

Pay-Up Week SPECIAL

A Solid Oak Rocker with automobile removable 12-spring upholstered cushion. Back and cushion in genuine leather.

Regular \$12.50 Value

SPECIAL \$10.00

Dressing Tables at Attractive Prices—All Finishes

W. H. Bohnenkamp Company

MARKET NEWS

Sugar—Cane or fruit, \$8.60 sack, cash; \$9.00 30 days' time.

Fruit.

Cranberries, 20c quart.
Bananas—10c a pound.
Oranges—20@60c dozen.
Lemons—30@40c.

Vegetables, Miscellaneous.

Brussel Sprouts—20c.
Celery (California)—15c, 2 for 25c.
Lettuce—15c; 2 for 25c.
Potatoes—4c lb; \$3.50 cwt.
Cauliflower—15c, 20c, 25c.
New cabbage—8c.
Honey—20c.
Parsley—5c a bunch.
Dry Onions—10c.
Beans—White, 15c.
Beans—Colored, 12 1/2c.

Butter and Eggs.

Butter—Fancy creamery, 50c lb.; 95c for 2 lb. roll.
Ranch Butter—45c lb.; 85c 2-lb roll.
Eggs—40c.

Flour and Feed.

Bluestem Flour—\$2.25.
Royal Patent—\$2.20.
Jersey Cream—\$2.20.
Best of the Best (patent)—\$2.15.
Invincible—\$2.20.
Snowdrift—\$2.40.
Upper Crust—\$2.40.
None-to-Equal—\$2.10.
Gold Medal—\$2.95.
Sea Foam—\$2.15.
Snow Drop—\$2.15.

Flour in 10-lb. Sacks.

Graham, Germ, Whole Wheat and Royal Patent, 55c.
Rye—65c.
Yellow corn meal—45c.
Chickens and Fowl.
Ducks—Live, 17c.
Turkeys—Live, 22c.
Geese—Live, 15c.
Hens—Live, 15c.
Spring chicken—Live, 18c.

\$100 Reward, \$100

The readers of this paper will be pleased to learn that there is at least one dreaded disease that science has been able to cure in all its stages, and that is Catarrh. Hall's Catarrh Cure is the only positive cure now known to the medical fraternity. Catarrh being a constitutional disease, requires a constitutional treatment. Hall's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system, thereby destroying the foundation of the disease, and giving the patient strength by building up the constitution and assisting nature in doing its work. The proprietors have so much faith in its curative powers that they offer One Hundred Dollars for any case that it fails to cure. Send for list of testimonials.
Address: F. J. CHENEY & CO., Toledo, O. Sold by all Druggists. 75c.
Take Hall's Family Pills for constipation.

Cattle.	
Prime steers	\$8.50
Ordinary to good steers	7.25@8.50
Prime cows	7.50
Ordinary to good cows	4.50@7.50
Bulls	4.00@5.00
Hogs.	
Stockers	\$8.50
Rough heavy	10.50
Best lights	11.15
Heavy packers	11.85
Sheep.	
Best east of mountain lambs	\$11.50
Best valley lambs	11.00@12.00
Wethers	9.00@10.00
Ewes	9.00@10.00
Goats	3.25

"SAVE THE BABIES"

These are authentic quotations from the pamphlet on babies by Dr. L. Emmett Holt of Columbia and Dr. Henry L. K. Shaw of Union university.

Milk for the bottle fed baby may be pasteurized by placing it, after it has been prepared in bottles according to previous instructions, in a deep saucpan filled with cold water and left on the stove until the water boils. Then remove from stove to table and allow to stand in the hot water for twenty minutes. Then cool by placing them in cold water, afterward putting them on ice. Rapid cooling is of great importance. Pasteurize only in the separate feeding bottles after milk has been prepared.

Grounding Wire Causes Darkness.

Grounding of a 23,000 volt electric wire somewhere below Union about 7 o'clock Tuesday put La Grande into darkness until the local "load" could be accommodated by the Morgan lake station.

Former Resident Is Very Ill.

Mrs. M. Atkins, mother of Mrs. Laura Calvert, wife of the O-W. R. & N. company agent at Meacham, is critically ill at the home of her daughter, Mrs. Wagner, in The Dalles.

CHICHESTER'S PILLS

THE DIAMOND BRAND.
Ladies! Ask your Druggist for Chichester's Diamond Brand Pills in Red and Gold wrapper. They are the only pills that will cure you. Take one other. Buy of your Druggist. Ask for CHICHESTER'S DIAMOND BRAND PILLS, for 25 years known as Best, Safest, Always Reliable. SOLD BY DRUGGISTS EVERYWHERE

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Recipes For the Casserole

By DORA BACHELLER

The casserole is one of those new-old innovations which, in the hands of the skilled person, takes on a fresh meaning and manifold uses.

