

Warm Weather Goods at a Saving.

Women's Summer Underwear at a saving.

Children's Summer Underwear at a saving.

Women's Hosiery at a saving.

Children's Hosiery at a saving.

Women's Bathing Suits at a saving.

Men's Summer Underwear at a saving.

Parasols, only a few left at half price.

Men's Summer Clothing at half Price.

Men's Straw Hats at half price

Men's Panamas at half price.

Provide yourself with a complete outfit at Pendleton's reliable store and get the benefit of the low prices now being made on nearly all summer goods except those sold under contract price.

An assortment of Tents, Wagon Covers, Bed Bags, Water Bottles, Etc.

The Peoples Warehouse

Where it Pays to Trade Save Your Coupons

The fat in the pan is so hot that it keeps the juices of the meat sealed in, and the turning of the roast serves in place of the basting on which so many supposedly fine cooks lay stress. There need be no smoke during the operation.

No salted or otherwise seasoned roast beef can equal in flavor a roast so cooked, in which every bit of juice is retained.

Some time somebody will put out an oven just for roasting with these ideas for foundation. That will mean a roast beef revolution.

Life at Lehman Is Too Slow for Pendleton Girls.

Pendleton High school girls certainly have the right idea of a good time, says the Pilot Rock News.

About two weeks ago a party of eight of them, under the care of a competent chaperone, passed through here on their way to Lehman springs for a month's outing. Arriving at the resort, they joined others of the same party, set up a large tent and are now enjoying themselves as only a bunch of jolly students can.

Life at Lehman is proving too slow for them, however, and they have decided to move further into the mountains. They will leave Lehman about the first of the week and go to the Peaks, where they will remain until the opening of the fall term of school.

PORTLAND LETTER

PREPARE TO HANDLE LARGE CROWDS QUICKLY.

Country Club and Live Stock Show Will Be Big Event—Preparations for Coming Good Roads Convention—Sound Sense in a Hundred Words—Great Building Activity of the Northwest Attracts \$1,200,000 Portland Cement Plant.

(Special Correspondence.)

Portland, Aug. 2.—"Seven thousand people in twenty minutes"—that's the rate at which the various transportation interests of Portland Country club and livestock show that the crowds attending that event in September will be handled. Every day at the grounds is busier than the one preceding. The intense interest of the whole Northwest is evidenced by the great number of entries already made, while the national interest is shown by a heavy advance correspondence from every part of the United States.

Hon. Wilbur K. Newell, president of the Oregon state board of horticulture, and equally well known in Washington, has, at the request of the Oregon Development league, condensed his ideas on good roads into one hundred words, and they tell the story:

"Bad roads nullify advertising, retard immigration, increase cost of living, render the automobile useless and will deprive the farmer of rural free delivery.

"State aid and supervision of road construction is essential.

"In equity—because a public benefit—the state should pay 25 per cent of the cost, county 50 per cent and the adjacent property 25 per cent.

"For thoroughness—trained engineers and strict supervision of all work.

"For economy—levy taxes and pay as we go, or on short time certificate plan.

"For education—regular and correspondence courses in road building at Oregon Agricultural college and University of Oregon.

"Let us build good roads all summer instead of talking about them all winter."

The Oregon good roads conference will convene promptly at 8:30 a. m., Tuesday, Aug. 11, in the convention hall of the Portland commercial club, sixth floor. Another meeting will be held at 2 o'clock and perhaps an evening session. A feature of the convention will be the attendance of many road supervisors and practical road officials.

A great cement plant is to be built in Portland—the first instance in America in which Portland cement has been manufactured in a city of that name. Portland and Salt Lake capitalists have organized a company with a capital of \$1,200,000, and the lime rock will be brought from Roseburg, where they own a tract of 100 acres of choice rock.

One thousand barrels of cement a day will be manufactured at the beginning, but the plant is so designed that this capacity can be doubled at any time with very slight change. Buildings and grounds will occupy a site of fifteen acres in the suburbs of Portland, with both rail and water transportation.

C. W. Nibley and associates of Salt Lake hold one-half the stock, with Portland capitalists the other half. Mr. Nibley has extensive interests in Utah, Idaho, Oregon, and California, and is president of the Union Cement company at Devil's Slide, Utah, which has manufactured 2,000 barrels a day during two years of successful and profitable operation.

