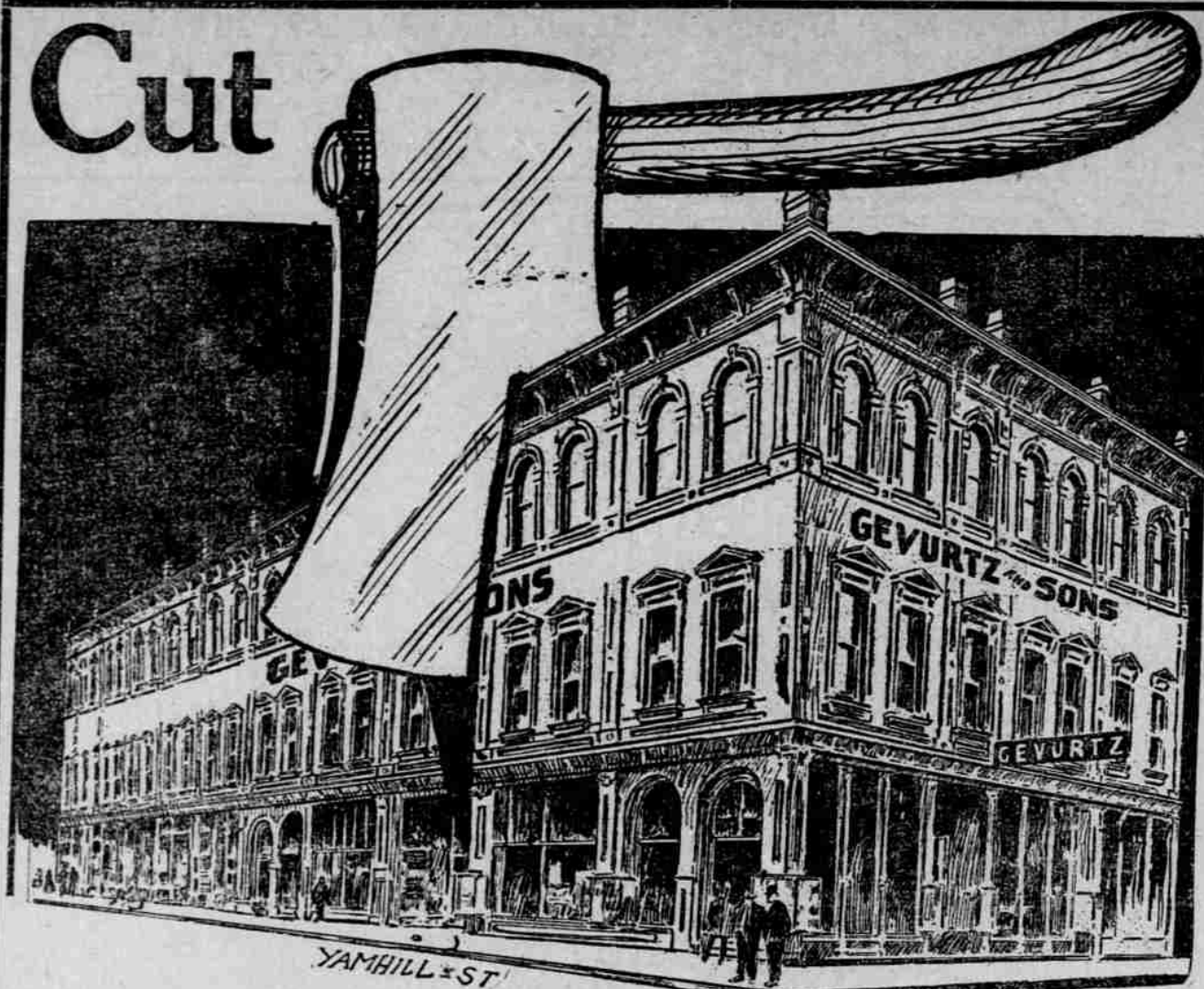


# Cut

# Down to One-third



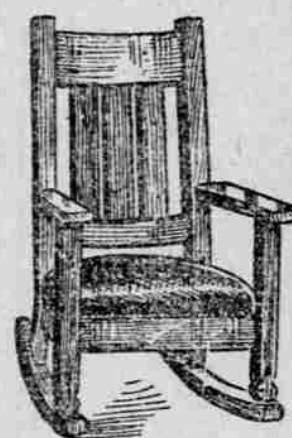
By the terms of our compromise with the new landlord, on the first day of August our business will be confined to the four floors, 50x100, at the corner of First and Yamhill. Our show room space will be cut down to one-third its former size. It is crowding us to find room for all this stock—we have

