

CLASSIFIED ADS

THE MARKET PLACE OF UNION & WALLOWA COUNTIES

(Count five average words to the line.)

Per line, 1st insertion 10c
 Per line, each added consecutive insertion 7c
 Minimum charge on one order 25c

RATES BY MONTH

3 lines, per month \$2.50
 4 lines, per month \$3.25
 5 lines, per month \$4.00
 6 lines, per month \$4.75
 Each additional line over five charged at 50c per line per month.

FOR SALE

COLORED FRYING and fat hens. Alive or dressed, 1325 V Ave. 7-13-4 tp.

FOR SALE—A good home on Y Ave., nice yard, modern plumbing, 4 rooms—\$950.00; \$150.00 cash; balance on terms. Williamson & Berry. 7-12-2 t.

CAR. GOOD condition for farm, wagon, harness. Will sell drag saw, Ford truck and wood equip. Inq. last house on East X. 7-12-3 tp.

8-RM. HOUSE in North Union, with 1 1/2 acres, shade trees, 50 fruit trees and barn, \$2,000. Terms. Inq. 2016 Cedar St., La Grande. 7-10-3 tp.

8 PT. REFRIGERATED case, A-1 condition. Also soda fountain, Imbler Cash Store. 6-20-1 f.

WOOD PRICES—Green, c. o. d. ordered now. 10" round unsplit, \$4.75 cord; 12" unsplit, \$5.00; 14" unsplit, \$5.25; 16" unsplit, \$5.50; 12" split \$5.25; Smith's Fox Farm. 6-16-1 f.

FOR SALE—Fine, country home, 10 A., mod. improvements, C. E. Gump. 6-23-1 mp.

SCRATCH PAPER for school or home at the Observer. 2 pads for 5c. 9-14-1 t.

FOR RENT

CLEAN, MODERN, furnished Apt., 2011-2nd St. Ph. 223 H. 7-13-2 tp.

MISCELLANEOUS

ASTROLOGER—Mrs. Frederick Holmes, 203 N. Ave. Readings Daily, 4-30-1m.

WE WILL CLEAN UP your ashes, papers, etc. Good service, reasonable prices, G. E. Towery, Ph. 455 W. 4-20-1 f.

WE BUY, SELL OR TRADE. The Dalles Furn. store. A. A. Fidler, mgr. Ph. 685 J. 1-31-1 f.

WANTED

TO BUY binder, Deering or John Deere. P. O. Box 22. 7-12-3 tp.

FURN., HDW., clothes, tires, stoves, old gold. Anything used. D. Zimmerman. 9-15-1 m.

FOR TRADE

FOR TRADE—Man's practically new overcoat, size 42, for wood or what have you. Call Observer. 7-12-3 tp.

Nuts can be "chopped" for nut cookies by placing them in a cloth and rolling them with a rolling pin.

Walker, of Portland, and Mrs. Millie Stitt and his sister-in-law, Mrs. Eunice Busch, the two last named from La Grande.

Goes To Baker—John Shaw, who has been making his home at the C. E. Gump residence in Fruitdale, has gone to Baker, called by the condition of Mrs. Shaw who is critically ill in the St. Elizabeth's hospital.

At Unzicker's—Mr. and Mrs. Charles B. Unzicker, of the Grange Hall neighborhood, have as their guest, Walter Orr, of Milton.

From Boise—Mr. and Mrs. George Gattis were recent guests at the home of Mr. and Mrs. A. V. Fisher in Lower Cove. Mrs. Fisher is a niece of the visitors.

Guest—Mr. and Mrs. Otis Monroe had as their guests at their home in Monroe orchards on the Fourth Mrs. Alma McKenna and son, Francis, Mrs. K. A. Floyd, of La Grande, and the Misses Mary Eliza and Lily Belle Angell, of Baker.

At The Lake—Mr. and Mrs. Harry Funk, of Fruitdale, and his sister, Florence Funk, of Portland, went to Wallowa Lake Thursday where they spent the day.

Has Guest—Mrs. Susan Williamson, of Cove avenue, has had as her guests her sister-in-law, Mrs. James W. McAllister, of Portland, and her friend, Mrs. Jennie Greiner, of the Lone Star neighborhood. Mrs. McAllister left a few days ago for Enterprise to visit her son, Charles and family. She plans to return to La Grande in time for the Semi-Centennial at the conclusion of which she will return to her home in the metropolis. Mrs. Greiner, an old friend of the McAllister family, has concluded her visit and has returned to her home with her son-in-law and daughter, Mr. and Mrs. James Woodell.

