Use Your Credit

and Yamhill

mmmme.

VOL. XXXVII.

8/39/30/30

PORTLAND, OREGON, SUNDAY MORNING, OCTOBER 27, 1918.

NO. 43.

Is Headquarters for Thrifty Home Furnishers This Month

You'll wish that you had taken advantage of the opportunity to buy furniture during this month. Even a casual glance will show you what a wide Third

selection of house furnishings this store has to

Hundreds of people, newcomers and old residents, have bought needed pieces of furniture, linoleums, rugs, draperies, etc. Why not drop in before the month is over and see for yourself?

We Charge

No Interest

This Beautiful Ivory Wood

Is a Very Special Value

A bed you will be proud of. Equipped with

steel lock metal rail, seven fillers in each

end. The posts are 2-inch, with 3-inch

Use Your Credit at Powers

Every Home Can Afford a Good

Quartered Oak

Rocker

Special \$14.85

mounts. No motifs as in illustration.

Bed at 5

Winter Is Right Upon Us-and Powers Is Ready With

Heating Stoves of All Kinds

Wood Heaters, Coal Heaters and Coal - and - Wood Heaters Come as Soon as You Can-While There Are Plenty to Choose From

> Why wait to buy your stoves and then have to choose from a few? At present our stock is large, but stoves are going fast; it will pay you to come in soon.

> > Remember That a Good Stove Is a Real Economy— It More Than Pays for Itself in the Saving of Fuel!

> > A poor stove does not pay at any time, and especially when cold weather is setting in. You need a stove that gives maximum heat with minimum fuel. We have it.

Any Heating Stove at Powers on Terms of \$1.00 a Week

Anyone can afford a heating stove when credit terms are as easy as they are here. Besides, think what you will spend on doctors' bills if all the family catches cold from insufficiently heated rooms.

\$1 a Week Buys Any Heating Stove



An Extraordinary Offering-This

9-Piece Dining-Room Suite

\$179.50

You will not find a better dining-room suite for the money than this one. William and Mary period, unusually good construction of solid oak in beautiful fumed finish. A

Dining-room Suite like this would look well in any home. for it is a perfect representation of the William and Mary design. Buffet, China Cabinet, Table and six Chairs with

Buffet, \$59.75; China Cabinette, \$43.50;

Table, \$31.50; Six Chairs at \$8.25

seats of genuine leather. Sold separately as follows:

at \$34.60 This is a good-sized piece, well made, with plank top. It will give fine serv-

A Very Special Value at \$34.60

Wood and Coal Car-

bon Heating Stove Specially Priced at

A splendid, well-made heater of ex-tra heavy steel. It has cast top and bottom and a mica door. A cheer-ful, substantial looking stove.

Big Solid Oak

Colonial Buffet

ice, and add dignity to the dining-room.

Use Your

Credit

Beautiful Quartered Oak

Library Table \$19.90



A good-looking table of fine workmanship. Father will enjoy reading his evening paper by Beautiful quartered oak, triple paneled ends. Massive and of

good design. A Very Special Value At \$19.90

Long Winter Evenings With the World's Best Music on the

VICTROLA

home and enjoy the New Records Buy any Victrola All the New War Time

Here

Everybody will



Think of Buying This Large

Oak Dresser at \$21.60





This Regular \$19.50 Mahogany Oval-Top

Gate-End Table

\$13<u>.90</u>

This beautiful Mahogany Table is a splendid and practical Christmas gift suggestion. Best come early, for values like this will go out like the wind. Table closed is 12x26 inches. Open, 26x39 inches.

WAR MAP GIVEN AWAY FREE

27x34-inch, large-scale detail map of the western battle front in Europe, showing in minute detail the geographical features of the region-cities, towns, rivers, streams, railroads and roadways, as well as the topographical nature of the battle ground, giving the advance of the German armies September 8, 1914, and the battle front of today, where America joins forces with the ailles.



A chair like this will give

a lifetime of

service! Good

and large, with

high 3-panel

back and genuine leather

spring seat.

Use

Your

Credit

DROOPING BRIMS OF BIG HATS LATEST IN WOMAN'S ATTIRE

Gay Enough Is the Black Hat Brightened With Huge Discs of Chenille Embroidery in Henna, Orange and Rust Tones.





