



## EYES OF ALL NATIONS

America and Germany are the greatest eyeglass and spectacle wearing nations of the world. Five Americans wear glasses to one of any other nation.

Deplorable were it not a fact that blindness in America has decreased over 20 per cent since the advent of glasses, while in every other country of the globe there is an actual increase.

## Save Your Eyes

Glasses fitted by Peare's will do this—We grind our own lenses. Factory on the Premises.

**J. H. PEARE & SON**

Registered

**Optometrist**



**"La Camille"**

Reg. Trade Mark, U. S. Pat. Office.

**FRONT LACE CORSETS**

These Corsets have the

**Ventilo**

back, which makes them more comfortable, no steel up and down the back to grate on the spinous processes. A similar device in front permits greater range of adjustment and prevents the back from scoring the flesh.

A complete line of the new fall models now on hand.

Prices \$2.00 and up

**MRS. ROBERT PATTON**

Corsetiere

Res. 1702 Yak Phone Red 3221

## AUTO PAINTING

Bring in the old car and let us paint it up.

**La Grande Sign Service**  
1114 Jefferson Ave.

## HOTEL OREGON

Portland, Oregon

Now under the management of E. E. Larimore, who has been connected with this same Hotel for the past ten years, and knows the needs of the traveling public.

It is the headquarters of the Progressive Business Men's Club and the Portland Realty Board, showing its prominence and popularity.

Ye Oregon Grill (in connection) is famed all over the country for its excellence of cuisine and service.

This is the place to meet your friends.

Located at Broadway and Stark Streets.

E. E. LARIMORE, Manager.

## The KITCHEN CUPBOARD

## MAYONNAISE FOR FALL.

**B**EAT two eggs for ten minutes, or until very light and full of air cells. As the secret of a fine mayonnaise is constant beating to make it light and smooth, one had best have a small churn egg beater or a wire spoon. To the egg should be added very slowly one-half cupful of olive oil. One tablespoonful of melted butter may be added, with the juice of three lemons. All should be well beaten. Next add salt, pepper and a little celery salt, if liked. Some add a spoonful of sugar, mustard and other condiments. This makes an uncooked mayonnaise. If one wishes it cooked it must be placed in a double boiler and stirred until it begins to cream. Then it should be removed from the fire and beaten very light with an egg beater. Pour into a glass jar and keep it in a cold place. A little may be taken out and colored with tomatoes to make a red mayonnaise. Green mayonnaise is secured by mixing a generous quantity of previously scalded chopped parsley with the mayonnaise dressing. Omit yellow of egg or ketchup when this is used.

**Butter Mayonnaise.**—Take the yolks of six eggs, two teaspoonfuls of salt, one teaspoonful of mustard, one tablespoonful of sugar, one cupful of milk and one-half cupful of vinegar. Place all except the vinegar in a double boiler. When heated, add the vinegar and stir until it has the consistency of thick cream. Keep in a cool place.

**Mayonnaise With Condensed Milk.**—A delicious creamy dressing can be made with the following ingredients: One-half teaspoonful of salt, one teaspoonful of mustard, one heaping teaspoonful of sugar, a pinch of red pepper and mix thoroughly; then add one egg and beat well with an egg beater, adding olive oil slowly until it commences to thicken. Then add the strained juice of one-half a lemon and one-half a teaspoonful of condensed milk, beating all the time. The addition of the milk doubles the quantity of the dressing and adds greatly to its flavor. This will be as firm as whipped cream and will keep indefinitely.

**French Dressing.**—Have a clean quart fruit jar with a good rubber and lid. Into the jar put two tumblers full of best salad oil, one-half cupful of white vinegar, a heaping teaspoonful of salt and a saltspoonful of cayenne. Place on the rubber and lid, screw the lid down tight, then shake until the whole is mixed and forms an emulsion. Shake the jar sideways rather than up and down. It is then ready to pour over the salad. Will keep for weeks in an ice chest.

**Bolled Salad Dressing.**—A bolled salad dressing without oil is made as follows: Cook together one tablespoonful of butter and one teaspoonful of flour, add one-half cupful of hot vinegar, pour the whole while hot into one well beaten egg. Cook one minute and set aside to cool. Add one-half a teaspoonful each of mustard, salt and sugar. Thin with cream, milk or whipped cream.

*Anna Thompson*

## The KITCHEN CUPBOARD

## BALANCED MENU.

## THURSDAY—BREAKFAST.

Fruit.  
Meringue Cereal.  
Shirred Eggs With Mushrooms.  
Buttered Toast. Coffee.  
LUNCHEON.  
Club Sandwiches.  
(Using up remnants of the chicken pie)  
Sliced Tomatoes.  
Halved Grapefruit With Cherries.  
Hot Chocolate.  
DINNER.  
Little Neck Clams.  
Veal Loaf. Brown Gravy.  
Creamed Potatoes. Spinach.  
Vegetable Salad.  
Coffee Mousse.

