven to Stanfield by Mr. McMillain, mechanical foreman at Umatilla, where they boarded the Portland Rose. Dr. Reid has been the railroad doctor in Umatilla for several years and was the former mayor.

Mrs. Fay Gardner and Mrs. Elmore McKenzie spent Friday in Pendleton.

Cloyd Tillson has gone to Huntington, Ore., where he will find employment.

Miss Yvonne Bousquet visited with friends and relatives in Portland over the week end.

Miss Rosa Rice returned Sunday after spending several days of last week visiting at the home of her sister, Mrs. Costol in Baker, Ore.

The Bridge Club met at the home of Mrs. Elmore McKenzie last Monday. The society are planning to have their monthly social at an ice skating party at the slough this Saturday evening.

Members of the High school Glee club are meeting at the home of Miss Yvonne Bousquet this week to practice for the Christmas program.

Mrs. Tom Tucker, Mrs. Leslie Blakely, Mrs. Ursel Hiatt and Mrs. Blakely motored to Pendleton Monday.

Gus Tonia has finished moving the Jones Scott gravel pit buildings at Sand Spur and will start moving the machinery in a few days, as the Wallula cut-off will pass through the old location.

Pearl Jarvis dressed 50 turkeys last week for the eastern market.

Ted Carroll was called to Portland on business Saturday.

Wilbur White of Vancouver, Wn., is working for Charles Lutz.

Mrs. Harry Roberts of Roseburg, Ore., is visiting his wife who is visiting with her father, Llewellyn Brownell.

Mr. and Mrs. Jess Connell spent Friday and Saturday in Portland, attending to business.

Mrs. Jack Cherry spent the week end in Portland visiting her son Earl who is attending school there.

Mr. and Mrs. Joe Longe of Yakima, Wn., are visiting at the Pearl Jarvis home.

Harold Lutz has returned from College Place, Wash., where he has been attending high school. He has been staying with his aunt, Mrs. Henry Maxwell.

Fat, small son of Mr. and Mrs. Walter T. Bray, is very ill with pneumonia.

Mrs. Tom O'Donnell is visiting her daughter in Huntington, Ore.

Mrs. A. M. Yurkes and daughter Marion are visiting in Portland.

Harry Hull is confined to his home with the flu. Miss Clara Corrigan is working in the Red & White store during his absence.

Miss Annie Wurster is confined to her home with the flu.

School has been discontinued for another week because of so many cases of influenza.

Mrs. Fred Knudson spent Friday in Portland where they attended the funeral of Fern Stephens.

George Wurster of Butter Creek was in Umatilla Friday.

School News.

Charles Hunlock of Spokane is enrolled as a member of the second grade.

Four pupils as reported for the past six weeks include: Ellen Hammill and Virgil Terney, 3rd and 4th grades; Myra Schabel, Eleanor Sires, and George McDermott, 5th and 6th grades.

Miss Sue Shepherd, local high school instructor has recently had as her guest, her brother Eugene Johnson of Eugene, Oregon.

The Juniors and Seniors will present the play "Christmas at the Zoo Roads" in the auditorium on the afternoon of December 23.

The Stanfield schools will close December 23, for the Christmas vacation. Work will again be resumed January 3.

On December 23rd the seventh and eighth grades will present a Christmas play entitled, "The Night Before Christmas."

Many pupils are absent from school because of colds and flu.

PINE CITY NEWS

O. F. Farber's new left Sunday for a business trip to Portland. He expects to return home Saturday.

J. D. Hixon and son who have been visiting Mr. Hixon's daughter, Mrs. H. E. Young, returned to their home at Pleasant Valley near Baker, Ore., Tuesday.

The Institute for the grade school teachers which was to have been held at Heppner Friday, Dec. 9, was called off because of the cold weather. Several of the pupils of Pine City, however, were absent as their teachers were unable to get word to them that school was to be held.

Tom Healy who has been staying with his uncle, John Healy, went to his home at Boardman, Saturday.

Eurl Wattenburger made a business trip to Echo, Monday. He had a heater fixed in his bus while in town.

Chas. Bartholomew went to Irrigon Sunday to see about his sheep that are on pasture near there.

Charlie Morehead and Lloyd Baldridge went to Condon Monday to attend the funeral of their relative, Mrs. Warren.

