

# GET YOUR MONEY'S WORTH

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**FURS**



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*The Parisian*  
IRVING BLOCK FASHION'S CENTRE

Everything for Men to Wear

## NEWS OF WORLD'S GREATEST WAR DAY BY DAY

### CANADA HARD HIT BY EUROPEAN WAR

#### Chandler Returns from Vancouver, B. C.—Conditions Better in U. S.

Canada is suffering most severely the effects of the European war. Mr. W. S. Chandler, who returned home today from Vancouver, where he has been visiting at the home of his daughter, Mrs. Harman. He says most of the projects were financed by the money and since the war business has been withdrawn from the country, conditions are most depressed. There is no development work in any of the mills and industries. The bottom has fallen out of the real estate market and there are many out of employ-

ment as a result of the lack of employment and the stringent conditions in the country is placing on issuing permits, many of the younger men are leaving the Canadian militia, and getting clothed and fed. It is not expected that more Canadian recruits will be sent to the war in the spring and this is also causing men to enlist. Hundreds of men, including many clerks, printers, etc., crossed over into the United States to seek work.

**Outlook Is Better.** Seattle and other Puget Sound ports and in Portland, Mr. Chandler has a more optimistic spirit. While there has not been rushing, there is some improvement and all are displaying much optimism. If the lumber market picks up it will be much advantage to the north-

Chandler remained for another week or ten days at Vancouver. He remains recuperating rapidly from her recent illness and operation. "The Bay looks better to me than I have ever visited," Mr. Chandler concluded.

#### DO NOT PAY WAR TAX WHEN GETTING MARRIED

CAGO, Dec. 12.—Frightened applicants from Fort Smith that marriages required the 10-cent war tax stamp, many have utilized licenses here since they appealed to the internal revenue office today to learn whether they were liable to prosecution. Mrs. Smetanka, collector of internal revenue, declared that no license was required for the license. When a certified copy is received to prove marriage, as in divorcing proceedings, is the stamp not required, he declared.

#### GERMAN OWNED OIL IS HELD.

Court Decides Whole Cargo Subject to Seizure.  
SAN DON, Dec. 12.—The prize court in an interesting legal point to ruling that the entire cargo of the British tank steamer *Manila*, which sailed on November from Fort Arthur, Texas, for was subject to seizure because German owned. This decision is the contention of the defense 100 tons of oil which had been seized at Purfleet, England, was returned from confiscation.

#### ENGLISH FEAR GERMANS.

##### Think Kaiser Has Places Prepared for Mounting Siege Guns.

LONDON, Dec. 11.—Major General Desmond O'Callaghan, of the Royal Artillery, has been investigating a number of alarmist reports which have had wide circulation in England to the effect that German ordnance agents have for years past been preparing for the German invasion of England by secretly placing in factory foundations, tennis courts and residences, deep concrete foundations suitable for use with the heaviest German siege artillery. These concrete foundations, according to rumor, were always discovered in positions commanding London, or Edinburgh, or Dublin. "All bosh," says General O'Callaghan, who is inclined to be a trifle annoyed at having to waste his time on "such nonsense."

#### URGED MORE COURTESY.

BERLIN, Dec. 11.—A semi-official request has been issued to the press through the North German Gazette, to avoid insulting language about the rulers of the countries with which Germany is at war. It quotes Treitschke's words: "War is a sacred matter," and says that the present war has called forth and intensified all the noble qualities lying dormant in the souls of the people. The newspaper declares that caricatures of King George, the Czar, and President Poincaré are often exhibited in shop windows which do no credit to the dignity of the German people, and it contends that Germany must show itself superior to her foes not only on the battlefield, but also in the intellectual weapons of warfare employed.

#### BAR ENGLISH WORDS.

AMSTERDAM, (Via London) Dec. 11.—The resolve of the Germans to be exclusively German and to expel even from their menus all foreign words has led to the compilation of a small book which goes over the whole ground of the kitchen and supplies substitutes for the numerous foreign words at present applied to a variety of German dishes. Some of the titles provoke humorous comments from the German papers. The "delikatessen" for which Germany is famous is henceforth to be known as Leckereien of tit-bits. Sauces, which have been known by their French cognomen, are to be called Belguesse — supplementary fluids. A mutton "chop" must be called in German a double mutton loin piece; beefsteak is a "pounded loin piece," and Irish stew is "mutton in the pot in citizen's fashion."