## More Goods Than We Can Display

or store to advantage. A big warehouse rented for the occasion is already overflowing. To sell surplus quickly

## We Are Offering Amazing Values

in every line of household goods. If you are in need of Furniture, see what we have to offer before purchasing



**High Back Oak Rocker, \$9.45**  
This is a solid oak Rocker, wax finished, beautifully quarter sawed, three panels in back, 4-inch arms, made like the cut, with auto (removable) seat; made of oil-tempered steel frame and spiral springs, covered with heavy genuine leather; regular \$17 value for.....\$9.45



**Medicine Cabinets \$1.25**  
Every family should have one of these little oak Medicine Cabinets.



**Solid Oak \$9.85**  
This is a solid oak Nurse or Sewing Rocker, made like the cut, golden finish, cobbler seat and has continuous brace posts and brace arm. Several hundred to close out at this price.



**Nurse Rocker \$125**

This is a solid oak Nurse or Sewing Rocker, made like the cut, golden finish, cobbler seat and has continuous brace posts and brace arm. Several hundred to close out at this price.

## Bargain Days in Carpet Department

Our carpet and rug department has been a hummer for business the past week. It will be a long time before such values in carpets, rugs, draperies, curtains, etc., are again offered the public. Tomorrow morning will see this department opened in the new quarters—second floor, corner First and Yamhill streets. The transferring of the stock brought to light many odds and ends—parts of rolls of carpet, odd lace curtains, couch covers, rugs, etc., which will meet with a sacrifice in price this week. Take, for instance:

**\$1.40 VELVET CARPET, NOW, PER YARD, 80c**  
A goodly quantity of this high-grade Carpet in a variety of patterns in different shades of brown, tan and green, on sale Monday at, per yard.....80c

**\$1.60 AXMINSTER CARPET, NOW, PER YARD, 95c**  
A large assortment of this splendid-wearing Carpet, with and without borders, in floral and Oriental patterns. Our price this week, yard.....95c

**\$1.00 ALL-WOOL INGRAIN CARPETS, YARD, 60c**  
A great variety of patterns of all-wool ingrain Carpet, in all colors; regular \$1.00 and \$1.10 the yard; special at only, the yard.....60c

**75c UNION CARPET, THE YARD, ONLY 39c**  
This Union Carpet is half wool and half cotton, and makes a very good floor covering for bedrooms, etc. Special, the yard.....39c

**75c GARDEMAN CARPET, YARD, ONLY 40c**  
A tough Carpet, able to withstand hard usage.

**50c FLOOR BURLAPS, PER YARD, ONLY 30c**  
A variety of colors from which to choose.

**\$1.75 COUCH COVERS, NOW 95c**  
Tapestry Couch Covers, 2 1/2 yards long; 48 inches wide, Roman stripes; regular \$1.75 values are priced at.....95c

**\$1.50 NOTTINGHAM LACE CURTAINS NOW AT 79c**  
Nottingham Lace Curtains, three yards long, 52 inches wide; ecri curtains worn regularly \$1.50; will close the lot out at, the pair.....79c

**\$30 AXMINSTER RUGS, 9x12, \$15.50**  
High-grade Axminster Rugs, 9x12 feet in size, handsome patterns, fast colors, high pile, closely woven, floral and Oriental designs; sell regularly at \$30 in other stores; our price is....\$15.50

**\$27.50 VELVET RUGS, 9x12 FEET, \$14.95**  
A Velvet Rug that will last a lifetime. The nap is short and will not sweep out; colors are fast, patterns are pretty and sure to please. Regular \$27.50 value; this week our price is \$14.95

## "Alaska" Refrigerators



**Family Size for \$10**  
The capacity of the icebox is 35 pounds. It is of sufficient size to accommodate the average family. You know the "Alaska" has stood the test of 40 years. It has no equal. The celebrated "Alaska"—the "old reliable"—is insulated with pebbled charcoal and carbonized cork; very heavy walls, perfect circulation of cold, dry air. Takes a very small amount of ice. Any size will be sold this week at a special discount of 20 per cent.

