

ECHO NEWS ITEMS

Tech. Sgt. Jack Gaskill surprised his parents, Mr. and Mrs. Ben Gaskill, when he arrived by bus Friday for a 30-day furlough while en route from Italy to the Pacific area. Jack has been in the service six years, enlisting in 1939, and during that time has been around the world. He has been in New Zealand, Australia, Bombay, at Suez, across Africa, during the campaign there, at Bizerte, and in the invasion of Italy. For the past year he has been stationed with the 15th air force at Foggia, Italy.

During his years of service Sgt. Gaskill has never been ill a day. His work has been with a ground crew in the 9th, 12th and 15th air forces. While overseas the only Echo soldier he met was Fred Wimmer, who was stationed near him for about a year.

There was a thriving black market in Italy when he left and prices were soaring. Cigarettes brought \$2.50 a package, G.I. dress shoes \$75.00 a pair, and other things in proportion. The Italians have very primitive methods of farming, he says, and do not get the best possible yield from their small farms. Plowing and other farm work is done with oxen, often teamed up with milk cows or camels. The rural districts do not show much evidence of the war but many of the cities are utterly destroyed. Rome was an exception as the Germans made no stand there and very little damage was done to that city.

Sgt. Gaskill will go from here to a camp at Santa Ana, Calif., and he expects to be assigned to duty somewhere in the Japanese area soon after his furlough ends.

Perry Bowman had the tip of his left forefinger cut off Saturday by a sickle-bar while working on mower repairing at the Vogler ranch.

Mr. and Mrs. Boyd Kohler and son Steve returned Saturday from Gulf Port, Miss. Mrs. Kohler went to Mississippi in May for a visit with her husband at an army camp. After her arrival there Mr. Kohler was transferred to the Pacific coast and he accompanied her on the return trip. He left Sunday for a California camp en route overseas, and Mrs. Kohler and children will remain at the home of her father, C. B. Greene, in the Meadows district.

Mrs. Len Saulsbury of Santa Marguerite, Calif., and Mrs. Arthur Wolford of Los Olivas, Calif., who have been visiting their sister, Mrs. Arthur Wolf at Echo, left Monday for their homes.

Mrs. Donald Grossmiller and infant daughter, Nicola Gay, returned from St. Anthony's hospital, Pendleton, Friday and will remain here with her parents, Mr.

Receives Medal for Heroism in Algeria



Tech. Sgt. Harry L. Connor, Jr., of Hermiston is pictured above receiving the Soldier's Medal for heroism from Brigadier General James A. Mollison, commander. Harry is with the 15th air force in Italy and was awarded the medal for rescuing one man and extricating two bodies from a burning B-25 plane in Algeria.

and Mrs. C. H. Esselstyn, while her husband is in service. He is now stationed at Milton, Florida.

Harry Bartholomew, former Echo pastime proprietor, was here for the week-end. He is now employed as a guard at Oakland, Calif. Mrs. Bartholomew is a staff sergeant in the WACs and is stationed at a camp on the east coast. Mr. Bartholomew returned to California Sunday.

Mr. and Mrs. Carl Weltzin and son returned Friday from a visit with relatives in Corvallis and Portland.

Mr. and Mrs. Joe Middleton are the parents of an 8-pound son born Saturday at the Pendleton hospital. The boy has been named Patrick Allen. Grandparents are Mr. and Mrs. B. B. Middleton and Mr. and Mrs. Sloan Thompson of Echo.

Joseph Cunha Sr., who was seriously ill at the hospital in Pendleton, is now at St. Vincent hospital in Portland and is reported much improved.

Mrs. Don Parker and sons, who have been visiting her sister, Marian George, in Echo for two weeks, left Sunday for their home in Portland. Miss George accompanied them but will return to Echo in a few days.

Mr. and Mrs. Russell Graham are the parents of a daughter, Rozalynne Dee, born at Riverside hospital, Pendleton, May 27. Grandparents are Mr. and Mrs.

Ralph Graham of Echo and Mr. and Mrs. J. M. Burnett of Pendleton. Mr. Graham is serving in the coast guard and Mrs. Graham plans to reside in Pendleton until he returns.

Harvesting of the first cutting of alfalfa has started on many of the smaller ranches in this vicinity and most of the larger operators will be in the field this week.

Brick's Place at Echo was burglarized Monday morning. The thieves gained entrance through a rear window and took about \$50 in cash, a considerable stock of candy, cigarettes and tobacco, and two large slot machines.

TAKEN UP NOTICE

Notice is hereby given that I have taken up and have kept for about 30 days at my ranch one mile southeast of Stanfield the following described animals:

- 1 Sorrel Gelding, branded FP on right hip,
 - 1 Black Mare, branded FP on right hip,
 - 1 Brown Mare, branded lazy B on right hip.
- Said animals will be sold, unless redeemed, at public auction to the highest bidder for cash in hand on the 25th day of June, 1945, at the above described ranch at 1:00 o'clock p. m.

