

# BAND CONCERT — AND — DANCE

BY  
**La Grande Elk's Band**  
AT  
**REX HALL**  
Tuesday Night, November 14  
**EVERYBODY COME**  
Don't Forget the Date

## — What — Housewives Are Glad to Know

### Smart Fur Trimmed Coat.

The girls' fur trimmed coat here illustrated is of zibeline, in brown, green or navy blue. It is of the popular belted model, with large collar of natural



raccoon or skunk ballroom fur. The revers are convertible. Novelty buttons are used; slit pockets. Garment is lined and interlined. Design by Franklin Simon & Co., New York. For girls eight to fourteen years of age.

### Home Cookery

**Stuffed Celery.**  
Season rich cream cheese with paprika, onion juice and Worcestershire sauce and add cream or olive oil to make soft enough to spread. Fill short, tender stalks of celery with the seasoned cheese and serve with the salad course.

**Baked Potatoes and Pimentos.**  
Dice enough potatoes to make one quart; add one small onion, minced fine. Cook in salted water until almost done. Add one-half can of diced pimentos. Cook all five minutes more, drain and put in baking dish. Add sauce made of two tablespoonfuls of flour, two tablespoonfuls of butter, one pint of milk, salt and pepper and one-half pound of grated cheese. Cook until it bubbles and the cheese is thoroughly melted, pour over the potatoes and bake in the oven until a golden brown.

**Savory Pork Chops.**  
Put pork chops into a baking pan with a thin slice of onion on each; also a bit of salt and a dash of pepper. Pour a little water in the pan and bake. They are delicious. The fat is crisp and the flavor is fine.

**Fish Fritters.**  
Free the fish from skin and bones and chop finely. Season to taste with salt and paprika and to each cupful of the fish add one well beaten egg, one tablespoonful of melted butter, one small cupful of milk and one teaspoonful of baking powder, sifted with sufficient flour to form a batter that will drop from the spoon. Beat the mixture until it is full of air bubbles and fry by the tablespoonful in deep, hot fat to a rich dark brown. Drain on brown paper for a minute or two and serve garnished with parsley and lemon quarters.

**Club Sandwich.**  
Toast three slices of bread, butter each slice, place a lettuce leaf on each slice and spread with mayonnaise dressing. On the first slice place some nicely fried bacon. Then put on a slice of toast, buttered and lettuce side up. On the second slice place some cold fried chicken. Then put on the third slice, buttered side down, over the fried chicken.—Farm and Fire side.

**For a Weak Stomach.**  
As a general rule all you need to do is to adopt a diet suited to your age and occupation and to keep your bowels regular. When you feel that you have eaten too much and when constipated, take one of Chamberlain's Tablets.—Adv.

### Money to Loan

Have \$50,000.00 @ 7 per cent in amounts from \$2500.00 up, to loan on Grande Ronde Valley Farms.

Have \$50,000.00 @ 8 per cent in amounts from \$1000.00 up, to loan on farms in Union County.

\$ 250.00 @ 10 Per Cent  
\$ 500.00 @ 10 Per Cent  
\$ 700.00 @ 10 Per Cent  
\$1,500.00 @ 8 Per Cent

To loan on Improved City Property.

Also an unlimited amount of capital to loan on La Grande property on monthly repayment plan—Building loans a specialty.

W. B. SARGENT, President

LA GRANDE INVESTMENT COMPANY  
LA GRANDE, ORE.

## The KITCHEN CUPBOARD

### FISH DAY MENU.

FRIDAY—BREAKFAST.  
Grapes.  
Farina.  
Corn Oysters. Bacon Rolls.  
Brown Bread Toast. Coffee.  
LUNCHEON.  
Lamb Timbales. Baked Potatoes.  
Caramel Trifle.  
DINNER.  
Lamb Broth With Barley.  
Baked Stuffed Bass.  
Potato Straws. Spinach.  
Cucumber Salad.  
Grape Juice Sherbet.

