

BEACHED LIQUOR BOAT'S OWNER IS SOUGHT BY U. S.

Astoria, Jan. 19.—Federal customs officers were searching Wednesday for W. F. Hardy, 1601 First avenue, Seattle, owner and captain of the launch B and W, which went ashore at Deadman's hollow, just north of the mouth of the Columbia, early Tuesday. The officers already have in custody the boat, 46 cases and four barrels of whiskey, which constituted her cargo, and William Morris, who was captured by the Cape Disappointment life saving crew.

Identification of Hardy as the boat's owner was obtained from Seattle. He is believed to have been the man who escaped from the swamped craft. Morris was brought to Astoria Wednesday. He declared that his home is in Seattle and at first claimed to have been en route to San Pedro with the liquor. Confronted with the fact that there was but 40 gallons of gasoline aboard the B and W he confessed that the shipment was designed for the Columbia river.

Arriving off the Columbia Monday night the crew of the rum runner mistook the lights of an anchored vessel for those of the lighthouse. The North Head lighthouse was taken for the Cape Disappointment light, and the craft laid its course between the two, bringing up on the beach at Deadman's hollow. It is thought that some of the liquor cargo was salvaged from the boat, as she is reported to have had 100 cases aboard when she left Puget Sound.

La Grande Posse Appeals From Award

Pendleton, Jan. 19.—Claiming that they are entitled to all the reward, approximately \$4000, for the capture of Neil Hart and James Owens, slayers of Sheriff T. J. Taylor, the La Grande posse of 18 members has filed notice of appeal to the state supreme court from the decision of Circuit Judge Duffy of Bend, who divided the amount up between the La Grande and Pendleton posse.

Booth Funeral Held; Interment at Eugene

The Dalles, Jan. 19.—Attended by Commissioners Robert A. Booth and W. B. Barratt, of the state highway commis-

sion, the funeral of Luren A. Booth, executor of the United States land office here, was held Wednesday afternoon. The services were under the auspices of Columbia commandery No. 13, Knights Templar, and many Masons from the Central Oregon country attended. Late in the afternoon the party started for Eugene, where concluding services will be held today, with burial in the Booth mausoleum. Booth, who was 42 years old, was Commissioner Booth's nephew. His father is seriously ill here.

Forest Rangers to Meet at Roseburg

Roseburg, Jan. 19.—A joint meeting of the forest rangers of the Umpqua, Crater and Siskiyou forests will be held in Roseburg February 11 and 12 at the forest service office. Joint meetings are held every two years. Range appraisal and matters relating to fire prevention and suppression will be discussed. About 25 rangers are expected, with several district officers from Portland.

Horticulture Bureau Head at The Dalles

The Dalles, Jan. 19.—W. S. Nelson has arrived in The Dalles to take charge of the horticultural and agricultural bureau which is to be operated jointly with the two food production plants.

ARE you keeping that New Year's resolution about eating more

"Red Rock" Cottage Cheese

Red Rock is one of the best as well as one of the most inexpensive of foods. No waste; highly nutritious and vitalizing.

Order today from your usual source of supply.

Small Boys Confess To Theft of Money

The Dalles, Jan. 19.—Howard and Stanley Foster, aged 10 and 11 years respectively, confessed to having stolen \$45 in currency and a \$10 check from a local furniture store Monday night. The

Libby, McNeill & Libby company and the King's Food Products company. Nelson, who was formerly employed by the Libby company at its Sacramento plant, is a horticultural expert and is retained solely to stimulate production of land products in Wasco county.

Judge Witness in His Own Tribunal

Dallas, Or., Jan. 19.—The annual spectacle of a judge acting as a witness in his own court was seen in circuit court here in the trial of Otto Emmenegger, charged with perjury. Judge Belt, who was presiding, was called to the stand by the state to identify part of the records in a divorce case, during which the

alleged perjury was committed. Emmenegger was found guilty after the jury had been out 15 minutes.

5-Cent Bread Again Appears at Salem

Salem, Jan. 19.—The 5-cent loaf of bread has made its appearance in the capital city, its first since the war. A local store featured the loaf at the old pre-war price Tuesday with a window full of loaves on display. Other places, however, are selling the small loaf at 9 and 10 cents.