#### LUMBER PRICES TAKE JUMP.

##### Fir Advance of 50 Cents and 10 Cents on Shingles Is Reported.

SEATTLE, Dec. 12.—Announcement of an advance of 50 cents per 1000 feet for fir lumber and 10 cents per 1000 for shingles was pointed to by lumbermen as indicative of improvement in the lumber trade. Numerous inquiries are being received from interior yards and offshore business is improving. Inquiries among local manufacturers and wholesalers the last three days approximated 3,000,000 feet. There have been more inquiries for both lumber and shingles during the last 10 days than during any similar period in the last six months.

## GREATER ARMY IS URGED BY GARRISON

### Sec. of War Would Like to Have Standing Army of 120,000—Reviews It

WASHINGTON, Dec. 12.—That the United States army be immediately recruited to its full war strength, which would mean the addition of 25,000 men and 1000 officers, in urged by Secretary Garrison of the War Department, in his annual report presented to President Wilson.

Such an increase would give the regular army a total of about 120,000 men, of whom 50,000 would be available as a mobile fighting force in the continental United States. The present mobile strength of 31,000, the secretary points out, soon will be cut in half by additions to the garrisons in the canal zone, Hawaii and the Philippines.

The report directly mentions the European war but once.

"It would be premature," it says, "to attempt now to draw the ultimate lessons from the war in Europe. It is an imperative duty, however, to heed so much of what it brings home to us as is incontrovertible and not to be changed by any event, leaving for later and more detailed and comprehensive consideration what its later developments and final conclusions may indicate."

"In addition to strengthening the regular establishment, the secretary urges that steps be taken at once to create a more adequate reserve army. He dismisses as impracticable talk of immediate disarmament, and as groundless fears of militarism in America, and recommends military preparedness on the ground that 'eternal vigilance is the price which must be paid in order to obtain the desirable things of life and to defend them.'"

#### Present War Strength

The present full war strength of the United States is summarized by the report as follows: "The organized militia of the various states totals 8323 officers and 119,087 men. The enlisted men therefore required, in order to obtain the financial aid which the Congress authorizes the secretary of war to extend under certain conditions, to attend 24 drills a year and five days annually in the field. If all of the National Guard could be summoned in the event of war and should all respond (an inconceivable result), and if they were all found fairly efficient in the first line—that is, the troops who would be expected to immediately take the field—we could summon a force in this country of regulars and National Guard amounting to 9818 officers and 148,492 men. (This would include only regulars of fighting forces stationed in the United States proper.)

"And this is absolutely all. The only other recourse would then be volunteers and to equip, organize, train and make them ready would take, at the smallest possible estimate, six months. A table of the thirteen leading countries of the world showing area, population, peace strength of the army and the total trained war strength is included in the report. It discloses that with an area and population surpassed only by Great

Britain and her colonies and by Russia, the United States stands tenth in the peace footing of her army and 12th in trained reserves. Against Russia's 4,500,000 trained men, the United States has 225,000, including the Philippine Scouts, and Belgium, with 180,000 is the only nation below that figure; Switzerland, next above, has 275,000, Japan, 1,200,000.



#### ENCORE PANCAKE BATTER

The consistency of the batter will vary with different tastes, but generally the best results follow the use of one cup of flour to one of water. ADD NOTHING BUT WATER. If you have batter left over, save it until evening; it will not sour. If necessary add more Encore Pancake Flour to thicken it for muffins.

#### ROLLED OATS MUSH

Into two parts of freshly boiling water, salted to suit the taste, stir in slowly one part of SPERRY PURE ROLLED OATS and boil twenty minutes or more. Serve hot with sugar and cream or syrup. A double kettle is best.



Dissolve yeast, sugar and salt in water, then add the oil, and lastly the flour. Mix thoroughly until smooth and tough. If dough is too slack, add more flour. Make medium slack dough. Care should be taken to mix dough thoroughly, as a dough with plenty of air beaten in, proves better and makes a larger, closer grained and whiter loaf than a dough mixed carelessly and insufficiently. Set dough in bowl or basin, in warm place and cover. Let raise until it falls at the touch. Knock down and raise about one-half to three-quarters of an hour. Knead into loaves and put in pan. Let raise until a little more than twice the size when moulded. Bake in hot oven about 30 or 40 minutes.



