

FINISH HARVEST IN FEW DISTRICTS

U. S. Summary of Crop and Weather Conditions in Oregon is Given.

PORTLAND, Ore., Aug. 21 (AP)—The United States department of agriculture weather bureau here today, in a summary of weather and crop conditions in Oregon for the week ending August 18, indicated that harvest is complete over considerable areas and is advancing rapidly elsewhere.

The summary follows: Cereals: Irrigated corn is doing well, and the same is true of some unirrigated fields that have been well cultivated, but most irrigated corn is badly in need of rain. Fruit: Picking of huckleberries is in progress in the Rogue river valley, and will begin in the Willamette valley in about a week. Peaches are approaching maturity, and picking will begin in the warmer districts this week. Peaches are coming into markets in small quantities.

Meadows, pastures, and ranges having is generally excellent, except for the later cuttings of alfalfa, and in the Willamette valley falling has been mostly done. Alfalfa is doing well where there is sufficient water. Domestic pastures continue dry, and the higher ranges are showing the effect of continued drought. Live stock: Drying up of pastures and ranges is showing its effect on livestock, but no serious losses are reported. Miscellaneous: Melons and tomatoes are being marketed in larger quantities. Late potatoes and mat-dropped rain. Early hops are being picked.

BATTLE RAGES NEAR MANCHULI; RUSSIANS RETIRE

(Continued from Page 1) from Harbin today stated a Russian merchant on the Sumatra river near Fuchinchow, fired upon a Chinese postal bureau and captured five postal employees and the boat's mail. Minor engagements were reported today from Mullinsen and Hsinghai in the neighborhood of Lake Hanko, while it was said severe fighting took place near Chalanor Day, Aug. 18 and Aug. 19. Railway traffic at the eastern end of the Chinese Eastern railway has been crippled by attempts to blow up trains.

SCHOOL FOR ELGIN WOMEN HELD TODAY

(Continued from Page 1) that make them fearful of facing anything a bit fancy and show them simple ways to do extraordinary things. Briefly, it is by a systematic scheduling of her time, and careful selection of her means so that her various items may be prepared at different times that she solves her problems. At the close of school yesterday attendance prizes were given away. The first drawing, the electric fan, given by the Eastern Oregon Light & Power company, was presented to Mrs. Ella Holly, of Union. Miss Grace Halling, of Union, won the six month subscription to the Observer on the second drawing. Sixty-five pound sacks of flour from the Union Flour Milling company, went to Mrs. Viola Barber, Mrs. Effie Rosewall, Mrs.

Looks Like New, Doesn't It? A good dry cleaner can work wonders with that old suit of yours. Stop and think for a moment just how many old suits you've got tucked away in the clothes closet. All they need is dry cleaning and pressing to make them smart and good for many, many months of serviceable wear.

Dry Cleaning Dept. Standard Laundry Co. Phone Main 56

J. W. Hutchinson and Mrs. Walter Cook on the next four drawings. Mrs. Edward Miller and Mrs. Mark Crouser received three pound balls of Snowdrift, Mrs. Fred Taylor was drawn for a two pound can of Schilling's coffee, and Mrs. Louisa Burwell and Mrs. C. L. Griggs won cans of Wesson Oil. Other Schilling products won follow: Mrs. Murray Jensen and Mrs. Roy Conklin, baking powder; Mrs. D. H. Crouser, celery salt; Thelma van Houten, mustard; Mrs. Edith Wright, soy, mustard; Mrs. Paul Steiner, white pepper; Viola Cohen, vanilla.

Bessie Leslie salt went to Mrs. H. C. Rees, Marie Nelson, and Mrs. Tom Baird. Don't give your husband a tough chicken and a poor carving knife and expect him to serve a dinner," Mrs. McLean counseled. "Help him a little before dinner, with explanations—tell him how you know he can do it, and he'll get along beautifully."

Color Scheme Important. Emphasizing, as she has in previous years the importance of a color scheme she declared that even a child likes to have a table pretty, and that an artistic table will have its part in giving a child an underlying good taste for color harmony and beauty. "But, remember, things must taste good first. Then, if you can make them pretty, that's fine, but there is nothing worse than fancy food that does not taste good," the former associate dean at Iowa said.

While she stressed economy in buying she urged mothers not to be economical when it comes to buying milk and cream, eggs, butter and oranges for their children. "If you economize here you'll spend it later on doctor bills," she warned.

