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We are nutty about our new line of merchandise.

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The season's best values in traveling necessities. Don't think of making a try before you have a look at our traveling needs.

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that will stand usage—our specialty

Hill's Dep't Store  
Quality and Service

## ARCADE

### GEORGE BEBAN IN "THE ITALIAN SUNDAY"

George Beban, the famous character actor of the Paramount forces will be seen at the Arcade Sunday in "The Italian." Mr. Beban has been



SCENE FROM "THE ITALIAN" AT ARCADE SUNDAY.

## WOOD

and

## COAL

Prompt Service

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One Block East of Depot

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seen here before in his wonderful Italian impersonations and has scored a decided hit on all occasions. As the Italian ice man in "His Sweetheart" George Beban endeared himself to the hearts of the public, and as old Duval the French piano teacher in "The Bond Between," he displayed his wonderful versatility. In "The Italian" he is once more back in the Italian role and needless to say he plays his part as only George Beban can play it.

Tonight is the last night of Margaret Illington in "Sacrifice." This is Miss Illington's first appearance before the camera and she was assigned a task of unusual difficulty even for artists of great screen experience—that of playing a dual role. Miss Illington is seen as the daughter of a man high up in diplomatic service and also as a notorious dancer. It is indeed a wonderful picture and produced as only the Jesse L. Lasky company can produce pictures.

### THROW OUT THE LINE.

Give Them Help and Many La Grande People Will Be Happier.

"Throw out the Life Line"—Weak kidneys need help. They're often overworked—they don't get the poison filtered out of the blood.

Will you help them? Doan's Kidney Pills have brought benefit to thousands of kidney sufferers.

La Grande testimony proves their worth.

Mrs. I. A. Hallmark, 1433 Madison avenue, La Grande says: "I am only too glad to publicly recommend Doan's Kidney Pills, if it will be the means of getting others to give them a trial. I know, from personal experience, that Doan's Kidney Pills are a medicine of merit. Whenever I get a dull pain across my kidneys I take Doan's Kidney Pills for a few days and they never fail to stop the pain and make my back feel as strong as ever."

Price 50c at all dealers. Don't simply ask for a kidney remedy—get Doan's Kidney Pills—the same that Mrs. Hallmark had. Foster-Milburn Co., Props., Buffalo, N. Y.—Adv.

### Husband Called Slacker.

Portland, Ore., July 14.—(United Press)—Because his wife called him a slacker, L. M. Rhoades today has a divorce suit on file here against Edna Rhoades. He also claims she has a nagging disposition.

### FRANCE EXPECTS WAR TO LAST TWO YEARS

Vancouver, Wash., July 14.—(United Press)—France expects the war to last two years longer. Internal difficulties in Germany will not break down the power of the Germany military machine.

This today is the opinion of L. Gillet, who was summoned to France at the beginning of the war to join his regiment of reserves. He spent 18 months in the trenches before a great German shell buried him for 44 hours and seriously wounded him.

Although still subject to call, he expects to stay in this country.

## Home Cookery

### Veal and Ham Pie.

To make a moderate sized pie take half pound of neck of veal, a quarter of a pound of ham, two hard boiled eggs, a little parsley, mixed herbs and pastry. Remove the meat from the bones and put in a saucepan to stew, then add the meat to cook partly while the crust is made and the eggs are boiled. Take out the meat and fill the pie dish with alternate layers of veal, ham and egg cut into thick slices and sprinkled over with the herbs and seasoning. Then strain the gravy into the dish until it is about half full. Wet the edges, line with a strip of thin pastry, then cover. Make holes in the top, then decorate the pie and bake in a moderate oven for one hour.

