

Professional Directory

FRATERNAL ORDERS

A. F. & A. M.—La Grande Lodge No. 41, A. F. & A. M. holds regular meetings first and third Saturday at 7:30 p. m. Cordial welcome to all Masons.

ROBERT S. EAKIN, W. M.
A. C. WILLIAMS, Sec.

B. P. O. E. ELKS, La Grande Lodge No. 433. Lodge meets each Thursday evening at eight o'clock. Home and club privileges cheerfully extended to all Brother Elks.

FRANK C. BRAMWELL,
Exalted Ruler.
ADNA B. ROGERS, Secretary.

KNIGHTS OF PYTHIAS—Red Cross Lodge No. 27 meet every Monday night in Castle Hall (K. of P. Hall). A Pythian welcome to all visiting Knights.

A. W. NELSON, C. C.
DELILE GREEN, K. of R. & S.

MODERN WOODMEN OF AMERICA—La Grande Camp No. 7703 meets on the first and third Thursday evenings of each month in the K. of P. Hall. Visiting neighbors welcome.

H. E. DIXON, V. C.
CHAS. JESTER, CLERK.

WOODMEN OF THE WORLD—La Grande Camp No. 169 meets every first and third Friday at K. of P. Hall. All visiting neighbors welcomed.

O. L. McDOWELL, C. C.
E. W. EASTMAN, CLERK.

L. O. O. M.—La Grande Lodge No. 850. Loyal Order of Moose holds regular meeting every Wednesday night and 8 p. m. in Eagle Hall, fifth floor Foley building on Adams Ave. Visitors always welcome. Dues payable at Young's Sweets.

GEO. YOUNG, Dic.
HARRY SWART, Sec.

F. O. E.—La Grande Arie No. 259 on each and every Friday evening at 8 o'clock on top floor of new Foley building. Visiting members cordially welcomed.

J. P. RUSK, W. P.
L. F. BELLINGER, Sec.

O. E. S.—Hope Chapter No. 13, O. E. S. holds stated communications the second and fourth Wednesday of each month. Visiting members cordially welcomed.

EMMA L. KIDDLE, W. M.
MARY A. WARNICK, Sec.

ROYAL NEIGHBORS—Iris Camp meets every second Friday afternoon and every fourth Friday evening, every month in K. of P. Hall. All visiting members cordially welcomed.

MINNIE BUNTING, Oracle.
LILY C. KIMMEL, Recorder.

REBEKAHS—Crystal Lodge No. 50. Meets every Tuesday evening in the I. O. O. F. Hall. All visiting members are invited to attend.

ADLA CHILDERS, N. G.
ROSA GLASS, Sec.

K. & L. OF SECURITY—Mt. Emily Council No. 2646. Meets second and fourth Thursday evening at 8 o'clock at Eagle Hall. Visiting members are welcomed.

C. E. STITT, Pres.
C. W. COOK, Fin. Sec.
VIOLA L. HOGUE, Rec. Sec.

PYTHIAN SISTERS of Rowena Temple No. 9 meets every second and fourth Friday evening in K. P. Hall. MRS. LIZZIE HAYWORTH, M. E. C. LOUISE LANDRUM, M. of R.

PHYSICIANS AND SURGEONS... DR. R. E. L. HOLT—Physician and surgeon; corner Adams avenue and Depot street. Phone—Office Main 68; Residence Main 730. Hours 11 to 12 a. m.; 2 to 5 p. m.; 7 to 8 p. m.

EYE, EAR, NOSE, THROAT SPECIALIST DR. H. M. BOUVY—Practice limited exclusively to diseases and surgery of Eye, Ear, Nose and Throat and the fitting of Glasses. Office West Jacobson Building. Office phone Red 3431. Residence, Main 39.

OSTEOPATHIC PHYSICIANS. DR. J. L. INGLE—Osteopathic physician. DR. MARGARET INGLE—Diseases of women; care and feeding of children. Office New Foley Bldg. Hours 10-12 a. m.; 2-5 and 7-8 p. m., and by appointment. Office phone Red 1761; residence Red 881.