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all may know

OLYMPIA OYSTERS

The World's daintiest and most delicious

are also a vital family food

Why So Rich

It is an exclusive dainty, this prim little oyster. It likes the clean, sand-upholstered beds in the remote, secluded reaches of the Puget Sound fjords, and absolutely refuses to dwell elsewhere; these waters are ice cold throughout the year. They are wild spots, these oyster beds, all around them mountains always capped with snow, and visited only by fishermen.

Something else, too—it is a fastidious vegetarian, eating only sea plants which, science tells us, are beautiful microscopic marvels.

The secret of the Olympia Oyster's crisp, firm texture, its piquant flavor, and its super-nutrition, is all told in the above.

There is no substitute for Puget Sound and its icy waters, nor for the midget size of these "Olympias." These two facts spell "the world's daintiest and richest oysters." And this season they are superb!

"Olympia" is the correct name. Identify them by their thumb size. Always fresh—never canned nor treated.

ONLY Old Style Roast Olympia Oysters

1 pint (200) Olympia Oysters; 1/4 lb. bacon; 1/4 cup melted butter; 1/2 cup milk; 3 eggs (whites, stiff); 8 crackers (powdered); 1 teaspoon salt; 1/2 teaspoon pepper. Cook until smooth, low heat (10 minutes). Cool. Cut in thin slices. Place between thin slices bread. Number of servings from 1 quart (400) oysters, 4 1/2 dozen. Cost of oysters, 4c to 6c per sandwich.—University of Washington, Seattle, tested recipe.



Olympia—on Puget Sound

and Low Cost in Home or Cafe

The Olympia Oyster is all good; even the nectar is nourishing. Its edible portion is 16 to 17 per cent (very high). No feathers, no bones, no other waste. A light or reish service, say a cocktail, party, cup loaf, sandwich, is six to a dozen oysters; a full service 2 1/2 dozen or so; the cost of these is 2 1/2 to 16 1/2 in the home Puget Sound market, and less than 4c to 8c in the distant markets. This is truly very low cost. And they make such exquisite, cunning, varied, piquant dishes. In the cafe Olympia Oyster dishes are as low cost as, and are richer than, other meat dishes. Try them!

Why So Vital

Moleschott, the great, said: "Without phosphorus, no thought!" The brain could not live without phosphorus.

The Olympia Oyster supplies this phosphorus in easily and very rapidly digested form. All who have eaten Olympia Oysters have felt a revitalizing action; it is the phosphorus reaching the craving cells of nerve and brain. Olympia Oyster nectar is used to revitalize patients sunk very low. For the fatigued business man, the studying child or adult, this particular nourishment is vital. All are made better, more alert by this food!

The expectant mother often craves oysters; it is for the lecithin (phosphorized fat) values—these values are the very life of the child embryo and of the mother-milk. The vigor of the child depends on the properly phosphorized lecithin supply; eggs and milk are good, but Olympia Oysters are splendid! Ask your physician!

In California sold by count. In other markets by measure, about 200 to a pint. Insist on solid pack! Always fresh—exactly as Nature made them.

ONLY Olympia Oyster Sandwich Supreme

1 quart (400) Olympia Oysters (chopped fine); 1/2 cup melted butter; 1/2 cup milk; 3 eggs (whites, stiff); 8 crackers (powdered); 1 teaspoon salt; 1/2 teaspoon pepper. Cook until smooth, low heat (10 minutes). Cool. Cut in thin slices. Place between thin slices bread. Number of servings from 1 quart (400) oysters, 4 1/2 dozen. Cost of oysters, 4c to 6c per sandwich.—University of Washington, Seattle, tested recipe.

New Arrivals!

Fresh from their tissue wrappings—shown for the first time!

50 New Wool Frocks

at a price that gives no hint of their exceptional style and quality—

\$15.85

You would consider them remarkable at \$25, \$27.50 and \$29.50

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—Soft, rich, enveloping coats—developed in Normandies, Bolivias, Pollyanna and Panvelaines—

—Deeply collared with wolf, nutria, mole and opossum—handsomely silk lined—carefully tailored—

—EVERY STYLE FOR EVERY FIGURE! SIZES TO 42!

