



The Original Turkish Blend

20 for 15¢

FATIMA

A Sensible Cigarette

The Country Church Is the Nation's Bulwark. Go to Church.



A LARGE percentage of the big men of this big country come from small country towns. Most of the REAL BIG MEN never forget their boyhood days when they went to the SMALL COUNTRY CHURCH. The simple lessons that were taught there have GUIDED THEM THROUGH LIFE. Their lives have been clean. Clean living made for their success.

When the GO TO CHURCH campaign was launched these men took a commendable interest in it. By attending church they set a SPLENDID EXAMPLE to the careless and indifferent. When a real big man GOES TO CHURCH the act is MORE POWERFUL THAN A DOZEN SERMONS. Clear thinking people are quick to see that there is something REALLY WORTH WHILE AND SUBLIME in the church.

THE COUNTRY CHURCH LAID THE FOUNDATION FOR THE LATER SUCCESS IN LIFE. READ THE LIVES OF THE GREAT MEN OF THE COUNTRY. THEY TAKE PRIDE IN RECALLING THEIR EARLY RELIGIOUS TRAINING—THE FINE IDEAS THAT WERE INCULCATED WHEN THEY WERE YOUNG. SURELY THEY PUT TO SHAME SOME OF THE SCOFFERS AT RELIGION AMONG THE FLIPPANT YOUTHS OF THIS MATERIAL AGE. YOU CAN COUNT ON YOUR FINGERS THE NUMBER OF SUCCESSFUL MEN WHO DO NOT GO TO CHURCH.

The plea of some who have fallen away from the church is that they are TOO BUSY to attend church. Yet men whose time is WORTH \$100 OR MORE AN HOUR do not begrudge an hour or more for God on the Sabbath.

No man is too busy to attend church. If he is successful he should GO TO CHURCH to thank God for his success. If he is struggling he should ask God's help.

GO TO CHURCH NEXT SUNDAY.

ENGLAND FACES PENSION PROBLEM GREATER THAN U. S. CIVIL WAR PRESENTED

London, Feb. 1.—(United Press by Mail.)—America's entire Civil war pensions problem could never compare with the colossal task which the British government has just begun to face after, perhaps, half the greatest war in history.

The most up-to-date figures available today show that 50,000 widows already are dependent on the government for life. This figure does not include the results of some of the recent great battles on the Somme. There are also 100,000 war orphans on the pension lists and 70,000 disabled soldiers have been judged eligible to pension while 50,000 cases are pending.

Large temporary buildings have been erected in St. James' park, just behind the foreign office, in which British pensions will be administered during the war. After peace comes, permanent buildings will no doubt be erected in which hundreds of officials will tackle the task of providing for

the hundreds of thousands whose lives have been directly altered by the European war.

THE WHAT-YOU-MAY COLUMN

BY "GM"

Ostriches.

Whoever invented ostriches realized what fool animals they were and fitted them up with stomachs to cope with the situation. The ostrich can digest whatever he can swallow. Beans or buckshot, it is all the same to them.

Hardware store spells restaurant to him. And his idea of rich food is a twenty-dollar gold piece.

If you are troubled by an extra or superfluous ostrich at any time, steer him up against a meal of rat-tail files and egg-beaters. Throw in a package of unheated safety pins, a bundle of cog wheels and a box of ice picks and you've got him. He may survive, but he won't laugh.

Let us print your farm sale bills.

THE MAN WHO IS LOOKING AFTER GERMANY'S AFFAIRS IN UNITED STATES



This picture shows the man who is now looking after Germany's interests in the United States—Dr. Paul Ritter and his wife. Dr. Ritter is minister to the United States from Switzerland. He took over Germany's affairs here when Count von Bernstorff was handed his passport.

New Ways to Use Grape Fruit

Grape Fruit and Mint Frappe.
First steep a large bunch of fresh mint in sufficient hot water to extract the flavor; strain, and while this is cooling boil together in a granite saucepan two cupsful of water, one cupful of grape juice and two cupsful of granulated sugar until a thick syrup is formed; then add the mint flavoring, and when cold stir in the stiffly beaten whites of two eggs; freeze to the consistency of mush and serve in sorbet glasses, garnishing with sprigs of fresh mint. Extract of mint may be used.