Fruits, vegetables, cereals and meats may be cooked in casserole in new and piquant combinations.

Chicken Livers—Italian.

Take three tablespoonfuls of rice and wash thoroughly, then scrape and wash and chop enough fresh carrots to make three tablespoonfuls. Place the rice and carrots in a shallow, covered casserole, with two cupfuls of water, three tablespoonfuls of butter, one teaspoonful of salt and a quarter of a teaspoonful of pepper. Cook these in the oven with a moderate heat for one and one-half hours. Have thoroughly washed six or eight chicken livers. Place them in the casserole, together with the contents of a small can of French peas, a cupful of cream and half a teaspoonful of chopped parsley. Cook gently until the livers are tender. Sprinkle lightly with salt and pepper and serve very hot. This will serve well four people.

Hungarian Barley Dish.

Take one cupful of barley and wash it thoroughly. Pour over it three cupfuls of boiling water, soak three hours and turn both water and barley into a casserole. Cut one pound of lean beef or veal into small pieces and chop fine one good sized onion and one carrot; season with salt and a quarter of a teaspoonful of paprika. Place enough water in the dish to cover all the ingredients, place the cover on the casserole and bake in a moderate oven for four hours. This will serve five people. It is a very nutritious dish and one used very commonly in the peasant homes of Hungary.

Pork Tenderloin With Vegetables.

Brown nicely on all sides, in fat, in an iron skillet, a fresh pork tenderloin weighing from a pound and a quarter to a pound and a half; then cover and cook for ten minutes, turning often. Remove from the skillet and place in

a casserole without cutting, covering with boiling water and seasoning with salt and pepper. Cover and cook gently for two hours. Have cut two dozen potato balls and one dozen small white onions, peeled and in cold water. Place these around the tenderloin, add three tablespoonfuls of butter, another sprinkle of salt and pepper and more water if necessary, but it must be boiling. Then cover the casserole and cook three-fourths of an hour longer. Just before taking to the table sprinkle over with chopped parsley. This serves four people liberally.

Spiced Apples En Casserole.

Select six small, perfect apples of medium size. Greenings or Northern Spies. Cut them in halves and lay in a casserole. Pour in the dish one cupful of hot water, sprinkle over them one-half cupful of either very light brown sugar or shaved maple sugar, the tiniest sprinkle of salt, a half teaspoonful of ground cinnamon and one-fourth teaspoonful of ground cloves, the sugar, salt and spices to be mixed together first. Just before placing in the oven turn into the dish the juice of one lemon and a level tablespoonful of butter. Bake with the cover on the casserole for a half hour, and then remove the cover and bake for fifteen minutes longer with the heat of the oven increased. This is a delicious accompaniment for fowl or any kind of game and is frequently served with pork. The above is a sufficient quantity for six people.

Bananas En Casserole.

Take six perfect bananas, peel them and cut them in half, lengthwise. Lay them in a shallow casserole and sprinkle over them three tablespoonfuls of sugar, into which has been mixed a quarter of a teaspoonful of ground cloves and just a pinch of salt. A tablespoonful of lemon juice sprinkled over them brings out the flavor of the fruit. These are very hearty and should be served with a light meat course, taking the place of a vegetable.

Shirley Mason Says:



"Oh, dear," cried Mrs. Housewife, looking at her soiled hands; "I wish I knew how to black a stove in comfort!"
"Clean your hands this time with soap, water, a little kerosene and a nailbrush," advised Shirley Mason, the McClure Pictures star. "And hereafter, when you must black your stove, rub your hands first with vaseline, put on a glove or old stocking and use a paintbrush to apply the blacking and a polishing brush to polish it off. Don't forget to mix some soft soap with your blacking, either. I'll give you more advice from time to time."

HELPS FOR HOUSEWIVES.

To Clean White Toys.

Velvet rabbits and Teddy bears may be cleaned by using a paste made of cornstarch and cold water, just enough water to dissolve the cornstarch. Apply it with a brush, coating the toy thoroughly. When dry, brush well.

Scalloped Edges.

After embroidering a towel or any other piece with a scalloped edge, in order to leave smooth and free from nicks, wash the piece and shrink it before cutting out the scallops.

The Same Old Potato IN NEW WAYS

Potato Rissoles.

Season a quart of hot mashed potatoes to taste with salt, pepper, butter and a little hot cream. Add a well beaten egg and mix in thoroughly two cupfuls of finely minced cold lamb. Form into balls, roll in egg and sifted breadcrumbs and fry in deep fat. Serve at once, garnished with crisp lettuce leaves.

Stuffed Creamed Potatoes.

Select perfect potatoes of uniform size and shape, pare and hollow them out to form oval cases and boil in salted water until tender. Drain and fill with hot buttered peas; pour over each a generous spoonful of hot cream which has been seasoned to taste with salt, pepper and butter and slightly thickened; garnish with parsley.

