

STATE CAPITOL NEWS

A. L. LINDBECK
State Capitol News Bureau

SALEM, ORE.—The state supreme court this week rewrote the ballot title for the proposed constitutional amendment legalizing certain forms of gambling which is being sponsored by the Oregon Merchants' Legislative League. The League in its appeal to the court charged that the ballot title prepared by Attorney General Van Winkle was unfair and misleading and reflected the prejudice of the attorney general against all forms of gambling.

A revised draft of his initiative measure providing for a blanket primary law was filed with the state department this week by Elbert Eastman, Portland attorney. The new draft attempts to avoid the weaknesses in the original measure which were pointed out by Attorney General Van Winkle at the time he prepared the ballot title. The measure seeks to abolish party lines in the selection of public officials in this state in the future, throwing all candidates in to single po. in the primary election, the two high candidates for each office to "run it off" in the general election.

Charges that representatives of the National Labor Relations Board "exerted undue influence" in order to swing the election held by employees of the Inman-Poulsen Lumber mill in Portland to the CIO are being investigated by Governor Martin. The charges were made by B. W. Steeman and Frank Chapman, representatives of the United Brotherhood of Carpenters and Joiners, an AFL affiliate. The "undue influence" charges include promises of back pay for the idle workers as well as state aid in the

form of unemployment compensation.

Earl Fohl, former county judge of Jackson county, entered the state hospital for insane at Salem this week, having been committed to the institution by Circuit Judge H. D. Nor on following an examination by a board of alienists.

Christmas was a double holiday for State Corporation Commissioner, James H. Hazlett of Hood River. Santa Claus and the stork visited the Hazlett home at Milford, Illinois, the same day 62 years ago last Saturday when little Jimmie was born.

Governor Martin this week extended his pants kicking activities to the National Labor Relations Board and Madam Perkins, secretary of labor, with a gentle slap on the wrist for the president thrown in for good measure. The governor's criticism of the federal officials was voiced during a speech at Astoria in which he placed blame for the impotence of the federal administration in dealing with labor troubles which have paralyzed the Oregon lumber industry.

The governor's speech drew immediate fire from Howard Latourette, democratic national committeeman, who charged that the governor had always been an enemy of the president and his new deal program.

The next legislature will be asked to restrict the sale of fortified wines to state liquor stores and agencies, according to Arthur McMahan, chairman of the Liquor Control commission. McMahan blames much of the trouble now being experienced on account of drunkenness on the unrestricted sale of these wines some of which have an alcoholic content as high as 21.7 percent.

Officials of the 1939 Golden Gate International Exposition are planning to make 1939 the greatest travel year in history.

IRONSIDE NEWS

By MRS. E. J. BEAM

A large crowd gathered at the Grange Hall on Thursday evening for the community Christmas tree and excellent school program presented by the teachers and pupils of the Ironside and Grouse Creek school. Santa arrived later to help distribute a generous sack of goodies to each child present. Later dancing was enjoyed for several hours.

Mr. and Mrs. E. J. Beam, Arthur Beam and daughter, Barbara, Vivian Van Cleave and children were guests Christmas day at the Ralph Beam home at Unity.

The ladies club held their regular meeting on Wednesday before Christmas at the Grange Hall. After the business meeting an exchange of Christmas gifts by the members, which is an annual affair took place. Later the ladies filled the candy sacks for the community Christmas tree. Mrs. E. J. Beam and Vivian Van Cleave served refreshments at the close.

Gordon Dickson motored to Baker on Friday for his two daughters Dorothy and Ella Mae who attend school in Halfway. They are at home for the holidays.

Mr. and Mrs. Clarence Boor of Fox Valley were in Ironside on Friday on their way to spend Xmas at the parental Chas. Boor home at Fruitland.

Mr. and Mrs. Bruce Lofton and Andy Lofton left on Friday for Mcnument where they will spend Xmas with Mrs. Lofton and Andy's mother.

Mrs. Vivian Van Cleave and children went to Prairie City on Sunday where they will visit until New Years at the Walter Laurance home.