## A 6-ft. Oak Table at \$9.85

This is a Table that sells regularly at \$17.00. It is made of selected oak, has large rim, plain pedestal and legs like above cut. It is a fair sample of the great furniture bargains we are offering now.

## Shades for 30c Each

These are the regular 50c "Neptune" shades, on good rollers, all colors except white and blue; take them with you at our special price, each.....30c

## Porch Chairs for \$1.45

Closing out a lot of porch or lawn chairs with rattan seat, painted a pleasing shade of green; like cut. Regular \$2.80 value at only \$1.45

# GEVURTZ

First and Yamhill Streets

## IN SUMMER CAREFUL HOUSEWIFE USES PINEAPPLE IN MANY WAYS

Medicinal Value of Semi-Tropical Fruit Is Not to Be Overlooked, While Both Fresh and Preserved It Is Delicious to Jaded Appetites.

BY LILLIAN TINGLE.

FRESH pineapples are cheap just now, and many housewives are taking advantage of this fact and are serving them both fresh and cooked, in a number of different ways. Others, however, are hardly awake to the possibilities of this delicious fruit. The pineapple when fresh and in perfect condition is one of the most wholesome of fruits, ranking probably next to the citrus family. It has, of course, very little nutritive value, containing as it does so high a percentage of water; but the valuable salts, and refreshing flavor compensate for this. Fresh pineapple juice also contains a ferment similar to some of the digestive ferments of the body, which will digest both animal and vegetable substances, and to which Chittenden has given the name "bromelin." The name may not interest you, but the fact that pineapple juice is often helpful in catarrhal affections of the stomach, and as a gargle for a sore throat, may be a useful thing to know. It is also well to remember that since this ferment acts outside the body, as well as inside, it is not wise to leave fresh pineapple juice in contact with cream or egg mixtures or salad dressings for any length of time, or it may "set busy" and ruin the texture and flavor of your carefully prepared salad or dessert.

A writer, in a favorite old cook book of mine (dated 1847), speaking of pineapples, says: "Many times I have had the pleasure of meeting with the same pineapple, even as often as twice in less than 12 hours, in quite a different direction, that is, on a dinner table in the West End about 8 o'clock in the evening, and at midnight on the supper table of a civic ball. At dinner, it was perched on an elevated stand, in the center of a large, wide table, so much out of reach that it would almost require a small ladder to get at it. And I must say that every guest paid due respect to its high position, and never made an assault or even an attempt to disturb, much less uncrown, his frugal majesty; though now and then one of the fair guests, as a compliment, would remark to her host, that she never saw in her life a finer pineapple. "Very fine, very fine, indeed, madam! Will you allow me to offer you part of an orange?" "Not any more, I thank you, sir," being the reply. On the supper table, this aristocratic and inaccessible pineapple still holds its kingly rank and is still proudly perched on the top of a sideboard, surrounded by Portugal or Rhenish grapes; and to prevent its deterioration by the removal of the grapes, the intelligent waiter has carefully tied it to the ornament that supports it."

Times have changed with facilities for importing fruit, and even in London, pineapples no longer have to be tied to prevent their consumption. People even complain that they get tired of plain, fresh pineapple. Here, then, are a few recipes and suggestions for its use, both fresh and preserved.

