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(Incorporated)
An Independent Newspaper

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THE CALL FOR COURAGE—Fear not them which kill the body, but are not able to kill the soul; but rather fear him which is able to destroy both body and soul in hell.—Matthew 10:28.

LAUNCH TWO NEW CRUISERS SEPT. 7

(Continued from Page 1)

000 miles at 15 knots an hour without refueling.

"How far will those new guns shoot?"

For answer Uncle Sam chuckles at couple of significant "Har, har, har's" and looks mighty well satisfied.

He knows that one step more and his new sea tigers would be "capital ships" instead of battle cruisers. In fact two of them, the Salt Lake City and the Pensacola, mount ten 8-inch guns instead of nine and the main batteries on all of them are operated from turrets that offer every convenience of elevation and rapid operation.

With only two stacks for the oil burners and stripped of all except essential rigging, they radiate an atmosphere of crushing efficiency.

Far Superior

They are far superior to the ten 7,500-ton cruisers of the Omaha type now afloat. These have a cruising radius of 10,000 miles, have only 4-inch guns and 3-inch anti-aircraft guns.

Only six of the 22 old-type cruisers built between 1899 and 1905, are in use and they are not combatant ships now. By June, 1929, Uncle Sam will have 18 cruisers. Two more will be down under the 1929 anti-aircraft program are being constructed in private yards at Camden, N. J., and Quincy, Mass.

By order of President Hoover the construction of three more has been stopped.

The program called for 15, five to be built each year for three years.

BORDER FIGHTS IN MANCHURIA TODAY

(Continued from Page 1)

White guard details on the frontier, C. T. Wang, Chinese foreign minister, said at Nanking that if 60,000 troops already ordered to Manchuria were insufficient, other thousands would be sent.

Airplane Pilot Victim of Crash

LONG BEACH, Cal., Aug. 20 (AP)—John Owen, 29, pilot of an airplane, was killed and his passenger, Vaughn McNulty, 19, of Long Beach was hurt slightly in the crash of the ship here today.

Police were told Owen was flying low to escape a fog when the craft went into a tail spin. Owen was a pilot for an aviation school here at which McNulty was studying.

SEATTLE, Wash., Aug. 20 (AP)—One passenger was fatally injured and the pilot and another passenger were critically hurt here last night when a biplane operated by the Rainier Aeronautical Corporation went into a nose spin and landed in a mud flat at the edge of Puget Sound.

Chester Minner, 36, died in a hospital shortly after midnight from a skull fracture and possible broken back.

In June, 1,178 airplanes arrived at and left Le Bourget field, Paris. They carried 5,795 passengers.

A SIMILAR COAT SALE IS NOW IN PROGRESS AT FALK STORES IN BOISE, CALDWELL, NAMPA, LA GRANDE

FALK'S LA GRANDE STORE

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Tomorrow Begins an Annual Event!

Our August Sale of

50 Smart Fur-Trimmed COATS

\$58

Values from \$69.50 to \$95



The proposal to prohibit cigarettes in Oregon will be followed by laws as to how you shall tie your tie or wear your garters, says the Bend Bulletin. The latter restrictions wouldn't worry college youths because they don't wear 'em—but cigarettes—!

A writer in the Salem Capital Journal comments on the traffic congestion on the Boston Post road out of New York, the crowded golf links in Chicago, and implies thanks to fortune that there are only a million people in Oregon so that recreational facilities are reasonably adequate. Well, the Boston Post road is, we admit, just one long line of creeping cars on Saturday afternoon, but we have seen traffic just about as irritating between Seattle and Everett on a Sunday afternoon in summer. It's a common practice for golfers to reach the Jackson Park course in Chicago at four in the morning and be held up by the crowd until six, but a former La Grande man went to a municipal course in Portland on Sunday recently and found sixteen foursomes signed up ahead of his quartet. It's not unusual for a million people to be on one beach at Coney Island, yet we see some heavily populated swimming pools out in this neck of the woods. Crowded highways, golf courses, beaches are due not so much to a dense population as to a growing fad for recreation. The crowds aren't so bad in Oregon but many people are willing to admit they are bad enough.

