

FARM CO-OPERATIVE DIVISION

A MESSAGE TO EVERY MEMBER.

R.E.A. HIGHLIGHTS

BY R. L. WOOLLEY
Let us all remember at this time the unfortunate circumstances of one of our board members. A. C. Houghton was stricken seriously ill quite suddenly on Wednesday, June 7. Since then he has been in a Pendleton hospital until the last few days. He is now at home but is unable to see anyone. However, a short note or some other expression, I am sure would not be detrimental and would be sincerely appreciated. Mr. Houghton has been serving as a member of our board of directors for some two years and has given a most valuable service to your cooperative. Show him now that you appreciate it.

On June 26, 1940, a new set of by-laws for this organization was adopted. This will automatically postpone the annual meeting of the members to October 10, instead of August 10. The committee felt that many of the members would be better able to attend at that time. There are several other changes provided for in the new by-laws. Plans are being made to furnish each member with a copy of them in the near future. The board and your manager sincerely trust that the expense of providing these for you will be warranted in the use which you will make of them. Read them and know how your organization functions. Then be ready to take up your part as provided for.

SELECTING AND HANDLING MEAT FOR LOCKER STORAGE

By JAMES LACEY
Department of Animal Industry,
University of Wisconsin

The following article was submitted by Monte Hedwall, manager of the Hermiston cold storage lockers, with the suggestion that it be clipped from The Herald for future reference.

The value of the cold storage locker to the patrons who rent them for meat storage is going to depend to a large extent upon the educational work that the plant owner does among the members of his patronage. Meat is a highly perishable food—one that deteriorates under even good conditions. Meat is also the hub around which a good meal revolves—and if the meat dishes served are not attractive, tender, and appetizing, the remainder of the food served cannot compensate for the lack of quality in the principal course.

Kill Good Meat Animals
If good meat is served at the table, good meat animals must be the source of supply. We are unable, as yet, to take beef cattle, hogs, or sheep of low, inferior grades on the hoof and transpose them to carcasses and cuts of prime or choice quality. Fat is one requisite of quality and tenderness. To have the desired firmness, fat must be interspersed with the leaner tissues in beef, pork and lamb. As an example, imagine two pork sides of approximately equal weights. Yet, the one, lacking sufficient fat, is soft, flabby, and certainly unattractive, and no amount of chilling would change it to the highly desirable firm condition that is so evident in the other.

Beef chunks displayed tell the same story. One may be well marbled, well finished, firm. The other, a cow chuck, may be soft, shrunken in weight, and already beginning to show the slimy surface that characterizes lean beef that has been aged too long.

Lamb carcasses that lack fat are affected in the same manner.

Unfortunately, the farm trade of the freezer locker plant may follow the practice of selling the best and using the less salable animals for home consumption. This should be discouraged. The locker plant operator may be blamed at times for deterioration of the quality of the meat during the frozen storage period, when in fact the fault lies with the patron who killed cull animals and stored meat that should never have been kept for human food.

Operator Should Assist Patron
It appears, therefore, that the plant operator who is to build a sound permanent freezer locker trade must keep in direct touch with his patrons and guide them in the production and use of the foods entrusted to his care. No amount of

CANNING SCHEDULE

From July 8 to 12

8 to 11 a.m.	12 to 3:30 p.m.
Mon.—Fruit-Berries	Beets-Beans
Tues.—No Canning	No Canning
Wed.—Fruit-Berries	Beets-Beans
Thurs.—No Canning	No Canning
Fri.—Fruit-Berries	Beets-Beans
Sat.—No Canning	No Canning

Hermiston Co-op Cannery

freezing will make improperly slaughtered animals into tasty and appetizing cuts. No amount of freezing will impart flavor to lean, poorly marbled muscle tissue. These facts must become the knowledge of every locker renter.

