

WEST VICTOR IN ELK DRILL

CHICAGO, July 15 (AP)—Bakerville, Cal., won the drill contest of the Elk lodge, Buffalo, N. Y., was second; Jackson, Mich., third and Oakland, Cal., fourth. The contest was held yesterday.

The white and purple banners of an antlered army were unfurled today by the legions of the Benevolent and Protective Order of Elks, for the parade which terminates the formal program of their annual reunion.

Hands from a hundred cities, drill teams bedecked in gorgeous trappings, drum corps led by dapper high-capped majors and scores of sumptuous floats drew up for the parade along the lines of march, interspersed by groups of marching members of the order, vying for prizes offered to the largest delegation in line, the best drilled group and most dainty marchers, and other outstanding contingents.

The dedicatory ceremonies and today's parade were the two principal events of the grand lodge reunion, and the more than 200,000 Elks and their kin who convention officials estimated are here, will start homeward tonight. The reunion will continue tomorrow and Saturday but without a formal program.

NO MARRIAGE RECORD
SACRAMENTO — John H. Callahan, of Oakland, was married May 24, but outside of a bride has nothing to show for it. He wrote to the county recorder for the marriage certificate but it was never recorded. Justice O'Brien, at the time of the ceremony, went to a physician without signing it, and died shortly thereafter.

The first eclipse of the moon of which we have record took place 721 B. C., March 19. It was observed in Mesopotamia.

ANTI-ADMINISTRATIONITIS



OFFICE CAT

Secretary Hoover says there are now 500 stations broadcasting and that 250 more want to start. We had them all on our set the other night—all at once.

"Duty calls a man to church on Sundays, and pleasure urges him to go fishing," says a Vermont paper.

And Monday morning he shows up all sunburned.

Many a sixteen-year-old boy is sitting up late at night trying to teach Ma and Pa the Charleston.

"Doctor, don't you find it inconvenient to travel way out here in the country to see me?"

"Oh, no; I have another patient near here, so I kill two birds with one stone."

IN JAIL
He sang in the sylvan park. In the dark hours of morning he sang. Like the thrill of a lark his voice in a clear tremolo rang. Of course he was pinched, and thrown in jail. And held in a dungeon dark. For the judge merely said, when told his tale, "You may be a lark in the park in the dark. But you're here just a jailbird in jail."

There are people who never care for music except when they can play first fiddle.

In many homes no radio is needed. Either the husband or wife is in the air most of the time.

Freddie Jones, in company with his father, who was a widower, was visiting the beautiful young widow, Mrs. Brown. Everything went along nicely until the young hopeful broke in with the question: "Do any of your cows give milk, Mrs. Brown?"

"Why, my dear child, I don't have any cattle," she replied.

"You don't," he answered in surprise. "Why, dad said you had two mighty fine calves."

What we need now is a magazine full of articles showing how fattens men get poor.

"Johnny, go and see if the chickens are all ready. It's about time to ring up the curtain."

"They are all ready, sir; every girl's undressed."

The governor of Michigan wants to serve the balance of the prison sentence of the former governor of Indiana. What's the matter with Michigan, haven't they got any good jails up there?

Once we called them poets. Now they are known as go-getters.

MONTENEGRO LIFE IS SLOW

CETTINJE, Montenegro, July 15. (AP)—While all the other capitals of Europe have been growing at a rapid pace, Cetinje, once the stronghold of King Nicholas' picturesque Montenegrin kingdom, has slumbered in an atmosphere of medievalism and Oriental self-complacency.

Situated in the heart of the "Black Mountain" district, the natives live the same precarious, monotonous lives they did centuries ago when they fled from the Turks.

Scene of "The Merry Widow." But the "littlest of Europe's capitals" still retains all that color, romance, animation and oriental fascination which gave Franz Lehár, the Austrian composer, his inspiration for writing "The Merry Widow." The spot where he wrote that lively operetta is still pointed out to visitors. The great oak tree under which the redoubtable King Nicholas carried on the affairs of state and collected tribute from his subjects still stands, the object of intense curiosity by all tourists.

The inclusion of Montenegro in the kingdom of the Serbs, Croats and Slovenes while conferring many benefits on the hardy mountaineers, has changed the outward aspects of Cetinje but little. In a country which is made up largely of rock and barren soil, life is given only to the sure, the strong and the swift. In many cases the Montenegrin pitches his modest stone hut high up among the crags where the eagle makes its nest.

Women Do the Work.
One American visitor characterized Montenegro as a "land of tombstones." Left to itself, the country would starve, for such small arable land areas as exist produce only about one-third the population's food requirements.

The rest must come from the outside.