WET WASHINGTON

Mable Walker Willebrandt has a lot of things to say about prohibition enforcement in this country. And she says them. Incidentally she has a pet pick against the senators and representatives in Washington who vote dry and drink wet. Which means, no doubt, the national legislators, who try to represent their respective states and districts on the floor of congress and do as they damned please in their private affairs.

There is no doubt about Mrs. Willebrandt being sound in her opinion. If there is anything to discourage law observance and to encourage law violation, it is the knowledge or belief that the men who are responsible for the law disregard it when it suits their convenience. Not that all senators and representatives in Washington are guilty of that. They are not. But enough of them are guilty to have a demoralizing effect. There's no question about that.

Many private citizens do the exact thing of which these congressmen are guilty. They vote dry and, if they so please and can find the money to indulge their pleasure, drink wet. They belong to the great herds of American citizens who believe a law is good because it regulates the other fellow.

Yet congressmen are not quite the same as private citizens. They publicly swear to obey the law and uphold the constitution. They publicly pose as reformers and regulators—and are forced to do so by the very nature of their positions—and they owe some consideration in their private life to that fact. Actually they have no private life. They give up private life when they take congressional jobs. And giving it up, they should also give up the hypocritical private privilege of acting one way in public and another behind closed doors.

Drinking congressmen aren't bothered by that point of view, in most cases. They make no bones about their violation of the prohibition law when among friends. We heard one middle western senator boast of his whiskey having been "taken right off the boat" personally in Baltimore. They all tell you how wet Washington is—and half of them know by personal experience.

As long as this condition continues to exist—or as long as the average thirsty American citizen and enterprising American bootlegger thinks it exists—adequate enforcement is going to be difficult. When congressmen back their dry votes with dry actions, the general situation can be more rapidly improved.



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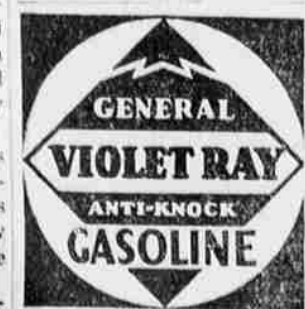
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Tweeds are of first importance—and llamas, camelshair, ombre tweeds, Juilliard broadcloth, Valma and Velvolane—fabrics as rich and soft as their names—\$58.

NEW COLORS!

First of all, deep marine blues—then wine reds, forest greens, golden tans, autumn browns. And smarter than ever, navy and black. All these—and more—you'll find in these coats at \$58.

OPEN COOKING SCHOOL AT UNION TODAY

(Continued from Page 1)

school auditorium in La Grande with a complete menu demonstrated each afternoon. Many women from Union and Elgin expect to come to La Grande for those sessions as well as their own. Attendance prices will be given each day. The menu and recipes for today's and tomorrow's dinner follow:

- AUGUST 20—TUESDAY (UNION) and AUGUST 21—WEDNESDAY (ELGIN)**
- Dinner
- Yellow and Green Stuffed Hamburg Roll
 - Baked Potatoes
 - Mint glazed carrots
 - An Green Squash in Peppers
 - Brussels Sprouts Buttered
 - Orange Puffs
 - Frozen Pear Salad in Gingerale
 - Lemon Pudding
 - Frozen whipped cream
 - Tea

- Other Recipes—**
- Blanquette of veal
 - Roasted Salmon
 - Ham loaf
 - Lemon cheese pie
 - Fresh peach pie
 - Rhubarb Pie
 - Pudding sauce
 - Chocolate steam pudding
 - Peanut butter salad dressing
 - Apple Whip

- Stuff Hamburg Roll—**
- 2 lbs. round steak ground
 - 1 green pepper
 - 1 onion
 - Salt, pepper
 - Sage
 - 2 c. bread crumbs
 - 1 egg
 - 1/2 c. celery
 - 1/2 c. onion
 - Baron
 - 1/2 c. melted fat
- Mix ground steak, green pepper ground, onion ground and salt and pepper. Let stand 1/2 hr. Mix 1 c.