The table cover came in for discussion—and its keynote was "use only what you need." "If you are not serving anything that requires a knife, don't put one on," she advised.

Good tools in the kitchen are as essential to the housewife as good tools to the carpenter and the mechanic, she told her Union audience, urging that they have satisfactory, carefully chosen equipment.

An interesting stuffed pepper, a lambing meat loaf, that was economical yet appetizing, orange rolls that can be made the night before, a different, yet simple, way of preparing vegetables, a quite intriguing, and again, simple, pear salad—these were among the foods that were prepared while Mrs. McLean talked.

This afternoon the same dinner is being given at Elgin. Equipment was transferred from the Union club house last night. Immediately after this afternoon's session preparations will begin for the two La Grande days at the high school auditorium.

Thursday's menu and recipes follow: AUGUST 22—THURSDAY A Luncheon Party (Pink and Green) Shrimp Canape Bell-Bites Chicken Loaf New Potatoes in Parsley, Butter

Onions stuffed with Mushrooms and Peas Cranberry Frappe Finger Rolls Given Grape Preserves Watermelon-Cucumber Salad Rolled Swedish Cheese Wafers Princess Charlotte Pudding—Strawberry Sauce Coffee Nuts

Other Recipes—Parisian Dinner Pineapple Chicken Cucumber Dressing French Tomatoes Orange Sauce Marshmallow Frosting Potato Wafers Shrimp Canape Toasted Circle of Bread Stuffed Tomatoes Cottage Cheese Green Pepper Shrimp and Mayonnaise Olive

Chicken Loaf—3 pounds chicken, 1-1/2 c. dry bread crumbs, 1-1/2 c. chicken broth, Pour warm broth over crumbs. Let stand 1-2 hr. Cut cooked chicken in small pieces.

1 c. celery, chopped, 1-1/2 c. milk, 2 eggs beaten separately, Salt—white pepper, Combine crumbs, chicken, celery, seasoning, milk and egg yolks. Fold in beaten egg whites. Steam in greased mold 1 hr. Let brown 10 minutes. Serves 12.

Cranberry Frappe—1 c. cranberry pulp and juice, 1/2 c. sugar, 1/2 c. corn syrup, 1 c. water, Boil 2 minutes. Cool and add 1/2 c. cranberry pulp and juice, 1/2 c. sugar, 1/2 c. corn syrup, 1 c. water. Strain into refrigerator pan. When partially frozen stir well. Stir well every half hour until frozen. It will be ready to serve in two hours.

Finger Rolls—1 c. mashed potatoes, 1 c. potato water, 1-2 c. sugar, 2 eggs, 1 yeast cake, 1-2 c. butter, 1 tsp. salt, Flour, Make a batter of the potatoes, potato water, sugar and flour. Beat very well. Let rise 2 hours. Beat the eggs. Beat into the batter eggs, melted butter, salt and four to make a soft dough. Knead well. Let double bulk. Roll out to 1-2 inch. Cut in finger sticks 1-2x3 in. Roll in melted butter. Put close together in a baking pan. Let rise together in a baking pan. Let rise. Bake at 350 degrees for 15 minutes.

Water Melon-Cucumber Salad—Cut a deep plug out of a water melon. Slowly pour in a bottle of gingerale. Return plug and chill melon thoroughly. When ready to serve, cut in half. Cut into balls with French vegetable cutter. Chop cucumber in ice water. Cut into small cubes. Combine water-melon balls and cucumber cubes on bed of lettuce. Garnish with a French dressing made of orange and lemon juice in place of vinegar. Sprinkle with chopped pistachio nuts. Chill in ice box until