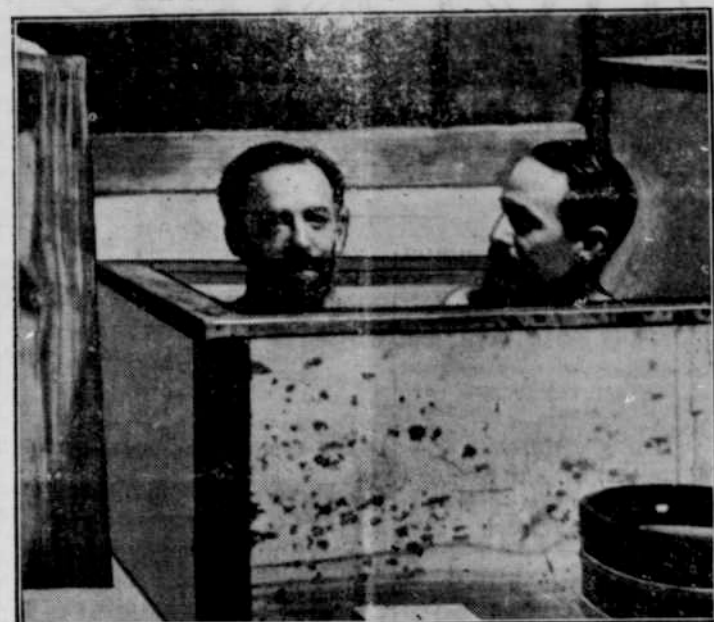
The Lloyd Howard family were guests Christmas day at the John Woodcock home near Vale.

The H. C. Ems and Floyd White homes had as their guests for Xmas dinner, Mr. and Mrs. W. J. Hinton and two daughters of Boise, Mr. and Mrs. C. D. Houser and Chas. Elms of Haines, Mr. and Mrs. Frank Elms of Unity and Mr. and Mrs. Kenneth Grabner of the Macey mine near Baker.

The Ed Oakes family are home from Ontario for the holidays.

Master of Jewish History
Heinrich Graetz (1817-1891) was famous as a historian. His principal work, "Geschichte Juden," begun in 1853 and completed in 1875, won for him the position as recognized master of Jewish history.

Saturday Night in Japan



"COME on in, the water's fine." Bathing in Japan is on a different plane from ours as those two American gentlemen can tell you. Tubs are perpendicular there, instead of horizontal, and you stand in the water up to your neck. But we shouldn't laugh at this somewhat primitive scene, according to Consumers Information, which points out that only a hundred years ago, there were only 1,500 bathtubs in the United States, all of them in Philadelphia, where they had a city water system and taxed each tub \$3.00. President Fillmore installed

the first tub in the White House in 1850. Advertising of the advantages of convenient and sanitary bathing started 31 years later, has continued increasingly ever since, and has made the United States the cleanest nation on earth. Even the most advanced European nations are far behind us in this respect, and the possession of a bathtub in most countries is a sign not only of opulence but ostentation. The United States is among the few countries generally educated to the knowledge that health and cleanliness go together.

OWYHEE

Four hundred patrons and friends of the Owyhee school heard the pupils give their Christmas play "The Grouchy Goblins," on the last Wednesday evening. The players were all in costume and each of the 75 pupils in the school had a part. It was well given and enjoyed by the audience. Much credit is due their teachers Mesdames Schweizer, Chadwick and Abbott as well as Mrs. Earl Strickland who was pianist and Earl Crocker who played the violin. And many thanks are due the P. T. A. for making the costumes used. 375 treats were handed out by Santa and his committee at the close of the evening.

Mr. and Mrs. J. B. Mitchell entertained at dinner Christmas day for the Geo. and Lonzo Knowles and the Winnie Urwin families.

Kenneth McDonald of Homedale, Idaho, spent several days with his mother Mrs. Martha Klingback.

The Grover Douglas, Don Morgan families, Mrs. Anna Larson and Mrs. Violet Rice and son Bob were dinner guests of Mr. and Mrs. Hugh Glenn on Christmas.

