

**IT TAKES A STAR TO PLAY THE LEAD**  
in the Motion Picture **Cooking School!**

The story of "Star in My Kitchen" wouldn't ring true if flour of uncertain quality were used in the baking scenes. It takes a flour like Pillsbury's Best to assure the fine baking results that give point to the story.

And in your own kitchen, it's just as important to use fine flour if you want your baking to turn out perfectly—every time.

Pillsbury's Best gives superior results because the wheats that go into it are tested and blended with scientific precision—and because its quality never varies.

Why take chances when Pillsbury's Best Flour costs so little more per recipe? Ask your grocer for Pillsbury's Best!



**PILLSBURY'S BEST**  
The "Balanced" Flour

**NOTICE OF HEARING UPON FINAL REPORT**  
IN THE COUNTY COURT OF THE STATE OF OREGON FOR UMATILLA COUNTY

In the Matter of the Estate of Anna M. Strohm, Deceased.  
NOTICE IS HEREBY GIVEN that the undersigned Executor of the Last Will and Testament of Anna M. Strohm, deceased, has filed his final report with the Clerk of the above entitled Court, and that the Judge of said Court has designated Saturday, the 4th day of June, 1938, at 10:00 o'clock in the forenoon as the time, and the rooms of the above entitled Court in the County Court House in Pendleton, Umatilla County, Oregon, as the place when and where hearing is to be had thereon. All persons inter-

ested are hereby notified to then and there appear and show cause, if any they have, why said report should not be approved, the executor discharged and the estate closed. Dated this 5th day of May, 1938.  
GEORGE STROHM, Executor.  
(May 5 - June 2)

**NOTICE TO CREDITORS**  
IN THE COUNTY COURT OF THE STATE OF OREGON FOR UMATILLA COUNTY

In the Matter of the Estate of JAMES I. AGNEW, Deceased.  
Notice is hereby given to all persons whom it may concern that Aretas W. Agnew has been appointed administrator with the will annexed of the estate of James I. Agnew, deceased, and he has qualified as such. All persons having claims against his estate are required to

**Beefsteak Pie . . . a thrifty delectable one-dish meal**

Meat pies are in the British tradition and it is easy to understand why their savory goodness has also made them a national favorite here. They are hearty enough to be a meal in themselves and served once a week or so, they add pleasing variety to the menu.

Of the different kinds of meat pies at the housewife's choice, beefsteak pie must be given first place in popular favor, perhaps because it so happily combines the two virtues of economy and deliciousness. Enriched with a flaky pastry covering, it is extra tasty.

For your beefsteak pie you will need the following:

- 2 pounds round steak
- 2 onions, sliced
- 4 tablespoons Spry, the new all-vegetable shortening
- 2 teaspoons salt
- 1/4 teaspoon pepper
- 1/2 tablespoon Worcestershire sauce
- 2 tablespoons parsley, chopped
- 2 cups raw potatoes, diced
- 2 tablespoons flour
- Pastry covering. (See accompanying recipe)

Cut steak in pieces and sauté with onions in 2 tablespoons Spry until brown. Put in kettle and add salt, pepper, Worcestershire sauce and parsley. Add boiling water to just cover; simmer 30 minutes. Add potatoes and cook 45 minutes longer. Blend 2 tablespoons Spry and flour; add a little of the meat mixture, return to kettle, and cook until thickened. Pour into casserole greased with Spry.

Roll pastry 1/4-inch thick and of



size to cover casserole, allowing 1 inch extra all around. Cut dough into 8 wedges and arrange on hot meat. Turn edges under and press on rim. Bake in very hot oven (450° F.) 20 minutes. Serves 6.

A tender, flaky pastry covering is made with:

- 1 1/2 cups sifted flour
- 1/2 teaspoon salt
- 1/2 cup Spry
- 3 tablespoons cold water (about)

Sift flour and salt together, add 1/2 of Spry, cutting in with pastry blender or two knives until mixture looks like meal. Add remaining Spry and continue cutting until particles are size of a navy bean. Sprinkle water, 1 tablespoon at a time, over mixture. With a fork, work lightly together until all particles are moistened and in lumps. Add just enough water to moisten. Press dampened particles together into a ball. Do not handle dough any more than necessary.

present them with proper vouchers to the administrator at the law office of Peterson & Peterson, Attorneys at Law, U. S. National Bank Building, Pendleton, Oregon, within six months of the date of the first publication of this notice which is the 5th day of May, 1938.