### Creamed Codfish in Bread Cases.

Cut rather thick slices of bread, remove the crusts and with a cooky cutter stamp out the center of each, leaving a case similar in shape to a patty shell. Fry in deep, hot fat to a golden brown; drain on brown paper and fill with the following: Let a piece of salt codfish stand in cold water for several hours or overnight. Heat it gradually in the water, and when the fish begins to shrink drain and mix with a scant cup of cream sauce to which a chopped hard boiled egg has been added. Stir until the fish is heated, season highly with paprika and sprinkle in a little chopped parsley. Use no salt.

### Apple Sauce Cake.

Cream one cupful of sugar and one-half cupful of shortening. Dissolve one teaspoonful of soda in a little hot water and stir this in one cupful of sour apple sauce, letting it foam over into the mixing bowl. Add nearly or quite two cupfuls of flour sifted with one teaspoonful of cinnamon, one-half teaspoonful of cloves and a little nutmeg. Mix thoroughly, then add one cupful of raisins. Bake in a loaf tin about forty-five minutes.

### Prune Tartlets.

Line small tins with pastry; in each put a tablespoonful of prune pulp, prepared by rubbing cooked prunes with their juice through a sieve and adding two tablespoonfuls of fine breadcrumbs to each cupful of fruit; cover with mixture of two tablespoonfuls of butter and sugar beaten to a cream with two eggs, two-thirds cupful of breadcrumbs, ten drops of almond extract and a teaspoonful of baking powder.

## Summer Management Of the Poultry Flock

Mash hoppers that allow grain to be scratched out and wasted are a cause of more loss than is commonly supposed. Under average conditions as much as 10 to 15 per cent may be wasted without its becoming very noticeable.

During the spring, summer and fall hens on range will pick up enough to decrease very materially the amount of grain they will require.

Free range does not mean a yard where hens have run for years or an hour or two for liberty just before evening. Real range means free access to fresh green fields or pasture from daylight until dark. If henhouses must be closed at night for protection open them in the morning as soon as the hens come down from roost. Hens get more out of the first two hours of daylight than all of the afternoon. If it is possible to move poultry houses away from other buildings or the home garden to a place where the hens can have absolute free range on fresh sod this is the year to do it. This is equally if not more important for young stock than for the mature birds.

## Light as Chaff

### Matrimonial Poser.

Billy was about to be married, and his friends—married friends—were giving him good advice, the burden of which was "Forget it!"

But Billy was not to be dissuaded. "Oh, I don't know," he replied. "Marriage is all right if you take it in the right way. Now, all this talk about matrimonial quarrels, arguments, and so on, is all nonsense. Surely you can accept one another's point of view. And, anyway, there's always an answer to every argument."

"Oh, is there?" growled the old married man. "I tell you, my boy, there's one argument in married life that you'll never be able to answer."

"Really! And what's that?"

"Why, when your wife says, 'If the Browns can afford it we can.' You try to find an answer to that!"

### Age of the Beast.

A man who wanted to buy a horse asked how to tell the horse's age.

"By his teeth," was the reply.

The next day the man went to the horse dealer, who showed him a splendid black horse.

The horse hunter opened the animal's mouth and turned on his heel.

"I don't want him," said he. "He is thirty-two years old." He had counted his teeth.

## USING UP THE HOG

Not Even a Hair of Him Is Wasted by the Big Packers.

### GOOD PROFIT IN THE OFFAL.

It Yields as Great a Financial Return as Do the Main Food Products of the Carcass—How the Various Parts of the Animal Are Utilized.

There is a use for everything that is removed from a hog. After years of experimenting packers have reduced their business to such a system that they realize as much profit from the offal as they do from the main carcass.

The meat of a hog is from 70 to 80 per cent of the live weight. The 20 to 30 per cent that is classed as offal makes the money for the packers. Exclusive of condemnations by government inspectors, about 17 per cent of each carcass is lost at various stages of dressing and by evaporation in processing and curing, so that really only about 60 per cent actually goes into cuts to be retailed to the consumer. The various cuts—hams, bacon, loins, spareribs and pork sides—are the main products.