Yet in this primitive, poverty-ridden land, women do all the work. It is an adage as old as the country itself that "man is the warrior, and woman the worker." Man's sole duty is to defend the home and his family's honor with firearms. The women ago premar-

turally under the ceaseless burden of work, and few of them live beyond fifty.

HAIR: MISS MARRE
CHICAGO — Miss Joan Marre, a Chicago blonde, is the city's latest beauty of note. Also the queen of the Elks' reunion, having won a contest.

RED HEADED BEAUTY
NEW YORK — The fairest red head in West Virginia, Miss Eva Phipps, of Smithfield, has no stage ambitions; she says she has more sense. She's a school teacher and has just won a beauty contest which entitled her to a free trip to New York and the Philadelphia exposition.

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How I fry POTATOES 15 different ways

First, the selection of your fat is very, very important, and it must be properly used. The old saying, "Wait for the fat to smoke before you put the food in" is out of date. Until I found Crisco (which fries to perfection without smoking) I used lard, smoking up the whole house as well as my hair and clothes, every time I fried anything.

French Fried · Julienne · Saratoga Chip · Waffle · French Fried Sweets

For French Fried, cut in strips about one-half inch square, and for Julienne (or Strings), in match-like strips. For Saratoga use smaller potatoes sliced as thin as possible. But for Waffle Potatoes we need a cutter, which can be bought cheaply in any department store. This will also cut Julienne.

To fry any of these, first be sure they are dried in a towel. Put in a medium-sized kettle about 2 to 2½ lbs. of Crisco. It can be used over and over, so this will last for many fryings. Heat slowly and when it will brown a piece of bread in 20 seconds it is hot enough to fry the potatoes (395° F. if you use a thermometer). There are kettles with a basket especially made for deep fat frying, but you can use an ordinary sauce pan and wire strainer or just skim them out with a skimmer.

Remember, put in only a few potatoes at a time. Cold potatoes of course cool the hot Crisco so it may be necessary to increase the heat until the Crisco is as hot as when you put them in. As you watch them fry, notice there is no smoke.

When they are well browned (in about 4½ minutes) test with a toothpick to be sure they are done, then drain on soft paper, sprinkle with salt and serve.

Notice how wonderful they are, all the real potato flavor, undisguised by any flavor of fat. Notice, too, the potatoes are not greasy or fat-soaked. Crisco, when properly used, fries anything without soaking in. This makes it most economical, as so little is used up. No matter what you have fried with Crisco, simply strain it back into the can and it is ready for the next fry. And of course Crisco never carries the flavor of one food to another.

Sweet potatoes, raw or cold boiled, may be French Fried the same way.

Franconia Potatoes · Sweet Potato Puffs

For Franconia Potatoes, to serve with roasts, I use the tiniest potatoes. Instead of browning them in the oven, I cook them more easily and quickly in the deep kettle. Crisco



deep-frying browns them evenly. Often I dress them up by rolling in beaten eggs and bread crumbs. This makes delicious, brown, crispy balls, not a bit greasy when fried in Crisco.

Sweet Potato Puffs are delicious, too. Take four medium-sized potatoes, boil, peel and put through ricer. Add one well beaten egg, ½ teaspoon salt, dash of pepper, mix and cool. Then drop teaspoonfuls into grated fresh bread crumbs. Fry as you do French Fried Potatoes. Crisco browns them almost instantly, without soaking into the soft mixture or changing the flavor.

Cottage Fried · Carmel Sweets · Potato Cakes

These three are simply left-over boiled potatoes.

Cottage Fried we brown on both sides in frying pan. Carmel Sweets we fry the same way, except that we sprinkle them generously on both sides with granulated sugar while they are frying.

Lyonnais · Hashed Brown · Pittsburgh · Sauté · O'Brien

Five other ways to use up cold boiled potatoes. For Lyonnais, slice thin, add as much sliced onion as you like, a little chopped parsley, and fry all together, tossing with a fork until they are a nice brown. For Hashed Brown, chop and brown in the frying pan. Stir occasionally until partly brown all through. Then let them brown over the bottom, double over like an omelet, and serve on the platter in omelet shape, a lovely golden brown. For Pittsburgh, add chopped green pepper to the chopped potatoes and cook the same way. For Sauté, dice them and brown in the frying pan. For O'Brien, add to diced potatoes, chopped raw bacon, onion and pimientos, and fry in the same way.

An Astonishing Blindfold Test

SEE if this doesn't give you the greatest surprise of your whole cooking experience!

Put a little Crisco on the tip of one spoon. On the tip of another place a little of the fat you are now using; have someone blindfold you, and give you first one, then the other fat to taste.

Now, did you ever imagine there could be such a striking difference in the taste of raw cooking fats? Think what a difference Crisco's sweetness and freshness will make in your own cakes, pies, biscuits and fried foods.

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