

Riverview

Carl Biggs left Saturday for Wauna, where he has employment.

Mrs. W. C. Eastman of Buxton is spending the week with her daughter, Mrs. Andy Kostur.

Mr. and Mrs. Jack Christensen and son were Portland visitors Sunday.

Irene Valpiani of Pittsburg is spending the week at the home of Mrs. Seronoti.

Mr. and Mrs. J. W. Elder and Mr. and Mrs. James Burk spent Sunday among friends in Astoria.

Mr. and Mrs. Delbert Glenn and daughter were guests of Mrs. George Woods of Camp 8 Sunday.

Mrs. Bert Depue of Stony Point is spending the week at the home of her daughter, Mrs. Ray McGee of Mist.

Mrs. Margaret Dunlap had as her guests Sunday Mrs. A. Sitts and Mrs. Joe Peachey and mother.

Mr. and Mrs. Sam Anderson moved Monday into the home of Floyd Cleveland for the winter.

Mrs. Cynthia Smith of Forest Grove came Thursday for a few weeks visit with her daughter, Mrs. Edith Varley.

Mr. and Mrs. Dick Lynch and Mr. and Mrs. Kenneth Bell spent Sunday at Seaside.

Mrs. Chas. Christensen had as her guests Sunday Mr. and Mrs. Ed Gribner and family and Miss Lizzie Gribner of Banks.

Elza Varley and Mr. and Mrs. Dan May were in Portland Saturday on business.

Roy Harper and son Melvin of Gales Creek spent the week end at the Varley home.

Mrs. B. B. Hawkins had as her guests Tuesday Mrs. Dora Washburn and granddaughter Miss Marian McCoy.

Mrs. Don Depue had as her guests Sunday Mr. and Mrs. Bert Depue and family of Stony Point and Mr. and Mrs. Roy McGee of Mist.

Mrs. Floyd Cleveland and daughter left Wednesday for Willamina, where she joins her husband and where they will make their home in the future.

Bert Bassett and A. J. Chapman left Monday for Wauna where they have employment.

L. E. Smith of Dallas spent the week end with his family.

Mrs. L. E. Smith had as her guests Friday Mrs. Mildred Hult, Maxine Smejkal and Mrs. H. M. Smith and family of Treharne.

Mr. and Mrs. Virgil Powell spent Sunday in Portland with relatives.

Mr. and Mrs. J. Hauenstein and daughter Patty were guests of

Mrs. W. Koberstein Sunday and Monday.

Mr. and Mrs. Emil Boss and son, who have been visiting for two weeks at the home of her brother, Fred Zeiner, left for their home in Cedar Falls, Iowa, Sunday.

Mrs. Hannah Smith of Portland is spending the week with her daughter, Mrs. Virgil Powell.

BREAD OF BETTER QUALITY PROMISED BY BAKING CODE

A minimum price of 9 cents a loaf for unsliced bread was fixed by Max Gehlhar, state director of agriculture, in the so-called marketing agreement covering the Oregon baking industry. The code was approved in Salem last week. The maximum length of the pan loaf was limited to nine inches, which is an inch longer than the eight-inch loaf used in 1929.

Gehlhar declared that he had granted a number of concessions to the baking industry which would result in a material increase in the use of agricultural products. One provision requires that the minimum standards of ingredients for bread shall be raised so that the baking industry will use approximately 2,000,000 pounds of powdered milk and in excess of 1,000,000 pounds of lard and other fats. Under this provision the baking industry will consume approximately 50 per cent of Oregon's powdered milk output, Gehlhar said.

Another provision is the shortening of the loaf so that each slice of bread will weigh approximately two-tenths of an ounce more than at the present time.

Research Results Cited

"Research work in various cities of the United States indicates that the shortening of a loaf of a given weight to nine inches will increase wheat consumption approximately 20 per cent," Gehlhar said.

The industry was given until September 1 to reduce the pan length of a pound loaf of bread to a maximum length of nine inches. Gehlhar said that in the competition for the longest loaf made from the same weight of dough, the bakers had not only eliminated 20 per cent of their own business, but had reduced wheat consumption in the United States beginning with the year, 1929.

"The shortening of the loaf is a part of the national program and is already in effect in the state of Washington," Gehlhar continued.

Gehlhar said the increased ingredients in bread by the use of more milk, lard and other animal and vegetable fats, would not increase the price of the better grades of bread as many of these

Treharne

Harold and Leonard Smith were at home Saturday and returned Sunday to their work at Dallas.

