

Your RED & WHITE Store

Specials for January 5, 6 and 8

— PRODUCE DEPARTMENT —

CAULIFLOWER lb. 12c
CARROTS 2 bu. 17c
CELERY lb. 11c
JUICE ORANGES 2 doz. 49c
FOR VARIETY— Avocados, Tomatoes,
Parsnips, Grapes, Peppers, Cabbage.

BEANS, small white or reds 5 lbs. 48c
BEANS, small white or reds 2 lb. cello. 28c
CORN MEAL, Fisher's white or yellow 2 lbs. 17c
BISKIT MIX, Fisher's 2 1/2 lbs. 33c
BUCKWHEAT FLOUR, R. & W. 2 1/2 lbs. 27c
OATS, R. & W. 3 lbs. 26c
CORN FLAKES, R. & W. 18 oz. 12c
MAYONNAISE, R. & W. 8 oz. 19c
SALAD DRESSING, Sunspun pt. 26c
PREP. MUSTARD, R. & W. 9 oz. 11c
TOMATO SAUCE, Hunt's Fancy 8 oz. 7c
GRAPE JAM, R. & W. 2 lbs. 43c
PEACH PRESERVES, Tea Garden 2 lbs. 63c
APPLE BUTTER, Coeur d' Alene 38 oz. 43c
RAISINS, Sun King 4 lbs. 48c
TENDERONI 6 oz. 7c
STARCH, R. & W., corn or gloss 1 lb. 9c
VAN CAMP'S BEANS, Tomato Sauce No. 2 15c
SHORTENING, R. & W. 3 lbs. 54c
GRAPEFRUIT JUICE 46 oz. 37c
APPLE JUICE, New West 12 oz., 2 for 25c
FLOUR, R. & W. 25 lbs. \$1.09
MATCHES ctn. 23c
FLOOR WAX, Johnson's Glo Coat qt. 98c
V A N O qt. 29c
SOAP, Lady Godiva 4 bars 19c
IVORY SOAP med. bar 6c
R I N S O large pkg. 23c

— MEAT DEPARTMENT —

Salmon — Halibut — Oysters
Pork, Lamb and Veal Chops, Steaks and Roasts.
Fresh Ground Beef and Sausage.

Hermiston Trading Co.
RED & WHITE STORE

IRRIGON NEWS ITEMS

By Mrs. Grace Shoun

Mr. and Mrs. E. A. Franchier of Pendleton spent Thursday with the Herman Duus family. They brought La Vern home with them.

George Darby of Enterprise is spending the holidays with his sister, Mrs. Margaret White and family.

Ora Thompson has sold his interest in a Umatilla service station and shop and has returned to the farm near Irrigon.

Sinice Moore and son Dale were in Irrigon Thursday. Dale spent the day with Don and Robert Adams.

Jimmie Linn, brother of George Linn, was burned to death when his car hurtled over a bank above Umatilla and caught fire about 2:30 Tuesday morning. He was living and working at Ordinance. He has been here frequently when George Linn taught here.

Mrs. Joy Weigand went back to Pasco Sunday.

LaVelle Markham left for Seattle where she is attending the Northwest Bible School there.

The Irrigon High School basketball team was defeated by the Stanfield team 28 to 19 at Stanfield Wednesday night. The grade team won over Stanfield.

Mr. and Mrs. Dee Larson of Kelso are spending some time with their cousin, Sam Umiker.

and family. They went home Tuesday.

Elton Fraser went to Kendrick, Idaho, to visit relatives.

Miss Mary Riley of Kendrick, Idaho, came Monday to care for her sister, Mrs. James Henderson and family. Mrs. Henderson has been quite ill.

Mr. and Mrs. Elward Elliot returned from Salem Wednesday where they spent a short vacation.

Harriet Smith and baby Theresa Weigand spent their vacation at Pasco with the baby's mother Mrs. Joy Weigand. They came home Sunday accompanied by Mrs. Weigand.

Carl Haddock has been pouring concrete for the managers, floors, etc., for his modern barn that he has almost ready to use for the dairy.

Miss La Vern Duus, student nurse at St. Anthony's hospital in Pendleton, came home Thursday to visit her parents, Mr. and Mrs. Herman Duus. She is to graduate January 11th. She returned to Pendleton Friday.