### Oysters In Season.

**OYSTER TOAST.**—Add one-quarter cupful of oyster water to one-half cupful of oysters and cook until plump. To this add one-half pint of milk, salt and pepper to taste and reheat. Pour over hot buttered toast and serve at once.

**Fried Oysters.**—Wash and dry large oysters, dip them in beaten eggs and roll in freshly grated cheese. Stand them aside for ten minutes, then dip in a second time in the egg and roll in fine cracker crumbs. Fry in deep fat and serve with celery.

**Oyster Dressing.**—One pint of oysters, giblets of a chicken boiled until tender, one loaf of bread, crumbled, and one cupful of boiling milk. Pour the hot milk and water from giblets over bread. Season with salt, pepper and sage. Stir oysters in and also one well beaten egg. Sufficient for one chicken.

**Oyster Wampoon.**—Two eggs well beaten, one cupful of milk, one cupful of breadcrumbs, two tablespoonfuls of butter, one pint of oysters, two tablespoonfuls of grated cheese and salt and pepper to taste. Melt the butter in a stewpan, add the eggs, milk and breadcrumbs, let come to a boil and add the oysters, sprinkle the cheese over the top and fold like an omelet. This makes a delicious luncheon dish.

**Oyster and Grapefruit Salad.**—Parboil one and a half pints of oysters, drain, cool and remove tough muscles. Cut three grapefruits in halves crosswise, remove pulp and drain. Mix oysters with pulp and season with six tablespoonfuls of tomato ketchup, four tablespoonfuls of grapefruit juice, one tablespoonful of Worcestershire sauce, eight drops of tabasco sauce and one-half teaspoonful of salt. Re-fill grapefruit skins with mixture and garnish with curled celery.

**Baked Oysters.**—Take nice large oysters in the shell. Wash and scrub the shells until free from sand. Now place them in a baking pan, put in a very quick oven (400 degrees Fahrenheit) and bake until they open their shells. Now remove the upper shells, put a small bit of butter on each oyster, sprinkle lightly with salt and cayenne and serve in the under shells.

*Anna Thompson.*

## The KITCHEN CUPBOARD

### POTATO FANCIES.

**CREAMED** potatoes may be a dish fit for the gods or the dogs. It is for you to choose which. If the potatoes are well boiled, chopped fine and allowed to cool you are beginning the right way. Then make a cream sauce, with cream, not milk, add the little bit of nutmeg and sugar, then put in the potato just long enough before serving to get it piping hot.

**Stuffed Potato Suzette.**—Select even sized potatoes, bake forty-five minutes, cut them lengthwise, scoop out the interiors into a bowl, season with grated nutmeg, freshly ground white pepper, salt, chopped parsley, chopped ham and tongue, a little cream and butter. Mix well, then fill up the shells. Spread over them a little grated Parmesan cheese, bake in very hot oven until very brown.

**Sweet Potatoes, Southern Style.**—Have potatoes boiled, cut in round slices half an inch thick, fry them in butter for a few minutes, then transfer them into a baking dish, cover with strip and brown molasses and bake in a very hot oven five minutes. This dish served with roast Virginia ham is delicious.

**Potatoes Lyonnaise.**—Have potatoes freshly cooked, peeled and cut in round slices very thin; fry gently a finely sliced onion until tender; then add the potatoes; season with salt and pepper, tossing once in awhile, and give a nice omelet form. Let them acquire a very good golden color. Turn on to a hot dish and serve with broiled lamb or mutton chops.

**Potatoes Macaire.**—Scoop large, freshly baked potatoes into a frying pan where you have previously added a little fresh butter, season well with salt, pepper, nutmeg and chopped parsley. Toss them once in awhile, giving them a pancake form; brown well on both sides; serve with broiled steak.

**Potato Chateaubriand.**—Have potatoes cut in olive form, selecting for this purpose the very small ones; fry them in butter to a golden brown about fifteen minutes; drain them; transfer them into a pan with a tablespoonful of sweet butter, salt, pepper, a little chopped parsley. Toss them well before serving.

