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WELCOME TO THE EDITORIAL ASSOCIATION.

The Observer is glad to welcome the State Editorial Association to Wallowa and Union Counties. We are grateful to the Pendleton people that they were generous in their hospitality to their visitors and that they are showing them Wallowa and Union counties. We are proud of Eastern Oregon, its grain fields, its scenery and its people. We hope that the editors will gain a favorable impression of our part of the country and realize what a big, glorious state this Oregon of ours is.

EDITORIAL COMMENT.

Too Many Commanders.

Complaints are beginning of too many First Chiefs of too many Grand Armies in the forces of preparedness. Everybody is organizing something to "meet the emergency" and often organizing it independently. Co-ordination and subordination are lacking. Decentralization and consequent disorganization may threaten the state and national activities through popular enthusiasm for service.

Almost every state has its committee on public safety, or similar organization, officially charged with directing the efforts of its citizens. Associated with this central body are the necessary sub-committees, and working with and under them the county organizations, under which in turn are the local officers and committees. The plan is simple, inclusive and expansible.

Few matters calling for concerted action, but fall within the province of the head committee or its branches. The multiplying of other organizations, lacking resources and machinery themselves, yet not associated with the official committee, often means merely the dissipation of energy without commensurate results.

In union there is strength. We do not want our civilian armies, in their enthusiasm for industrial, food production and conservation service, to break up Mexican-fashion into go-as-you-please bands under an infinitude of leaders.—Boston Herald.

Industrial Expansion Predicted.

We are in the midst of great prosperity, and that prosperity should be encouraged and stimulated and not destroyed. The issue of an enormous war loan and the expenditure of the billions of dollars that it calls for among our own people for ammunition and supplies of leather,

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La Grande National Bank



ABOUT SHOES

Cheap Shoes are Not Economy



A new Ivory kid boot. The newest idea in an Ivory—made of genuine glove kid leather.
 Price \$11.50

Also a cloth top Ivory kid boot. One of the new ideas for fall.
 Price \$8.50



This is a new silver grey, genuine glove kid, button shoe. One of the new fall styles we have just received. A guaranteed shoe that will satisfy in every way.
 Price \$11.50



gunpowder, tents, blankets, food, ships, and all the other requirements of an army and a navy must inevitably lead to a great expansion of our industries, to increased demands for the products of the farm and factory and the maintenance of profitable and possibly still higher prices, though the rise seems to have almost reached its apex.—"Jasper" in Leslie's.

Food Control.

The House of Representatives has done its worst once again in passing the madcap food control law in its most madcap shape. Once again the members show their total lack of sense of responsibility and their reliance upon the Senate to save the country from the consequences of their recklessness.

Perhaps in one sense this wildness of the House has some advantage; it probably has a sobering effect upon even those Senators who are ordinarily inclined to run to extremes. When they have to face a state of facts, half accomplished and depending wholly upon their votes for full realization they are more likely to think twice before plunging into the maelstrom of socialistic experiment. On the whole, in spite of or perhaps because of the blindfold plunge of the House, there is room for hope that the food control measure when finally passed will be much sner than its original draft—both less "drastic" and more workable.

In the meantime it is announced in that mysterious way that things are announced in Washington with no particular backer for the utterance, that the new food administration is about to reduce the price of bread from one-third to one-half "all over the United States". Prices of meat and sugar will be forced to drop along with those of bread and breadstuffs. This is good news, if true. It will make bread from one to three cents a loaf cheaper than it was before the United States went into the war. Truly we live in an age of miracles.

Every one is bursting with curiosity to know how the feat will be accomplished—especially the millers and bakers. Incidentally we observe, not without amusement, that the British Government's intervention in meat prices results in the sale to consumers at 32 to 48 cents of the beef and mutton which are "delivered at the quay" in London from Australia at 13 or 13 and a fraction cents the pound by private purveyors and shippers. There are some queer kinks in State socialism.—N. Y. Evening Sun.

WHY--

The Business Man and
 The Banker should encourage and
 The Farmer should practice
Diversified Farming

(By Kenneth Gilbert. These articles are reprinted from the "Business Chronicle" of Seattle, Wash., by permission of the publisher. They appeared in serial form in that publication, Feb. 24 to April 21, 1917. A copy may be had by addressing the Union Pacific System.)

Quality of Milk, Rather Than Quantity, Should Be the Deciding Factor.

The building up of a dairy herd begins, of course, with the selection of individuals for the foundation. Care must be used in selection, and attentions such as supplying good food and water and proper shelter must be carefully given. Then comes the testing and weeding out.

By weighing the milk of each cow each day and keeping a record, the owner may soon determine the exact quantity of milk that each cow gives. Quite as important as quantity is the matter of quality, however, as quantity is no index to quality.