Miss Lois Markham and Betty Acoc, cadet nurses who finished their training at La Grande, left Monday morning for Spokane where they will continue their training. They have been home since December 16th visiting their parents, Mr. and Mrs. Harry Smith and Mr. and Mrs. C. W. Acoc.

Cpl. Glen O'Brien left for So. California Wednesday morning to continue his training after spending his furlough here with his wife and son and at Menlo with his mother, Mrs. Nona O'Brien and other relatives.

Mr. and Mrs. Leo Haddock are moving to Umatilla where Mr. Haddock is employed.

Rev. Eaton of Freewater preach-

ed at the Pentecostal church Sunday morning. They had a watch night meeting that night.

Mr. and Mrs. Erwin Pierson and son Douglas spent a week at San Francisco with Mr. Pierson's brother, W. L. Pierson, superintendent of National Cemetery at San Francisco, and with their son, J. H. Pierson, E. M. 3/c, and Mrs. Pierson. Mrs. Pierson met her son Paul Frabacker while they waited over in Portland for a reservation to San Francisco. They returned home Friday morning.

COLUMBIA GRANGE NOTES

Mr. and Mrs. Wicklander of La Grande visited Columbia Grange at its regular session on Tuesday night. Mrs. Wicklander talked to the group about the benefits of organizing a Juvenile Grange.

Mr. Wicklander told of their work in organizing new Subordinate Granges in Western Oregon, and instructed the new officers in various phases of ritual.

Mr. and Mrs. Loy Gossler of Stanfield were given the first two degrees of the obligation.

A new standing committee was appointed to promote the greater planting of shrubs, flowers and vines. Those ladies named were Mrs. Ott, Mrs. McCulley, Mr. and Mrs. Hammer.

CARD OF THANKS

We wish to take this opportunity to thank our friends and neighbors for the kindness and sympathy shown during our recent bereavement. We wish to especially thank those who presented floral offerings for the funeral.

Mr. and Mrs. Art Redfearn and family,
Mr. and Mrs. James O. Howton,
Mr. and Mrs. A. P. Redfearn.

Turkey Pool Continues

Activities are still at top speed at the local plant of the Eastern Oregon Turkey Growers. Operations are just about 50 per cent completed in the fourth and last pool of the season. The atmosphere around the plant this year is the best in years, with the pickers, day workers and the growers all seeming to be happy with their earnings.

London Letter Is Received

Mr. and Mrs. Harry Andrews recently received a letter from the former's cousin in London stating that their home had been struck four times during the past year by enemy bombs or fragments. They now sleep in air raid shelters. A sister-in-law now has only one room left to sleep in, following damage done by bombs. However, their spirits are still far from being downcast.

Students Make Honor Roll

Vera Jaster and Mary Sommerer, Hermiston, were placed on the honor roll for the fall term ending December 22 at the Eastern Oregon College of La Grande. In order to be placed on this Roll of Honor, a student must have earned a B average or better. Forty-two students at the college attained this honor.

U. O. D. NEWS

(Continued from page 1)

Training Branch

Gilbert Burk from Mt. Vernon, Oregon, is a new operator for the Training Branch.

HERE TO STAY

Mrs. Albert Normandin who underwent an appendectomy in Walla Walla Friday is recovering nicely.

Dola Mae Daugherty, former employee of Payroll, now of Port-

land, is visiting her mother, Mrs. Jennie Daugherty.

The personnel of the depot wish to extend deepest sympathy to Mr. and Mrs. Art Redfearn and family in their recent bereavement.

Janice Harmon, daughter of Mr. and Mrs. Ray Harmon, underwent an appendectomy in Walla Walla Friday. She is getting along nicely.

Misses Alice and Connie Frosh and Betty Putnam spent Saturday in Walla Walla.

Lillian Waldow visited her aunt and uncle, Mr. and Mrs. Hollister in Spokane, Wash., over the week end.

Plant Property

Grace Nonne and Phyllis Jacobs visited Mrs. Thomas Richards at Hanford, Wn., last week end.

Bill Pearce was in Portland on business last week.

Box Factory

Rose C. Rose has transferred from Springsteen's crew to the Box Factory.

Marguerite Houghton and Chas. Laurie are ill this week.

Mr. and Mrs. Lester Wilson and daughter spent Sunday visiting relatives in Kennewick, Wash., Sunday.

"THE HAUNTED IGLOO"

Far down the red rimmed West, The waning moon is sinking to silent rest
As a remote block is our immediate quest.