ready to serve. Rolled Swedish Cheese Wafers—Spread a Swedish Wafer. Spread lightly with cream cheese to which a little Roquefort cheese is added. Roll the wafer at once and let crisp in rolled form. Princess Charlotte Pudding—1 pt. milk, 1-2 c. sugar, 1-2 tsp. cornstarch, 2 egg yolks, 1-2 c. freshly roasted almonds, 1 envelope gelatine, 1/2 c. powdered sugar, Beat egg yolks with sugar and cornstarch. Add scalded milk. Cook in a cream in a double boiler. Add gelatine soaked in 1-2 c. cold water and dissolved over fire. Beat well. When cold add finely chopped almonds, salt and 1 tsp. vanilla. When beginning to set stir in cold powdered sugar and whipped cream. Turn into small molds. Serves 12. Chill 2 to 4 hours. Fruit Sauce—1-2 cup butter, 1 c. powdered sugar, 1 egg white, 1 c. fresh or canned fruit, Cream butter. Add sugar gradually. Add egg white beaten stiff. Beat well. Add slowly mashed fruit. Beat until creamy. Parisian Dinner for 10—3 big stalks celery, 3 lbs. oysters, 1-2 lb. liver, 2 the pork shoulder, 1 c. mushrooms, 1 can lima beans, 1 can tomatoes, 1-2 pound spaghetti, Cut up celery and onions. Fry in a heavy iron kettle or pan with 1-2 cup lard. Cover tightly. Don't burn—just cook to look transparent. Cut up the pork in small pieces. Fry in 1-2 c. lard until well browned. Cook 1-2 hour or until well done. Roll spaghetti in 3 lbs. of salted water 20 minutes. Drain. Add to cooked spaghetti the celery, onions, pork and mushrooms, tomatoes and lima beans with their liquids. Season well with salt and pepper. Simmer 1-2 hour. May thin with spaghetti water and serve on toast. Or serve in the thicker form. Pineapple Chicken—1 young chicken, 1 tsp. Worcestershire sauce, 1 can preserved pineapple, Cut off flesh from chicken. Slice in servings. Season and fry in the lard until brown and tender. About 25 minutes. Add sauce and dried pineapple. Cook slowly 15 minutes. Remove pineapple and

chicken to hot platter. Thicken gravy with 1 tsp. cornstarch. Pour over the chicken. Serve with steamed rice. Cucumber Dressing—1-1/4 c. thick sour cream, 1 tsp. onion chopped, 1 tsp. oilseed chopped, 1-2 c. cucumber sliced thin. Salt, pepper. Pour over sliced tomatoes or hard cooked eggs on lettuce. Frozen Tomatoes—Mash 1 qt. can of tomatoes. Remove hard portions. Add salt, pepper, 1-4 c. chopped onion, 1-4 c. chopped celery. Pour into refrigerator. Freeze. Orange Sauce for Angel Cake—1 egg yolk, 1 c. sugar, 1 c. orange juice, 1 orange rind, Cook in double boiler till thick. Cool. Fold in 1 pint whipped cream. Orange Cream Sauce for Cake—1 c. orange juice, 1-2 c. lemon juice, 1-2 c. sugar, 1-2 c. canned milk, 2 tbsp. cornstarch, 1-4 tsp. grated orange rind, Pinch salt. Boil fruit juice and sugar. Mix cornstarch in 1-4 c. cold water. Cook all till thick and clear. Add orange rind and salt. Beat. Chill. Whip the canned milk according to special directions. Fold into orange mixture. Marshmallow Frosting—1-1/2 c. sugar, 2 egg whites, Pinch salt, 4 tsp. cold water, 1-1/2 tsp. baking powder. Mix well in top of double boiler. Cook. Beat until mounds within inch

of top—or until it peaks when dropped from a spoon. Add 1 tsp. vanilla and 12 marshmallows cut fine. Beat till cold. Use on cake, gingerbread or in chocolate jelly roll. Potato Wafers—1 c. washed potatoes, 1 egg, 1 tsp. salt, 2 tsp. cream, 1 tsp. baking powder, Flour, Combine mashed potatoes, heat-

Did you ever attempt to have hubby get up a meal or even wash the dishes? It is Not Worth the Effort

Sad but true. Hundreds of La Grande women have also discovered that it is not worth the effort to fume and fuss baking bread at home. They find that they are able to buy a bread that is baked to their liking—bread that has all the richness and flavor—all the food value of the best home made bread. That bread is—

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There is no substitute for quality—you will find no other bread will please you like Butter Nut is pleasing the majority of people in this vicinity.

At The Cooking School Mrs. McLean will show you many new recipes at The Observer Cooking School. Not only that—but she will show the setting of a complete meal and naturally will include bread on the menu. And the Bread— BUTTER-NUT Of Course

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More people have purchased New Buicks during the past two weeks than in any similar period of any previous year

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The total demand during these two weeks is from three to five times as great as that for any other automobile priced above \$1200. Popularity so overwhelming carries an unmistakable message to every prospective motor car buyer: See the new Buick—drive it—compare it—and you'll quickly discover that it's the greatest dollar-for-dollar value in the entire quality field.

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Big Final Mark Downs Last Week

Used exclusively in The Observer cooking school. LESLIE SALT PLAIN OR IODIZED

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