The test will infallibly show whether the cow is producing. If she does not respond to care, the sooner she is sent to the butcher, the better. The dairy farm is no place for a cow that has no purpose in life save to consume many tons of feed each year.

Business men may do well to inquire among their farmer acquaintances and customers who aspire to be dairymen as to the methods they employ in keeping tab on their business. Such inquiries are pretty sure to give a fairly accurate insight into the farmer's character, generally. It may prove productive of dollars and cents to the questioner.

Society and Personal

ANNOUNCEMENT.

Social and club news for this department should be given to the Observer by phone or otherwise, during the forenoon. Such news turned in after 12 o'clock, noon, will frequently have to be held for publication the following day.

The members of the Eastern Star Social Club will meet at the residence of Mrs. W. H. Bohnenkamp next Tuesday.

Mabelle Conley, of Alicel, is at the Savoy.

W. J. Henry, of Elgin, is at the Sommer.

E. H. Shaw, of Union, is staying at the Savoy.

Miss Pearle Pepper, of Elgin, is registered at the Foley.

Miss Rose Wheeler, of Pendleton, is

registered at the Savoy.

Miss Zilpha Funk, of Enterprise, is staying at the Sommer.

L. E. Caul and W. R. Gillesby, of Baker, are at the Sommer.

G. W. Harries and C. O. Alexander, of Elgin, are at the Savoy.

Chas. N. Foster and Roy Foster, of Enterprise, are staying at the Foley.

W. L. Powers and T. A. H. Teeter, of the O. A. C. faculty are in the city registered at the Foley.

Enterprise residents at the Savoy are: F. N. Young, Clex Young, C. A. Jones, G. A. Usher and F. F. Cornell.

State Fire Marshal Harvey Wells and Deputy Jay Stevens were dinner guests of Mr. and Mrs. Frank Harris while in La Grande on business.

Attorney E. W. Eastman returned last night from Caldwell, Silver City and other Idaho points where he has been on legal business for the last five days.

New Appeal To Women To Conserve Surplus Foodstuffs; Canning Centers Are Urged

Washington, D. C., July 14.—(Special)—The woman's committee of the Council of National Defense is urging women to can the summer's natural wastage of fruits and vegetables. Dr. Anna Shaw has sent the following letter to the chairmen of all state divisions of the woman's committee:

"To the State chairman:
 "Although we have asked you to postpone the appointment of a chairman of your department on food conservation until Mr. Hoover is ready to act with us, yet there are many things which your county and local organizations may well undertake in the matter of food conservation, even though no chairman has been appointed, and which, if they are to bring results, must be undertaken at once.
 "We learn that garden products are being wasted because of the absence from home of the owners of the gardens, the oversupply for the individual family, the lack of transportation facilities to ship where the foods could be used, and various similar reasons.
 Community Center for Canning.
 "To meet this condition and save this waste we suggest that a community center be established in every community for the purpose of drying, canning, or preserving such surplus. Where school kitchens are already established they would be a natural center. Where no school kitchens exist a church kitchen or private kitchen can be surely secured.
 "The committee in charge of such a center should thoroughly canvass its community or the district assigned to it, asking for contributions of all surplus foodstuffs from housewives, gardeners, and markets.
 "The new processes of drying and dehydrating food eliminate in large measure the problem of containers in which to can and preserve, but when containers are necessary your committee must be able to meet that problem by securing contributions of jars, or money to buy containers. From the

State and National Department of Agriculture full information can be secured regarding the process above mentioned, or we will gladly secure it for you. We are sending under separate cover today certain bulletins relating to these methods.
 Use of Preserved Foods.
 "The question of the use to which such preserved foodstuffs shall be put naturally arises and is one which must be decided by each community. It may be sold at a minimum price to the poor in the district, it may be turned over to a social-service agency to distribute during the hard winter months, or it may be held for some months as the property of your local committee when later developments will determine the wisest use to make of it.
 "It may be possible that some persons in each community will be glad to have their surplus foodstuffs canned at such a community center for their own use for a reasonable sum. Your committee might wish to undertake to do this in order to secure funds to further the work of the committee.
 "The important thing now is to save this waste before the food has rotted and decayed.
 "We consider this work imperative at the present moment and urge you to take the matter up at once with your local chairman, and urge you also to give the fullest possible publicity in your newspapers throughout the state. The plan has been submitted to Mr. Hoover and has his approval."

Recipe For French Artichokes.

Pick off from the solid green globes the outer tough petals. Scoop out with a sharp pointed knife the fuzzy centers, leaving the soft base, which is the luscious morsel. Cut each artichoke in halves, wash, drain, and fry brown on each side in olive oil. Make a tomato sauce and cook thirty minutes. Then serve hot.