*Anna Thompson.*

## Steady Workers

IT IS ONLY RIGHT THAT THE MONEY FOR WHICH A MAN EXPENDS TIME, STRENGTH AND THOUGHT SHOULD IN TURN WORK FOR HIM.

DOLLARS IN A SAVINGS ACCOUNT IN THE UNITED STATES NATIONAL BANK ARE THE MOST RELIABLE OF STEADY WORKERS. REQUIRING NEITHER FOOD NOR SLEEP, THEY LABOR WITHOUT EASING, EARNING INTEREST AT 4 PER CENT.

START YOUR DOLLARS WORKING FOR YOU. OPEN AN ACCOUNT TODAY.

The United States National Bank La Grande, Oregon.

### SMITH'S PRODUCE & STORAGE CO.

Cor Fir & Jefferson Sts.

Potatoes, Onions, Poultry and Eggs a Specialty

'Phone Main 734

## MODART CORSETS Front Laced



A PERFECT FOUNDATION FOR FITTING AND WEARING DRESSES AND GOWNS.

MODART Corsets form the proper foundation upon which to build the clothes and give them that peculiar elegance and attractiveness which is so much sought after.

THE smooth perfect fitting back, the graceful body lines and the pliable resilient boning contribute to displaying the tailored suit and delicate evening gown in all their beauty.

Pautine Lederle Sommer Hotel Bldg.

## HAISTEN'S PATENT HEATER

SOMETHING NEW— SOMETHING DIFFERENT IN A HEATER.

There is merit in the excellence of construction, material used, beauty of line and symmetry of proportion, together with the beautiful trimming that cannot be found in any other stove.

### A Heater Supreme

A heater supreme. It burns any kind of fuel with first-class heating results. Its single draft so built as not to let any cold air get to the fire is the secret.

A super-heating expansion air reservoir and an automatic draft that adjusts itself to the condition of fire make up a heater that is second to none.

(It Burns Even the Smoke)

I have so much faith in this splendid heater that I will place it in your home on 30 days' trial

Furniture on Easy Payments

# F. D. HAISTEN

Furniture on Easy Payments

New York Has Marriage Chapel. New York, Nov. 13.—(Special)—The latest innovation in the big Municipal Building of New York is designed to make it easier for the candidate who wish to stand before Hymen's altar. Heretofore the city building has provided only necessary fac-

ilities for obtaining a license. It is doubtful whether even these licenses would be considered necessary were it not for the fact that they furnish a revenue for the public treasury. Now the homeless lovers are enabled to not only secure their licenses, but the wedding ceremonies are to be had almost

for the asking. The city has opened a marriage chapel, and while it may be missing in many of the niceties that people desire included in their marriage ceremony, still it has the advantage of being thoroughly cosmopolitan and even the word "obey" has been taken out of the ceremony, and "cherish" substituted. When the prospective husband repeated the old form of service, he promised to keep his bride in "health and sickness and adversity". The new New York ceremony adds the words "and prosperity." The chapel has been generously patronized. Twenty-three couples were married in a single day.

### For a Weak Stomach.

As a general rule all you need to do is to adopt a diet suited to your age and occupation and to keep your bowels regular. When you feel that you have eaten too much and when constipated, take one of Chamberlain's Tablets.—Adv.

## Come In And Let Me Tell You About My New Farm Loan

A 20 Year Amortized Rural Credit Loan  
No Commission No Renewals

### TO UNION COUNTY FARMERS:-

For several years I have been working and planning for easier money to loan on good old Grand Ronde farm lands.

Finally I have arranged with one of the largest loaning companies (a company that has \$85,000,000 loaned to the farmers of the West) for a real Rural Credit loan based on a 20-year amortized plan. 20 equal payments of but little more than current interest pays off your entire debt.

You pay no commissions, choose your own date of payment and pay at your own bank. You can pay any amount of your loan at any time. This plan figures you a saving of nearly 3 per cent over the usual farm loan made heretofore in this county. If interested call and let me explain fully.

## Geo. H. Currey

Opposite Y. M. C. A. Phone Black 2001

HE WHO MOVES REAL ESTATE

106 Elm Street La Grande, Oregon