Next to quality of animal slaughtered, the methods of killing and of handling the meat carcasses are of extreme importance. For instance, a good "stick," to produce a rapid and complete discharge of the blood, is very necessary. Blood clots are excellent locations for bacterial growth. Bacterial growth may mean spoilage. In hogs, a good scald, at a temperature of 145 degrees F. to 150 degrees F. is essential. In beef and lamb slaughter careful removal of the hide or pelt to prevent contamination, is equally desirable, and has its effect upon satisfactory freezing. Cooling, or chilling, done either at the plant or on the farm, must be accomplished with dispatch. This is particularly true in hot or warm weather, and we must not forget the fact that some slaughtering will be done when temperatures are high if the maximum use of the storage space is to be obtained. If chilling is done in the plant there is almost absolute need for two chill compartments to prevent the vapor from warm meat from causing the wet, harmful condition on the outer portion of cuts that have already been brought to lower temperatures. If chilling is done at home, as it may be where limited service plants are used, it must be done rapidly and thoroughly.

Age Good Quality Meats

After chilling, beef or lamb of good quality should be aged for five to 15 days before it is cut and placed in the sharp freeze or locker room. The aging process turns the sugars in the fats to lactic acid, and this in turn breaks down the connective tissues and promotes tenderness. Pork may be cut and wrapped for freezing in 24 to 48 hours after delivery to the chill room.

There is distinct disadvantage in aging lean beef and lamb that lacks finish. Lean tissues spoil and develop off flavors that may cause difficulty in adjoining lockers. The longer such inferior grades are aged the greater the loss in weight and the less attractive these portions will be when removed from the locker for table use. Incidentally, the total loss in weight from slaughter through the storage period for the lean meats will be considerably greater than the decline in weight of cuts of better grade.

Long time storage necessitates prompt freezing. In other words, meat that is frozen rapidly and promptly upon receipt at the plant, will keep for longer periods of time in good condition.

Follow Cutting Directions

Methods of carcass cutting will have their effect upon ease of wrapping and of satisfaction in storage. In pork, the head should be recommended for head cheese use. The pork shoulder should be reduced to the Boston butt and the picnic shoulder, and should have not more than one-half inch of fat remaining on the outside of each cut. The loin with the fat back removed, will make two or three excellent roasts or may be preferred for chops. To facilitate storage of the hams, cutting them in portions not to exceed six to eight pounds in weight is recommended. If the ham shank is removed at the base of the ham cushion, and the ham proper then divided just below and parallel to the pelvic bone, the size of cut after the outer fat has been removed will be highly satisfactory and the shape of the individual pieces will make wrapping an easy task.

The leaf lard, the back fat, the clear plate (from the shoulder), and the outer fat of the ham may be ground, rendered, strained, and stored. If these fats are stirred occasionally during the cooling process, after rendering, they will retain the white attractive color.

Standard retail cutting of beef, veal, and lamb carcasses is most generally followed. Veal is practically all steaks, from shoulder to rump. The beef front quarter is the source of the good rolled rib roasts, cross-arm and rib pot roasts, short ribs,

and plate and brisket for corned beef. The rear quarter furnishes the loin and round steaks, the rump for roasts, and the flank for pickling or for stew meat.

Lamb or mutton carcasses for freezing may be cut into the square shoulder for a roast, the "saddle" or rib section for rib chops, the loin, for loin chops, and the leg, for roast leg of lamb or mutton. This method of cutting insures easy wrapping and successful storage.

Plan for Variety

Insofar as meats are concerned, there are one or two more responsibilities that the locker plant manager carries. Patrons need to be taught that variety is very desirable. For that reason, not all meats should be preserved in frozen form. Such preservation would invite monotony and displeasure. There is still a demand for a few cured and smoked cuts of pork. Bacon and smoked hams will always be extremely popular. Dried beef is a delicacy when sandwiched in between other meats. Corned beef will continue to be a reliable source of pleasure on wash day. Even the lowly sausage will hold its place in the list of foods that satisfy. These traditionally well liked meat servings we cannot afford to neglect nor destroy.

