

The Modern Housewife-to-be in the  
**"STAR IN MY KITCHEN"**  
 Motion Picture Cooking School  
 Keeps her hair done in the new  
 spring styles by a  
**PERMANENT WAVE**

Deposit your Herald Cooking School coupon and see some of our hair dressing styles—  
**GRAND PRIZE:**  
 SCALP TREATMENT - RINSE - SHAMPOO and FINGER WAVE.

**Hermiston Beauty Shop**  
 Phone 141

**STANFIELD HI COMMENCEMENT**

Stanfield high school commencement exercises will be held in the auditorium Tuesday evening, May 17. Dr. Dubach, Dean of men at Oregon State college, will deliver the address. Baccalaureate services will be in the Presbyterian church Sunday, May 15, with Rev. J. K. Griffith in charge. Seniors are Eleanor Kasari, Margaret Wood, Lucille Tomblison, Walter Green, Ben Evans, Clayton Tomblison and Bob Refvem.

seniors are presented with theirs. Included are Phyllis Sires, Ellen Hammill, Voyne Gonseth, Arlene Harvey, Phyllis Ferris, Betty Lawrence, Grace Krause, Billy Penney, Jim Barber, Bob Martin, Owen Anson, Don Refvem, Melvin Hogue, Jim Nudo and Max Richardson. Many Stanfieldites attended the May fete in Echo last Monday. Stanfield grade school won second in the track meet in the afternoon and were presented a trophy. Mr. and Mrs. Jake Rueber and Jack Rueber went to Portland Sunday, taking a truck load of sheep to market for the latter. Laura Gregory was a week end guest at the home of her brother

Theodore in La Grande. Mrs. W. T. Reeves was a delegate from the local church to the Presbyterian meeting in Baker recently. The Study club met Thursday afternoon at the Harry McCormick home on the project with 15 members present. Miss Elva Berry gave an interesting travelog of her trip to Alaska last summer. Various forms of medical aid for families in the lower income groups were discussed. Mrs. Fred Shelton presented affirmative arguments and Mrs. J. M. Richards the negative, followed by a general discussion. Mr. and Mrs. Edgar Hoosier returned to their home Wednesday following a two week's vacation in Portland and Ashland. Mrs. Agnes Hills left for Wecoma Bay, Ore., last week where she has cottages and cabins. Theo Gregory of La Grande moved her household goods.

Mr. and Mrs. George Elliott have moved into their home recently purchased from Ezra Hazen. Mary and David Hazen will drive from Hermiston to Stanfield each day to attend school here until the close of the school year. Wayne Coe of Portland is looking after business interests in Stanfield this week. Mr. and Mrs. Mark Lawrence of Pendleton are the parents of a daughter born April 23, at the home of Mr. and Mrs. Jack Lawrence in Stanfield. Mr. and Mrs. Jack Burke of Milton were week end guests at the Thos. Gregory home. Mrs. G. E. Greathouse is visiting relatives in and near Portland. Mr. and Mrs. Jay Baker transacted business in La Grande Friday.

Mrs. W. G. Wallace is being welcomed home following a month's vacation in southern California. Mr. and Mrs. Alfred Gregory went to Portland Monday where the latter will consult a specialist. During their absence their three children are being cared for by Mrs. Thomas Gregory. Charles Hedrick and Stanley Wessell have returned to the Ninth Air Corps at Moffett Field in California following a month's furlough. Mr. and Mrs. Harle Rogers returned Saturday to their home in Portland. Mrs. Frank Sloan was hostess to the bridge club at her home Monday afternoon. Guests included Mrs. W. P. Cray and Mrs. Dill Penney of Echo.

Mrs. Jessie Shepard of Gresham is a guest at the home of her sister, Mrs. Thos. Gregory. Mr. and Mrs. Robert Seaton of Lime, Ore., spent Sunday at the Frank Sloan home. Mrs. Seaton and Mrs. Sloan are sisters. Mr. and Mrs. Thos. Gregory were dinner hosts Tuesday evening to the members of the high school faculty, members of the junior class and to Miss Joanne Leslie. Later in the evening much merriment was created by playing "cootie." Carl Wood held high score. F. C. Fitzpatrick of Klamath Falls made a brief visit in Stanfield Wednesday. Mr. Fitzpatrick has been elected superintendent of the Stanfield school for the ensuing year. Loren Refvem of Seattle is visiting at the home of his uncle Martin Refvem.

Mr. and Mrs. Harry Morris of Yakima are visiting her parents Mr. and Mrs. George Elliott. Mr. and Mrs. G. G. Smith, Mr. and Mrs. E. Ezell and Miss Sophronia Rhea enjoyed an outing at Meadow Creek and Five Points near Hilgard Sunday. Miss Ruth Gifford, assistant in the local post office has been offered a position near Honolulu, Hawaii. Mr. and Mrs. Martin Refvem and sons motored to Walla Walla Sunday to visit Alvin Refvem.

