

Cottolene—Unequaled for purity and wholesomeness

The shortening you use in cooking and baking should be as pure and wholesome as the food that is prepared with it.

Cottolene is itself a pure, wholesome food, consisting of ultra-refined cottonseed oil—as fine as the choicest salad oil—and beef stearine from selected leaf beef suet.

The purity of Cottolene is indicated by its rich creamy tint. It is unbleached, contains no salt or water, and possesses high food values.

Cottolene

for more than a quarter of a century has been giving complete satisfaction in thousands of homes.

Cottolene is not "just as good" as other cooking and frying fats—it is *better* than any other—more nutritious, more wholesome, more digestible—*better* in every way.

The purity of Cottolene is safeguarded not only in the refining processes, but in the careful selection of the choicest cottonseed oil and beef suet. Nothing else is used in the production of Cottolene, the *supreme* cooking fat.

Cottolene does not absorb tastes or odors. Heat it slowly and use it over and over for all kinds of frying.



Always use a third less of Cottolene than of any other shortening or frying fat. Cottolene goes farthest and gives the most gratifying results.

Pails of various sizes, to serve your convenience. Arrange with your grocer for a regular supply.

Write our General Offices, Chicago, for a free copy of our *real* cook book, "HOME HELPS."

THE R. K. FAIRBANK COMPANY

"Cottolene makes good cooking better"

New Foundlanders Land.
ST. JOHNS, N. F., March 18.—With the arrival in England of 180 naval reserves from this colony, the full strength of 1000 men, which the New Foundland government undertook to raise has now been reached.

MOTHER! IF CHILD'S TONGUE IS COATED

IF CROSS, FEVERISH, CONSTIPATED, GIVE "CALIFORNIA SYRUP OF FIGS."

A laxative today saves a sick child tomorrow. Children simply will not take the time from play to empty their bowels, which become clogged up with waste, liver gets sluggish, stomach sour.

Look at the tongue, mother! If coated, or your child is listless, cross, feverish, breath bad, restless, doesn't eat heartily, full of cold or has sore throat or any other children's ailment, give a teaspoonful of "California Syrup of Figs" then don't worry, because it is perfectly harmless, and in a few hours all this constipation, poison, sour bile and fermenting waste will gently move out of the bowels, and you will have a well, playful child again. A thorough "inside cleansing" is oftentimes all that is necessary. It should be the first treatment given in any sickness.

Beware of counterfeit fig syrups. Ask your druggist for a 50 cent bottle of "California Syrup of Figs," which has full directions for babies, children of all ages and for grown-ups plainly printed on the bottle. Look carefully and see that it is made by the "California Fig Syrup Company."

PENDLETON MEAT COMPANY IS AN UP TO DATE PLANT

SANITARY IN EVERY RESPECT—ITS PEMECO BRAND IS LOCALLY POPULAR.

"Pemeco," do you know what it is? Most Pendleton people know that the name is applied to a particular brand of meats and a good many know that the particular brand is turned out by the Pendleton Meat Co., the name in fact being composed of the first two letters of each of the three words of the corporation title, but few appreciate the institution behind the name.

The abattoir and packing plant, conducted by the Pendleton Meat Co. is not the largest industry in the city but no list of the principal institutions that furnish steady employment for wage earners and that turn out products for which there is more than a local demand, would be complete that did not include the name of the Pendleton Meat Co. It isn't Pendleton that the big packing houses are at Chicago and Kansas City, but it is, nevertheless, something of which the city may well be proud.

The name "slaughter house" is repugnant to most people because they associate with it foul odors and offensive sights. No one, however, no matter how sensitive his nose or how weak his stomach, could find aught at the Plant of the Pendleton Meat Co., at which to shudder. Indeed, the proprietors and employees of that institution keep the various rooms, even the one in which the killing is done as clean as any housewife's kitchen. Doubters of this statement may con-

vince themselves by paying a visit to the plant where they will always find a ready welcome and an escort from room to room.

