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"COLLATERAL SECURITY."

A report of the sugar trust prosecution now on in New York throws light on justice as it is seen by one federal judge in that city. The case is being tried before Judge Hand and the trust officials are accused of restraining trade by getting control of sugar plants and putting them out of commission.

The trust gave a loan of \$1,250,000 to Adolph Segal, of the Pennsylvania Sugar Refining Company, and closed the plant. Defending that action the attorney for the trust held that in taking the Pennsylvania company's plant as security for the loan they took "collateral of a perishable nature." The following is from the report of the hearing upon this point.

"In order to safeguard their collateral and protect themselves from having the collateral impaired, they specified that the plant was not to be operated," said Mr. Beck. "for to do so, they figured, would have impaired the plant. And I think your honor would agree that the lenders had a perfect right to order the plant to close, for who would want their collateral made useless or greatly reduced in value?"

"I think you are right," said Judge Hand. "and unless Mr. Wise can otherwise convince me, I will instruct the jury to acquit."

What a farce. Yet some people wonder at criticism of the courts and can see no reason for the recall of judges.

A UNITED CITY.

At times Pendleton has some petty quarrels and factional differences as do all other healthy towns. But when a community affair arises like that which was carried out here yesterday the people get together as members of one big family. In the entertainment of the officials yesterday and in the ceremonies incident to the corner stone laying there were no partisan or factional lines. Progressives and standpatters, republicans and democrats, pessimists and optimists, newcomers and oldtimers stood side by side talking with each other and working in unison for the success of the day. It was a community affair, the people wanted to see it done right, and they did. It was a great day for Pendleton, it pleased the visiting officials, it fittingly celebrated the construction of the great hospital and it also showed once more that while we spar among ourselves at times we are also ready at any time to march together under a common flag and to work or fight side by side for the good of the town.

The English coal mine owners think the proper course for them to take is to starve the miners into submission. So they are pretty curt in dealing with the men. It is a course that may succeed, but if the miners should get mad as well as hungry it might be well for some of those owners to be abroad about that time.

If the people in Kansas and other suffering middle states only knew the truth about the splendid climate and resources of Oregon the west bound trains would be loaded with colonists.

Meanwhile the time is quickly passing and the registration lists are woefully short of names. Go and register now. Don't wait to be sworn in.

Taft is popular with the New York political machine, even if he did not make much of a showing in North Dakota.

There are signs that Pendleton is going to be at the Elks grand lodge session and the members wont walk either.

AND "HELLO" IS NOW TABOO.

Slowly, but surely, the word "hello" passes from the official literature of telephone talk and sinks into the discard. Telephone companies long have frowned upon the expression. Recently the Pere Marquette railroad tabooed it, and now the Chicago and Northwestern Railroad has done the same thing.

"Hello" is such a delightfully impolite and expressive word that its passing to the shades seems a pity, and its speedy revivification, or at least its reincarnation in some form, seems inevitable. It has behind it a history which is lengthy if not particularly distinguished, and which entitles it to consideration. Though "hello" was officially recognized by literature only about thirty-five years ago, its first known form, "hollow," dates back into the middle ages.

"Hollow" was used to incite soldiers, hunters and dogs to activity. In the seventeenth century it was quered as "hillo." In the eighteenth century it became "hullo" and finally "hello." In the course of its adventures it also some times appeared as "halla halloo, and hollo."

Really, it seems a pity to shove aside such a historic, breezy, familiar, democratic little word as "hello," for the prim, maidenly, colorless expression that has succeeded it. "Number, please."—Detroit Free Press.

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THE REALM FEMINE

Oysters and Corn Bread.
Strain the oysters, roll in sifted cornmeal, dip in beaten egg, salt and fry brown in hot lard. Serve with a sauce made of half a cupful of tomato ketchup and the juice of half a lemon, seasoned to taste with sugar, salt and pepper. Served with hot corn bread and fresh butter, these oysters are delicious.

French Salad.
Drain the liquor from half a can of peas, add one pint of finely cut celery, one cupful of blanched and broken English walnut meats, and one cupful of tart oranges cut into small pieces. Toss together lightly, garnish with tender white leaves and mayonnaise. Set in a cool place until wanted.

Chestnut Patties.
Beat together, until smooth, one egg and one cupful of pulverized sugar. Add one cupful of chestnut meats that have been put through a nut grinder, five tablespoonfuls of flour and one teaspoonful of baking powder. Beat lightly, then drop by spoonfuls on buttered tins. Dust with pulverized sugar and cinnamon. Bake in a quick oven.