Building permits exceeding a million dollars were issued in Portland during July, an increase of \$200,000 as compared with that month of last year. Transfers of choice business properties were never so numerous, nor building so active.

Astoria's fourteenth annual regatta, Aug. 27, 28 and 29, presents an excellent opportunity for people in the interior of Oregon and Washington to get a brief tenting and camping experience near the ocean. The program of sports will be unusually interesting, with the addition this year of the Swedish-Norwegian stamperfest. Hon. George S. Shepherd of Portland has been made admiral, the railroads have given very special rates, and \$1 will be the fare by boat from Portland.

An Exasperating Mamma.

The small boy's mother was the only one who sat unmoved, while the small boy himself—most unwelcome addition to the informal afternoon tea—gleefully galloped around the circular table, daintily spread with silver and china and towered over by a cut glass lamp.

"It's a squirrely pony!" shrilled the infant joyously as he tossed his flaxen locks and twinkled his besocked legs with ever increasing speed.

"Mercy! He'll have the lamp over!" shivered a nervous young woman as the human gyroscope stumbled over the edge of a rug, clawed at the table for support, then triumphantly continued circling. Conversation froze on pallid lips as they sat awaiting the inevitable crash. Only the voice of the small boy's mother rippled along serenely.

The nervous young woman could stand it no longer. In sheer despair she ventured, "Mrs. Archibald—er—pardon me—your dear little boy?"

The lady addressed stared blankly, then grasped the situation. "Malcolm," she said sweetly—"Malcolm, dear, run around in the opposite direction, darling. Miss Vinton's afraid you'll make yourself giddy."—Woman's Home Companion.

Making It Simple.

In the course of his sermon a preacher in a rural district used the word phephenomenon. This word caused one of the members some trouble, for he was unable to attach any meaning to it. Finally he determined to seek an explanation from the minister and at the close of the service approached him on the subject.

"What did yer mean by that there long word yer used in yer sermon?" he began.

"Oh, I see you do not know what a phephenomenon is," replied the minister. "Well, have you ever seen a cow grazing in a field in which thistles were growing?"

"Yes; many a time."

"That is not a phephenomenon. And no doubt you have often listened to a lark singing merrily away up in the clouds."

"Yes."

"That, again, is not a phephenomenon. But if you saw that cow sitting on a thistle singing like a lark that would be a phephenomenon."—Liverpool Mercury.

Kadiak Island's Queer Climate.

Of the abnormal climate of Kadiak Island, Alaska, a writer says: "In spite of its situation in such high latitudes we find here what may well be described as 'the parting of the ways' between the arctic and more temperate regions. For, thanks to the moderating influence of the Japanese current which flows along its southern coasts, Kadiak is favored with climatic conditions such as are unknown even in places a few miles north or east of it on the mainland of Alaska. So pronounced is the demarcation line that even on the island itself a traveler in summer will suddenly emerge from amid forests and vegetation of almost tropical luxuriance into a barren, desolate land of silence, where lofty snow capped mountains tower aloft, brooding, as it were, over the past terrors of an arctic winter, which will soon descend once more, enveloping them in its icy grip."

The English Channel.

One of the most famous bits of water in the world is the English channel, which separates and yet unites the sister countries of England and France and has been the scene of so much of their history. It extends on the English side from Land's End to Dover and on the French side from the island of Ushant to Calais. Its entrance from the German ocean is the strait of Dover, twenty-one miles wide, while at the other extremity, where it joins the Atlantic, it is 100 miles from shore to shore. The greatest width midway is 150 miles. Owing to the strong current setting in from the westward, the high winds which frequently prevail and the configuration of the shores it has a roughness which has become proverbial and few cross it without seasickness.

It Would Flatter Man.

Few men have deserved and few have won higher praise in an epitaph than the following, which was written by Lord Byron on the tomb of his dead Newfoundland:

"Near this spot are deposited the remains of one who possessed beauty without vanity, strength without insolence, courage without ferocity and all the virtues of man without his vices. This praise, which would be unmeaning flattery if inscribed over human ashes, is but a just tribute to the memory of Boatswain, a dog, who was born at Newfoundland May 3, 1803, and died at Newstead abbey Nov. 18, 1808."