## Last of Pickles.

**GRAPE KETCHUP.**—Wash and stem five pounds of ripe grapes. Put into a kettle with a pint of water and let them melt down; then simmer until they are cooked. Strain through a puree sieve and add a pint of vinegar, a half teaspoonful of salt and a teaspoonful each of cinnamon, cloves, allspice and pepper. Boil until slightly thickened, then bottle, cork and seal.

**Sliced Delight.**—Pare and slice thin 100 well washed small cucumbers and twenty white onions. Put a pint of salt over the pickle and let stand overnight. Next morning drain thoroughly. Add a quarter pound each of celery and mustard seed, a saltspoonful of red and a half teaspoonful of black pepper and a pint of lueva oil. Mix all well together; then put in a crock and cover with good vinegar, pressing all down with a weighted plate. Let stand one week and they are ready for use.

**Pickled Artichokes.**—Wash the artichokes and let them stand in strong salt water overnight. In the morning dry and rub off the skins with a cloth, pack them into a crock and cover with vinegar that has been boiled with a spice bag, a tablespoonful of salt and a piece of alum as big as a libert. Reheat the vinegar once a week for three weeks.

*Anna Thompson*

## LaGrande Gave

\$248.02 To Relief

Aggregate Contributions Have Been Forwarded to National Committee. More Acceptable.

The recent financial campaign in La Grande for Armenian and Syrian relief resulted in a total of contributions amounting to \$248.02.

Dr. H. L. Underwood, treasurer of the campaign, reports the following contributions:

Presbyterian Church ..... \$109.50  
St. Peter's Episcopal Church .. 25.10  
Methodist Episcopal ..... 15.00  
P. E. O. Club ..... 10.00  
Neighborhood Club ..... 10.00  
Salvation Army ..... 11.83  
High School ..... 11.65  
Central School ..... 19.03  
Greenwood School ..... 11.84  
Riveria School ..... 7.05

Individuals from \$1.00 to \$6.00. It is probable that contributions were also sent direct to the New York headquarters of the relief committee by individuals so that the community as a whole gave a very creditable response to the President's appeal.

The estimate of Mr. Morganthau, made while ambassador to Turkey, that \$5,000,000 would barely suffice to keep the starving Armenians alive, was a very conservative one, and the horrors of war in the year since, call for a still larger figure. It is hoped by the committee that those who have as yet contributed nothing will do so. They can address Armenian Relief Committee for Armenian and Syrian Relief, 70 Fifth Ave., New York.

## MARKET REPORTS

Sugar—Cane or fruit \$8.80 sack, cash; \$9.20 30 days time.

## FRUIT

Grapes—20c quart.  
Bananas—35c and 40c dozen.  
Oranges—35c and 60c.  
Lemons—40c.

## VEGETABLES, MISCELLANEOUS

Brussel Sprouts—20c  
Celery (California)—15, 2 for 25.  
Sweet Potatoes—6 lbs. for 25c; 13 lbs. 50c

Potatoes—2 1-4 and 2 1-2 cents.  
Cauliflower—15c, 20c, 25c  
New Cabbage—4c  
Green Onions—5c per bunch, 3 for 10c.

Honey—20c.

Parsley—5c a bunch.

Dry Onions—5c.

Beans—White, 15.

Beans—Colored, 12 1-2c.

Green Peppers—15c

## BUTTER AND EGGS

Butter—Fancy creamery 45c lb. roll and 85c 2lb roll.  
Ranch Butter—40c 1lb; 75c 2lb roll.  
Eggs—Strictly fresh, 55c.

## CHICKENS AND FOWL

Hens—22c retail, dressed.

Turkeys—22c and 26c.

Ducks—Dressed, 16c.

Geese—Dressed, 16c

Hens—Dressed, 16c.

Spring Chicken—18c.

Bluestem Flour—\$2.15.

\$1.95.

Royal Patent—\$2.10.

Jersey Cream—\$2.10

Best of the Best (patent)—\$2.10.

## A Trip to Portland At Our Expense

Transportation Refunded to Portland and Return. Write for Details

Your chance to own a car at a price within your reach. Terms to suit your convenience.

Our Annual Clearance Sale is on! Once each year we must sell every used car in stock regardless of the price it may bring. For instance:

**MAXWELL . \$300** **STUDEBAKER . \$425**  
**BUICK . \$375** **CHALMERS . \$400**  
**REO . . . \$425**

And forty other famous standard makes in roadsters; four, five and seven-passenger touring cars; runabouts and special designs equally as low.

Remember you are dealing with the biggest auto concern in the Pacific Northwest. Our standing and reputation protects you.