DENTIST E. P. MOSSMAN—Dentist; rooms 6 and 7 new West Building. Phone Black 1521; Office hours 8 to 12 p. m. and 1 to 5 p. m.

CHIROPRACTORS. DRS. DARLAND—Chiropractic parlors 4th and Depot streets. Phone Red 1751.

VETERINARY DR. H. W. RILEY—Graduate Veterinarian Hospital, 1409 Madison Ave. State Station Inspector and Inspector of stock for shipment. Home Independent Phone, Black 41. Farmers Co-operative Phone, Main 112.

ATTORNEYS CRAWFORD & EAKIN—T. H. Crawford and Robert S. Eakin, Attorneys at law. Practice in all the courts of the state and the United States. Office, West Jacobson building, rooms 9-10-17. La Grande Oregon.

COCHRAN & EBERHARD—Geo. T. Cochran and Colon R. Eberhard Attorneys. La Grande National Bank Building.

E. W. EASTMAN—Lawyer—Office Rooms 1 and 3, La Grande National Bank Building.

R. J. GREEN—Attorney at Law. Rooms 14-15, Palmer-Roesch Bldg., La Grande Ore. Practice in all state and Federal courts.

ALBERT SMALL—Attorney at Law. Rooms 26-27, La Grande National Bank Building. Practices in all state and Federal courts. Phone Main 11.

CONTRACTOR AND BUILDER H. E. ROSKAMP, Contractor and builder. La Grande Ore., Phone Red 1981.

ARCHITECT MILTON S. BLOCK—Architect. Sketches and estimates cheerfully furnished. Office, Room 21 New Foley building.

C. B. MILLER—Architect, Room 28, New Foley Building.

W. L. STRINGHAM—Instructor of piano. Studio over Young's Confectionery.

Candidates' Announcements. I have been regularly nominated on the Democratic ticket for County Assessor. If I am elected I pledge myself to a fair assessment. I believe the burdens should be fairly divided. I will devote my entire time to the affairs of the office, believing that the salary is sufficient to pay for it. I respectfully solicit the support of the voters at the coming election.

For Assessor. Pd. Adv. W. A. MAXWELL.

REPAIR MT. GLEN SCHOOL Extensive Overhauling Given To Building and Equipment.

Mt. Glen, Sept. 23.—Special—A thorough overhauling of the Mt. Glen school has about been finished. The windows have been touched up, new blackboards put in, heating system renovated, and a great many other needed repairs and improvements made to the school. The interior has been generally improved upon too.

HOME CURED MEAT GOOD Many Grande Ronde Valley farmers say curing meat with brine is a good method for farm use. A government bureau says it is less trouble to pack the meat in a barrel and pour brine over it than to go over it three or four times and rub in salt, as in the dry-curing method. The brine also protects the meat from insects and vermin. Brine made of pure water and according to the directions in the recipes should keep a reasonable length of time. During warm weather, however, brine should be watched closely, and if it becomes "ropy," like syrup it should be boiled or new brine be made. A cool, moist cellar is the best place for brine curing.

Pure water, salt, sugar or molasses, and saltpeper are all the ingredients needed for the ordinary curing of meat. The meat may be packed in large earthen jars or a clean hard-wood barrel. The barrel or jar may be used repeatedly unless meat has spoiled in it. It should be scalded thoroughly, however, each time before fresh meat is packed.

Curing should begin as soon as the meat is cooled and while it is still fresh. Ordinarily 24 to 36 hours after slaughter are sufficient for cooling. Frozen meat should not be salted, as the frost prevents proper penetration of the salt and uneven curing results.

Corned beef.—The pieces commonly used for cornings are the plate, rump, cross ribs, and brisket, or, in other words, the cheaper cuts of meat. The loin, ribs, and other fancy cuts are more often used fresh. The pieces for cornings should be cut into convenient-sized joints, say, 5 or 6 inches square. It should be the aim to cut them all about the same thickness so that they will make an even layer in the barrel.

