

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. 483. 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.
DELILLE 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.
W. S. ASHMAN, Clerk, (Y. M. C. A.)
WOODMEN OF THE WORLD—La Grande Camp No. 169 meets every first and third Friday at K. of P. Hall. All visiting neighbors welcomed.
ROBERT MLANE, 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.
O. E. S.—Hope Chapter No. 1. 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, Orator.
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

CHOICE PICK OF HOLIDAY RECIPES

Here Are Tested Directions For Interesting Dishes You Will Want to Put on Your Christmas Menu For the Family.

ORANGE COCKTAIL.—Allow either half of a large orange or a small orange to each person. Cut the orange in half, then with a sharp knife cut around the pulp in each section and remove each piece intact to the glass, the juice into another glass. Serve plain, or as each glass is sent to table sprinkle a teaspoonful of pulverized sugar over the top. A candied cherry may be added either in the bottom of the glass or on top of the orange.

Clear Tomato Soup.—Two cupfuls of water, four tomatoes, mashed through a strainer; one teaspoonful of onion juice, one teaspoonful of salt, a dash of white pepper, a dash of paprika and one-quarter of a teaspoonful of soda. Put the water, tomatoes, onion juice, salt, pepper, paprika and soda on and boil for five minutes. Serve in cups. Sprinkle with a little chopped parsley. If you like it thick add one tablespoonful of cornstarch wet with a little cold water and boil for two minutes.

Roast Chicken, Bread Filling, Giblet Sauce.—Clean and draw the chicken; fill, sew up, place into hot oven for twenty minutes, or until well seared; then add two cupfuls of cold water, dust with salt and pepper and roast twenty minutes to the pound if the chicken is a young one.

Filling.—Two cupfuls stale bread, one tablespoonful finely cut onion, one tablespoonful chopped parsley, two tablespoonfuls drippings, one tablespoonful salt, one-fourth teaspoonful white pepper. Soak the bread in cold water five minutes. Put the drippings into the frypan, add the onion and cook, but do not brown; then add the bread, which should be pressed between the hands until all the water is out; add the salt, pepper and parsley, heat through and fill into the chicken.

Giblet Sauce.—Boil the giblet and put through the meat chopper with the raw liver and heart; then put into pan after removing the chicken and part of the drippings; add one tablespoonful onion juice and cook with the giblets five minutes, stirring all the time; add two tablespoonfuls flour mixed with a little cold water, two cupfuls of cold water, two tablespoonfuls caramel and boil five minutes; add a little chopped parsley.

Rice Croquettes.—Wash and boil the rice in two quarts water; boil slowly until tender. The water must boil away. (This takes about one hour and can be prepared the day before.) Add one-half teaspoonful salt, a little grated nutmeg, two tablespoonfuls sugar and one well beaten egg. Spread on platter overnight. Next morning take a tablespoonful of the mixture into floured hands and mold into croquettes. Dip in egg (one egg beaten with one tablespoonful milk), then in bread-crumbs. Fry in deep, very hot fat. Place on brown paper a few minutes to drain.

Cranberry Jelly.—Wash and pick over one quart cranberries; put into saucepan with one and one-half cupfuls water; put over fire and boil ten minutes without a cover. Add two cupfuls of sugar and stir; strain into mold or bowl which has been rinsed with cold water.

Candied Sweet Potatoes.—Buy one-fourth peck sweet potatoes of even size. Wash and boil until nearly tender; when cool skin and cut in half lengthwise. Put in bakpan which has been brushed with one teaspoonful drippings. Lay the potatoes on cut side down; sprinkle with salt, pepper and sugar; bake until a light brown in a hot oven.

English Plum Pudding. Mix two pounds of seeded raisins, a pound of currants, washed and dried; a pound of suet, chopped fine; a pound of dark brown sugar, quarter pound of citron and quarter pound of lemon peel, cut in thin strips; pound of chopped blanched almonds, pound of figs, chopped fine; flour the fruit thoroughly; an ounce of ground allspice, a teaspoonful of cinnamon, a teaspoonful of nutmeg, a tablespoonful of cloves, a teaspoonful of salt, seven eggs, well beaten; a wineglassful of wine, a wineglassful of brandy, a quart of water and enough flour to make a stiff batter. Pour the mixture into cloth bags, previously scalded and dredged with flour. Tie firmly, leaving room for the pudding to swell. Boil five hours. This quantity will make two good sized puddings.