ALL CARS GUARANTEED AS REPRESENTED

**F. W. VOGLER** **NORTHWEST AUTO CO.** **C. M. MENZIES**  
President Sales Manager

Broadway and Couch Streets, Portland, Oregon

Address Manager Used Car Department

Send for free details, specifications, and picture of the kind of a car you would like to own

Invincible—\$2.05  
Snowdrift—\$2.45.  
Upper Crust—\$2.45  
None-to-Equal—\$2.10.  
Occident—\$2.90  
Gold Medal—\$2.95  
Sea Foam—\$2.05  
Snow Drop—\$2.15.

Flour in 10-lb Sacks.  
Graham, Germs, white and rye flour—50c.  
Yellow corn meal—45c.

## Productivity of Livestock

The productivity of live stock is measured by the value of the returns to the farmer.

## Lambs Bring 5.25

Clifford Stone of Touchet raised this year 110 lambs on his 10-acre alfalfa tract; he sold his lambs at an average price of \$5.25.

## Value of Pure Bred Dairy Sires

Proof of the value of good pure bred dairy sires may be found in the grade Guernsey herd of Verner E. Brown of Walla Walla who in only seven years has laid foundation of as fine a dairy herd as will be found in Eastern Washington or Oregon. Ten cows which will complete yearly record on November 1 will average well over 300 pounds of butterfat and one two-year-old heifer will make well over the 300 pound mark.

Mr. Brown bought one of the first good sires to come to the Walla Walla Valley, seven years ago. The animal's name was Prince and he came from the herd of D. H. Looney, eight years ago at a cost of \$100 when a baby calf. Next, Mr. Brown went back to the herd of O. C. Barber at Akron, Ohio and there purchased Conqueror for \$200 as a short yearling. The bull now at the head of Mr. Brown's herd is Captain Sam, a remarkable animal

with fine record back of him, that cost Mr. Brown \$225 as a small calf.

These prices sound large but results at present indicate that each of the first two bulls have brought heifers which are better as two year olds than their dams were as young cows or even aged cows.

Another of the most profitable herds is that of Wm. S. Reser of Valley Chapel through Mr. Reser has

bred few of the Calves himself. Mr. Reser's herd will average close to 350 pounds but are all aged cows. He has two remarkable cows, one having produced 360 pounds in ten months of lactation and the other nearly 300 pounds. Mr. Reser has pasture that is unequaled, cares for his cattle personally and gets results that prove the profitability of the dairy industry.—The Up-to-the Time Magazine, Walla Walla.

## FAST TIME to CALIFORNIA

MADE NOW BY

## UNION PACIFIC SYSTEM

Train leaving La Grande at 9:40 p. m. connecting with Southern Pacific Train from Portland 8:20 a. m., arriving at San Francisco 5:50 p. m., the day following. Union Station Service at Portland.

Automatic "Safety" Signal Protection All the Way Insures Safety—Prevents Delay

Tickets and reservations upon application to

**J. H. KEENEY, Agent.**

**WM. McMURRAY**

General Passenger Agent, Portland



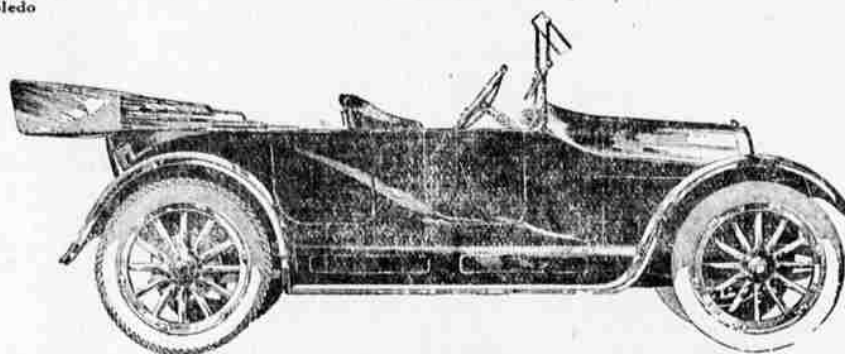
\$635

5 Passenger Touring Car  
Roadster \$620  
f.o.b. Toledo

**Overland**

Model 75 B

31½  
Horsepower



## Speedy and Easy Riding

There's little comfort in most low priced cars. You can't use their speeds. They jostle you—they ride roughly—they don't hold the road.

The \$635 Overland is different. It is not only the speediest of low priced cars—

But you can use the full speed of its powerful motor when you need it.

It has long 42-inch, easy riding, shock absorbing cantilever rear springs. In addition the 75 B Overland is a longer car—104-inch wheelbase. And it has 4-inch tires.

Its smoothness and ease of riding at any speed would do justice to a much larger and heavier car.

Come in and let us demonstrate. That's the best kind of proof.

**GALLOWAY-REES Co., Agents for Union County**

The Willys-Overland Company, Toledo, Ohio  
"Made in U. S. A."