Mr. and Mrs. Joe Mendolia, three sons and daughter of the Butterfield ranch near Vale were Christmas callers at the Klingback home.

The Ose Schweizer and Ellis Walters families were dinner guests of Mrs. Bradley in the Bend on Christmas.

Bill Gordon brought his step from Diamond to their winter quarters at the Chas. Bradley ranch last week.

Mr. and Mrs. O. R. Hite entertained at a family gathering for their children and families on Christmas.

Jack McConnell was taken ill Saturday and moved to the Dixon home in Nyssa for treatment.

Others who entertained on Christmas are as follows: Mrs. Martha Klingback for the Chas. Culbertsons and Kenneth McDonald; Ray Franklins for his brother Claude and family; Lynn Kygars for his parents and brothers Mr. and Mrs. Jas Kygar and family; Earnest Barkers went to the Brewer home near Ontario.

The Chas. Bradley family spent the day Christmas with their daughter Mrs. Ole Solomn in Boise.

Mr. and Mrs. Neil Dimmick are spending the Christmas vacation with Mrs. Dimmick's parents in Wella Wa'la, Washington, and Mr. Dimmick's folks in Yakima, Washington.

Phillip, Lewis and Margaret Mitchell were Sunday guests of the Klingbacks. Christmas treats were given to the Children at the Owyhee Sunday school last Sunday.

Baby Bears Very Small
Bears, which are among the largest animals on the North American continent, are remarkable for the small size of their cubs at birth. Black bears, which weigh from 250 to 500 pounds when grown, start from 10 to 15 ounces. Grizzlies, which reach more than 1,000 pounds, start from 14 to 24 ounces.

Wet Wash, lb. 4c
Rough Dry, lb. 5c
Flat Work, 6 lbs. 35c

Dresses, Fancy Shirts, etc. 2 for 25c, finished
Work Shirts 10c Finished

Cleaning and Pressing

CITY LAUNDRY
Mrs. Wm. Marshall
First house South on Road east of Depot

Buena Vista News

Mr. and Mrs. C. C. Wycoff and family were Christmas dinner guests of Mr. and Mrs. Bert Bratton.

Several from this community attended the Christmas tree party at the Community church in Nyssa on Thursday evening.

Mr. and Mrs. A. P. Goodell and children were dinner guests of Mr. and Mrs. Harold McCormick near Pafna on Christmas.

Mr. and Mrs. H. L. Day had as Christmas dinner guests Mr. and Mrs. Alfred Scott and family, Mr. and Mrs. C. O. Florea and their children, Mr. and Mrs. Howard Day and their daughter, Mr. and Mrs. A. G. Sorensen with their daughter.

Mr. and Mrs. Lyle True of Nampa and Mr. and Mrs. Highland dined on Christmas with Mr. and Mrs. S. B. Hoffman.

Mr. and Mrs. C. C. Wycoff and family and Mr. and Mrs. S. B. Hoffman and family visited in Ontario on Thursday.

Mr. and Mrs. Chester Sage, Mr. and Mrs. C. C. Wycoff, Mr. and Mrs. E. L. Jamieson home on Sunday.

Dwight and Deane Wycoff attended a party at the Fred Osterkamp home on Sunday.

DAIRY HERD RECORDS VALUABLE

HILLSBORO—Reliable production records of some sort are the first necessary steps in the establishment of a breeding program in the dairy herd, Roger Morse, O.S.C. extension dairyman, told a group of Washington county dairymen at a recent meeting. If a dairyman tests consistently and does what the test indicates should be done, he will be well on the road toward building up a more profitable herd, Morse said.

WATER EROSION CLAIMS ATTENTION

HEPPNER—With the increase in trashy summer fallow acreage from practically nothing a few years ago to some 40,000 acres in 1937, the emphasis on soil conservation work in Morrow county is shifting from wind erosion to water erosion, says County Agent Joe Belanger. Although less spectacular, water erosion has probably caused greater and more permanent losses over most of the Columbia Basin counties than wind, he says.