For those who do not object the pudding is improved and produces a pleasing effect when served after the old English custom. Sprinkle the pudding with a tablespoonful of granulated sugar and place on a platter. Pour over this a quarter of a cupful of brandy. Set the brandy ablaze with a lighted toothpick. Place on dining table and allow to burn for several minutes. Serve with hot brandy sauce.

Leaves Too Brown. If your bread has been baked in too hot an oven and the crust has become too brown wait until the loaf has cooled, and then rub it over a coarse grater. You will find that this method removes the burned portions much better than by cutting it off with a knife.

ELECTRIC SUPPLY CO. AUSTIN BROWNELL, Manager HOUSE WIRING A SPECIALTY Supplies and Heating Devices Phone Main 726 Sommer Hotel Building, next to Western Union

Sports

By plunging to the front with a burst of team work and greater accuracy in shooting baskets, the Y. M. C. A. quintet last evening overpowered the M. I. A. team in a sparkling game at the Y. M. C. A., score 30 to 19. The last-lap spurt saved the Y. M. C. A. from defeat, for until the twilight moments of the game, the last-year champions either were abreast or ahead of the newly-organized seekers of laurels. As basketball goes, the contest was fought with sensational playing. True, rough spots that need sandpapering before either team can be said to be anything like a machine, cropped out from time to time, but again bursts of cunning and speed displayed the speed and knowhow of both aggregations. Another game or two like last night's and both the squads will be going in championship form.

In the first place the game was clean, though not played on parlor-game rules for white gloves and basketball never did jibe. In contests where both parties are home people, roughness customarily crops out but last evening the players—and the audience too, by the way, thanks probably to a certain raiser speech by Secretary King—devoted themselves to winning rather than to roughing it unnecessarily. None were removed from the game via the four-foul clause.

Several new men made their debuts for the Y. M. C. A.—in fact four of them did. Fritz Lottes was the only old timer, and in this connection it might be said that in the seven years of his high school and athletic club life he has never played with a team that defeated the M. I. A. until last night. Barton distinguished himself at guard with good form and speed. Brownell at center is rangy and fast but sewed himself up in a jacket by getting three personal fouls early and had to slow up to avoid the fourth which would have put him out. Niles and King the two forwards, didn't become effective until the last few moments when they clicked off basket after basket and won the game. The longer the quint went the better it got. Until the last 10 minutes the M. I. A. had a shade of the argument in form and smoothness.

One of the features of the M. I. A.'s showing was a pass from Arnold Ferrin to Larsen ending in a basket. The combination play was worked often last year but Ferrin did a bit of passing last night that was brilliant. The play was lightning fast.

Captain Schofield changed his men often—too often, probably, to get the best work. Jimmy Rosenbaum, Earl Rosenbaum, Larsen, Bean, Ferrin, Baum, Schofield and others were used and were up to their old-time form. As noted before the game sparkled with excitement, but more than that, it was fine practice—practice that both teams needed.

Score: Y. M. C. A. (30) Field Free Total goals throws points Niles, f. 5 0 10 King, f. 4 0 8 Brownell, c. 4 2 10 Barton, g. 1 0 2 Lottes, g. 0 0 0 Total 14 2 30 M. I. A. (19) Field Free Total goals throws points J. Rosenbaum, f. 3 0 6 Ferrin, f-g. 1 0 2 Larsen, c. 3 3 9 E. Rosenbaum, g. 1 0 2 Bean, g. 0 0 0 Schofield, f. 0 0 0 Baum, g. 0 0 0 Totals 8 3 19

Timers—Murphy and Johnson. Scorers—Bean and Roberts. Umpire—Reynolds. Referee—Nelson.

Intermediates to Play. The intermediate basketball team of the Y. M. C. A. is going to play the Imbler team, at Imbler, Thursday evening, tonight. Those in the team are: Park Taylor, Lloyd Chandler, Fred Kivette, Kenneth Keeney, Chas. Ash. The subs are Harry Proctor, Claude Haisten and Andrew Playle.