Population Increases—The population of Cove has increased by two recently, a baby daughter, named Joyce Lazae, having been born Monday to Mr. and Mrs. Donald Smith, and a son, Raymond Arley, to Mr. and Mrs. Arley Richardson on July 5.

Return Home—Mr. and Mrs. Lomar Westenskow and family have returned to their home at Imbler from a two weeks auto trip to various Utah places.

From Portland—Aunt Lou Payne at the Cove has been having as her guest, Miss Marion Huntley, her niece from Portland, who has also been visiting with other friends and relatives in the cherry town.

To San Francisco—The Misses Bernice and Vadis Slack, formerly of the valley daughters of Mr. and Mrs. B. C. Slack, of near Enterprise, have gone on an auto trip to California, accompanying Miss Elma Hays, who furnished the car. They went by way of Portland and will return via Crater Lake. Bernice, who is employed as operator for the West Coast Phone Co., at Enterprise, is having a short vacation, while the other two, being rural teachers are having their summer recess.

Taken To Imbler—John Conklin, who has been very ill for some time and has been a patient in a La Grande hospital, has been taken to the home of his daughter, Mrs. John McKinnis, near Imbler.

Surprise Visit—From the Enterprise Record-Chief-tain we learn that Dick Busch received a surprise visit Saturday from his mother, Mrs. Al Smith, of San Francisco, Cal., whom he had not seen for more than six years when he completed his enlistment in the navy. He and his wife who is a daughter of Mr. and Mrs. W. B. Day, live in La Grande, but had come here where Mr. Busch is employed for a time. Mrs. Smith was accompanied by her son, Edwin, half-brother of Mr. Busch, and by his aunt, Mrs. Mary

OUT OUR WAY



BORN THIRTY YEARS TOO SOON. J.R. WILLIAMS T.M. REG. U.S. PAT. OFF.

THE NEWFANGLES



Welcome WACKY CO. T.M. REG. U.S. PAT. OFF.