- browned bread crumbs with 1 c. cold water. Don't stir. Let stand 1/2 hour. Combine with meat and 1 egg white. Work well. Make a dressing of two c. bread crumbs, 2 c. cold water, 1/2 c. celery cut, 1/2 c. ground onion, 1/2 c. melted fat, sage. Put out steak in rectangles 1/2 inch thick. Spread the dressing over half the rectangle. Roll rest of meat over dressing. Put into dripping pan. Put bits of bacon and butter on top. Bake 1 hr. at 350 degrees. Baste with 1 c. water and 2 tsp. fat to keep moist.

- Mint Glazed Carrots—**
- 4 c. sliced carrots
 - 1/2 c. butter
 - 1/2 c. sugar
 - 1 tsp. mint sauce
- Cook carrots in small amount of boiling salted water 15 minutes and drain. Put into sauce pan with butter and sugar. Cook slowly until soft and glazed. Add mint sauce.

- An Green Squash in Peppers—**
- 2 c. mashed squash
 - 2 tsp. melted butter
 - 2 eggs
 - 1-2 cup American cheese
 - Buttered crumbs
 - 6 green peppers
- To the squash add melted butter and seasoning. Add beaten eggs and mix thoroughly. Mix have to add cream if squash is dry. Pare, broil 6 green peppers that have been thoroughly cleaned of seeds and the stem end cut off. One should select fat, perfect peppers of uniform size. Put the prepared squash in the partially cooked peppers. Set into a buttered baking dish. Sprinkle the top of each pepper with grated cheese and a thin layer of very fine buttered crumbs. Bake at 350 degrees (moderately hot) oven 15 minutes or until cheese is melted and crumbs browned.

- Orange Roll—**
- 1 yeast cake
 - 1/2 c. luke warm water
 - 2 1/2 c. shortening
 - 2-3 c. sugar
 - 1 tsp. salt
- Grated rind of two oranges

- 1 c. mashed potatoes
- 1/2 c. milk
- 1/2 c. orange juice
- 2 eggs
- Flour
- 1/2 c. sugar
- Squid milk. Add shortening, mashed potatoes, sugar, salt, eggs, yeast and flour. Mix well. Put into refrigerator till ready to use. Roll out. Spread with mixture of orange juice, grated rind and 1/2 cup sugar. Roll up. Cut into inch slices. Let rise in muffin pan. Bake.

- Frozen Pear Salad in Gingerale—**
- 1 can pears
 - 1 bottle gingerale
 - Pepper of orange
 - Bean syrup from 1 can of pears. Put pears in refrigerator pan. Add to pear syrup an equal amount of gingerale. Pour over the pears and leave 2 to 3 hours or until almost solid. Serve in lettuce nest with chopped, preserved ginger and maximum dressing.

- Lemon Pudding—**
- 2 egg yolks
 - 1 c. sugar
 - 1 lemon
 - 3 tbsp. flour
 - 1 c. sweet milk
 - 2 egg whites
 - Pinch salt
- Beat egg yolks. Add sugar, flour, lemon juice and grated rind. Mix well. Add sweetened milk. Put in stiffly beaten egg whites. Bake in a Pyrex dish in a pan of hot water for 45 minutes at 250 degrees. Chill. Serve with whipped cream or frozen whipped cream.

- Blanquette of Veal with Mushroom Sauce—**
- 1-2 lb. veal steak 1 inch thick
 - 1-2 c. flour
 - 1 tsp. vinegar
 - 1-2 tsp. salt
 - 1-3 tsp. pepper
 - Tarson drippings
- Trim the veal in flour, salt and pepper. Sear on both sides in a hot pan in butter drippings. Add the vinegar and little water. Cover and place in oven to bake 1 hour at 375 degrees. Serve with a mushroom sauce if desired.
- Jellied Salmon Mold—**
- 1 1/2 c. sugar and 1-4 c. water until it spins a thread. Add 12 marshmallows cut fine. Pour over 1 stiffly beaten egg white. Beat until stiff. Pour over peaches sliced in a cooked pie shell.

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