Finally, to promote permanent patronage, economy in the use of space must be taught. It is manifestly expensive and unwise to suggest to any patron the storage of meats high in bone and low in food value. Pork spareribs should never be frozen. Beef ribs will save a large amount of space if they are removed before freezing is attempted. Shanks of any meat carcass will be more satisfactory if they are boned and the meat then ground for immediate use or for sausage for freezing.

Do Not Freeze Preserved Cuts

Likewise, will trouble be invited if lockers are allowed to be filled with cuts already cured? Why waste space in freezing smoked meats, dried beef, corned beef, or other sections already preserved in salt? Such practices are too often just "stunts," something to boast about. The freezer locker industry cannot afford to build upon a spectacular foundation. It must be more securely founded upon a sound plan of permanent service to its patrons.

EPWORTH LEAGUE PLANS FOR INSTITUTE

The Epworth League enjoyed the cool and refreshing yard of the Henry Ott farm for their meeting last Sunday evening. After a period of games, plans were discussed for the summer Institute at Suttle lake.

CHURCH OF CHRIST Columbia School

George Weston, Evangelist
Again we invite all who would worship God in Spirit and in Truth, to meet with us as follows:

Lord's day—10 a. m., Bible study; 11 a. m., worship and communion, subject, "Sleep Walkers"; 8 p. m., gospel service, subject, "Types and Shadows, The Tabernacle," with chart.

Wednesday, 8 p. m., gospel service. Subject, "What Is Your Life?"

Bible drill for young folks before each evening meeting. Come and be sure of a friendly welcome in a friendly church.

NOTICE OF HEARING ON FINAL ACCOUNT

IN THE COUNTY COURT OF THE STATE OF OREGON FOR UMATILLA COUNTY

In the Matter of the Estate of William Haggman, Deceased.
NOTICE IS HEREBY GIVEN that the Final Report and Account of Julia H. Penney, as Executrix of the estate of William Haggman, deceased, has been filed in the County Court of the State of Oregon for Umatilla County, and that the 27th day of July, 1940, at the hour of 10 o'clock A. M., at the Court Room of said Court in Pendleton, Oregon, has been duly appointed by the Court for hearing objections to such Final Report and Account and the settlement thereof, at which time any person interested in said Estate may appear and file objections thereto and contest the same.

JULIA H. PENNEY, Executrix of Said Estate.
(June 27-July 25)

NOTICE OF LAND SALE

NOTICE IS HEREBY GIVEN, That the undersigned, Sheriff of Umatilla County, Oregon, by virtue of an order duly made and entered herein by the County Court of Umatilla County, Oregon, on the 22nd day of June, 1940, will, on the 27th day of July, 1940, at the hour of 10

o'clock in the forenoon, sell to the highest bidder for cash at the front door of the Umatilla County Court House, Pendleton, Oregon, subject to a minimum price of \$90.00 therefor, to be paid in cash, at the time of sale, the following described parcel of land, heretofore by Umatilla County, Oregon, acquired for delinquent taxes, to-wit:
NE 1/4 NW 1/4, Section 6, Township 3, North Range 28, E.W.M.
R. E. GOAD, Sheriff of Umatilla County.
(June 27-July 25)

LAND SALE NOTICE

NOTICE IS HEREBY GIVEN, That the undersigned, Sheriff of Umatilla County, Oregon, by virtue of an order duly made and entered herein by the County Court of Umatilla County, Oregon, on the 8th day of May, 1940, will, on the 6th day of July, 1940, at the hour of 10:00 o'clock, in the forenoon, sell to the highest bidder for contract, at the front door of the Umatilla County Court House, Pendleton, Oregon, subject to a minimum price of \$209.00 therefor, to be paid 20% down at date of sale and balance at \$7.00 per month with interest at the rate of 6% per annum on the unpaid balance, the following described parcel of land, heretofore by Umatilla County, Oregon, acquired for delinquent taxes, to-wit:
W 1/2 SW 1/4 SW 1/4, Section 9, Township 4, North Range 28, E.W.M.
R. E. GOAD, Sheriff Umatilla County
(June 6-July 4)

