THE MORNING OREGONIAN, FRIDAY, OCTOBER 29, 1915.



to a large extent, among those present

Exhibit Fills Large Room.

next Thursday, going to Portland in a special train with the cars decorated with streamers and the visitors wear-ing ribbons in their buttonholes adver-tising the fact that they come from

day

Newberg. The matter of getting up this ex-cursion was taken up by the Com-mercial Club with the idea of only a special car, but the proposition proved so popular that it has been found so popular that it has been found so popular that it has been found necessary to enlarge to the extent of a train of several cars. The train is to leave Newberg at 10 A. M. and re-turning leave Portland at 11 P. M. A reduced rate has been given by the Southern Pacific people and tickets for return will be good for three days.

teners. On all but the needles the bid of Blake, McFall Company, of Portland, was the lowest.

"ATROCITY MUSEUM" OPEN

Russians Accuse Germans With

Photographs and Statistics.

LONDON, Oct. 28 .- A dispatch to Reuter's Telegram Company from Petro-

eras ass: "The German atrocities museum was opened here today. It contains a large number of photographs of mutilated soldiers, whose wounds are alleged to have been caused by explosive buildes, and also tables of statistics of 5000 cases of atrocitics investigated by the special commission of inquiry into Ger-man atrocities, by which the museum was established.

DIVORCED COUPLE REWEDS Jerry E. Bronaugh and May D. Bronaugh Make Up Differences.

Jerry E. Bronaugh, prominent Port-fand attorney, and May D. Bronaugh, between whom there was a divorce some time ago, wore remarried yester-Acome time ago, were remarried yester-day, and have taken up their residence at 335 Hall street. Mr. Bronaugh's resi-dence. Since the divorce Mrs. Bro-maugh had been living at the Tuder spartments. Last night they would not discuss their remarriage beyond admitting that it had taken place.

Juvenile Offerings Prepared at Home Range From Sewing to Small Contrivances and Invention Imitations Made by Boys.

own hands at the Central Library yes-

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All Eatries Made at Home. The display, interesting in every de-tall, is a part of the "back to the home" movement that is now being en-couraged throughout the country by parents and teachers. Nothing in the whole show, it is said, was made out-

There are, moreover, all sorts of elec-trical appliances, satiboats and battle-ships, hoisting cranes, art works, car-pentry, vegetables and garden prod-ucts and a tempting display of cook-ery products, ranging from plain bread to the most delicate cakes and pastry. The exhibit is large and fills one large room. Children from the timiest worker up to 16 years of age are among the exhibitors.

Children of the city to the number of 2000 displayed things they made at home in their spare time with their can accomplish when they put their minds to the task. Certificates that each little exhibitor has made such a showing will be given.

NONSIDERED from any point-Style, Fabric, Price or Fit-you will never get better garments than

those bearing the Nicoll label. We pride ourselves on knowing how to adapt the style and cut of our garments to the figure of the man-who is to wear them. Many tailors fail in this.

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For making cakes, pies and pastry-for all shortening and frying-Cottolene is supreme. .

Cottolene is an exact combination of the purest, richest, most carefully refined cottonseed oil and the choicest beef stearine obtained from selected, high grade leaf beef suet. Cottolene is itself one of the purest of pure foods.

Cottolene makes foods more digestible-more wholesomemakes them taste better. Use it for every kind of shortening and frying and for making cakes and pastries.



For a quarter of a century Cottolene has been growing steadily in favor. It is not offered as a substitute or as being "just as good" as other shortening and frying fats. It is an original product and better than anything else that you can use for shortening or frying. Insist on getting real Cottolene.

Cottolene is ready for use as you take it from the pail. It creams up beautifully and blends readily with the flour.

Use a third less of Cottolene than of any other shortening or frying fat. You can use it over and over for frying. Cottolene does not absorb tastes or odors. Always heat Cottolene slowly.

Pails of various sizes, to serve your convenience. Arrange with your grocer for a regular supply.

Write our General Offices, Chicago, for a free copy of our real cook book-HOME HELPS."

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