Mrs. Bauer is in the St. Vincents hospital.

Mr. and Mrs. Lee Johnson and son Mervin motored to Portland on Saturday.

A large crowd from Treharne have been attending the services of James Earl Ladd meetings.

Lawanda Stanton of Gaston is visiting with relatives.

Bud Lee from Laurel is visiting at the home of his friend, Bill Smith.

Mrs. Minnie John and Mr. and Mrs. Henry John motored to Portland. They had a family reunion at Balm Grove.

Mr. and Mrs. George Johns are to move into the house next to Webbs.

Miss Marian Houghteling is visiting relatives at Walla Walla, Wash.

Mrs. H. Britton and children motored to Vancouver on Saturday.

Mr. and Mrs. E. Roediger have

are now up to standard.

Food Value Increased

"Bakers generally cannot operate on the 8-cent loaf, and the price of bread now selling at 9, 10 and 11 cents a loaf is not decreased on account of the advance in cost of materials and labor made necessary by the national code effective July 9.

"Numerous devices have been used by the baking industry in the past to blow up a loaf of bread to make it look like a large one and one-half pound loaf. With the establishment of maximum length and width of pan sizes, there will be more food value in a loaf but fewer slices to the loaf. The people eat bread by the slice and not by the loaf, and consumption will be increased."

A provision of the suggested code, providing that advertised breads should sell for one a loaf in excess of other breads, was eliminated by Gehlhar.

as their house guest Mrs. Roediger's sister from Kansas City.

O. Hyland has been hauling hay.

Betty Thacker is visiting at the home of her aunt at Buxton.

Mrs. Rob. Spencer has been sick.

Edgar Crawford was called for duty with the national guards.

John Baker is moving back to his place.

Mrs. Chas. Barnes and daughter Helen were callers at the home of S. E. Baker.

The Misses Lorraine and Thelma Dentine motored to Portland with the Clark family.

COLOR IMPORTANT FACTOR IN JUDGING HAY QUALITY

Of all factors indicative of the quality of hay, color is the most tell-tale, says Eugene Gross, of the farm crops department at Oregon State college. While the intensity of color naturally varies with the type of hay, certain colors are characteristic of hay that has been cut too late, others are indicative of damage from bleaching by the sun, leaching by rain, or heating from being stored in a green or wet condition.

Hay of highest quality is of a bright, deep green color, because that color is associated only with hay that has been cut fairly early before blossoming has progressed very far, and has been cured rapidly and sufficiently to prevent heating in storage, Mr. Gross says.

Among the other important factors to be considered in judging hay are texture, leafiness, purity, odor, and temperature, and all of these, with the possible exception of purity, can be controlled to some extent by haying practices used, according to Mr. Gross. Course, hard stems indicate that the hay was cut when the crop was in an advanced stage of maturity, and such hay, being high in fiber content which is low in digestibility, is low in food value. Good hay, he says, has fine, soft stems that are palatable, digestible and nutritious.

Leafiness is normally considered as indicating quality in le-

gume hays particularly, as the leaves are considerably higher in food values than the stems. To retain the leaves on legume hay, it is necessary to make the operations as speedy as possible. Mr. Gross suggests that in the wind-row is the ideal place to cure legumes, as it permits free circulation of air with a minimum of surface exposed to the bleaching sun rays.

A sour musty odor in hay indicates that it has gone through a heating period, the seriousness of which differs with the duration of such heating and the conditions under which it took place. Musty hay has lost most of its food value, and stock do not find it palatable. Brown hay, however, appears to be an exception to this fact, as stock appear to relish it, but undoubtedly much of its food value has been lost in the heating process, Mr. Gross says.

Gordon Thompson, formerly manager of the St. Helens branch of the United States National bank, is now in the wholesale beer business in St. Helens.

BINDER TWINE

McCORMICK-DEERING
SUPERIOR MANILA

Goes farther . . . less breaking and knotting . . . More economical—

650 feet to pound

Per 8-lb. **\$1.10**
Ball
Bale of 6 bails \$6.00

VERNONIA Trading Co.

PHONE 681

If everyone spends . . . everyone works

BOBBY THATCHER—On His Way --



By GEORGE STORM



Oregon Gas and Electric Company

622 Bridge St. Telephone 691

Mazda Lamps Electrical Appliances

OFFICE HOURS 9 a. m. to 5 p. m.

SATURDAY 9 a. m. to 3 p. m.