LAND SALE NOTICE

NOTICE IS HEREBY GIVEN, That the undersigned, Sheriff of Umatilla County, Oregon, by virtue of an order duly made and entered herein by the County Court of Umatilla County, Oregon, on the 8th day of May, 1940, will, on the 6th day of July, 1940, at the hour of 10:00 o'clock, in the forenoon, sell to the highest bidder for contract, at the front door of the Umatilla County Court House, Pendleton, Oregon, subject to a minimum price of \$225.00 therefor, to be paid 20% down at date of sale and balance at \$7.50 per month with interest at the rate of 6% per annum on the unpaid balance, the following described parcel of land, heretofore by Umatilla County, Oregon, acquired for delinquent taxes, to-wit:
W 1/2 NE 1/4 SE 1/4 and NE 1/4 NE 1/4 SE 1/4, Section 33, Township 5, North Range 29, E.W.M.
R. E. GOAD, Sheriff Umatilla County
(June 6-July 4)

LAND SALE NOTICE

NOTICE IS HEREBY GIVEN, That the undersigned, Sheriff of Umatilla County, Oregon, by virtue of an order duly made and entered herein by the County Court of Umatilla County, Oregon, on the 8th day of May, 1940, will, on the 6th day of July, 1940, at the hour of 10:00 o'clock, in the forenoon, sell to the highest bidder for cash, at the front door of the Umatilla County Court House, Pendleton, Oregon, subject to a minimum price of \$80.00 therefor, to be paid in cash, at the time of sale; the following described parcel of land, heretofore by Umatilla County, Oregon, acquired for delinquent taxes, to-wit:
SE 1/4 NW 1/4 and NE 1/4 NW 1/4, Section 17, Township 4, North Range 28, E.W.M.
R. E. GOAD, Sheriff Umatilla County
(June 6-July 4)

LAND SALE NOTICE

NOTICE IS HEREBY GIVEN, That the undersigned, Sheriff of Umatilla County, Oregon, by virtue of an order duly made and entered herein by the County Court of Umatilla County, Oregon, on the 25th day of May, 1940, at the hour of 10:00 o'clock in the forenoon, sell to the highest bidder for contract, at the front door of the Umatilla County Court House, Pendleton, Oregon, subject to a minimum price of \$490.00 therefor, to be paid 20% down at date of sale and balance at \$8.90 per month with interest at the rate of 6% per annum on the unpaid balance, the following described parcel of land, heretofore by Umatilla County, Oregon, acquired for delinquent taxes, to-wit:
NE 1/4 SW 1/4, Section 2, Township 3, North Range 27, E.W.M.
R. E. GOAD, Sheriff of Umatilla County.
(June 13-July 11)

SUMMONS


Equity No. 6622
IN THE CIRCUIT COURT OF THE STATE OF OREGON FOR UMATILLA COUNTY

V. PEARL DAWES, Plaintiff, vs. OTIS DAWES, Defendant.

To Otis Dawes, defendant above named:

IN THE NAME OF THE STATE OF OREGON: You are hereby notified and required to appear in the above entitled court and cause on or before Thursday, the 18th day of July, 1940, which is within four weeks from the date of the first publication of this summons, and answer the complaint of the plaintiff filed therein against you; and you will take notice that if you fail to appear and answer said complaint or otherwise plead thereto within said time, the plaintiff, for want thereof, will apply to the court for the relief prayed for therein, namely, for a decree of the court dissolving the marriage contract existing between plaintiff and defendant, and for other equitable relief.

