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THE BOYS ARE GONE.

In many a home in La Grande today there is a feeling of emptiness. The boys are gone. It was a hard task to say goodbye to them. They are good boys; no one can take their place.

THE COVE CHERRY FAIR.

The Cove Cherry Fair is a classic event. Cove has the cherries and best of all genuine hospitality. It is pleasant to go there, to meet the Cove people and to enjoy with them their fine fair, their beautiful cherries (where are there any finer?) and to see everywhere the evidences of thrift, prosperity, and patriotism. We doubt if there is any community in the country that can equal Cove's record per capita for enlistments, for Liberty Bond subscriptions, and for Red Cross donations. The Cove people are proud of their community. The state should be proud of it, too.

EDITORIAL COMMENT.

Community Cooperation.

Any American farmer who is worthy of the name likes to be associated with a good, clean, up-to-date, enterprising business town as his postoffice and trading center. It's an asset to the farming community to have good churches, good schools, a good commercial club, and good business houses within easy reach. The growth and prosperity and service which such a town can render to its country neighbors depends much more largely upon the farmers themselves than they are apt to think. The more you trade with the town merchant, the better stock he can keep. The more you help out the creamery or the cheese factory or the grain warehouse company or the grange or the farmers' union, or any other organization that is helping out the town and country alike, the better town you will have.

Your town is sure to have some sort of a moving picture show. It is far better that you should have a good, reputable movie than a low-class picture show. Farm fathers and mothers can exert a great influence in the matter of clean amusements in the town.

If the town has a public library, it can double its value and efficiency by the cooperation of the surrounding farming families.

If the business men of the town help out in the matter

of good roads, why should not the farmers cooperate in town betterment?

The fact is that the rural town is a farming town and depends not only upon the production of the farms within its territory for its own success, but this rural town is of itself an index to the farmers who live within its territory.

Community cooperation, community development, means that the farm women join with the town women as members of the commercial club, as they do in Garfield, Whitman county, Wash.; it means a community cooperation in caring for and beautifying the local cemetery, as at Oakesdale, in the same county; it means that the town people unite with the farm people in the community clubhouse, as at Oroville, in Okanogan county, Wash.; it means that the farmers and the townspeople unite in making an institution of the annual picnic, as on the irrigation project a few miles out of Caldwell, Idaho; it means that the townspeople and the farm people unite in that marvelous institution, the children's fair, as at McMinville, Ore.

Wherever you find the farmers cooperating with the townspeople you have a good town, and when you have a good town you are pretty sure to find good people living on the farm around that town. You can not build up a successful social life without community effort. Good stores, good churches, good schools, good roads, good farm organizations must have the cooperation of the farmers as well as of the towns-people themselves.—Oregon Farmer.

FRUIT AND VEGETABLE DRYING SERIES

(By George Martin, United Press Staff Correspondent)
 Washington, August 14.—There's a lot of complicated and expensive machinery for fruit and vegetable drying, but Uncle Sam says you don't need to let that worry you. There are cheap and effective methods that do just as well.

Sun drying is about the cheapest and most effective method for housewives practicing a little war economy at home. In its simplest form sun drying consists of simply spreading the sliced or chopped food on sheets of clean paper, or, if it sticks, on pieces of old, though clean, muslin, weighted down with stones.

Choose bright, hot, sunny days for this. See that no rain or dew wets the product. Throw a mosquito bar over it to keep off flies and insects.

Stir the slices and turn them over once or twice a day. Take out the thin ones, which dry first.

You must be particularly careful about flies and insects. If they lay their eggs in the drying product, they will hatch later and riddle your dried foods, rendering them unfit for the table.

If you can afford trays, use them. Then you can stack the trays at night and cover them with oilcloth, canvas or roofing paper during wet weather or at night.

Don't put your trays directly on the ground. You can make a little tier tray, if you have a handy man around the house, to hang over the kitchen stove and dry your things that way. It will utilize all the hot air given off by any kind of a stove.

Still another home-made drier is the cookstove oven. Bits of food, especially left-overs, can be dried on plates in a very slow oven in connection with other cooking or on the back of the cookstove and preserved for winter use.

If the oven is very warm the door may be left ajar and the temperature of the oven often noted. You can also use small galvanized iron trays in the oven. There are such small driers on the market.

Then there is the electric fan. If you own one, fruits and vegetables in long trays, about 3x1 feet and stacked in two tiers, end to end before the fan, can be dried within 24 hours.

Sliced string beans and shredded sweet potatoes will dry before a fan running at moderate speed within a few hours. In many cities the fan will use about 1-4 of a cent an hour in electricity. Place the fan close to the stack and do not fill them so full that the air cannot pass freely all around them.

The big advantage of the fan method is that the food keeps cool all the time, thus tending to retain the color and prevent spoilage.