Grape Fruit Meringue.
Prepare a rice croquette mixture by cooking a cupful of washed rice in salted milk until tender and adding to it while warm one well-beaten egg, four tablespoonfuls of sugar and a few drops of almond flavoring. Spread a portion of this upon a round platter about an inch and a quarter in thickness, and cover with a layer of grape fruit purée (made by cutting the fruit in halves and with an orange spoon carefully removing the pulp and juice, which is mixed with the well-beaten white of one egg and sufficient confectioner's sugar to form a stiff paste). Continue alternating the layers of rice and fruit, making each succeeding one slightly smaller, so that the mound may be pyramidal in form when finished, and place directly on the ice to chill and ripen. When ready to serve, cover with sweetened, stiffly whipped cream and sprinkle with chopped pistachio nuts.

Grape Fruit Pie.
First bake a shell as for lemon pie; then make a filling as follows: mix one tablespoonful of cornstarch in a little cold water, and over this pour one cupful of boiling water. To this add the juice of two grape fruit, the grated rind and juice of one orange, the beaten yolks of two eggs and the white of one, and a small piece of butter. Put all in the double boiler and cook until thick, stirring all the time. When done, put in the shell. Then beat up the white of second egg with one-half cupful of sugar, until thick, and spread with a knife over the pie. Put in the oven and let brown lightly. Serve cold.

Simple Two Course Dinners

By WINIFRED S. GIBBS

MENU I.

Brained Hamburg Loaf. Fried Bananas.
Scalloped Tomatoes.
Bread and Butter.
Junket. Coffee.

If this dinner is to be served at six o'clock, begin preparations at half-past four. Each of the following time tables gives the order in which the foods should be prepared and the time needed for each:

TIME TABLE.

Junket—
To prepare 10 min.
To "set" 30 min.
To chill 30 min.
Brained Hamburg loaf—
To prepare 15 min.
To bake 1 hour.
Scalloped tomatoes—
To prepare 10 min.
To bake 30 min.
Fried bananas—
To prepare 5 min.
To cook 15 min.
Coffee 10 min.

Junket.
1 quart milk.
1 junket tablet.
1 teaspoonful vanilla.
3 tablespoonfuls sugar.
Dissolve the tablet in one tablespoonful of lukewarm water. Heat milk to blood heat, add sugar, stir in dissolved tablet, and pour into a bowl, adding vanilla and stirring just enough to mix and fill sherbet cups. Set in warm place where it will not be shaken or jarred. After junket is "set," place where it is cool. When ready to serve, place a candied cherry on top of each glass, and, if liked, pass strained fruit juice at time of serving.

Brained Hamburg Loaf.
1 lb. chopped round steak,
1/2 onion, chopped.
1 egg.
1 1/2 cupful bread-crumbs.

Season meat with salt and pepper and stir in onion. Add beaten egg, then bread-crumbs. Make into a long roll, seal on a hot dripping-pan, pour on enough brown gravy to cover bottom of pan, cover and bake one hour.

Scalloped Tomatoes.
1 can tomatoes.
1 cupful bread-crumbs.
Butter.
Salt and pepper.

Place a layer of crumbs in a buttered pudding dish, then a layer of tomatoes, and continuing alternating crumbs and tomatoes, being careful to have crumbs on top. Sprinkle each layer with salt and pepper and dot with bits of butter. Bake one-half hour.

Fried Bananas.
Six bananas.
Flour to dredge.

Cut bananas in strips, lengthwise, dip in flour and fry in butter. If liked, the bananas may be lightly sprinkled with powdered sugar before serving.

MENU II.

Lentil Croquettes with Tomato Sauce.
Browned Potatoes.
Bread and Butter.
Prune Whip. Coffee.