GRAVEL SCREENED and WASHED

Basement Excavation
VIRGIL JOHNSON
Phone 06R1

Oregon Patrol Trained

Governor Charles H. Martin announces all members of the Oregon Highway road maintenance trucks and crews serve as Red Cross First Aid units. First Aid instruction for all school bus drivers is considered by Dr. V. D. Bain, State Department of Education. The State is now considering the proposal to mark highway maps with Red Cross designation for emergency First Aid stations. Red Cross chapters aim to increase from 66 to 122 the number of emergency First Aid stations. At Salem the Cherry City Baking Company is training the drivers of 30 cars to serve as a mobile First Aid unit.

First Bank Notes in China

Bank notes bearing the name of the bank, date of issue and a serial number, were first printed in China 1897 B. C.

SEVEN RYE VARIETIES TESTED

BURNS—Seven different varieties or selections of rye are being tried out under Harney county conditions on the farms operated by Claude Boyle of Burns and R. B. Jackson of Wagonfire, in cooperation with County Agent W. A. Sawyer. Three one-rod rows of each variety have been planted, using the standard variety test plot method, Sawyer says.

MUCH CRESTED WHEAT SEED SOLD

LA GRANDE—The Blue Mountain Seed Growers' association marketed a total of 38,052 pounds of seed during November, most of which was crested wheat grass, reports County Agent H. G. Avery. In the period from August 1 to December 1, the association sold 93,312 pounds of seed, of which 74,851 pounds were crested wheat grass, he said. Although the association had purchased more than 20,000 pounds of seed in addition to consignments from members, less than a ton of seed remained on December 1 to supply spring orders.

MODERN PLUMBING

A home is only as modern as its plumbing. In bathrooms, kitchens, laundries and lavatories, attractive fixtures and dependable "hidden" materials pay dividends in extra satisfaction and convenience.

—□—

GEO. J. KINZER
Plumber
PHONE 134-J-2 PARRA

WHY NOT?

Treat the old bus to our WINTER LUBRICATION JOB

And don't forget our Winter Grade Oil will make it start Easier.

NORCOTT SERVICE
2nd and Main St.
Nyssa, Oregon

Insure In SURE Insurance

The protection your Insurance offers is no stronger than the insurance company behind the policy.

FRANK T. MORGAN
PHONE 31

Start The New Year Right

DOUBLE YOUR PRODUCTION

ON 5c A MONTH!

John Deere Tractor

WITH OUR LAYING MASH

STANDARD COAL

Baldrige Implement Co.
PHONE 113
NYSSA : : : OREGON

My Favorite Recipes

Frances Lee Barton says:

WHEN chill winds blow and the family are roaring hungry for their dinner, it's a thoroughly sound idea to build your dinner around a plate of good, substantial soup. One of the best soups for this purpose is bean soup, which is savory and has plenty of body.

A generous dish of cole slaw, some hot muffins and the family's favorite dessert—and there is your dinner. This bean soup is thickened to the king's taste with a small quantity of quick-cooking tapioca.

Delicious Bean Soup
2 tablespoons quick-cooking tapioca; 1 teaspoon salt; dash of cayenne; ½ small onion; 2 cups bean pulp; ¾ cups milk; 1 tablespoon butter; 2 strips broiled bacon, diced; bacon drippings; 1 tablespoon minced parsley.

Combine tapioca, salt, cayenne, onion, bean pulp, and milk in top of double boiler. Place over rapidly boiling water and heat until scalded (allow 5 to 7 minutes after water resumes boiling); then cook 5 minutes, stirring frequently. Add butter, bacon, drippings, and parsley. Remove onion before serving. Serves 4 to 6.

Note: Bean pulp may be prepared from cooked fresh or dried beans or baked beans.