The plant is housed in a very commodious building now, for it has been growing every year to meet the demands for its products. The floors are all of concrete and are very easily cleaned with a hose. An inspection of the plant under a guide will take the visitor to a dozen or more rooms from the killing pens to the store rooms. Off the room where hundreds of meat animals die every week to feed hungry man and where Joe Pozegar, head butcher, demonstrates the remarkable swiftness with which a beef or a hog can be dressed by a man skilled with the knife, are two rooms where the visitors may see dozens of animals, cleaned and dressed, hanging up by their hind legs. In the one room is kept the kill of the day. For 24 hours these animals hang in this cooling room until all of the natural heat is gone from their bodies and then they are run by overhead trolleys into a cold storage room, so cold that the frosted ammonia pipes that, fine as the sight is, no one cares to tarry long. In other rooms will be found hams and bacon smoking, or hams and bacon smoked and ready for the market. In one room, in fact, there were stacked yesterday in piles like cordwood hams and bacon representing a cash value of \$5000. Then there is the lard-making room, the pickling room, the sausage room, the engine room and the room where the soap grease is pressed out of the offal. Lastly there is the room to which all of the offal is carried as soon as taken from the dead animals and where it is incinerated.

The Pendleton Meat Co. has 10 men on its payroll at the plant at all times and in extremely busy seasons several others. Every week a car-

load of cattle is turned into meat, besides many hogs and sheep. The plant has a capacity of two carloads of cattle, three carloads of hogs and a carload of sheep a week. It not only supplies practically all of the markets of Pendleton with meats but sends its products to every town in the county and as far west as Arlington. Its business has been growing steadily during the past three years and buying and selling, it turns many thousands of dollars during the year.

Confesses Priest's Murder.
WILMINGTON, Del., March 18.—Confession that he and Peter Krakas had murdered Rev. Joseph Zebria, priest, and his housekeeper at New Britain, Conn., was made by Bernard Menivid. The priest had refused to give them money.

MRS. VANDERVELDE GOING BACK TO BELGIUM.



MME. LALLA VANDERVELDE
NEW YORK, March 19.—Mme. Lalla Vandervelde, wife of Emil Vandervelde, Belgian minister of state, will sail from this port soon with \$200,000 which she has collected here for aid of her country's people. The league for political education will tender her a farewell party.

LOCAL CHINESE TRIES TO ARRANGE PEACE IN RANKS OF FACTIONS

SHOOTING IN LA GRANDE LEADS TO EFFORT TO SETTLE TONG TROUBLES.

Ung D. Goe, prominent local Chinese merchant, is one of a number of influential Chinese of the north-west now in La Grande in an effort to bring about a peaceable settlement of the long hostilities there which resulted in the attempted assassination of Wong Won Duck a few days ago. Goe is a friend of one of the orientals held for the shooting. Among others of his countrymen who have been sent to La Grande to act as peacemakers are Charles Sing Lee of Boise, a member of the Wong family, and Chee How, a prominent Portland merchant.

Speaking of Goe's presence in that city the La Grande Observer of yesterday, has the following to say: "U. D. Goe, for 29 years a merchant of Pendleton, but born in Portland, arrived today to look into the whole squabble from the viewpoint of a friend of William Eng. He belongs to the same company that Mr. Eng, now held under a specific charge, claims as his. Mr. Goe will interview the victim of the assault at the hospital, and expects to sift the whole proposition to the bottom if possible. He admits that the story appears strange to him, and admits many of the rumors that have been going around. To establish Eng's innocence is his purpose, he believing firmly the young man has no part in the fracas."

The same paper says further: "While no direct or indirect charges are made by either side, it is believed that there will be an attempted uncovering of a Highbinder society in La Grande. Chinese Highbinder are the lawless element in China. They organize, it is claimed, for the purpose of not only restraining trade but in many instances levy blackmail on people of repute, even resorting to murder if their demands are not met. "If such a society is discovered in La Grande it will mean a general overhauling of the Chinese section. "The preliminary hearing of the men charged is of considerable importance and quite likely the out-of-town Chinese will linger here until it is over. "The wounded man rests comfortably in La Grande hospital today and considerable hope is entertained for his recovery. If he recovers and is able to appear in the prosecution there will be added interest to the whole Chinese mixup."

Consuls' Pay Increased.
WASHINGTON, March 17.—In a reclassification of the United States consular service, announced by the state department, 16 consulates are closed, five are removed, six new consulates are created the salaries of 18 consuls-general are increased to correspond to increased business transacted and the salaries of 33 consular officers are increased. One consulate only, that at Nottingham, England, suffered a decrease.