This is a meat substitute dinner, the lentils furnishing vegetable protein, and being most palatable. It requires one and a half hours to prepare.

TIME TABLE.

Lentil croquettes—
To prepare croquettes, 15 min.
To cook 10 min.
To make sauce 15 min.
Browned potatoes—
To parboil 10 min.
To cook 45-60 min.
according to size.
Stewed celery—
To prepare 10 min.
To cook 20-30 min.
Prune whip—
To prepare whip 15 min.
To cook 10 min.

Lentil Croquettes.
4 cupfuls strained lentil pulp,
1 teaspoonful chopped onion,
Flour to dredge.
Salt and pepper.

Make the lentil pulp (prepared the previous day) into flat cakes; after seasoning to taste, dredge with flour and sauté in butter.

Tomato Sauce For Croquettes.
2 cupfuls strained tomato juice,
Salt and pepper.
1 tablespoonful butter.
1 tablespoonful flour.

Melt butter, blend with flour, stir into boiling tomato juice, season and pour around croquettes.

Browned Potatoes.
Place six small parboiled potatoes in pan, baste with melted suet and bake.

Stewed Celery.
3 stalks celery,
1 pint white sauce.

Clean celery, cut in inch bits, stew in salted water, pour on white sauce and serve. The white sauce is made the same as tomato sauce, except that milk is substituted for tomato juice.

Prune Whip.
1 1/2 cupful prune pulp,
Whites of four eggs,
1/2 cupful powdered sugar.

Beat whites of eggs very stiff, stirring in the sugar. Fold in prune pulp (prunes having been soaked two hours previously), brown in oven, and serve with boiled custard made with the yolks of the eggs—this may be made in the morning.

MENU III.

Split Pea Soup. Croutons.
Baked Potatoes. Lettuce with Mayonnaise.
Bread and Butter.
Stewed Fruit. Coffee.

This is another meat substitute dinner. This menu also requires one and a half hours for preparation.

TIME TABLE.

Baked potatoes—
To cook 50-60 min.
according to size.
Split pea soup: 20 min.
Mayonnaise: 15-25 min.
Split Pea Soup.
1 cupful peas,
1 quart cold water,
1 tablespoonful melted dripping,
1 tablespoonful flour,
1 pint milk,
1/2 onion,
Salt and pepper.

Cook peas (the day before) for two or three hours in the water and strain. Make a white sauce of milk, drippings and flour; flavor with onion and add to peas.

Mayonnaise.

One egg yolk.
Oil to make a creamy dressing.
Lemon juice to taste.

Have bowl very cold, beat egg yolk, drop in oil until creamy, thin with lemon juice, season; repeat processes until of desired consistency and seasoned to suit the taste.

The stewed fruit should, of course, be cooked early, so that it may have a chance to cool.

New O.-W. Welding Plant Is Installed

Principle Is the Combination of Oxygen and Acetylene Gases into Fuel Which Burns at 6300 Degrees Fahrenheit—New Process Permits Quicker, Cheaper and More Effective Repairing of Car and Locomotive Parts.

The local shops of the O.-W. R. & N. company recently have had a complete welding and metal cutting plant installed in them. Oxygen and acetylene, two inexpensive gases, are combined in a suitably designed blow-pipe to produce a small flame developing a degree of heat far greater than that produced by any other gaseous or solid fuel. This high temperature flame (6300 degrees Fahrenheit) is easily controlled and may be applied locally in as small or as large volume as may be desired.

Iron and steel plate casting, and other metals, may be welded together by applying this flame to the edges of the parts to be joined, producing a true fusion weld. Additional material of the same kind as that being worked upon may be added to the weld, when necessary to fill in or build up the section.

Almost an infinite number of operations are made possible by this method of welding, of joining and of adding metal at will to any piece of work. As a method of reclaiming broken and damaged locomotive and car castings and other metal structures, welding occupies a field which is peculiarly its own.

The annual loss through breakage of machine parts runs into millions

and the time loss caused by withdrawing the broken parts from service multiplies this sum many times.