The truck driven by the Swift Co. which takes cream to Kenewick broke down when on its way out Butter Creek last Friday. The driver was unable to go to all the places that he usually goes to.

Rev. and Mrs. W. Jones and family of Hermiston and Rev. T. Leavitt and Miss Glenn Stevens who are holding revival meetings in Hermiston were dinner guests at the Dec Neill home Saturday.

Mr. and Mrs. Walter Wigglesworth and son, and Mrs. E. B. Wattenburger were in Pendleton Saturday on business.

Miss Marie Healy was absent from school Tuesday.

Those from Pine City attending church and the pot luck lunch at the Hermiston Union church Sunday were: Mr. and Mrs. Dee Neill and daughter Bernice, and sons Hugh and Ralph; Jasper Myers; Mrs. E. P. Jarmon and son Oscar; Mrs. Ollie Neill and daughters; and Miss Alma Neill. The Misses Bernice and Lenna Neill who became members of the church some time ago were baptized Sunday.

John Healy was called to Heppner Saturday morning to serve on the jury. He returned home Tuesday evening.

Due to the cold weather a great many of the Pine City pupils have been absent from school. The school buses have also had difficulty in running.

Dee Neill was a business visitor in Hermiston Monday.

Miss Audrey Moore visited the Pine City school Tuesday.

Mrs. Bill O'Mohundro and Mrs. Bert Mitchell and daughter, Miss Reitha Howard were in Hermiston on business Tuesday.

Mr. and Mrs. Dee Neill and daughter Bernice; and Miss Alma Neill were business visitors in Pendleton Tuesday.

CHRISTMAS CANDY RECIPES RELEASED BY DAIRY COUNCIL.

It would not seem like Christmas without candy to claim some share of the family's attention. While candy is injurious to health when used in excessive amounts, due to its irritating effect on the membranes lining the stomach and intestines, it does have a place in holiday festivities. Used in moderate amounts, after the essential foods have been taken, these objections to candy and other forms of concentrated sugar can be over-ruled.

The making of Christmas candy is an enjoyable occasion for the children when allowed to help and what could be a more logical gift than a box of home made candy which the children have made and packed?

Some 'tried and true' recipes are:

Butter Cream Caramels.

2 cups granulated sugar
 Few grains salt
 2 cups light colored corn syrup
 2 cups cream
 1 teaspoon vanilla or 6 teaspoon rum flavoring.

Put the sugar, salt, and corn syrup into a heavy saucepan, that will hold at least two quarts. Stir constantly and cook rapidly to 245 degrees F. or to the hard boil stage. Add the butter and cream so gradually that the mixture does not stop boiling at any time. Continue cooking with constant stirring to 242 F. aside constant stirring it is necessary to do very thorough stirring all over the bottom surface of the pan at the last of the cooking. Add flavoring as soon as the candy is removed from the fire and pour at once into well buttered pans. Cool thoroughly before cutting. Caramels should be cut into cubes about 1/2x1/2 inches. Wrap neatly in cello paraffin paper. Yield: 2 lbs. requires about 20 minutes to make these caramels.

Mexican Fudge.

1 cup granulated sugar
 1/4 cup boiling water
 2 cups granulated sugar
 1 cup cream
 Pinch salt
 2 teaspoon grated orange rind
 1 cup nut meats
 (Filbert or English walnuts preferred).

Sift the one cup of sugar slowly into a hot skillet. The skillet should be just hot enough to melt the sugar as it comes in contact with the metal. The ideal caramel is amber colored. As soon as the sugar is liquid, add the boiling water and boil until the sugar is dissolved. Now add this syrup to the other sugar, the cream and salt that have been placed in a sauce pan. Cook to the soft ball stage, (235 F) stirring constantly. Remove from the fire, cool to lukewarm, then beat until candy shows signs of crystallization. Quickly add nuts and rind and stir just enough to distribute. Drop quickly into a teaspoon onto an oiled paper or form irregular shaped patties. Yield: 1 1/2 pounds.

Oriental Fudge.

2 cups sugar
 1 cup milk
 2 teaspoon butter
 1 cup chopped nuts
 1 1/2 cup pitted dates or prunes.

