

THE OBSERVER

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REALLY BIG FINANCE.

When handled by such an expert as Frank A. Vanderlip, president of the National City bank of New York, figures are always fascinating. Mr. Vanderlip can say, "a million"—and know whereof he speaks—just about as handily as the average person can speak about "two dollars" with a full significance of their meaning.

No we are intensely interested in Mr. Vanderlip's talk before the representatives of the electrical industry of the United States at Sacketts Harbor, in which he said that \$8,000,000 a week for the next five years can be profitably invested in developing the electrical industry of this country. That means \$2,000,000,000 in all, a truly enormous amount, yet Mr. Vanderlip assured his hearers that the estimate is not in any way one purely imaginative.

"When we think," said he, "what is certain to be done in the way of electrification of steam railroads terminals and heavy mountain grades; when we reflect on the larger use of electrical energy for industrial power, in agricultural uses, and in the continued growth of necessary interurban lines, we do not need to look further into the possible development of the industry to see a requirement for \$400,000,000 a year of new capital."

Then Mr. Vanderlip raised the question as to whether the electrical people could secure that much money. And to indicate the difficulties in the way of securing the \$8,000,000 a week he said that there will mature within that five years well over \$1,000,000,000 of steam railroad securities. The railroads in five years will need \$4,000,000,000 for refunding and fresh capital. States and municipalities will absorb \$1,500,000,000 more, so with the \$2,000,000,000 the electrical industry will need there should be provided between now and the end of 1918 between \$7,000,000,000 and \$8,000,000,000 for these purposes alone, to say nothing of general industrial and other needs.

"These are bewildering figures," said Mr. Vanderlip. "They sound more like astronomical mathematics than

totals of round, hard earned dollars. The raising of these sums, however, is the practical problem that financiers have directly in front of them."

When we contemplate such enormous problems as these which face the big financiers, we begin to get a clue to the fascination of "big business." In many respects the financing of great enterprises, the building solidly for the future generations that capital must undertake, are so momentous that even problems of the diplomat sink into insignificance.

If they put a slit in one of those new gowns to be named after the Panama canal will they call it "the Culebra cut?"

Bryn Mawr is going to develop 20 perfect women, but are there that many perfect men in the country to marry them?

Germany reports that apples are a luxury. Old stuff. They were a luxury away back in the days of Adam and Eve.

Any interest a woman may create among men by her beauty suddenly dies when they discover that her shoes are run over at the heels.

Many babies without their first tooth probably curse their inability to bite when kissed by some folks.

SMOKED HAM LIKE FATHER USED TO MAKE

Very few ranches butcher and cure their own meats at the present time. Why this is so, is hard to explain. Twenty-five years ago butchering day was a red letter day on the ranch. Six or eight neighbors were invited to the bee and hog-killing was the order of the day. The year's supply of pork and perhaps beef was killed at this time, usually about New Year's or a little later, and for several days, following, mother and the hired girl were busy frying out the lard and making sausage and head cheese.

Father salted the hams, shoulders and sides of bacon, and in the spring the old smoke house was cleared out and the pungent aroma of burning hickory chips or corn cobs greeted the nostrils from nearly every rancher's backyard in the neighborhood. The fancy cured products of the packing houses of today are not to be compared with the home cured and smoked products of our boyhood days. It took time to prepare these meats. No liquid smoke or other chemicals were used in their preparation.

Now the hog is butchered and its "sugar cured premium" hams and bacon are placed on the market almost in a day, and some of them are almost as tasteless as if the hog had been fattened on sawdust. Few of the ranchers realize the great saving that could be made if each one would put down his own supply of meat for the year, instead of selling to the butcher on foot, and buying the meat back again at almost double the price. Butchering is becoming a lost art on many of the farms of the country. Some of the agricultural colleges are

Union County Fair

LA GRANDE, OREGON

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A COMBINATION OF EXHIBITS REPRESENTING THE AGRICULTURAL AND OTHER INDUSTRIAL ENERGIES OF UNION COUNTY.



SPECIAL!

Added Attractions Every Night Rice & Dore's Famous Water Carnival and Shows.

AGRICULTURAL SHOW, POULTRY AND PET STOCK SHOW, LIVE STOCK SHOW, ART AND NEEDLEWORK EXHIBIT, SCHOOL EXHIBITS, BETTER BABIES CONTEST, HORTICULTURAL SHOW, WILD WEST SHOW, RACES BAND CONCERTS, FREE ACTS, RICE AND DORE CARNIVAL ATTRACTION.

SEE NEPTUNE'S DAUGHTER, OR UNDER THE SEA, 25,000 MARINE SPECTACLE; 30 AQUATIC STARS, 30; MYSTIFYING, BEAUTIFUL, SUBLIME MALE AND FEMALE FANCY SWIMMING AND HIGH DIVERS; LOG ROLLERS; WATER WALKERS, ETC.