Pennsylvania Spice Cake.
Beat to a cream one-half cupful of butter, then add a cupful each of brown and white sugar and beat again. Add three well beaten eggs; one-half cupful of sour milk in which a teaspoonful of soda has been dissolved, four cupfuls sifted flour and a half-teaspoonful of salt. Flavor with a half teaspoonful each of cloves and allspice, add two cups seeded and chopped raisins, and drop by the teaspoonful on buttered tins. Bake to a delicate brown in a quick oven.

Kerosene.
To clean the granite of smoke and discolorations, wet an old cloth with kerosene and wipe the smoke away. You will be surprised at the ease of the operation. To clean the bathtub and all porcelain fixtures in the bathroom, apply kerosene on old rags which may afterward be used to start the kitchen fire. To clean the paint where soiled fingers have smudged it around the door knobs, use kerosene. If the kitchen stove looks rusty rub it well with kerosene.

Cut the grease from your drains and sink by using kerosene on a brush. When the oilcloth on the kitchen table becomes stained, rub well with kerosene and wipe clean with fresh cloths.

Put some kerosene in your starch, and see what an easy ironing day you will have. If your irons are rough, wet a cloth with kerosene, and while the irons are very hot rub them on the cloth vigorously.

When a knife gets rusty let it stand in kerosene a few hours and then thrust it into the ground several times, and see the rust disappear.

Wet a rag in kerosene and stuff it into the rat-hole in the shed and the rat will come no more to that hole. Use kerosene to clean the oilcloth under the kitchen stove.

Before giving up neglected machinery and tools as hopeless, try kerosene to remove the rust from them.

To Polish Floors.
Buy at a hardware store five cents worth of any good machine oil. Mix it with the same quantity of kerosene. Use as you would water to wipe floors. The wiping does not have to be done nearly so often and you will be pleased with the results. This amount will last for months, as it takes very little to go over a floor.

Lemon Juice.
The woman who does her own work will find that the liberal use of lemon juice will keep her hands in good condition. Keep a halved lemon on

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the sink board for use after the dishes are washed and you will find that your hands no longer feel dry and rough on account of the unpleasant task of dishwashing. Furthermore, lemon-juice will eat away the cuticle which grows on the finger nails and requires constant attention.

Another use of lemon juice, which is not commonly known, is to keep boiled potatoes from turning black. Just squeeze the juice into the kettle while the potatoes are boiling and there will be no unsightly discoloration.

HE WOULD HAVE THE TRUTH.
"Say you will try to learn to love me," he pleaded.
"I'm sure I never can," she replied.
"Why? There must be some reason."
"I don't like to tell you."
"I must know. It is cruel of you to let me remain in ignorance of the cause."
"But I have no wish to pain you."

Please don't ask me to explain."
"You only make me the more determined to know. I will not leave you till you tell me the truth."
"Well, then, if you will have it, I never can look at you without wondering whether your face was made that way by some accident or whether you were born with it."

MAKING HOME HAPPY.
He never grumbles at his wife
Nor has to hook the waists she wears;
He lives a peaceful, happy life,
Absolved from all domestic cares;
When he gets home at 1 a. m.
No terror lingers in his heart;
Contentment dwells with both of them—
They live a thousand miles apart.
If He Is Unsuccessful.
A woman usually likes to let other people know that her husband is "on speaking terms" with prominent men.

The Best Cooks Use Our Meats
It has been proven to their satisfaction that we carry the most complete line of
Meats, Poultry and Fish
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HOSTETTER'S STOMACH BITTERS
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FREE Popular Music FREE
If you haven't heard **SAM BERNARD** sing
"I WAS A HERO TOO"
in the Shubert production "NEARLY a HERO" in which Mr. Bernard is starring, you've missed a good laugh.
This song will put everybody in good humor. If you cannot go and hear Mr. Bernard sing it, the next best thing is to get next Saturday's issue of the East Oregonian, in which "I WAS A HERO TOO" will be published—complete piano score, words and music. If you don't think this song is worth 25c.—IT'S FREE TO YOU—we will give you back the price of the paper.
When we tell you that Harry Williams wrote the words and Egbert Van Alstyne the music, you know it's a good song. "NEARLY A HERO" has been Sam Bernard's biggest success. His singing of "I WAS A HERO TOO" is the bright spot of the show.
Anybody can sing this song; it's got that catchy, easy swing to it.