It is good in almost any kind of a fruit salad, both of the sweet and half sweet varieties, and it combines well with lettuce and celery, and cream cheese. French dressing or syrup dressing is safest where fresh pineapple is used in a salad that has to stand; but if quickly served, or if canned pineapple is used, other kinds, such as mayonnaise, cream, cooked and gelatine dressings may be satisfactory. Here are some combinations, a foundation of lettuce being always understood:

1. A round slice of pineapple, the center-hole being filled with a ball of well-seasoned Neufchatel or cottage cheese rolled in nuts; strips of canned red pimento (heat cut with a French garnishing knife) arranged on the pineapple radiating from the ball of cheese. Mayonnaise or cream dressing.
2. A similar arrangement with (scalded) green pepper strips. The cheese ball may here be combined with a little hot-le-duc or home-made currant, strawberry or gooseberry preserve, or may be rolled in finely

## Medicinal Value Great.

Good canned pineapple can be purchased so cheaply that it is hardly worth while for the housewife to undertake it. Uncanned pineapple, however, is sometimes worth doing for its medicinal value.

Preserved pineapple, uncooked. Grate or chop the pineapple and for every pound of fruit-pulp allow a pound of sugar. Let stand together 12 hours, covered, in a cool place, or if possible, on ice. Then fill to overflowing thoroughly sterilized jars. The tops and rubbers must of course be dipped in boiling water. Seal at once, and dip the tops in melted paraffine. Keep in a cool place.

Uncooked pineapple chips. Pare and slice the pineapple very thin. Place these chips on dishes and cover with powdered sugar. Keep for 10 days in a cool place. Next day, drain off with the door open, turning the slices and adding sugar daily. When the sugar has penetrated the fruit, and it is drying out, place on sheets of paper well coated with sugar, cover with more sugar and store in a dry place. Some makers put the fruit into a quick oven for 10 minutes before cooling and packing in sugar.

Candied pineapple is useful for candies and desserts and may be made from either fresh or canned fruit, as follows:

Candied Pineapple. Cook two and a half cups of sugar and one cup water to the soft ball stage. Put into it a pound of pineapple slices, being sure the syrup covers them. Boil up once and then drain off the syrup, cover with off the syrup, add half a cup of sugar and cook again to the soft ball stage. Add the pineapple, boil up, and let stand as before. Repeat this the following day. Next day the slices should look full of sugar and semi-transparent. Again heat the syrup to boiling point, and add the pineapple. Then stir until the syrup begins to grain. Spread the slices on stiff waxed paper to dry. Store in boxes, using granulated sugar for packing. This method may be used for cherries or any other firm-fleshed, well-flavored fruit.

Pineapple may be used in omelettes, souffles, fritters, cake-fillings, pies, starchy puddings, trifles and custards, gelatine desserts, sherbets, ice creams, fruit punches, jam, marmalade, syrup and jelly. Even the parings are sometimes used to make pineapple "wine" or "beer," or pineapple vinegar.

**Dad's Definition.**  
London Tit-Bits.  
Willie—Paw, what does discretion mean?  
Paw—Picking out a small man when you are looking for trouble.

## BISHOP NICHOLS GETS \$1500 CHECK FOR WHITMAN-CROCKER WEDDING

Bride Credit! With Having Made All the Arrangements Without Advice of Family or Friends, Inviting Some to the Ceremony Who Have Not Been on Cordial Terms With Some of Her Relatives

SAN FRANCISCO, July 17.—(Special.)—Bishop William Ford Nichols, of the Episcopal Church, is said to have received a personal check for \$1500 for officiating at the wedding of Malcolm D. Whitman and Jennie Crocker in the little picturesque church at San Mateo, recently. The rector of the church got a check for \$300 for assisting the bishop in the marriage ritual.

It was fitting that Bishop Nichols should have conducted the wedding ceremony for a member of the house of Crocker. The Crockers gave him their loyal support when he came here from a Philadelphia rectorship to be a California bishop, about 20 years ago. Nichols, however, is a strong character, a worker and a diplomat. His ability has won for him success and recognition as one of the cordial supporters of Episcopalians of all degrees of wealth.

After the 1906 fire the bride of last week was one of the Crockers who gave to the bishop and the church its single largest gift, the old Crocker homestead left on Nob Hill, for a cathedral site.

Anent the Crocker-Whitman nuptials, a clubman and financier who should be in a position to know, said the other night that Miss Jennie Crocker is the wealthiest woman in her own name born on the Coast who has married an Eastern man and will make her home away from here. Some other rich local women, who have done likewise, are mentioned in the following order:

Mrs. C. B. Alexander, of New York, who was Miss Hattie Crocker.