Mr. and Mrs. George Elliott. Mr. and Mrs. G. G. Smith, Mr. and Mrs. E. Ezell and Miss Sophronia Rhea enjoyed an outing at Meadow Creek and Five Points near Hilgard Sunday. Miss Ruth Gifford, assistant in the local post office has been offered a position near Honolulu, Hawaii. Mr. and Mrs. Martin Refvem and sons motored to Walla Walla Sunday to visit Alvin Refvem.

**DANISH COFFEE BREAD**  
 (Recipe makes 3 cakes, 7 x 11 inches)  
 Temperature: 400° F.  
 Time: About 30 minutes  
 1 cake compressed yeast  
 2 tablespoons lukewarm water  
 1 1/2 cups milk, scalded and cooled  
 1/4 cup melted Spry  
 1/2 cup sugar  
 1 1/2 teaspoons salt  
 18 to 20-cardamom seeds, crushed (1 1/2 teaspoons)  
 Grated rind of 1 lemon (1 tablespoon)  
 2 eggs, well beaten  
 6 cups Pillsbury's Best Flour  
 1/4 cup butter  
 1. Soften yeast in lukewarm water.  
 2. Add remaining ingredients in order given, except the last 1/4 cup butter reserved for steps 4 and 5. Mix well.  
 3. Place in greased bowl; cover and let rise in warm place (80 to 85° F.) until double in bulk (about 3 hours).  
 4. Turn out dough on floured board; knead until dough is smooth and elastic. Roll out 1/4 inch thick; dot center with small bits of butter, using 1/4 cup.  
 5. Fold over one-third of dough to cover butter; dot top of this fold with remaining butter; fold unbuttoned dough over this, pressing edges together firmly.  
 6. Roll out 1/4 inch thick; fold each end to center; fold again making 4 layers of dough.  
 7. Pat and roll out 1/4 inch thick. Spread center of dough with cooled Fruit Filling.

**FRUIT FILLING**  
 1 cup sliced dates  
 1/4 cup currants  
 1/4 cup raisins  
 1/4 cup water  
 1/4 cup sugar  
 1 teaspoon cinnamon  
 few grains salt  
 Put all ingredients together in saucepan; stir and cook until thick. Cool.  
 8. Fold one end of dough to center to cover filling; fold over remaining end of dough to center with edges meeting but not overlapping.  
 9. Pat or roll out 1/4 inch thick; cut into 3 sections. Place each in greased pan, or place side by side in large pan with melted butter brushed between the sections.

**New Salad Dressing**  
 The plainest salad will take on added eye and flavor appeal if you serve it with that new salad dressing: Mash half of a ripe banana. Fold mashed banana into one-third cup of whipping cream, whipped. Add a third cup mayonnaise and three-fourths teaspoon salt, mix well and serve. Delicious!

**Tempting Taste Thrill**  
 Have you tried cooked bananas? It's the latest way to serve this delectable fruit. They taste different from anything you've made or eaten! Serve them as a vegetable and cook them any one of these three ways: To bake bananas: peel bananas, using whole or cut into halves or quarters. Arrange in shallow baking dish. Brush with melted butter; salt. Bake in moderate oven (375° F.) until tender. Serve hot. To broil bananas: peel. Place on broiler rack or in pan, brush with melted butter; salt. Broil until tender. To fry bananas: peel. Cut as desired. Heat 1 or 2 tablespoons butter in a frying pan. Fry, turning bananas, until brown and tender. Salt and serve hot.

**Some "Swell" Sandwiches**  
 "Swell" is slang but it's the word the family applies to sandwich fillings brightened with bananas. Try bananas with your favorite sandwich filling: butter a slice of bread, cover with banana slices. Spread your second slice of bread with chosen filling and put sandwich together. Recommended combinations: deviled ham and banana slices; cream cheese and jam with banana slices; peanut butter and banana slices; salmon or tuna fish combined with celery and diced bananas, mixed together with mayonnaise.

**Now They'll Drink Milk!**  
 Children cheer the necessary glass of milk when it's in a "shake" made with bananas. To make this "regular soda fountain special" at home, just slice a fully ripe banana (yellow peel flecked with brown) into a bowl and beat with a rotary egg beater until creamy (or press banana through a medium wire mesh strainer with a spoon). Add a cup of cold milk and mix until creamy. Serve very cold.