Meat from fat animals make choicer corned beef than that from poor animals. When the meat is cooled thoroughly it should be corned as soon as possible, as any decay in the meat is likely to spoil the brine during the corning process. Under no circumstances should the meat be brined while it is frozen. Weigh out the meat and allow 8 pounds of salt to each 100 pounds; sprinkle a layer of salt one-quarter of an inch in depth over the bottom of the barrel; pack in as closely as possible the cuts of meat, making a layer 5 or 6 inches in thickness; then put on a layer of salt, following that with another layer of meat; repeat until the meat and salt have all been packed in the barrel, care being used to reserve salt enough for a good layer over the top. After the package has stood over night add, for every 100 pounds of meat, 4 pounds of sugar, and 4 ounces of saltpeper dissolved in a gallon of tepid water. Three gallons more of water should be sufficient to cover this quantity. In case more or less than 100 pounds of meat is to be corned, make the brine in the proportion given. A loose board cover, weighted down with a stone or piece

of iron, should be put on the meat to keep it all under the brine. In case any should project, must would start and the brine would spoil in a short time.

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Dried beef.—The round is commonly used for dried beef, the inside of the thigh being considered the choicest piece, as it is slightly more tender than the outside of the round. The round should be cut lengthwise of the grain of the meat in preparing for dried beef, so that the muscle fibers may be cut crosswise when the dried beef is sliced for table use. A tight jar or cask is necessary for curing. The process is as follows: To each 100 pounds of meat weigh out 5 pounds of salt, 3 pounds of granulated sugar, and 2 ounces of saltpeper; mix thoroughly together. Rub the meat on all surfaces with a third of the mixture and pack in a jar as tightly as possible. Allow it to remain three days, when it should be removed and rubbed again with another third of the mixture. In repacking, put at the bottom the pieces that were on top the first time. Let stand for three days, when they should be removed and rubbed with the remaining third of the mixture and allowed to stand for three more days. The meat is then ready to be removed from the pickle. The liquid forming in the jars should not be removed, but the meat should be repacked in the liquid each time. After being removed from the pickle the meat should be smoked or hung in a dry attic or near the kitchen fire where the water will evaporate from it. It may be used at any time after smoking, although the longer it hangs in the dry atmosphere the drier it will get. The drier the climate, in general, the more easily meats can be dried. In arid regions good meat can be made by exposing it fresh to the air, with protection from flies.

Plain salt pork.—Rub each piece of meat with fine common salt and pack closely in a barrel. Let stand overnight. The next day weigh out 10 pounds of salt and 2 ounces of saltpeper to each 100 pounds of meat and dissolve in 4 gallons of boiling water. Pour this brine over the meat when cold, cover and weight down to keep it under the brine. Meat will pack best if cut into pieces about 6 inches square. The pork should be kept in the brine until used.

Sugar-cured hams and bacon.—When the meat is cooled, rub each piece with salt and allow it to drain overnight. Then pack it in a barrel with the hams and shoulders in the bottom, using the strips of bacon to fill in between or to put on top. Weigh out for each 100 pounds of meat 8 pounds of salt, 2 pounds of brown sugar, and 2 ounces of saltpeper. Dissolve all in 4 gallons of water, and cover the meat with the brine. For summer use it will be safest to boil the brine before using. In that case it should be cooled thoroughly before it is used. For winter curing it is not necessary to boil the brine. Bacon strips should remain in this brine four to six weeks, hams six to eight weeks. This is a standard recipe and has given the best of satisfaction. Hams and bacon cured in the spring will keep right through the summer after they are smoked. The meat will be sweet and palatable if smoked properly, and the flavor will be good.

WILL BUY any building and move it off from its present location if it is worth moving.—J. L. Mars.—Adv. D.—W.8-7-tf.

FINE BARNS CONSTRUCTED Mt. Glen Brothers Build Model Structures for Their Stock

Mt. Glen, Sept. 23.—Special—What is generally recognized as being two

of the best barns in Union county have been completed for each of the Feik boys, John L. and N. M. The most modern ideas are embraced in the arrangement. These two make a total of four splendid barns built in this vicinity this year.

REPORT OF THE CONDITION OF No. 92. The State Bank of Imbler, at Imbler, in the State of Oregon, at the close of business September 12, 1916.