ARETAS W. AGNEW, Administrator.  
PETERSON & PETERSON, Attorneys for Administrator.  
(May 5 - June 2)

**ONE CRUST PIE OR BAKED PIE SHELL**

- 1 1/4 cups sifted Pillsbury's Best Flour
- 1/2 teaspoon salt
- 3/4 cup Spry
- 3 tablespoons cold water (about)

Sift flour and salt together. Add 1/2 of Spry to flour. Cut in with pastry blender or two knives until mixture looks like meal. Add remaining Spry and continue cutting until particles are size of a navy bean. Sprinkle water, 1 tablespoon at a time, over mixture. With a fork, work lightly together until all particles are moistened and in lumps. Add just enough water to moisten. Press dampened particles together into a ball. Do not handle dough any more than necessary. To make a one-crust pie with Spry Pastry Mix, use 1/4 cups of the Mix.

**BANANA COCONUT ROLLS**  
6 Firm ripe bananas  
2 tablespoons lemon juice  
Shredded coconut  
Peel bananas. Roll in lemon juice and then in coconut. Place in well-greased baking dish and bake in a moderately hot oven (400° F.) 15 to 20 minutes or until coconut browns and bananas are tender. Serve hot with hot lemon, orange or other fruit sauce. Six servings.

**STANFIELD LODGES ELECT DELEGATES**

STANFIELD (Special)—Stanfield Odd Fellows and Rebekah Lodges recently elected the following delegates to Grande Lodge and Rebekah assembly to be held in Pendleton during the week of May 19. Dick Evans and Mrs. J. F. Lane; alternates, W. T. Reeves and Miss Sophronia Rhea.

Mrs. S. R. Cooper of Pullman, Wn., made a brief visit in Stanfield Saturday while enroute to Marshfield to be a guest of her daughter Catherine, who teaches there.

A democratic rally will be held in Stanfield high school on the evening of Friday, May 13. Central committee members and other prominent democrats will be in attendance. The local committee consists of Mrs. U. S. Richards and Homer Hedrick. The public is invited to attend this meeting.

Of interest to the Stanfield friends is the announcement of the marriage of Marian Hutton and Wilbur Gifford, which was an event of May 6, at Tillamook, Ore. Following the ceremony the bridal couple accompanied James Hutton to eastern Oregon, spending the week end in La Grande. Mr. and Mrs. Gifford will reside on the W. G. Wallace farm.

Mrs. Frank Nudo and family have moved to their home in the north part of town which was recently vacated by Mr. and Mrs. George Elliot. Mrs. G. E. Greathouse returned Friday from Portland where she visited her daughter, Mrs. L. Miller and her sister Mrs. Greathouse.

Mrs. Carl Johnson, who has spent the winter with her daughters in Myrtle Creek and Canyonville, Ore., has been at the home of her daughter, Mrs. Percy May, for the past week. From here Mrs. Johnson will go to Pilot Rock for an extended visit at the Wilbur Horn home.

Miss Arlie Ann Parry returned Sunday to the Dr. Marbut home in Echo, following a two weeks' vacation at the home of her parents, Mr. and Mrs. Wm. Parry.

Mr. and Mrs. Herbert Gillanders transacted business in Walla Walla last Wednesday.

Among those attending the Herald motion picture cooking school in Hermiston Monday and Tuesday from this vicinity were Mesdames W. T. Reeves, H. Gillanders, J. W. Spencer, G. G. Smith, Carl Rhea, J. M. Richards, E. Ezell, Ernest Sires,

**PROGRESSIVE IN IDEAS CONSERVATIVE IN FINANCES**

- Sustain civil liberties and maintain a government which is clean, simple, efficient, vigorous.
- Protect labor and its rights; oppose coercion and violence.
- Oppose new and burdensome taxes; endeavor to equalize taxation for elementary schools.
- Preserve Bonneville power as public benefaction.
- Foster honest industry and agriculture to stimulate employment; adequate pensions for decent living.

**CHARLES A. SPRAGUE**  
REPUBLICAN CANDIDATE FOR GOVERNOR

PAID BY: BOARD OF BOARD SUPERVISORS SPRAGUE FOR GOVERNOR CLUB PACIFIC BUILDING PORTLAND

F. S. Green, Wm. Barber, Martin Lenz, Percy May, Glen Johnson, H. Hammill, Carl Johnson, Mrs. C. H. Ferris.

**PINE CITY**

By Mrs. Bernice Wattenburger

Miss Patricia Richards of Pendleton spent Mother's Day at the home of her parents, Mr. and Mrs. J. M. Richards.

