

Pumping in Locks Chamber Is Started

The United States engineers this week began pumping out the navigation locks preparatory to installation of the mitre gates by Bethlehem steel company. The two floating pumps used are capable of throwing about 3000 gallons of water per minute apiece. If the locks were perfectly sealed a little more than two days would be required to pump them out, but there has been some leakage around the stoplogs at the lower end.

The government is also starting work on the control house on the downstream side of the south end of the dam. This unit will house elevator and electrical equipment for the elevator in the shaft that goes down to the inspection tunnels.

Seventeen gates of the radial or "taintor" type have been received for use in operating the fishlocks. These gates are only for emptying and filling the lock chambers with water and for controlling the flow of water through diffusion gratings in the floors.

Gates for the entrance and exit of the fish will be of the sliding type and will not be manufactured until later in the year.

Fourteen sections of the large steel gates for the spillway dam are at Bonneville and mostly assembled. These will make seven complete gates when placed together. As there will be 20 gates in all, this work has been approximately 35 per cent completed.

About 30,000 cubic yards of concrete remains to be poured in the dam. This represents about the amount that was poured in a single week when pouring was at its height last fall. This concrete will go principally into the Washington shore fishway, ogee sections, dam deck and girder spans, and the Bradford island fishway.

The turbine shaft and wheel for the Number Two turbine have been lowered into place in the bottom of the turbine pit by the overhead crane. Wicket gates are in place and the top ring is being slipped over the upper ends of the wicket shafts.

The Washington shore fishway is getting well along. Sections one to 10 will probably not be started until after June 1, but sections 11 to 15 will be about done by then.

CLASS TO GIVE PLAY

The eighth grade dramatic class at Bonneville school will present their play at the next auditorium meeting. As the desired play was unavailable, the class members wrote their own play, entitled "The Watch That Should Be Watched."

Those taking part are Harold Jubie, Olga Bacaloff, Dale Lewis, David Noah, Sally McMullen, Jack Wilson, Leota Parks, Russell Hadman, Gerald Jubie, Edith Shinn and Ione Goodrich.

NEW BOOKS HERE

The warden at Bonneville library announces there will be a new stock of books on the shelves today. Library hours are from 6:30 to 9:30 except Saturdays and Sundays.

Help Send

YOUR 4-H CLUB MEMBERS TO THE SUMMER SESSION AT CORVALLIS.

Attend the

P.-T.A. Benefit Dance

CASCADE LOCKS HIGH SCHOOL GYM

SATURDAY, MAY 1

Floor Show Buffet Supper

Music by SIR JOHN and his 12 KNIGHTS

LAND TRANSACTIONS

Week of April 15 to April 22. Compiled from data furnished by the Hood River Abstract and Investment company.

Mr. and Mrs. Harmon J. Graff to Mr. and Mrs. Gordon W. Graff, warranty deed conveying 10 acres one mile west of Piffe Grove, except 20-foot roadway, dated April 3, filed April 16.

Hood River county, a municipal corporation to Ernest C. Smith, deed of conveyance conveying 40 acres one mile southeast of Odell, consideration \$600, dated April 7, filed April 16.

Mr. and Mrs. H. F. Davidson to Alice J. Smith, quitclaim deed conveying 40 acres and 20-foot right-of-way about one mile south of Odell, dated December 30, 1932, filed April 16.

Mr. and Mrs. Peter Van Datta to C. Dethman, quitclaim deed conveying portion of lots 5, 6, 7 and 8 in block 5 and all of lots 1, 2, 3, 4, 5, 10, 11, 12, 13, and 14 in block 6, Oak Crest addition, also personal property, west edge of Hood River on highway, dated and filed April 16.

First National bank of Hood River to Mr. and Mrs. Andrew M. Jensen, bargain and sale deed conveying 10 acres 1½ miles southwest of Hood River, dated April 12, filed April 17.

Mary Swails to Mr. and Mrs. Louis C. Plog, deed conveying 12½ acres near Summit station, dated April 16, filed April 20.

Mr. and Mrs. Charles W. Gunn, to Mr. and Mrs. Tom Barron, warranty deed conveying lots 41 and 42, block 2, Stranahan's second addition to city of Hood River, dated April 19, filed April 21.

Mr. and Mrs. Paul Van Osten to Welcome J. Stewart, warranty deed conveying lot 7, block 2, Winans' addition to city of Hood River, consideration \$550, dated April 17, filed April 22.

Mr. and Mrs. Albert T. Case to Mr. and Mrs. George W. Friday, warranty deed conveying 5.6 acres in Belmont district, six shares in Farmers' Irrigation company and four acre tract in Belmont district, consideration \$2000, dated April 20, filed April 22.