The consulate at Dawson, Yukon territory, is among those closed. The salary of the consular general at Buenos Aires was raised from \$4500 to \$8000 annually.

Rush for the Jitneys.
TOLEDO, O., March 17.—The all popular jitney bus threatens to become more popular in Toledo. A heavy explosion wrecked a Toledo apartment and store building. The blast shook a large area. News paper extras were soon on the streets. Newsboys yelled: "All about the explosion." Jitney bus owners yelled: "All aboard to the explosion." Every jitney bus did a rushing business.

Scolding Won; No Decree.
VANCOUVER, Wash., March 16.—Mrs. Amelia Wilson, an aged woman, and mother of five children, who has been married to her husband, Henry Wilson, since 1878, is suing

Beautiful Poplin Dresses

In the new shades as well as being the last word in style. Not the extreme in either color or mode, but, "just right." You will appreciate these Dresses and you are invited to inspect them. Prices range from \$13.50 up.

See The New Challie Dresses
See The New Silk Dresses
See The New Serge Dresses
See The New Spring Coats



Why is it that most of the new Hats are from this store? Why do we hire more help? Because our merchandise is right and prices are right, and people are finding it out.

"Sayres"

"THE LADIES' STORE."

YOUR FRECKLES

Need Attention in February and March or Face May Stay Covered.

Now is the time to take special care of the complexion if you wish it to look well the rest of the year. The February and March winds have a strong tendency to bring out freckles that may stay all summer unless removed. Now is the time to use othine—double strength.

This prescription for the removal of freckles was written by a prominent physician and is usually so successful that it is sold by druggists under guarantee to refund the money if it fails. Get an ounce of othine—double strength, and even a few applications should show a wonderful improvement, some of the smaller freckles even vanishing entirely.

for a divorce. He is about 70 years old, and she is nearly that age.

When the plaintiff had placed her testimony before Judge Kenneth MacKintosh, of Seattle, sitting here for Judge Back, the judge said he would not hear any more testimony. He lectured the old couple and said it is a shame for them to disagree after having reached their present age with grown children. He advised the children to get together with their parents and patch up their difficulties.

MARCH 20

Tomorrow—SUNKIST Orange Day

Buy a Week's Supply of These Delicious Seedless California Navel Oranges NOW!

Trainloads, direct from Sunny California, have just arrived in all markets—especially for Orange Day.

—juicy, sweet, firm, tender fruit.

—the finest that California grows.

Get them tomorrow—a supply for all next week. Hundreds of dealers are making special prices. Buy them by the dozen or by the box. Tomorrow is Orange Day all over the country. Even the great railroads are placing special orange salads and desserts on their dining car menus.

California
Sunkist Oranges
Famous Seedless Navels

Try Sunkist Orange salads. Try Sunkist desserts. There are scores of dainty ways to serve oranges to the whole family can have this beautiful fruit every day. Start tomorrow—Orange Day—to make oranges a part of the daily diet. These free, peeling, tender, seedless navel oranges are best suited for all culinary uses. All the famous chefs use them. Millions of housewives do. Make this day YOU try them.

Save the Wrappers for Beautiful Silver Premiums
Save Sunkist tissue wrappers and send to us for beautiful tableware of pure silver plate—original, genuine Rogers Silver, designed especially for us by Wm. Rogers & Son, one of the world's most famous silversmiths.

Order by Phone
Your telephone is a Sunkist agency at your finger tip. Simply call your dealer and say, "Send Sunkist." Don't say merely "oranges"—"Sunkist" brings the best.

Cut Out This Reminder
To write for free book, "Sunkist Behind the Scenes." Also give full information about our premium plan under which you can exchange Sunkist wrappers for Wm. Rogers & Son guaranteed silverware. Address: CALIFORNIA FRUIT GROWERS' EXCHANGE, 130 N. Clark Street, Chicago (362)

MUSIC MADE EASY

Every member of your family can play the latest and snappiest airs on the piano equal to the most accomplished pianist, if you

BUY A PLAYER-PIANO

We have them at all prices, the latest and most up-to-date makes, with 88 notes and fully guaranteed, for
\$375, \$425, \$475, \$525, \$750 and \$850.

Terms made to suit purchaser or your old piano taken in exchange. See us before you buy—it costs nothing to consult us.

WARREN'S Music House
on the Corner