Most of this loss is now being avoided by use of oxygen and acetylene welding in repairing cracked and broken parts and in adding new material to worn spots. The parts so repaired are practically as strong as in their original condition and the cost of repair is but a fraction of the cost of replacement.

The new process is also used for cutting wrought iron and steel plates, structural steel work and steel castings. The application is based upon the fact that a jet of oxygen directed upon a previously heated spot of metal ignites it and the metal burns (oxidizes) with great rapidity. A narrow, clean slot cut through the section is the result.

This action proceeds too rapidly for the heat to spread and the metal on each side is neither melted nor injured in any way. The edges practically present the clean metallic surface of a saw cut.

By this manner these metals are cut rapidly and smoothly up to 12 or 14 inches in thickness and with a kerf not over one-eighth to one-fourth of an inch in width.

The work is being supervised by J. M. Handlaw, boilermaker foreman of the local shops. Joseph Gossman, of the Oxweld Railway Service company, is directing the work of welding and cutting. He is accompanied by Jerome Blaisdell, of the mechanical department of the O.-W. R. & N.

James Ainsworth, aid, as well as some of the other employees, are doing the various welding jobs.

Court House News.

Papers filed with the county clerk recently have been:

Deed, M. A. Nicholson to S. A. Pursell, \$2500.

Deed, C. O. Morgan to S. S. Boothe, \$4500, to 290 acres in township 5 south, range 40 east.

Deed, C. R. Hibberd to M. J. Goss, \$4600, to southwest quarter of section 33, township 2 south, range 38 east.

Deed, Clara B. Callison to S. A. Pursell, \$1500, a one-half interest in the southwest quarter of the southeast quarter and the southeast quarter of section 34, township 4 south, range 40 east.

Deed, Joseph H. Thompson to Mary Halonen, \$4500, to 105 acres in section 16, township 2 south, range 38 east.

Suit, Cyrus Williams vs. J. W. Lay, to collect money alleged to be due on a

promissory note.

E. C. Herzinger vs. George L. Small, to collect money alleged to be due on a promissory note.

W. D. Grandy vs. Flora M. Grandy, divorce. The grounds alleged are cruelty.

Property rights are said to have been settled out of court. There are no children. Plaintiff and defendant were married September 16, 1914.

Are You Aware?

That E. S. Norris has such a long, black beard you might think it artificial?

That "Squeak" McDonald hoped that his nickname wouldn't follow him from Portland to La Grande but that it did?

MODART CORSETS

Front Laced



SOLID COMFORT

Standing, Sitting or Lying Down

When you stop to think that you spend between five and six thousand hours every year in your corset, you must realize how important it is that you have a perfectly comfortable corset.

A poorly fitting corset frequently leads to severe nervous and organic troubles which cause years of suffering.

In the MODART Corset we have a garment that always gives genuine comfort, sitting, standing or lying down.

PAULINE LEDERLE, Sommer Hotel Bldg.

Pay-Up Week is Bargain Week

All subscribers paying one year's subscription this week to The La Grande Evening Observer (\$7.00 per year by carrier, \$4.00 by mail) will receive one month's subscription FREE.

All subscribers paying one year's subscription this week to The La Grande Observer-Star (\$1.50 a year) will receive one month's subscription FREE.

LA GRANDE EVENING OBSERVER

Beauty Doctor Insures Fingers For \$50,000

New York, Feb. 22.—(United Press.)—Dorothy Gray, who uses her fingers in an attempt to make new millionaire's wives out of old ones, has insured her fingers for \$50,000, her press agent declared here today. It is learned from the same source that "Miss Gray has developed velvety little mounds of flesh on the tips of her fingers and that is what makes her price prohibitive to every one but the very wealthy."

Trying Buell Case Today.

The case of the First National bank of Portland vs. Charles R. Buell and Lucie Buell is being tried in the circuit court today. Foreclosure of a mortgage is asked by the Portland bank on the grounds that the land held as security was misrepresented by the agent of the defendant.

Butter Labels for sale at The Observer Office.

Our want ads bring results.