This summons is published in the Hermiston Herald, a newspaper published weekly at Hermiston, Umatilla County, Oregon, and will be published for four successive weeks beginning with the issue thereof dated and published June 20, 1940, and ending with the issue dated and pub-



38 Chevrolet Sedan
38 Ford Sedan
36 Ford Sedan
35 Ford Coach
29 Ford Coach
30 Ford Coupe
38 Plymouth Sedan
36 Plymouth Sedan
37 Chevrolet Sedan
37 Pontiac Coupe
37 Ford Pickup
34 Chevrolet Pick-up
33 Chevrolet 1 1/2 T. truck

ALL WITH THE CHEVROLET OK'ed GUARANTEE
Many others not listed to choose from.

Hermiston Auto Co.
CHEVROLET
Sales — Service

lished July 18, 1940, by order of the Honorable C. L. Sweek, Judge of the above entitled court, made the 14th day of June, 1940.
Dated this 14th day of June, 1940.
PETERSON & PETERSON,
Attorneys for Plaintiff,
Residence and Post Office Address: Pendleton, Oregon.
(June 20-July 18)

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

In the Matter of the Estate of Russell Brownell, also known as D. R. Brownell Jr., Deceased.
NOTICE IS HEREBY GIVEN that the undersigned administrator with the will annexed of the estate of Russell Brownell, also known as D. R. Brownell Jr., has filed his final report with the clerk of the above entitled court, and that the Judge of said Court has made an order herein designating Saturday, the 13th day of July, 1940, at 10:00 o'clock a. m. 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 interested are hereby notified to then and there appear and show cause, if any they have, why said report should not be approved, the administrator discharged, his bondsmen exonerated and the estate closed.
Dated this 13th day of June, 1940.
L. BROWNELL,
Administrator.
W. J. Warner,
Attorney for Estate.
(June 13-July 11)

PAINTING
PAPERING
KALSOMINING
— Spray Painting and Signs —
Anything - Anywhere - Anytime
All Work Guaranteed - Estimates FREE
BERT MICHEL
Phone 131 Hermiston, Ore.

C. A. BINDER
PLUMBING
Call Tum-A-Lum - Phone 3132
Umatilla, Oregon

J. V. VILLERMOURE
ELECTRICAL SERVICE
Phone 3821 Hermiston

W. L. Morgan, D. M. D.
General Dentistry
X-Ray and Diagnosis
Bank Bldg. Phone 2592 - Res. 2112
Sunday & Eve. by Appointment

Dr. A. E. MARBLE
CHIROPRACTOR
Office: 2 blocks E of post office
Office hours: 8 to 12 - 1:30 to 6
Phone 3061 - Hermiston, Ore.

DR. A. C. WILLCUTT
OSTEOPATHIC
PHYSICIAN & SURGEON
OSBORN APARTMENTS

DR. F. B. BELT
PHYSICIAN & SURGEON
— Office Hours —
10:30 - 12:30 a. m. - 2 - 5 p. m.
Other Hours by Appointment

DR. W. M. MARBUT
PHYSICIAN & SURGEON
Phone 3151 Hermiston

Peterson & Peterson
ATTORNEYS-AT-LAW
U. S. National Bank Building
Practice in State & Fed. Courts
Pendleton, Oregon

W. J. WARNER
ATTORNEY-AT-LAW
Hermiston, Oregon

MODERN HOUSE FOR RENT AT
Echo. Inquire N. D. Bard, Stanfield. 45-3c

APRICOTS FOR SALE AT WURSTER'S, 1 1/2 mile West of Umatilla. 45-2p

GOOD BUYS IN USED CARS — See the Hermiston Auto Co. 44-1c

FOR SALE—REASONABLE, MY 10 acre ranch with modern 6-room house; hot and cold water, bath and all fixtures; also first class barn for 20 head of cows and all necessary outbuildings; all newly painted and in first class condition. No encumbrance. A. P. Garner. 44-3p