OTHER ATTRACTIONS:—MOTORDOME—OR DEATH WHIRL—THREE KINETIC DEMONS, REPRESENTING AN ACT THAT PINCHES THE HEART AND CHILLS THE BLOOD; BOOGER REDS, TEXAS RANCH SHOW OF ROPING AND RIDING.

Free Acts, Band Concerts, all in addition to the Other Features of the Union County Fair.

recognizing this and are making the farm butchering course a part of their curriculum. The recipe used by the ranchers of Wisconsin 25 or 30 years ago was as follows:

For 100 pounds of pork use four pounds of common salt, one pound of brown sugar, six ounces of black pepper, three ounces of saltpeter, and one ounce of cayenne pepper. When the meat has cooled thoroughly after the butchering, the ingredients are thoroughly mixed and one-half of the amount is thoroughly rubbed into the meat. Then the meat is put in a cool, dry place (not in the cellar) for two weeks. Then the remainder of the cure is rubbed in. The meat is then left for six weeks when it is ready to smoke. The smoking should be done slowly, from four to six weeks, a little every day with little heat. Slow smoking gives a delicate flavor. After the smoking is finished each piece is wrapped in paper and put into unwashed flour sacks and hung in a cool place. Another way to keep the hams after smoking is to bury them in the oat bin where they will keep indefinitely. This was known as the dry cure. The brine cure consisted in using the same ingredients except the pepper. Twice the amount were used than in the dry cure to form a brine. The dry cure was always considered the best as even wetting meat lessens its quality. Brine dissolves considerable protein in the meat and the protein is what gives the flavor.

The home corned beef is far superior to that from the packing house. This also takes time. That from the packing house is usually hurried into the market too soon. The pieces of meat commonly used for corning are the cheaper cuts, such as the plate, rump, cross ribs, and brisket. The meat should be cut into medium sized pieces, so that it will pack well in a large jar or barrel. It should be well cooled and corned before decay sets in, otherwise it will spoil the brine. For 100 pounds of beef take eight pounds of salt, and sprinkle about a quarter of an inch over the bottom of the vessel, then pack in a layer of meat five or six inches, then another layer of salt, and so on until the meat is all in, keeping enough of the salt for a good layer over the last layer of meat. After this has stood over night add four pounds of brown sugar, two ounces of baking soda, and four ounces of saltpeter, all dissolved in a gallon of warm water. When this is cool, pour it over the meat and

add enough water to cover the meat. Weight it down with a loose board held in place by a clean stone to keep the meat under the brine. It should be left in the brine from 25 to 40 days before it is ready for use.—Prof. T. S. Parsons, Agronomist, state agricultural college.

Ground In Shape for Seeding.

Pendleton, Sept. 30.—So heavy was the rainfall Sunday evening and Sunday night that in some places in the county the ground is now sufficiently moist for seeding work. H. J. Taylor says that he made tests at several different places on his ranch near Fulton and found that as a rule the surface moisture from the rain extended down to the old moisture in the soil.

The rainfall here Sunday night amounted to three-tenths of an inch according to the official record kept by E. F. Averill. Over toward the mountains the rainfall was even heavier than here and the land had a good soaking, much to the delight of farmers.

Rummage Sale.

St. Peter's Guild ladies will hold their fall rummage sale Thursday, October 2, at Honan hall. 10-12t.

The Family Cough Medicine.

In every home there should be a bottle of Dr. King's New Discovery, ready for immediate use when any member of the family contracts a cold or cough. Prompt use will stop the spread of sickness. S. A. Stid, of Mason, Mich., writes: "My whole family depends upon Dr. King's New Discovery as the best cough and cold

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medicine in the world. Two 50c bottles cured me of pneumonia." Thousands of other families have been equally benefited and depend entirely upon Dr. King's New Discovery to

cure their coughs, colds, throat and lung troubles. Every dose helps. Price, 50c and \$1.00. All druggists. H. E. Bucklin & Co., Philadelphia or St. Louis.

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We will carry a full line of Grand Union goods in stock. We will carry a full line of Confectionery.

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CANDY for Conductors, Agents, Night Watchmen, Dutchmen, Insurance Men, Engineers, Switchmen.

GUM for Goodlooking Folks, Ugly Folks, Married Folks, and Children.

CIGARS for All Men.

108 1-2 ELM STREET, Near Police Station.

La Grande National Bank

Organized in 1887.

DESIGNATED DEPOSITORY OF UNITED STATES GOVERNMENT. UNITED STATES POSTAL SAVINGS DEPOSITORY.

Capital \$100,000.00
Surplus \$130,000.00
Total Resources \$1,000,000.00

For twenty-six years, in all kinds of financial weather, we have successfully catered to the monetary wants of the people of La Grande and the Grande Ronde Valley.

We respectfully solicit your business.

La Grande National Bank

La Grande, Oregon