Ex-Bonevillites at The Dalles

(By Hazel McShatko)

After a couple weeks of preliminary investigation work, the engineers at The Dalles have started the actual locative work of the breakwater levee and the sewers.

Tom Jones of Bonneville joined the crew up here on Monday.

E. C. White visited the job on Wednesday.

The drilling crew to date has drilled about 70 holes. The purpose of the holes is to show the contractor the kind of material encountered and the depth of bed rock.

Nate Davis is driving around in a new Ford coupe.

Dick Burelbach, Frank Marks, and Doc Rinehardt spent the week-end in Portland.

Mr. and Mrs. Henry Nelson drove to Corvallis for the week-end to attend a fraternity dance.

Mrs. Hugh Ping of Eagle Creek visited her husband up here last week-end.

Mr. and Mrs. Harold McShatko drove to Eagle Creek on Sunday for a picnic with friends from Portland. Norm Mann, Hugh Ping, Gay McMullin, and Noble Hyde spent the week-end with their families in the vicinity of Bonneville.

Mr. and Mrs. Cady of Hillsboro visited their daughter and son-in-law, Mr. and Mrs. Henry Nelson, last Sunday.

Mr. and Mrs. Walter Swartzfager, formerly of Bonneville, just returned from a trip to Portland.

Mr. and Mrs. Henry Nelson and Mr. and Mrs. Harold McShatko enjoyed a dinner together Friday evening. The remainder of the evening was spent playing bridge.

TAVERN OPEN

Penn's tavern, located on the Columbia River highway a short distance east of Cascade Locks, has opened for the season. The tavern is famous for its food, especially salmon and trout dinners, and every year its register contains names of guests from distant parts of the world.

There are also a number of high-class cabins, completely equipped with conveniences, operated in conjunction with the tavern.

Bonneville P.-T.A. Plans Busy Day

(By Mrs. Al Jubie)

Wednesday, May 5, will be a busy day for members of Bonneville P.-T.A. for it will be the last meeting of the school year.

The study club with Mrs. T. C. Waring as leader has planned a pot-luck luncheon to which all members and friends of the association are invited. Weather permitting, it will be held at the fish hatchery, if not, it will be in the school auditorium. Coffee will be served at 5 cents per person. 12:30 P. M. is the hour. Each person is asked to bring her own cup, knife, fork and spoon.

The regular meeting at the high school auditorium will begin at 2:30 P. M. Committee reports of the year's work will be given by each chairman. Election and installation of officers for the coming year will be an important part of the program. Mrs. Fred Smith, Multnomah county council president, will be guest of honor and installing officer.

The association extends a cordial invitation to mothers of all pre-school children to be their guests for the day.

About 50 women braved the storm Tuesday April 20 to attend the last of a series of delightful card parties given this year by the Bonneville P.-T. A.

Dessert luncheon was served at 1:30 and the remainder of the afternoon was spent at cards.

Prizes were awarded as follows: Bridge, first, Mrs. Holman; second, Mrs. E. Wilson; third, Mrs. Gred-beg. Pinochle, first, Mrs. R. Lusch; second, Mrs. Kissinger; third, Mrs. Strom. Monopoly, first, Mrs. Anderson; second, Mrs. Bettendorf.

Mrs. F. Downing, Mrs. L. Locke and Mrs. A. Jubie tied for selling tickets.

RECIPES

The reigning queen of the vegetables on the market just now is, probably, the cauliflower. There are many delightful ways to serve it. Practically all of them begin the same way. First soak cauliflower in salted water for about a half-hour. Next, steam or cook, uncovered, in plenty of boiling water until base of stalk is tender. Some cooks advise the addition of a tablespoon of lemon juice to whiten cauliflower. Others suggest boiling the vegetable first for 2 or 3 minutes in water to which a teaspoon of soda has been added, then throwing out this water and boiling in well-salted water. The latter method, it is claimed, destroys all cooking odors from such vegetables as cabbage and cauliflower.

After the cauliflower has been cooked until tender, it is ready for many tempting forms of serving. It is usually covered with either cream sauce, cheese sauce, or melted butter, alone or combined with lemon. In salads, it is delicious with crisp lettuce and either mayonnaise or French dressing. A dash of paprika gives an attractive touch. Cauliflower also lends flavor and color to a mixed vegetable salad. The wise housewife will do well to add this vegetable to her menus while it is plentiful and reasonably priced.

The following suggestion for serving cauliflower is both timely and unusual.

French Fried Cauliflower

Drain a cauliflower, cooked until barely tender. Break into flowerets.