TO TRADE—40-ACRES. SOME cleared, timber and water. Small orchard, team mules, cows, drag saw, stump puller. Will give or take some cash, for eastern Oregon ranch. Harry Barr, Rt. 1, Rainier, Ore. 44-4p

FOR SALE OR RENT—6-ROOM house. Hermiston. See F. A. Baker, agent, Stanfield. 44-3p

GOOD BUYS IN USED CARS — See the Hermiston Auto Co. 44-1c

FOR SALE—21 WEANER PIGS. Cheap. First class condition. H. H. Whipple, Irrigon. 44-3p

GOOD BUYS IN USED CARS — See the Hermiston Auto Co. 44-1c

LOCAL AND LONG DISTANCE hauling. Prompt service. Fully insured. Phone 461, Ray Tolar, Echo, Ore. 40-3p-tfc

GOOD BUYS IN USED CARS — See the Hermiston Auto Co. 44-1c

WE BUY, SELL AND EXCHANGE furniture, machinery, household articles. Miller's Trading Post, Hermiston. 3-tfc

E. P. DODD — REAL ESTATE, sales, leases, exchanges. Insurance—fire, automobile, accident. Notary public, execution of legal papers. Herald office, Hermiston, Oregon. 15-tfc

TYPEWRITERS FOR SALE OR rent — Easy terms. Thompson's Drug Store, Hermiston. 5-tfc

PAINTING
PAPERING
KALSOMINING
— Spray Painting and Signs —
Anything - Anywhere - Anytime
All Work Guaranteed - Estimates FREE
BERT MICHEL
Phone 131 Hermiston, Ore.

C. A. BINDER
PLUMBING
Call Tum-A-Lum - Phone 3132
Umatilla, Oregon

J. V. VILLERMOURE
ELECTRICAL SERVICE
Phone 3821 Hermiston

W. L. Morgan, D. M. D.
General Dentistry
X-Ray and Diagnosis
Bank Bldg. Phone 2592 - Res. 2112
Sunday & Eve. by Appointment

Dr. A. E. MARBLE
CHIROPRACTOR
Office: 2 blocks E of post office
Office hours: 8 to 12 - 1:30 to 6
Phone 3061 - Hermiston, Ore.

DR. A. C. WILLCUTT
OSTEOPATHIC
PHYSICIAN & SURGEON
OSBORN APARTMENTS

DR. F. B. BELT
PHYSICIAN & SURGEON
— Office Hours —
10:30 - 12:30 a. m. - 2 - 5 p. m.
Other Hours by Appointment

DR. W. M. MARBUT
PHYSICIAN & SURGEON
Phone 3151 Hermiston

Peterson & Peterson
ATTORNEYS-AT-LAW
U. S. National Bank Building
Practice in State & Fed. Courts
Pendleton, Oregon

W. J. WARNER
ATTORNEY-AT-LAW
Hermiston, Oregon

WANTS

1c a Word - Minimum 20c

20-ACRE FARM, 4-ROOM HOUSE — will sell equity cheap, or trade for a good car. See Steve Adams, Hermiston, Ore. 46-1p

GOOD BUYS IN USED CARS — See the Hermiston Auto Co. 44-1c

APRICOTS — RIPE EARLIER than usual, some come early. Bring boxes 2c a pound. Edmonds Orchard. 46-3p

FOR SALE—NEW PHILCO RAD- io, 2 bunk beds, wooden; coil springs; 8 coil springs mattresses; 1 dresser; dining table; book case; rug; electric stove, almost new; new G. E. vacuum cleaner; new mattress; walnut love seat, and 8 matching chairs; walnut single chair; very old chest of drawers, walnut; old sewing machine; other miscellaneous items. A. P. Garner, Hermiston. 45-3p

GOOD BUYS IN USED CARS — See the Hermiston Auto Co. 44-1c