PSYCHOLOGISTS, as you know, urge married couples to seek periodic vacations from one another just to keep life's grandest relation from becoming hum-drum. So, too, inveterate "marmaladers" who want always to appreciate the wonderful morning taste experience that accompanies toast and marmalade, would do well occasionally to vary the old standby, like this:

Blackberry Marmalade
3 cups (1½ lbs.) prepared fruit; 5 cups (2¼ lbs.) sugar; ½ bottle fruit pectin.

To prepare fruit, peel off yellow rind of 1 orange and lemon with sharp knife, leaving as much of white part of fruit as possible. Put yellow rinds through food chopper; add ½ cup water and ¼ teaspoon soda, bring to a boil, cover, and simmer 10 minutes. Cut off tight skin of peeled fruit and slip pulp out of each section. Add pulp and juice to cooked rind. Crush or grind about 1 quart fully ripe blackberries. Combine with orange mixture.

Measure sugar and prepared fruit into large kettle, filling up last cup with water if necessary. Mix well and bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil gently 5 minutes. Remove from fire and stir in bottled fruit pectin. Then stir at skin by turns for just 5 minutes to cool slightly. To prevent setting, pour quickly. Paraffin at marmalade at once. Makes 6 to 8 glasses (6 fluid ounces each).

1938

Start The New Year Right!

WHEN bells are booming, sirens shrieking, whistles tooting and general bedlam seems to have broken loose at midnight of December thirty-first, everyone will be wishing everyone else "A Happy New Year!" And there's one infallible way of making it at least start to come true, and that is by beginning the New Year right. The way is to give a New Year's party to as many guests as you want. We can't make any suggestions about the number, but we have some ideas about the foods to serve. Here's the menu for a delicious dinner for eight people.

Deviled Ham Eggs
Cream of Asparagus Soup
Toast Sticks
Bread and Butter Sandwiches
Baked Chicken and Mushrooms
Ice Cream
Banana Cake with Pineapple Filling
Mints
Chocolates
Coffee

Deviled Ham Eggs: Hard cook eight eggs, peel them, cut them in halves and remove and mash yolks. Add to mashed yolks two tablespoons melted butter and one tablespoon lemon juice, and season to taste with salt, pepper, paprika and a few grains mustard. Add two tablespoons mayonnaise and the contents of a 2¼-ounce can deviled ham, and mix thoroughly. Re-fill the whites with this mixture, then press the two halves together and wrap in waxed paper.

Cream of Asparagus Soup: Cut off the tips of the asparagus from one tall can, and set aside as a garnish. Turn the rest of the asparagus, cut fine, and the liquor from the can into a saucepan, add one quart soup stock, and boil ten minutes. Press through a sieve. Sauté two tablespoons chopped sweet red pepper in

four tablespoons butter, add four tablespoons flour, and stir until thickened and smooth. Then add the asparagus and stock liquor, stirring constantly until smooth and creamy. Add one-half cup cream, season to taste with salt, pepper and nutmeg and serve.

Baked Chicken and Mushrooms: Make a white sauce of four tablespoons butter, four tablespoons flour, two cups top milk or light cream, salt, pepper and paprika. Add one tablespoon lemon juice slowly. Dice the contents of a 12-ounce can chicken, and add. Par-boil one cup diced celery, and add. Put in individual bakers and top with buttered crumbs. Remove stems from eight large mushrooms (reserving them for soups, sauces, etc.) and lay one large cup (two or three, if small) in center of each dish. Put a good sized bit of butter in each cap and bake for from twenty to thirty minutes in a hot oven.

A Cake to Croon Over
Banana Cake with Pineapple Filling: Cream two-thirds cup butter and two-thirds cup sugar, and add two well-beaten eggs. Add one and three-fourths cup mashed bananas. Sift together two cups pastry flour, three teaspoons baking powder and one-fourth teaspoon salt, and add alternately with one-half cup milk. Add one teaspoon vanilla, and bake in two layers in a 375-degree oven for from twenty to twenty-five minutes. When cool, spread the following pineapple filling between the layers, and cover top and sides with white icing.

Pineapple Filling: Boil slowly together until thick, one cup of crushed pineapple, two tablespoons butter and two-thirds cup sugar. Cool.