Your Local Newspaper.

Your local newspaper is in no sense a special child of charity. It earns every dollar it receives and is second to no enterprise in contributing to the upbuilding and betterment of the town and community. Its patrons reap far more benefits from its pages than its publisher and in calling for the support of the community, it asks no more than what in all fairness belongs to it. Patronize your home paper as you would any other enterprise, as a matter of business, because it directly or indirectly helps you, and not as a matter of charity.—C. E. Miller in Apache (Okla.) Review.

An Appetizer.

The French are planning a great sham fight for the Sammies. We are led to believe that the Sammies will get all the real fighting they want soon. This is probably only an appetizer.—The Baker Herald.

"Reasonable Speed."

The laws allow "reasonable speed" in driving an automobile, and reasonable speed is usually enough to get ahead of all the other machines.—Evening Tribune, Pendleton.

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Neatness has a lot to do with the effect of the summer costume. And these corsets help a great deal towards obtaining the right result.



Summerville News

Summerville, Ore., Aug. 14.—(Special)—Haying and threshing is the order of the day. Haying is still under way, and binding just fairly started. There is some fall wheat yielding 40 bushels per acre.

Rev. and Mrs. W. A. Winters were guests at the parsonage last Sunday and Sunday night. As he always is, Rev. Winters was very interesting in his sermon. Rev. Archer's work was highly commended by him.

Preaching here next Sunday evening by our pastor.

Miss Mabel Hug, assistant telephone operator, was taken to the hospital last Saturday evening and a few hours after was operated on for appendicitis. It is reported that she is getting along nicely.

There were many huckleberries out last Sunday some returning with glowing accounts, while others came discouraged. Consider yourself fortunate just to get to go to the mountains where nature reigns in all its grandeur and majesty.

J. M. Choate, who particularly detests old looking buildings and broken walks, has put in a new walk in front of his store. Much fruit shipped from the Cove came here. Raspberries predominated. Loganberries were also quite plentiful, also apricots.

A large load of peaches was brought across the mountains by Frank Ott and they were certainly delicious.

Fire Warden Williamson was in town on the 13th inst.

Clydie Ott, little two-year-old son of Mr. and Mrs. Frank Ott, broke his collar bone the other day by falling out of a swing. Dr. Gilmore, of Imbler, was called and the child is now getting along nicely.

Savoy Hotel Arrivals.

V. Anderson, La Grande; L. W. Dixon; G. W. Jorris, Enterprise; Mrs. W. J. Anderson, Mrs. Thos. Hutchison, Cambridge, Ida.; Mrs. W. H. Meech, Gold Butte, Mont.; J. R. Beddis, Weiser; D. M. Conklin, F. E. Conklin; Arthur Cantrel, Dixon, Mont.; D. B. Howard, N. Toole; David G. Glass, Pendleton; R. F. Walls, Patterson, N. J.; J. A. Lankford, Frank Willman, Elgin; W. L. McGeorge, Eugene; C. G. Burt and wife, Salem; Amons L. Burt, Cambridge, Ida.; W. W. Poague and wife; Mrs. C. M. Gleen, Durkee; C. E. Nelson, Vincent; Virgil Miller, Pendleton; W. Bridwell, Emmett, Ida.; Clarence L. Booth and wife, Mrs. W. W. Thompson, Enterprise; Isis Belereus, Wallowa; A. F. Talcott, Caldwell; Glenn Graham, Clay Graham, Wm. Miller, Elgin;

Foley Hotel Arrivals

J. V. Burke, La Grande; Victor Moon, Spokane; H. C. Seymour and wife, A. Grace Johnson, O. A. C., Corvallis; H. D. Copeland and son, Walla Walla; Thos. Duncan, R. L. Call, Portland; Charles B. Elder, California; Harold Christensen, New York; Ralf Harper, W. C. Witherspoon, Portland; G. A. Sandberg, Chicago; John McCarty, Enterprise; W. Nuce, M. Levinson, Portland; H. W. Laughlin, North Powder; Walter S. Martin, San Francisco; Wm. McKenzie, Portland; Peter McIntire; G. K. Fargo, Portland; Mr. and Mrs. R. L. Wright, Baker.

R. L. Beath killed a rattlesnake the other day on Fox Hill below the sawmill. It was 4 1/2 feet long and a "vicious brute". Mr. Beath presented the rattles to The Observer.

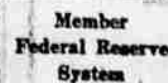
Miss Anna Jane MacMillan accompanied Miss Miriam Smith to the mountains yesterday on horse back.

Supporting the Government

This is a time for every citizen to support the United States Government and many are doing so at considerable cost or sacrifice to themselves.

We have joined the Federal Reserve Banking System established by the Government to give greater financial stability and strength to the member banks and protection to their depositors.

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La Grande National Bank

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