The interior of the Stanfield Irrigation district building is being redecorated. The outside has been improved by the addition of newly painted signs. The work is being done by Mr. Nelson.

Mr. and Mrs. Don Sikes spent the past week in Pilot Rock where Mr. Sikes is employed.

Mrs. L. F. Wooster, Joe Meyer, C. Tillery, Jack Meyer and Mr. and Mrs. J. M. Richards attended the Pomona Grange meeting at Adams last Thursday. They report that the next meeting will be held in Stanfield, September 8.

Mr. and Mrs. Jay Baker and daughter Sharon Lee motored to Walla Walla last Sunday. Mrs. Baker remained there until Wednesday as a guest of relatives.

Several Stanfield ladies attended the annual "Homemaker's Day" program in Pendleton, Wednesday. Mrs. W. T. Reeves was elected as a member of the County Home Extension Committee.

The high school girls league installed officers for the coming year as follows: Laura Gregory, president, Marie Rhea, vice president, Neva Hedrick, secretary, Jo Rhea, treasurer, Lena Bowman, social chairman, Lorna Gabriel, hostess chairman.

Miss Minnie Hunting was in charge of the recreational program at Grange Tuesday night. Ice cream and cake was served by Jack Meyer, Miss Hunting and Cecil Brown.

Mrs. J. C. Hoskins was hostess to the project sewing club Tuesday afternoon at her home. Roll call revealed fourteen present. The next regular meeting will be at the Roy Tenney home with Mrs. Fred Loughary as hostess.

Baccalaureate services will be held in the Presbyterian church Sunday at 8:00 p. m. with Rev. J. K. Griffiths in charge.

The annual high school picnic will be enjoyed at Bingham Springs Thursday.

Mrs. Leslie Hartong is visiting at the home of her parents, Mr. and Mrs. LaMont.

Mr. and Mrs. J.B. Gasari attended services in Pendleton Sunday conducted by Bessie Bruffett, the cow-girl evangelist of Fort Worth, Texas.

An excellent Mothers' Day program was presented at the regular Ladies Aid meeting, with Mrs. Troy Coleman as program chairman.

**JIM SIMPLY WON'T EAT MY SALADS...**

**BETTER CHANGE YOUR SALAD DRESSING! I KNOW MIRACLE WHIP HAS A FLAVOR MEN LIKE!**

• How to make your husband eat salads? The exciting flavor of Miracle Whip solves this problem! Miracle Whip is an entirely new kind of salad dressing—a skillful combination of finest mayonnaise and old-fashioned boiled dressing. Its unique goodness has made it the world's largest-selling salad dressing.

The special Miracle Whip recipe calls for more—far more—of the costly ingredients that make the difference between fine and ordinary salad dressings. And Kraft whips these ingredients to a delicious new creaminess in the exclusive Miracle Whip beater. Get acquainted today with the exciting new flavor of Miracle Whip Salad Dressing!

**A FLAVOR ALL OF ITS OWN!**

**Digestible as milk itself!**  
—this cheese food that children love

• Hidden in Velveta's deliciously mild American cheese flavor are wonderful food values, richly concentrated! Protein, to build sound muscles. The precious milk minerals, calcium and phosphorus, needed for sound teeth and bones. Essential Vitamin A. And Velveta is digestible as milk itself. Serve it regularly in sandwiches . . . spread on crackers . . . in cooked dishes.

**RICHER MACARONI-AND-CHEESE ready in 9 minutes!**

• A quick-cooking macaroni . . . grated cheese—in each Kraft Dinner package. Easy directions on package tell you how to make fluffy-tender macaroni drenched with rich cheese goodness . . . in 9 minutes!

**KRAFT DINNER**  
TODAY . . . AT YOUR GROCER'S

**Why Change? VOTE FOR Judge Hall S. LUSK**

Incumbent  
**OREGON SUPREME COURT**  
POSITION NO. 5  
Non-partisan judicial election  
May 20, 1938  
Paid at Link for Supreme Court Committee, Lawrence T. Harris, com. 326 Pacific Bldg., Portland, Oregon