Dated at Hermiston on this 6th day of June, 1945.

Signed, Lloyd J. Russell.
(June 7-14-21)

Rhode Island Red Bird Is Champion Egg Layer

Hen of the year and all-time champion egg-layer is a Rhode Island Red bird owned by E. B. Parmenter of Franklin, Mass., which made a new national record at the western New York egg-laying contest by producing 351 eggs in 357 days, the standard laying-test year of 51 weeks.

The former world record for 51 weeks was 347 eggs, made by a Hanson Leghorn from Corvallis, Ore., in the 1942 Connecticut laying test.

The Parmenter bird also laid such large eggs that she made a new national record on the point score, 386.10, says Prof. R. C. Ogle of Cornell, supervisor of the New York tests. Each point is equivalent to two ounces of egg weight, and her 351 eggs weighed more than 386 two-ounce eggs. Former point record was 376.25, made by a Leghorn owned by W. A. Seidel of San Antonio, Texas, in the 1941 Texas laying test.

Best previous record made by a bird of the Rhode Island Red breed was 338 eggs and 371.555 points in the Maine, 1942, test, by a hen from the Harco orchard and poultry farm of South Easton, Mass.

Food Shrinkage

Because food shrinks so much in the dehydration process, here's what to expect:

Green snap beans—15 pounds dry to approximately 1 or 1½ pounds; carrots—12½ pounds dry to 1 or 1½ pounds; spinach and other greens—12½ pounds dry to ½ or ¾ pound; apples—12½ pounds dry to 1½ or 2 pounds; corn (cut off the cob)—10 to 12 ears make about 1 quart of dried kernels, or 6 pounds dry to 2½ pounds.

Dried apples, corn, and snap beans usually rate higher than carrots or greens, both for retention of flavor and for storage qualities. One cup of a dried fruit or vegetable will make enough cooked food to serve five persons. Dried foods should be packed in amounts of single meal servings to avoid unnecessary exposure of the product.

Tenderizes Tough Meat
The natives of South America and the West Indies have long known the value of papaya in the tenderizing of tough meats. It has been their custom to wrap meat in the leaves or fruit of the papaya and hold several days before cooking. The tropical fruit, valued for its juice and fruit flavor, contains papain which is an enzyme, long known to be a tenderizer of meats, by speeding up chemical reaction. When the papain is brought in contact with the dead meat tissues it begins to break them down. As high heat will destroy the papain, it should be rubbed on the meat several hours before cooking in order to give the enzyme a chance to work properly before it is injured by the heat. The meat should be rubbed with the enzyme on all sides.

Echo Community Methodist Church
Rev. Earl B. Cotton, Pastor
Sunday, June 10, 1945.
10:00 A. M., Sunday School, under the superintendency of Mr. B. Middleton.
11:00 A. M., Morning Worship. "And they, continuing daily with one accord in the temple, and breaking bread from house to house, did eat their meat with gladness and singleness of heart, praising God and having favor with all the people."
8:00 P. M., Evening service. "And when the day . . . was fully come, they were all with one accord in one place."
You are cordially invited to these services.

FRYERS

Available---

Saturday & Sunday

June 9 and 10

Town Delivery Saturday Afternoon

Orders filled in the order received

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Harry W. Kelley

Phone 2452 Hermiston



Are your Brakes Safe?



SAFE: Two or more inches clearance between the bottom of your brake pedal and the floorboard normally indicates good brakes . . . which should completely stop your car within 30 feet or less when traveling at 20 miles per hour.



UNSAFE: If the clearance between the bottom of your brake pedal and the floorboard is one inch or less, your brakes are not safe . . . perhaps dangerous! To overcome this trouble, bring your car in for correction NOW.

LET US RESTORE YOUR BRAKE EFFICIENCY

Top Service Preference

IN OUR SHOPS, you get top preference on brake service. We use genuine parts on each make car and installation is made by mechanics trained in factory-approved service methods.

Co-op Service Station
Hermiston Auto Co.
McReynolds Repair Shop
Rohrman Motor Co.

[We welcome this opportunity to co-operate with the police of the nation in the National "Check Your Brakes" Program.]

My whole house redecorated

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Make your rooms the envy of your friends with amazing Kem-Tone! Quick, easy — this new resin-oil finish rolls or brushes right over dingy wallpaper, painted walls and wall-board. Dries in one hour. Has no painty odor. Washes beautifully. There's no finer flat wall finish you can buy!

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Smart wall border trims. Pre-pasted... 15¢

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