#### BRITAIN AND HER COLONIES AND BY RUSSIA.

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#### Need Trained Men.

"Whatever else may properly be drawn from the facts as disclosed," the report says, "it can not be disputed that it is imperative that we have in this country a very much larger percentage of men who have had proper military training and who are in a position to instantly respond to the call of the nation."

#### Need More Ammunition.

Of war material the report says: "We have on hand in reserve sufficient small arms, small-arm ammunition and equipment, roughly figuring for the 500,000 men that would have to be called into the field in any large emergency. We have nothing like sufficient artillery and artillery ammunition."

THE TIMES want ads get results.

## Christmas Recipes

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#### The following recipe, furnished by an expert bread maker, will show you how to make good bread from Drifted Snow Flour:

- 1 pt. or 2 cups water at 90 degrees
- 1 3/4 lbs. DRIFTED SNOW FLOUR
- 1 cake Compressed Yeast
- 4 level tablespoons Sugar
- 2 level tablespoons Salt
- 4 tablespoons salad or olive oil

Dissolve yeast, sugar and salt in water, then add the oil, and lastly the flour. Mix thoroughly until smooth and tough. If dough is too slack, add more flour. Make medium slack dough. Care should be taken to mix dough thoroughly, as a dough with plenty of air beaten in, proves better and makes a larger, closer grained and whiter loaf than a dough mixed carelessly and insufficiently. Set dough in bowl or basin, in warm place and cover. Let raise until it falls at the touch. Knock down and raise about one-half to three-quarters of an hour. Knead into loaves and put in pan. Let raise until a little more than twice the size when moulded. Bake in hot oven about 30 or 40 minutes.

#### INSIST ON HAVING SPERRY'S DRIFTED SNOW FLOUR.

# Sperry Flour

#### OFFICERS FROM RANKS.

LONDON, Dec. 11.—The soldier in the ranks of the British army is finding plenty of chances for promotion in the present war, the dearth of officers being one of the most difficult problems of the War Office. During the first three months of the fighting, it is announced, there were 438 officers promoted from the ranks, excluding a number of quartermaster commissions.

#### MOOSE DANCE, Eekhoff Hall, North Bend SATURDAY EVENING.

MOUNT HOOD CREAMERY BUTTER Best on Earth 2 pound roll, 75 cents COOS BAY OYSTER CO. At Palace Market. Phone 406-J.

COOS BAY TIMES WAR MAPS, TEN CENTS BUY AN UP-TO-THE-MINUTE WAR MAP WHILE THE SUPPLY LASTS They Are Going Fast



#### GERMEA MUSH

To four parts of boiling water, salted to suit the taste, add slowly and stir vigorously to prevent lumping, one part of Germea until thoroughly mixed. Boil twenty minutes or more.

#### BUCKWHEAT CAKES!

Do You Like 'Em? Well, I Guess! Who Don't?

Listen—This is the real thing. "Like Mother Made." Remember? 1 cup Sperry Selyf-Rising Buckwheat and Wheat Flour Mixture, 1 1/2 cups milk, 1 tablespoon syrup, Grease pan with half lard and butter. Serve quickly on hot plate.



Dissolve yeast, sugar and salt in water, then add the oil, and lastly the flour. Mix thoroughly until smooth and tough. If dough is too slack, add more flour. Make medium slack dough. Care should be taken to mix dough thoroughly, as a dough with plenty of air beaten in, proves better and makes a larger, closer grained and whiter loaf than a dough mixed carelessly and insufficiently. Set dough in bowl or basin, in warm place and cover. Let raise until it falls at the touch. Knock down and raise about one-half to three-quarters of an hour. Knead into loaves and put in pan. Let raise until a little more than twice the size when moulded. Bake in hot oven about 30 or 40 minutes.



## Gifts For Old and Young

You will find in our splendid assortment many suggestions of appropriate presents for every member of the family and friends, including

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