Woman's Reasoning.

Husband (arriving with his wife at the Azcarraga station just as the train steamed out)—There! If you hadn't taken such a fearful time dressing we shouldn't have lost that train. Wife—And if you hadn't hurried me so all the way here we shouldn't have such a long time to wait for the next one.—Philippines Gossip.

At Home.

"He was perfectly at home at the banquet."

"Why, he didn't have a word to say."

"Well, that's being perfectly at home for him."—Houston Post.

Won a Smile.

Attractive Young Lady—I should like "The Wide, Wide World." Chivalrous Bookseller—Were it mine, miss, I would willingly give it to you.—Pathfinder.

None knows the weight of another's burden.—Herbert.

Discontent with work is the worst kind of servitude.

ALEXANDER'S Sensational Cut-Price Sale

On Ladies and Children's Tan Oxfords in all sizes

\$3.50 and 4 Oxfords, special \$2.85

\$2.50 and 3 Oxfords, special \$1.90

Children's and Misses' at Wholesale Price.

Extra special in small sizes for ladies, in black and tan, \$2.50 and 3 values cut to 98c a pair.

Alexander Dep't Store

Sorosis and Walk-Over Shoe Store

Givers of Best Values

KANSAS WHEAT, 75 MILLIONS.

Average Yield Is 12½ Bushels per Acre—Larger Crop Than Last Year.

Kansas has raised about two million bushels more wheat this year than it produced last year, according to about 500 reports of average yields per acre that have been received by the Star in the last few days. These reports indicate a total winter wheat yield of a little more than seventy-five million bushels. The final estimate by the state board of agriculture of the winter wheat crop of 1907 was 72,230,000 bushels, to which was added about a million bushels of spring wheat.

The crop is about 60 per cent of a full normal crop on the seven million acres reported last fall. About 600,000 acres were abandoned in the west on account of the spring draught; 150,000 acres were lost in

the east and central portions because of flood and excessive rain and 175,000 acres were ruined by Hessian flies in the south central counties, and all these factors cut down the yield on the remaining area.

The average area for the state on the area harvested was a little more than 12½ bushels.

Some of the important wheat counties have almost normal crops, but in many counties the yield is only 19 bushels or less.—Kansas City Star.

If you take Kodol in the beginning the bad attacks of Dyspepsia will be avoided, but if you allow these little attacks to go unheeded it will take Kodol a longer time to put your stomach in good condition again. Get a bottle of Kodol today. Sold by Tallman & Co.

All the news all the time in the East Oregonian.

"BABY MINE"

becoming a mother should be a source of joy, but the suffering incident to the ordeal makes its anticipation one of dread. Mother's Friend is the only remedy which relieves women of much of the pain of maternity; this hour, dreaded as woman's severest trial, is not only made less painful, but danger is avoided by its use. Those who use this remedy are no longer despondent or gloomy; nervousness, nausea and other disagreeing conditions are overcome, and the system is prepared for the coming event. "It is worth its weight in gold," say many who have used it.

MOTHER'S FRIEND

\$1.00 per bottle. Book of value to all expectant mothers mailed free. The Bradford Regulator Co., Atlanta, Ga.

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Portland Passenger	Portland Passenger
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Is made from the choicest wheat that grows. Good bread is assured when BYERS' BEST FLOUR is used. Bran, Shorts, Steam Rolled Barley always on hand.

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Are something that everybody needs now that dry and warm weather is coming on and it behooves everybody to get the best for their money. If that's what you're looking for, call around and examine my line of refrigerators and garden hose.

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ROASTING BEEF BY DIRECT GAS FLAME

A revival of real roast beef is in progress and those men who mournfully declare that the right kind of roast beef is almost unknown on United States dinner tables may take courage and also notice, for not even the English roast beef tradition had so fine a flavor or emerged from the oven so rich in juices as the meat cooked in the newest way, says the Chicago Tribune.

And one doesn't have to buy enough meat to last an average census family a week, either, in order to be sure of beef. It is due entirely to improved practice in the application of direct heat to the meat.