Lady Hesketh, who was a Sharon.

The Princess Colona, who was a stepdaughter of the late John W. Mackay.

The Princess Hatzfeldt, who was a Huntington-Prentice.

Mrs. Hermann Oelrichs, who was Miss Tessie Fair.

Mrs. William K. Vanderbilt, Jr., who was Miss Birdie Fair.

The Princess Poniatowski, who was Beth Sperry.

Lady Bache Cunard, who was a Burke, a niece of Horace W. Carpenter.

one she did not ask Henry T. Scott, one of her business managers, for any advice, much to the surprise of her friends and of Mr. Scott in particular. This does not mean, however, that the young lady and the astute Mr. Scott are not on cordial terms. She did not want any special train to convey the guests from San Francisco to San Mateo and there was none. Why? Simply a whim on her part.

She arranged in detail the moving picture contracts for the wedding, exacting a bond that none of the pictures should be given to the newspapers, and they were not.

The railroad officials took her orders about handling her private car after the wedding breakfast and she also perfected the deal for the lease of the McCloud River Country Club's home for the first ten days of the honeymoon.

She also insisted on inviting as guests to her wedding some people that some of her close relatives are not particularly friendly with. It is said there were ten so invited. They are splendid men and women and it is to her credit and good heart that she did not overlook them at her wedding. The event ran smoothly in all its religious, social and material details and it stamps the pretty little blonde as having good executive ability and opinions of her own, together with good taste and discretion, despite the fact that she has been a pampered pet, born in the lap of luxury.

Rudolph and Claus Spreckels and William P. Hammond are the latest California millionaires to enter the California oil fields as investors. Others equally rich, if not wealthier, long ago made similar investments. A great many more men with smaller means entered the business at the outset 15 years ago and even later and today are able to write their checks in six figures.

But the business is constantly growing. With the opening of the Panama Canal the market for California oil will be greatly enlarged. It is on this account that the Spreckels brothers have made purchases of oil lands in the Santa Barbara country. Hammond, with some London friends, has bought huge San Joaquin oil fields. Mining for gold with dredgers on the Feather River laid the foundation of the Hammond fortune. Rudolph and Claus Spreckels got rich in sugar 20 years ago and San Francisco realty investments later on added greatly to their worldly goods.

The fire fatalities seem to have struck California summer resorts. Byron Hot Springs, in this locality, was burned to the ground one night and the guests had to flee, many of them in blankets and pajamas, losing the personal belongings they had with them.

Camp Curry, one of the resorts in the Yosemite Valley, was also partially burned, many of the cottages erected for visitors being destroyed.

As there are thousands of other such resorts, however, it will hardly make any material changes in the vacation plans of those Californians who have not already had their yearly rest.

## NO ONE STRONGER THAN HIS STOMACH.

The celebrated Dr. Abernethy of London was firmly of the opinion that disorders of the stomach were the most prolific source of human ailments in general. A recent medical writer says: "every feeling, emotion and affection reports at the stomach (through the system of nerves) and the stomach is affected accordingly. It is the vital center of the body \* \* \* \* \*". He continues, "so we may be said to live (through) the stomach." He goes on to show that the stomach is the vital center of the body. For weak stomachs and the consequent indigestion or dyspepsia, and the multitude of various diseases which result therefrom, no medicine can be better suited as a curative agent than

## Dr. Pierce's Golden Medical Discovery.

"Several months ago I suffered from a severe pain right under the breast-bone," writes Mrs. G. M. MURKIN, of Corona, Calif. "I had suffered from it, off and on, for several years. I also suffered from heart-burn, did not know what was the matter with me. I tried several medicines but they did me no good. Finally, I was told it was my liver. I did not dare to eat as it made me worse. Whenever I swallowed anything it seemed that I would faint—it hurt so. I grew very thin and weak from not eating. Was told to take Dr. Pierce's Golden Medical Discovery. I took five bottles of it, and could feel myself getting better from the first dose. I could eat a little without pain and grew strong fast. To-day I am strong and well and can do a big day's work with ease. Can eat everything and have put on flesh wonderfully. I will say to all sufferers write to Dr. Pierce. He has my undying gratitude."