Why The Observer is popular—it prints the world's news today, while it is news.

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ONE BABY ALL THAT IS LEFT OF FAMILY OF SIX.

Visiting Nurse Tells Tragic Story Of Ravages of Tuberculosis—Ignorance Prevented Aid.

"That baby is the last of a family of six; all died with tuberculosis," said the Visiting Nurse, pointing to an infant gurgling happily in a neighbor's arms while the city undertaker and his assistants were bearing her mother's body off to a nameless grave. "And the tragedy of it all is that this little mother, at least, might have been spared," she continued, hardly noticing the friend to whom she was speaking.

"Five years ago they moved into this house," pointing to a tumble-down shanty, "and this has been their home ever since. The grandfather, a dirty old man, was dying with consumption and his son, this woman's husband, was in an advanced stage of the disease. There were then two children, about five or six years old. This baby was born last May. A neighbor, whose daughter I was visiting, told me about the family shortly after they came here. I called, but met with a gruff response to my good intentions. The old man almost spit on me to prove that what I said about contagion was not true. The son laughed at me and altogether they didn't seem to care, except this little mother. She stopped me outside the house and took a circular I gave and said she would try to clean up the filthy premises. But it was no use.

"I tried even to have the Health Officer force the men to stop spreading infection, but he told me that he had no power and no place to put the men if he did remove them. I tried then to take the children away, but the parents refused to let them go. Three years ago the old man died. Within a year the two children also died, each of them buried by the city. The husband died about a year ago, a few months before the baby was born. Worn out and broken down the mother at last gave up, and today you see the last of a family of six. What we shall finally do with the little innocent, I don't know.

"But not all of our families are like this. There's one across the road, where through our help, poverty and sickness have been overcome, the daughter is on the road to recovery and a repetition of this tragedy has been avoided. If everybody knew how awful the disease is and how much we need money to prevent it, they'd buy Red Cross Seals and help us."

Le Roy Heskett Dies The taking of another in the flower of early manhood occurred on Thursday, Dec. 7, when LeRoy Heskett died at the home of his parents, says the Wallowa Sun. The lad had been having a heavy cold which developed quickly into pneumonia. Le Roy was born in La Grande, Ore., October 20, 1899, and died December 7, 1916, at the age of 27 years, 1 month and 17 days. He was buried Saturday at the Wallowa cemetery.

Once again Wallowa is called upon to give up one of her young men. One of those who was still in the spring-time of enthusiasm and tenderness; who was just ready to battle with the problems of life. No bronze or marble shaft, no splendor of ancient or modern tombs and no play of immortal genius can adorn the memory

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of such young men. Their lives, their deeds, their influence are the monuments that will ever keep their names burning in the home and the hearts of kindred and brethren. Only the memory of the lovely boy is left for, after all, death is but the slipping-off of the outer body. The entire community sympathizes with the bereaved loved ones in this, their hour of trouble.

He was a member of the Lostine Masonic lodge and the local lodge had charge of the services at the grave.

Deafness Cannot Be Cured by local applications, as they cannot reach the diseased portion of the ear. There is only one way to cure deafness, and that is by constitutional remedies. Deafness is caused by an inflamed condition of the mucous lining of the Eustachian Tube. When this tube is inflamed you have a rumbling sound or imperfect hearing, and when it is entirely closed, deafness is the result, and unless the inflammation can be taken out and this tube restored to its normal condition, hearing will be destroyed forever; nine cases out of ten are caused by Catarrh, which is nothing but an inflamed condition of the mucous surfaces. We will give One Hundred Dollars for any case of Deafness caused by Catarrh that cannot be cured by Hall's Catarrh Cure. Send for circulars, free. P. J. CHENEY & CO., Toledo, Ohio. Sold by Druggists, 75c. Take Hall's Family Pills for constipation.

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Birth Record. Born December 16, at Caldwell, Idaho, to Mr. and Mrs. C. M. Baker, an 8-pound daughter. The mother, who was formerly Miss Cassie Goodnaugh of this city, and the babe are reported to be doing nicely.

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