The average family roast of beef throughout the country is about six pounds, more often a shade under than over. When a woman becomes skillful enough to roast meat so that the fiber looks red when a slice is removed, yet when the carving knife is pressed against the meat and scraped across the piece carved from the fiber turns the palest shade of gray, while the blood simply flows after the knife and not one teaspoonful of the juice has escaped into the pan during the cooking, it comes pretty near the perfection of a cooking process. Of course it may be cooked as much less as desired, but always the juice to the last drop may be retained.

Incidentally, when every housekeeper means over the high price of beef, this real roast beef cooking, which will be taught in a couple of hundred cities and towns during the coming season of free cooking lectures, is all in the interest of economy.

The great trouble with roast beef is that few women know how to give a fine bit of roasting beef even respectful handling. It is salted and peppered and floured and water is put into the roasting pan, all to make it nice. Not one of those things is done under the new rules, yet the meat will be so tasty that it is almost possible to eat it without salting.

Another argument in favor of the new rules is that the loss of weight in cooking by the older methods reaches one-quarter of what goes into the ovens. The progress of appliances intended for cooking by gas reduced this loss to about one-fifth. The newest rules reduce it to one-eighth and further provide this loss shall be all fat. In fact, what a man pays the butcher for he gets when it reaches the table.

The only consideration as to time required concerns the thickness of the piece to be roasted. Up to seven inches this method may be used, even to nine, but not if the latter is to be cooked medium only in case the meat is to be rare.

To be sure of this perfection in roast beef the roast should be regarded well in buying. If it is to be boned and rolled, be sure the fastenings, whether skewers or threads, which hold it are loosened. Butchers firmly believe they can's roll such

roasts tight enough to suit housekeepers.

If such a roast is too tightly rolled, the ends of the meat swell out, pushing the best portions of the meat up into a hump at either end. This slices badly and prevents it from standing as it should on the platter.

Moreover, this tight rolling prevents the heat from penetrating to the interior of the meat to reach the ends which the butcher pokes into the center of the roast with the loose scraps. When the meat is carved, out rolls this bunch of purplish red fiber, often stone cold. When the roast is not rolled too tightly the heat penetrates more easily to the inner portions of the piece.

For a small family it is well to find a butcher who carries some small animals. Then, if you really want your money's worth, get this butcher to save for you the first porterhouse of two ribs. This designation varies in different parts of the country.

With the first rib there should be no tenderloin, and only a little on the outer end of the second. But you will find many persons deliberately selecting the sirloin side of the bone and taking the filet to be used as such or in various special dishes.

If it is impossible to get this first cut, often called a Delmonico cut, and the roast which you get must carry tenderloin with it, have the tenderloin taken out and ask the butcher to cut you one steak from the sirloin side. Wrap the tenderloin in waxed paper and it will keep 24 hours nicely for some special dish.

These two cuts probably present as little chance for waste in cooking and serving and handling as any beef used for roasting, and thus they make up for the increased cost over the cheaper rib cuts with their pounds of fat and muscle and rim, for which no one cares.

Wipe the roast with a dry cloth. Place it in a small roasting pan, unless the family demands a swimming pool of brown gravy; in that case choose a larger pan.

Direct Flame Necessary.

The direct flame of a gas oven is necessary for the process, and meantime any vegetables may be boiled in the upper oven with the same heat, thus taking all smell and steam of cooking out of the kitchen and house.

Heat the broiling oven about half the time usual for broiling. Put the roast close under the flame and quickly sear it. Turn it without sticking a fork into the meat and sear the other end of the fiber.

If too heavy a crust is formed at this time, the heat can not so easily reach the inside of the meat, while the crust continues to thicken and harden, also causing waste. When the process is continued with the top of a six-pound roast three or four inches from the tips of the flame, the best results are secured.

If the heat is not sufficient and a white-lined pan is used, the juice can be seen at once leaving the roast and appearing as dark brown matter in the fat of the pan. The heat should be increased if this is seen.

Turn the meat about every twelve minutes. The thicker the piece the longer it will require for cooking.

Put no salt or water with the meat. If salt is insisted upon because of tradition, it may be added when the roast is two-thirds done, as it can do little harm then.

COFFEE

and tea; Schilling's Best, is sold by about 9000 grocers west of the Rocky Mountains.

Your grocer carries your money if you don't like it, we pay.