Dip these into

1 beaten egg

½ cup milk

salt and pepper

Roll each floweret in fine dry bread crumbs and fry in deep fat at 375 degrees until golden brown.

Among the fruits, bananas are at their best. Bananas are becoming more and more widely recognized as a healthful food, taken at the right stage, even for very young children and for old people. They are rich in vitamins A, B, C, and G. They double for vegetables most delightfully. We're even using them in breads and muffins. The following rule is given by banana experts in selecting bananas.

Tipped with green—Cook and use as a vegetable.

Completely yellow—Use for pies, cakes, puddings, waffles, muffins and bread.

Flecked with brown—Best stage for eating. Use at this stage for fruit

cups, salads, desserts and drinks.

Bananas are best ripened at room temperature. Do not keep them in the refrigerator—except to chill just before serving, if necessary. Even in the tropics, bananas are picked green and ripened off the tree. Like pears, they achieve their best flavor that way.

A few weeks ago, we published a recipe for banana bread. To that we now add a new and very popular banana recipe.

Banana Scallops

Use green-tipped or all-yellow bananas. Peel and slice cross-wise into one inch thick pieces. Dip into beaten egg, salt slightly. Roll in fine bread, cracker or corn-flake crumbs. Fry for 2 minutes or until golden brown and tender in either shallow or deep fat. Drain on unglazed paper and serve very hot. Shallow frying means 1 inch of melted fat or oil in a frying pan. Deep-fat frying means a deep kettle at least half full of melted fat or oil. In either case the fat should be 375 degrees, or hot enough to brown a 1-inch cube of bread in 40 seconds.

Household Tips

To keep sliced bananas from turning dark, dip slices into or cover with grapefruit, pineapple, orange or lemon juice—fresh or canned.

To keep a left-over egg-yolk from becoming dry, cover with salad oil or milk. If you are planning to use it in a salad dressing, cover with oil. If you are saving it for a cake, use milk.

Place a spoon in a glass dish or jar before pouring in a hot liquid. Pour liquid over spoon instead of directly on bottom of jar.

If brown sugar is taken from bag in which it is bought and placed in a Mason jar, with lid screwed tightly down over rubber ring, the sugar will keep moist indefinitely.

Do not cover meat or fish while you keep them in any type of refrigerator.

If an ice-cream or sherbet recipe calls for beaten egg-white, the finished product will be lighter, smoother and will have more volume if sugar is beaten into the egg-white. Use 1 tablespoon of sugar to each egg-white. Beat egg until light, then beat in the sugar until dissolved and egg-white is glossy.

When sewing on snaps, sew on the half with the head, first. Rub chalk over the snap-head and press it where the other half is to be sewn.

A little paste floor-wax rubbed on the lower edge of a balky bureau drawer will cause it to open and close easily.

Never use water on piano keys. Rubbing them over with alcohol will

High School Girls' Playday Next Saturday

More than 350 girls from high schools in Hood River and Wasco counties, as well as Stevenson and White Salmon, are expected to gather at Hood River high school Saturday for the annual Mid-Columbia playday.

A program of sports and relays will fill the morning, with luncheon served by Hood River high school girls at noon. In the afternoon there will be a posture parade and program in the high school auditorium. In the sports, girls will be divided into teams without regard to schools they represent. In this way competition is keener and the girls have a better chance to get acquainted.

Miss Irene Hollenbeck of Hood River high school is general chairman for the affair. Wilma Eastman, girls' athletic manager, is in charge of student arrangements, and Mary Jane Heaton is in charge of the lunch, which will be served from the cafeteria.

The playday is held alternately in The Dalles and Hood River. Two years ago 350 girls attended the playday here, and Miss Hollenbeck is confident the number will be greater this year.

JIMMY LOSES PANTS

Jimmy Tanner, one of the proprietors at the Bonny Villa tavern, reports that he lost a pair of pants somewhere between Cascade Locks and Bonneville Sunday night. It was not a complete pair, exactly, but a single "pant" off the right rear fender of a 1934 Ford V-8 roadster. Anybody seeing the "pant" or mudguard is asked to return it at the tavern.

keep them white. This applies to anything made of ivory.

Never put wooden or composition handles of utensils into water. Also, do not soak the eggs of a Dover egg-beater in water.

White spots on furniture can often be removed by placing over the spot a cloth dipped in almost boiling water. This should be quickly lifted and the spot well dried. Camphor or powdered pumice sometimes help, especially if combined with a good furniture polish.

Children of Stevenson, Washington, are reported by a correspondent to have a keener sense of touch than any one else in that community. They know exactly to the second the time to ask dad for a nickel.



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