PROOPING brims of big hats allow just a glimpse of preity eyes—
no more. And the drooping brim is apt to be further weighted with huge wings that increase the apparent width. wings that increase the apparent width of the hat. This picture hat, typical of the headgear worn by younger women at the smart afternoon tea places, is of navy blue velvet with a brim facing in golden tan. The wings compared to the worked directly on the velvet. ing in golden tan. The wings combine black spotted pheasant plumage with quills shading from tan to warm rust color. The hat accompanies a frock of black satin with trimming of black

One of the prettiest of the Lewis turbans, just over, is this model of brown velvet and—you decide at first glance—gray fox. But there is no fur on the hat; Lewis has discovered a way to use raveled wool threads which sug-Gay enough to be sure is the black ple. The hat accompanies a stunning hat brightened with huge discs of chenical coat of oyster white cloth with lavish trimming of squirrel fur.

ANSWERS TO CORRESPONDENTS

PORTLAND, Sept. 28.—Dear Miss Tingle:
Owing to the conservation of sugar I would be so glad to get a few recipes using honey instead of sugar. (1) Could you please give me any rule for substituting honey in recipes that call for sugar? (2) Would appreciate a recipe for plain cake. (3) Cookies suitable for children's school lunch. (4) Pumpkin ple. (5) Baking-powder small recipe. (6) Graham gems made with oat and Graham flour using sweet and sour milk. (7) Honey icing for cake. (8) All-honey nougat recipe. (9) I wonder if you could give me a cookie recipe similar to the store cookies which is filled with a white icing? (10) Croam of tomate soup. Hoping my questions are not too many. Thanking you MRS. M. S.

You can obtain a Farmers' Bulletin on "Honey and Its Uses in the Home" by sending 5 cents to the Suparintendent of Documents. Wash-

Superintendent of Documents, Washington, D. C., or you can borrow a copy from the Portland Public Library.

This bulletin was written before the food restrictions became necessary, This bulletin was written before the food restrictions became necessary, consequently the recipes call occasionally for sugar as well as honey, and for white flour in proportions that we no longer use; but you will find it very helpful and suggestive if you have learned how to use the substitute to be substitute. It is to most for months and improves in flavor. Honey having a pleasant flavor of its own, "flavoring" such as vanilla is unnecessary. In fact, vanilla dees not harmonize well with the flavor of honey; so that if any extra flavor is desired a small amount of spice would give a better result, besides being less costly than vanilla.

These "amall economies" in harms. learned how to use the substitute flours as I think most housewives have

flours as I think most housewives have done by now.

In regard to a rule for substituting honey for sugar, I think it will be found that "weight for weight" is a fairly good guide for most recipes. It is unfortunate that the American house-wife has usually vague ideas about weight, and cooks and thinks too much in "measures" where she does not cook weight, and cooks and thinks to make the in "measures" where she does not cook by guess. As a rough estimate you may assume that three-fourths of a cup of honey will weigh about the same as a cup of sugar—about eight ounces.

Honey has about the same sweetness

as a cup of sugar—about eight ounces.

Honey has about the same sweetness as sugar. In adapting a recipe, then, you would first see whether it is possible to use less sweetening (since most of our pre-war recipes are over-sweetened) and then, having cut down the sugar as far as you can, translate it into terms of honey. Thus, a recipe calling for 2¼ cups sugar could almost certainly be cut to 2 cups of sugar (or 1 pound) and for this you could substitute 1 pound or about 1½ cups pure honey, or a very little over this.

In cake and cookle recipes in which honey is used advantage may be taken.

reduce your ordinary amount of wet-

ting accordingly.

Honey is especially good for cakes made without batter. A honey cake keeps moist for months and improves

These "small economies" in baring powder, flavoring and milk tend to make a honey cake less costly than it appears at first sight.

I should like to emphasize, however, that even honey cakes made without sugar should be used in strict moderation. The Food Administration is urging us to make greater economies and sacrifices than we have done in the past year, and cakes, even if made without sugar, are "luxuries" and may take time, material and money in their making that might be more patriotle-