We near an igloo shrouded in gloom,
Standing alone like a witch-haunted tomb

In a grizzly grey garden of doom.

As we make our way to this ghostly thing,
A monstrous bulk flaps off on wing,

With a low whimpering, whisper-

ELECTRIC APPLIANCE REPAIRS

Motors - Irons - Sweepers
Toasters - Mixers

"WE FIX IT"

Leave work at Oregon Hdwe. or at Pulley's Addition

W & H Electric Shop

The opening door creaks and groans,
Terror grips our very bones
While thru the dead weeds the night wind moans.

Shadowy shapes play all around,
Faintly we hear a chill eerie sound
Like the distant howl of a lonely hound.

Ah, this weird uncanny night!
By the dying moon's pale dim light
My pal's face shows ghastly white.

While within the igloo's sombre walls
Like ghouls ripping at Shrouds
and palls,
Something writhes, slithers, and crawls.

With a rasping, gasping, guttural roar,
As the fabled vampire at its gore,
It moves swiftly toward the open door.

My soul is filled with frenzied fear,
O! But life is so very dear,
Bells are ringing in my ear.

I grab a huge rock!
WHEW! Blessed alarm clock,
In my hand I hold my sock.

—No. 890



Guaranteed MEAT

About Ground Meat

There's a difference in the pan-frying and broiling times for the various kinds of ground meat. Beef and veal require the same cooking time but lamb and pork take a bit longer. When two or more kinds of ground meat are mixed together, the time is gauged by the kind of meat in the largest proportion. However, when there's fresh pork in the combination it's advisable to follow the timing given, for pork must be cooked thoroughly.

GROUND BEEF AND VEAL

Because of their leanness, ground beef and veal are benefited by the addition of fat or liquid, such as suet, eggs, or evaporated milk. Eggs and evaporated milk also act as binders to help hold the ground beef and veal together after they're cooked.

Tests show the best results are obtained by using 2 eggs or 4 tablespoons of evaporated milk or 4 tablespoons of suet for each pound of ground beef or veal. 1/4 pound beef or veal patties, broiled or pan-fried, should be cooked about 10 minutes — 5 minutes on each side.

GROUND LAMB

It isn't necessary to add any binding ingredients to ground lamb for it holds its shape when cooked. However, the addition of a little chopped bacon contributes a delectable flavor and adds the fat that is needed.

For patties and mock cutlets and chops of average thickness that are to be pan-fried or broiled, it is best to allow about 30 minutes — 15 minutes for each side.

RECIPE OF THE WEEK

CREAMED GROUND MEAT: Sauté 1 lb. ground meat, 1/2 cup finely diced onion, in 2 tablespoons shortening until meat and onion are browned. Break meat apart as it cooks. Blend in 4 tablespoons of flour, season to taste. Gradually add 3 cups milk, stirring constantly. Cook until thick. Serve on toast cubes, in pastry cases, in noodle ring or over steamed rice. Serves 6.



Safeway
Homemakers' Bureau
JULIA LEE WRIGHT, Director



NATURALLY FRESH PRODUCE

Onions LaBish—Yellow Danver

medium size . . . 3 lbs. .10

Boiler size . 10 lb. bag .39

Parsnips lb. .10

Garden Fresh - Flavorome

Sweet Potatoes . . lb. .10 1/2

Excellent for Baking

CALIFORNIA NAVEL Oranges

They're marvelous—full of sweet, healthful juice.

5 lbs. .49

—Save By Buying a Crate
Full Crate (65 lbs.) \$5.98
1/4 Crate (32 1/2 lbs.) \$3.09



We think you'll rave over Julia Lee Wright's

NEW RAISIN BREAD

What makes a raisin loaf really good? Lots and lots of raisins! Julia Lee Wright's new raisin bread is ENRICHED white bread literally CHOCK FULL of RAISINS . . . If you think you've eaten raisin bread with lots of raisins in it, get a loaf of this grand new raisin bread and compare! You're in for a happy surprise!

GET A LOAF RIGHT AWAY!

One Pound Loaf—Only **12c**

WIN YOUR RACE

For Business Supremacy

By Advertising



SEE US FOR

Plumbing Supplies

Pumps and Pump Parts

Call 2811 for Pump Service.

Inland Cooperative

Hermiston, Oregon