RESOURCES Loans and discounts \$79,144.10 Overdrafts, secured and unsecured 337.69 Bonds and Warrants 491.25 Stocks and other securities 600.00 Banking house 6,560.29 Furniture and fixtures 2,148.75 Other real estate owned 2,500.00 Due from Banks (not reserve banks) 1,797.33 Due from approved reserve banks 10,239.74 Checks and other cash items 31.85 Cash on hand 3,029.30 Expenses and taxes paid 3,596.66

Total \$110,476.96 LIABILITIES Capital stock paid in \$25,000.00 Surplus fund 2,500.00 Undivided profits 3,558.16 Individual deposits subject to check 53,105.02 Time and Savings Deposits 15,411.49 Notes and bills rediscounted 10,900.00 Other liabilities 2.29

Total \$110,476.96 STATE OF OREGON, County of Union, ss. I, Sherwood Williams, Cashier of the above-named bank, do solemnly swear that the above statement is true to the best of my knowledge and belief.

SHERWOOD WILLIAMS, Cashier. CORRECT—Attest: WALTER STRINGHAM, CLAY W. FOX, WALTER E. WADE, Directors. Subscribed and sworn to before me this 20 day of September, 1916. WALTER STRINGHAM, Notary Public. My commission expires 3-4-1920.

CHAUTAUQUA HEADS MEET

From university life, journalism and the ranks of public school teaching have come the individuals who officer the International Lyceum association, which was in session at Chicago this week.

Sylvester A. Long, president, who was in La Grande on the Chautauqua platform, was teaching in the Steele High School, Dayton, Ohio, when his occasional lectures attracted the attention of a Lyceum man. He has made lecturing a business for sixteen years. President Long worked his way through Mount Morris, Ill., college and the University of Chicago.

Tom Hendricks, the treasurer, is advertising director of the Coit-Alber Lyceum Bureau, Cleveland, and formerly edited a newspaper at Brookville and was widely known in Pennsylvania politics. He is known as a poet also. He lectures every season as well as conducting his publicity department.

Glen Frank, twice elected secretary was secretary of Northwestern University, Evanston, when he entered lyceum work, and his discussion of sociological subjects attracted the attention of Edward Filene, Boston millionaire merchant, with whom he is now associated in sociological work.

Miss Jane Ogle, the vice-president didn't come from anywhere—she grew up in lyceum work. Her work as a field agent brought her promotion. For a dozen years she traveled from one town to another.

Both Mr. Ellison and Mr. White, well known locally as owners of the Ellison-White circuit which furnishes La Grande with chautauqua talent were in attendance at the meeting. Other notables present included:

Jay B. Hurd, James L. Loar, Morland Brown, Alonzo E. Wilson, C. O. Bruce, George A. Sloan, S. M. Holladay, Loring J. Whiteside, S. Eugene Whiteside, O. V. Moon, Oliver E. Behmyer, Harry P. Harrison, S. Russell Bridges, Frank M. Chaffee, George S. Boyd, C. Durant Jones, Frank A. Morgan, John G. Scorer, Walter H. Brown, E. M. Avery, M. C. Turner, F. M. Fazell, Fred D. Ewell, C. Rucker Adams, C. H. White, Arthur C. Coit, J. S. White, J. R. Ellison, W. V. Harrison, Ford Howell, Sylvester A. Long, president International Lyceum; R. Bingham, founder of I. L. A.; Ross Crane, Sylvester Long, present president and Edward Amherst Ott.

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REPORT OF THE CONDITION OF No. 92.

The State Bank of Imbler, at Imbler, in the State of Oregon, at the close of business September 12, 1916.

RESOURCES Loans and discounts \$79,144.10 Overdrafts, secured and unsecured 337.69 Bonds and Warrants 491.25 Stocks and other securities 600.00 Banking house 6,560.29 Furniture and fixtures 2,148.75 Other real estate owned 2,500.00 Due from Banks (not reserve banks) 1,797.33 Due from approved reserve banks 10,239.74 Checks and other cash items 31.85 Cash