Among the edible byproducts is lard, which is derived from the stomach of the hog. The liver is used for food as it is taken from the body, and it is also made into liver sausage. Brains are prepared in many ways. Tongues find their way into the making of canned and pickled meats. Hearts are used in sausage.

Tails, snouts and ears are rich in gelatin or glue, but most of them are sold for boiling with kraut and other vegetables and are much in favor with lovers of boiled meats. Kidneys enter into the fresh meat trade or when the supply is too large are frozen or canned.

Neutral is a specially prepared lard, largely used abroad, and in this country an important ingredient in the manufacture of oleomargarine. Lard proper is not commonly called a byproduct of the hog; it is one of the primary products. About 15 per cent of the average hog goes into the making of lard. The demand for lard has increased greatly during the past few years. It is now used commonly in cooking in place of butter. Part of the lard is further processed into lard oil and stearine, the former used as a lubricant and for illuminating purposes, the latter entering into the manufacture of lard compounds, chewing gum, soft candles, fancy toilet soaps and other toilet preparations.

Small quantities of blood are used in the making of blood puddings, but most of it is dried and ground into blood meal, a popular ration with poultry raisers as well as a feed for calves that are being fed on skim milk.

Stomachs are used as sausage containers, the lining first being removed and used as a source of pepsin. The "black" or curly intestines of the hog are carefully cleaned, processed and made into chitterlings, an inexpensive food that is fried like oysters, much in favor with colored people.

Seven per cent of the weight of the hog is represented in nonedible byproducts in the raw state, which are afterward manufactured into glue, soap, glycerin, blood meal, tankage, curled hair and fertilizer. In the finished state these products represent about 4 1/2 per cent of the hog's weight, the balance being lost in evaporation.

The rinds from skinned hams and bacon, as well as the back skin of the hog, are saved. Pigskin is used in athletic goods.

Hair enters into many lines of manufacture. A large part is used in the making of brushes, and the finer the bristle the higher priced brush is produced. It is also curled and used for upholstering.

The waste waters are evaporated to a thick brown wax known as "stick" because of its adhesive properties. It is used in the manufacture of fertilizer, as it has a high nitrogen content.

Bones are used in making phosphates for baking powder and other compounds. They are also ground into poultry feed, and a large tonnage finds its way into the fertilizer trade. Bones are also burned for charcoal for use in the purification of sirups in the manufacture of sugar. Bone ash is used in making crucibles for glassmaking and metal refining.

Tankage is a bone and tissue substance that is taken from the tanks after the different parts are rendered for grease. It is used chiefly in stock and poultry feed.—Joseph M. Carroll in Country Gentleman.

### Nicely Put.

"John," whispered his wife, "I'm thoroughly convinced that there is a burglar downstairs."

"Well, my dear," replied her husband sleepily, "I hope you don't expect me to have the courage of your convictions."—Boston Transcript.

### The Bunko Game.

"You can't fool all the people all the time."

"You don't need to. If you can fool half of the people some of the time you can make a good living."

### Proving It.

An editor said of a certain local politician: "We will not call him an ass. We will print his speech."

Do all the good you can and do harm where you cannot do good.

## SURE WE HAVE IT IF IT'S ANYTHING IN FRUITS OR VEGETABLES WE CAN SATISFY YOU

Green String Beans, 3 pounds	25c
Wax String Beans, 3 pounds	25c
New Spuds, 4 pounds	25c
Turnips, 6 pounds	25c
Peas, 3 pounds	25c
Cantaloupes, choice, 3 for	25c
Fresh Tomatoes, per pound	15c
Strawberries, 2 for	25c
Raspberries, 2 for	25c
Blackcaps, 2 for	25c
Dew Berries, 2 for	25c
Watermelons, each	40c, 50c, 60c
Onions, yellow, per pound	5c
Onions, brown, per pound	6c
Onions, white, per pound	7c

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Pauline Lederle  
Sommer Hotel Bldg.