Combine sugar, milk and butter and stir over low flame until sugar is melted. Add dates and cook to 140 F. or the medium ball stage. Remove from fire, add nuts and beat until thick enough to form into a one, sausage-like roll. Wrap in cloth wrung out in hot water. Slice is needed.

If you are looking for a stuffing for dried prunes or dates a delicious one is made with one and one-third cups (1 1/2 pound) confectioner's sugar, 2 tablespoons cream, one-eighth teaspoon vanilla and two-thirds cups chopped filberts. Place only a small quantity of the fondant in each piece of fruit so that the filling may be completely enclosed and thus kept moist.

OLD SCALD TEST METHOD EXPRESSED IN DEGREES.

"Pass your finger rapidly through the water three times. If it burns the third time the water is the right temperature."

That venerable old formula for telling when water is the right temperature for scalding hogs is still a good one, at least for anyone blessed with a reasonably keen sense of feeling, says A. W. Oliver of the Oregon State college animal husbandry department. Anyone wanting a more accurate measure may use a thermometer and get the water between 150 and 155 degrees F. for best results, he says. As water boils at 212 degrees, it is easily apparent that the term "scalding" as applied to butchering hogs is a relative term only. Oliver cautions against taking out the hog too quickly, as many an otherwise good scald is spoiled by not allowing long enough time for the hair to loosen fully.

Convicted by a jury of having bitten the town marshal, John Brogan of Antioch, Ill., dived into the jury box and bit eight jurors.

Jacob Van Wingen, an employe in an office in Grand Rapids, Mich., has been using the same penholder for 24 consecutive years.

The PROPST VARIETY STORE

OFFERS A REAL XMAS SALE WITH INEXPENSIVE GIFTS!

A big reduction on many lines during December.

A FEW SAMPLES—

32- piece Set Guaranteed Dishes for-- \$3.75

Silk Hose -- Ladies, 15c to 69c Pr.
 Gents

Men's Ties - - - - - 15c to 35c

Christmas Chocolates - - - 15c lb.

Full Line Tree Decorations

See our display and be convinced you can't afford to pass up this sale.

NOTICE TO CHICK BUYERS & POULTRY PRODUCERS

As the 1933 baby chick season approaches, it is well at this time to tell the poultry producers of the Hermiston Project, as well as those of Irrigon, Boardman, Stanfield, and Echo, about some of the plans of the "Vigorbilt" Poultry Farm and Hatchery, for the 1933 season.

While the 1932 chick season was far from a disappointment for the local hatchery, we are never satisfied until the perfection point has been reached, if such is possible. It is our aim to build for this section of the state a high standard breeding farm and hatchery. With the cooperation of the producers and buyers of chicks such a thing can be accomplished.

More adequate and efficient hatching machinery may be added for the 1933 season; more strict supervision of the breeding flocks, and all breeding flocks tested for Polorum disease.

As proof of our intentions for establishing a real breeding farm, nearly 600 S. C. White leghorn pullets (Brownell stock) are being trapped now, and we are pleased that many have promise of making splendid records of performance. The best of these will constitute a portion of our breeding stock in 1934.

For the 1932 season we can furnish Leghorn chicks, or pullets, from Hollywood stock (Genn flock); Brownell stock, (Spinning flock) and "Vigorbilt" stock, (Dunning flock) as well as Reds, Rocks, and Buff Orpington, from some of the best flocks on the project, and is possible to have Reds from the Wayside strain (Whittaker stock.)

The price on chicks will be as low as good quality chicks will permit: Leghorns, 10c; Heavy Breeds, 12c. Those who desire to have eggs custom hatched will be accommodated, but no guarantee as to quality or quantity of chicks. Turkey eggs may also be custom hatched.

We greatly appreciate the business during the 1932 season, and feel that by close cooperation the 1933 season will be such that all will share in the profits, not merely from a monetary view point, but in a good will that will make for the betterment of the poultry industry in this section.

Visitors are always welcome. Make the "Vigorbilt" Poultry Farm and Hatchery your headquarters for chicks, pullets and custom hatching. Place your order now.

ALWAYS WILLING TO BE OF SERVICE

"Vigorbilt" Poultry Farm and Hatchery
 N. J. VANSKIKE HERMISTON, OREGON

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PHOSPHATE SOURCES COMPARED.