**OREGON KNOWN AS SOURCE OF SUPPLY OF CRESTED WHEAT**

Eastern Oregon counties are becoming known throughout all western states as a source of crested wheat grass seed, reports E. R. Jackman, extension crops specialist at Oregon State college. Frequent inquiries are received as to sources of this seed, and in response to these and other outlets, Oregon growers have shipped seed to nearly every state west of the Mississippi river. All eastern Oregon counties produce some crested wheat grass seed, but leading counties in out-of-state shipments are Union, Malheur and Gilliam, Jackson reports. Eastern Oregon has about 50,000 acres of ired wheat grass, most of which is sown on wheat land retired from production for the time being. Even so, every eastern Oregon county is expected to increase its production in 1933. Stockmen would like to use this grass for improving the carrying capacity of ranges, but so far seedings on range land have not been as successful as

on cultivated land, Jackman points out. Several of the eastern Oregon county agents are experimenting, however, with plantings on sagebrush lands in an effort to work out suitable seeding methods. Among the methods being tried are seeding in furrows, burning the native wild grass and weeds and seeding in the ashes, dragging a

railroad rail to kill weeds and brush and seeding behind it, seeding broadcast and covering with a brush drag, pasturing the ground closely and seeding on virtually bare ground, and broadcasting and tramping in by driving sheep across the seeded area. To date, the furrow method has given the best results on unplowed lands.

**Potato Salad Star In Its Own Right!**



Few food families have as many cousins, and brothers, and in-laws as the potato salad family. Some are more at home at a picnic than anywhere else. Others put on party airs, and are worthy to appear at the most fashionable wedding suppers. Still others are friendly stand-bys for warm evenings, when more elaborate hot foods pall on the appetite. Yes, there are dozens of members of this familiar old family. But for a year-round, all-star, never-failing potato salad to arouse enthusiasm in any audience, here's a trick to bring down the house every time. Try using "Miracle Whip" Salad Dressing in your favorite potato salad, and watch Timothy Spud and Lady Pomme de Terre respond to the treatment gratefully. Any potato salad is the better for the just-start-enough, just mild enough flavors of "Miracle Whip," the salad dressing which was created especially to please the American taste. It is a combination of old-fashioned boiled dressing and mayonnaise—always perfect in flavor and texture, easy and economical to use. One of the most attractive potato salads made with "Miracle Whip" is topped with thin ribbons of boiled or baked ham. When this final touch of goodness is added, the potato salad becomes a whole meal in itself—the perfect party, buffet supper, or luncheon meal.

**POTATO SALAD**  
 4 cups sliced cooked potatoes  
 2 cups sliced celery  
 1/2 cup capers  
 Salt, pepper  
 Miracle Whip Salad Dressing  
 Lettuce  
 Boiled or baked ham  
 Stuffed olives

Tom together the potatoes, celery, capers, seasonings to taste, and salad dressing to moisten well. On a round chop plate place a border of crisp lettuce. Add a row of sliced ham, then fill the center of the plate with potato salad so that the ham slices outline the second of salad. Cut additional sliced ham into Julienne strips and sprinkle these over the top of the salad. Garnish the plate with stuffed olives.

**SUMMER Excursion RAIL FARES Effective MAY 15**

**Generous Return Limits**  
 Go any day from May 15 to Oct. 15. Return limits—6 months on Tourist and Coach Tickets—3 months on 1st class tickets. Stopovers practically everywhere.

**3 AIR-CONDITIONED TRAINS EAST**  
 Porter Service and Free Pillows in Coaches

**The Streamliner—City of Portland**  
 No. 10000—39 1/2 hours Portland to Chicago. 5 sailings monthly, 6:30 p.m. on 1st, 7th, 13th, 19th, 25th. Famous Continental Dinners.

**The PORTLAND ROSE—Daily**  
 Celebrated Registered Nurse-Stewardess service for all passengers. Economy meals—25c, 30c, 35c—in Coaches and Pullman-Tourist cars.

**The PACIFIC LIMITED—Daily**  
 Coaches, Pullman-Tourist and Standard Pullmans. Delicious meals at popular prices served in smart, novel Coffee-Shop Diner.

Example: Round Trip COACH FARE TO CHICAGO **\$58.05**  
 Proportionately low fares to practically all points.

**THE PROGRESSIVE UNION PACIFIC RAILROAD**  
 SHIP AND RIDE UNION PACIFIC

**AUNT JEMIMA**  
 Her MAGIC Saves a Romance!

WHAT DO YOU AND YOUR HUSBAND DIFFER OVER, MRS. BROWN?  
 OH, HE MAKES AN AWFUL SCENE OVER MY HOME-MADE PANCAKES. SUCH THINGS TO SAY!  
 WELL, MRS. BROWN, WE CAN GUARANTEE A HAPPY ENDING TO YOUR CASE. JUST GET YOURSELF SOME OF AUNT JEMIMA'S READY MIX. MAN WHAT A MEAL!  
 GOSH, THAT MAN OF MINE GOES FOR AUNT JEMIMA'S TENDER, FLUFFY HOT-CAKES! EVERYTHING IS HUNKY-DORY AROUND OUR HOUSE NOW!  
 I'LL TRY IT IN THE MORNING, THANKS SO MUCH JUDGE WHITE

**SOUTHERN PANCAKE BREAKFAST**  
 Chilled Fruit Juice  
 AUNT JEMIMA'S TENDER HOT-CAKES  
 made from easy directions on the package  
 Syrup  
 Butter  
 Coffee

See AUNT JEMIMA make these Happifying Hotcakes in the FREE COOKING SCHOOL MOVIE "Star in My Kitchen"