Baked Potatoes With Cheese.

Take about eight fair sized potatoes and scrub them clean with a vegetable brush. Cut them in halves, spread each half with a little butter, sprinkle with pepper and salt and lay a thin slice of cheese on top. Place on a slightly greased pan and bake in an even hot oven until soft and brown.

Mashed Sweet Potatoes.

Use hot, baked sweet potatoes. Scoop out the potato and rub it through a colander. For each cupful of potatoes add one tablespoonful of cream or milk and one teaspoonful of melted butter; beat well until very light and creamy, adding more milk if necessary. Season with salt, pepper and a little ground mace and serve at once.

Sweet Potatoes, Stuffed and Glazed.

Cut baked sweet potatoes lengthwise; scoop out the potato and mash as directed in the previous recipe. Return to the shells. Boil one-fourth cupful of molasses and one level tablespoonful of butter together for three minutes. Brush the tops of the potatoes with this syrup and put them back into a quick oven to brown. If properly done there should be a rich golden glaze over the top. These are very delicious.

THE FORUM

Says It Is Unconstitutional.

Imbler, Ore., Feb. 20.—(To the Editor La Grande Observer.)—I see President Wilson has asked congress to grant him power to act when congress is not in session. This, as I understand it, is asking for unconstitutional power. The constitution says congress shall declare war and here in is one of the great differences between a monarchical government and a republic. In our republic one man does not have the power to declare war, and herein is a safeguard. It might be alright to write our congressmen and senators. It is alright to back up the president, but it must be done properly, lawfully and constitutionally, and it is not probable that there will be any cause for such haste.
A. F. WILSON.

The High Cost of Living.

Perry, Ore., Feb. 21.—(To the Editor)—I have read several articles written by local men which have appeared in your paper regarding the high cost of living, and I wish to define this subject as it appears to me.

I suppose that there are many of us, as well as our parents that well remember the simple life led by the people a few years ago, the modest clothes worn, and the plain food eaten. But would we think of going back 25 years and live as did our fathers? No! As we grow and progress, our desires grow and expand, and our wants become greater. Is it not natural that they should? I wish to give a very striking example and believe the conditions throughout the United States are similar, probably we are favored a little in this section. In the little mill town of Perry, there are in the neighborhood of 50 families. Of these 50 families, 19 own pianos, and ten own automobiles. A few years ago there were no pianos in the town, and five years ago there was one Ford.

In these modern times, we are not content to merely exist, but we must live in the very best way and enjoy the fruits of this world. We must eat the best of food, wear the best of clothes, and have our houses furnished with expensive rugs and furniture. Should we wish to travel a short distance, do we walk? No, we call a taxi. The proposed highway which will connect up the coast cities with our cities of Eastern Oregon is of a

luxurious as well as a necessary undertaking. We could live without it. We could live in the mountains as in the primitive time without any conveniences of travel. But our wants and desires expand as the world progresses. So it is not unreasonable to believe that we can enjoy these things without having to pay for them. Pianos and automobiles, fine clothes and good roads cost money.

So I contend that a great percentage of the high cost of living is due to the cost of living high.
GEO. W. PERRY.

Vincent Palmer Discusses Pay Up Week

Commissioner's President Approves of Pay Up Week and Advises Everyone to Get the Paying Habit.

Vincent Palmer, president of the La Grande city commissioner, this morning gave The Observer the following interview on Pay Up Week:

"Pay Up Week is here. Let us not let it pass without getting good results.

"Every progressive merchant takes an invoice of his business once a year, not that this will add one dollar to his wealth, but because it opens his eyes to his actual condition."

Valentine Party Supper Menu

First.—Toast hearts spread with some potted relish, as anchovy paste.
Second.—Creamed oysters in heart shaped party shells or paper cases.
Third.—Cold beef tongue or ham sliced and cut into heart shaped figures with a cookie cutter, bread and butter sandwiches, lettuce with mayonnaise, coffee.
Fourth.—Grapefruit filled with pineapple and chopped cherries and nuts. Valentine cakes and almonds.

FOR RENT SIGNS—For sale at The Observer office.

OLD PAPERS—For sale at The Observer office, 25 cents a bundle.

BUTTER LABELS—For sale at The Observer office.

THE OUTBURSTS OF EVERETT TRUE.



BUTTER MILK

We are now prepared to furnish the trade either from our sales window at the plant or from our delivery in quantities to suit.

Pure Milk & Cream Co.

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Auction Sale

Will sell to highest bidder, Thursday, March 1st, 1917, at our warehouse, La Grande, Oregon, one lot household goods and piano, stored by Gertrude Thompson, for storage charges.

The J. D. Lynch Co.