CUSHMAN—Both basic slag and super phosphate fertilizers on root crops and potatoes gave increases in yield over check plots this year, but observation of the later results on subsequent crops will be needed to determine which source of phosphate is most profitable for this region, believe H. J. Merz and W. C. Waite who cooperated with the county agent in such trials. On turnips the superphosphate gave slightly the larger yield, while with potatoes the yields were equal but more of those grown with basic slag graded No. 1 and 2.

Have Christmas Money Ready

CHRISTMAS shopping is always easier and more satisfactory when the money has been saved in advance

A little saved each week provides Christmas money without disturbing one's regular income. A good idea for old and young.

FIRST NATIONAL BANK
 of Hermiston
 Capital, Surplus and Undivided Profits Over \$50,000.
 F. B. SWAYZE, President R. ALEXANDER, Vice-President
 A. H. NORTON, Cashier D. M. DEETER, Asst. Cashier

IRRIGON NEWS

(Too late for last week.)

Mr. and Mrs. H. R. Kaiser from Maupin, Ore., were guests of Mr. and Mrs. Glenn Ball Thursday night.

Sheriff Bowman of Heppner was a business visitor in this vicinity Friday.

Harry Davis and little son from The Dalles visited Mr. and Mrs. O. Corryell a few days this week.

Miss Edith Puckett, Miss Leola Benefiel and Urley Benefiel have been quite ill with the flu the past week.

Mr. and Mrs. Frank Leicht motored to Walla Walla Saturday. Chester Wilson who has been quite ill with the flu was taken to Hermiston for medical treatment Saturday.

Mr. and Mrs. Jack Browning and Mr. and Mrs. Earl Isom were Hermiston visitors Saturday.

Mrs. Fred Markham entertained the H. E. Club at her home Thursday afternoon.

Mr. and Mrs. Chas Steward left for Portland Friday where they will rent apartments for the winter. Mrs. Wade will occupy the Steward residence for a while.

W. C. Isom has been on the sick list the past week.

Mr. Van Cleve left for Portland Thursday with a load of dressed turkeys.

Mrs. Tom Caldwell and Mrs. Wade motored to Stanfield Thursday evening to attend the Pentecostal meetings, and from there to Pendleton Friday, returning the same evening.

Mrs. Beasle Wisdom is quite ill at her home with the flu.

A very pleasant social evening was spent at the school auditorium by the people of this vicinity Saturday night. About 70 were present.

HERALD WANT ADS PAY USE THEM!

CHRISTMAS CIGARS and Candy

Done Up in Special Packages
PIPES and TOBACCO HITT'S

Colder Weather Coming!

PREVENT THAT COMMON COLD!
 YOUR BODY NEEDS FUEL FOR HEAT AND ENERGY

It Needs Vitamin 'A' For Resistance to Common Colds and other Ailments

THE MOST ECONOMICAL SOURCE OF BODY-HEAT AND HEALTH-ASSURING VITAMINS IS "OREGON ROSE BUTTER"

Umatilla Cooperative Creamery
 Phone 852 Hermiston, Ore.

WITH FARMERS AROUND THE STATE

Sheep Losses Stopped.

BELLEVUE—Prompt action by William Paulson, local farmer, assisted by the Yamhill county agent and a federal veterinary specialist from Corvallis, has resulted in checking severe sheep and goat losses and furnishing future protection on Paulson's place. Some sheep and goats were found badly infested with liver flukes and similar parasites resulting from pasturing marshy land where the alternate snail host of the flukes abound. Both sheep and the pasture were treated, the latter with powdered blue vitriol which destroys the snails and eliminates further danger.

Wheat Grass Starts Quickly.

HEPPNER—Crested wheat grass has shown up exceptionally well in comparative trials with Poa Bulbosa or winter bluegrass in Morrow county this fall. Careful observation was made by the county agent of plots that had been sown either a year ago or last spring. With the fall rains the Crested Wheat grass showed exceptionally quick response and good growth, reports County Agent Smith.

Poultry Expansion Considered.

MILTON-FREEWATER—Possibility of increasing the poultry industry of this section has engaged the attention of farmers, business men and agricultural leaders here recently. H. E. Cooby, poultry specialist of the state college, called here to consult with the growers, said this district is well adapted to poultry if the industry is properly developed.

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