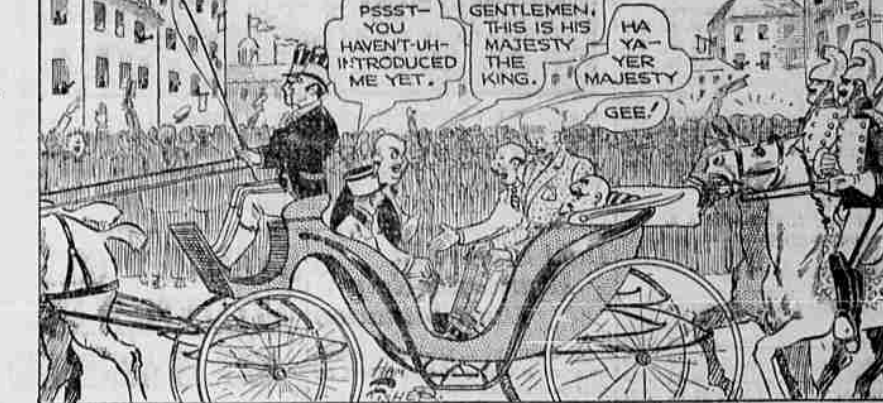
JOE PALOOKA



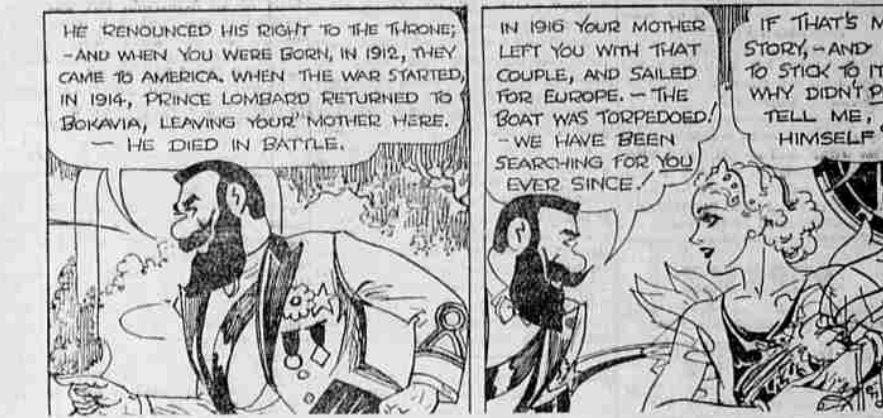
OLLY OF THE MOVIES by Ollendorff



Ready for Anything



Ample Dividends



SCORCHY SMITH



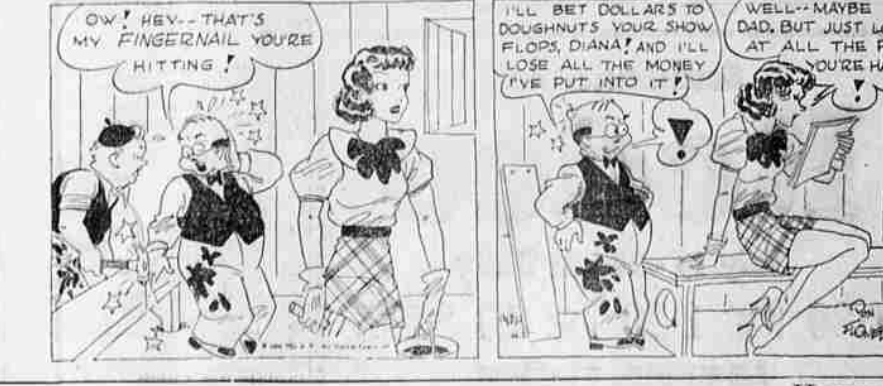
Ready for Anything



DIANA DANE



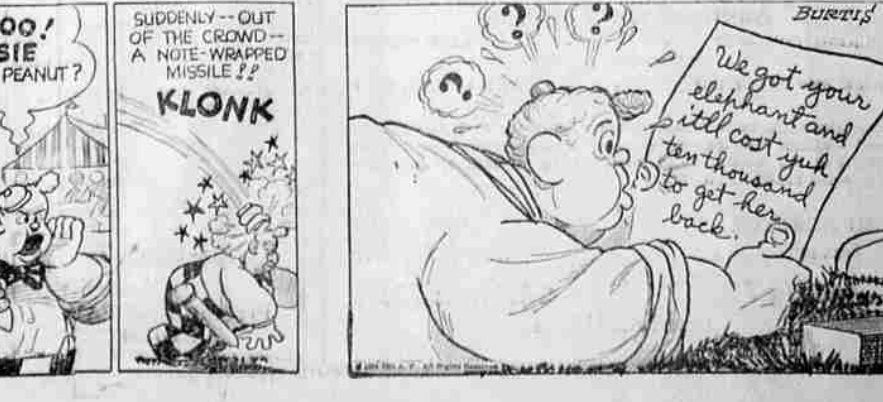
Ample Dividends



THE DILLYS



Horrors!



Over The Valley Personals

Vacation Over—Mr. and Mrs. I. M. Dolan and family, of the Island City, have returned from a week's vacation spent on the South Fork.

Happy Hour Circle—While heavy farm duties kept some of the members of the Happy Hour circle from attending the meeting Wednesday, ten of the women of the Iowa district were present at the home of Mrs. J. E. Hulse for a pleasant afternoon. The time was spent more or less informally with Mrs. Hulse and Mrs. John Speckhart displaying their lovely quilts and after the refreshments there was a style show—but of the wearing apparel of a number of decades ago. Mrs. Speckhart and Mrs. Guileman were guests.

The circle will meet next time at the home of Mrs. Paul Knutze on Wednesday, August 15.

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Apple Sauce

WHAT'S sauce for the goose is sauce for the gander—if the sauce happens to be apple sauce. Men like it so well that you'd think it was Adam instead of Eve who first put apples on the menu. But apple sauce can be the most tempting of dishes or the most insipid. It all depends on the apples used in making it. Strangely enough it's not the roughest, reddest apples that have the fine flavor when cooked.

Canners have an advantage over the housewife. Not only do they know just which apples make the most delicious apple sauce, they grow them to perfection. They plant and cultivate—sometimes apple sauce orchards—that is, orchards in which the whole crop is destined never to go to market but to be made into apple sauce or very near the spot. The right apples always result in the right flavor. Using canned apple sauce saves not only time but uncertainty.

Apple Sauce Recipes

There are many ways of serving apple sauce besides the two most familiar ones; as a sauce with meat or as a dessert with cream and gingerbread. Here's a recipe for an apple sauce pie which doesn't take long to make, and the men of your family will pronounce it superb.

Apple and Cream Cheese Pie: Season the contents of one No. 2 can of apple sauce with a quarter of a teaspoon cloves, and pour into a crust. Dot with one tablespoon butter and bake for ten minutes at a 450 degree oven and for twenty minutes in a 350 degree oven. Cool. Beat three-quarters of a cup cream, add one cream cheese which has been forced through a sieve and a few grains of salt, and pile on the pie, which should be served very cold.

Apple Pie: Beat one cup heavy cream. Add a quarter of a cup confectioner's sugar. Add contents of one No. 2 can apple sauce. Fold in half a cup chopped nuts and half a cup chopped dates. Chill. This serves eight.