

To the People of Pendleton

WE will be open for business bright and early SATURDAY MORNING, JUNE 9th, with a fine line of new

FURNITURE

For the Ladies

Every lady calling at our store, Saturday the opening day, will receive a Beautiful souvenir free.

Ladies, no matter how busy you are Saturday, make it a point to stop in our new store for a few minutes at least.

Thanks.

HEREAFTER you will be able to get just what you want in the furniture line right here in Pendleton. No more will it be necessary for you to send out of town for desirable and fair priced furniture, linoleum and rugs for your home.

We are going to carry a variety of the newest designs, to sell them at reasonable prices and afford you courteous and attentive service that will appeal to you.

We are here to stay. We are going to be one of you, working and boosting for Pendleton, our home in the future, every day of the year and in every way possible. If you cannot find just what you want in our store, remember this: We will have new goods arriving all the time and will spare no effort to secure that which you desire.

To every Pendletonian

Each and every one of you are cordially invited to call Saturday and get acquainted with this new furniture store and your newest acquisition of business firms.

Call for a minute, if its only to say "Hello." We assure you it will be appreciated.

Come in tomorrow and see our beautiful lines of New Furniture, Rugs and Linoleum

Yours for better service

CRAWFORD & HEDGES

Judd Bldg., Main and Court Sts.

Telephone 496

Pendleton, Oregon



Daily Chats With the Housewife



Preserving Fish for Domestic Use.

As a measure of economy in the present period of high prices of food-stuffs and as a contribution to the conservation of the food supply, which is one of the country's urgent needs, the Bureau of Fisheries urges housewives, particularly those living near streams and lakes or the seashore, to preserve fish for home consumption. The fish can be bought when they are cheap, during times of plenty, and held for use during the winter when, ordinarily, prices are high. In many cases waste fishes, which because of prejudice or ignorance are not placed on the market, may be bought for little and sometimes may be obtained from the fishermen for the nothing. Practically all fishes are edible, and purchases should not be deterred from buying them on account of their unattractive appearance. Some of the easiest are among the best. Two easy methods of preserving, namely, canning and salting, are available to housewives. The latter is especially useful in such wet or fishy parts of the country as have a surplus of fish. The following are the methods to be followed.

Canning.

When using coarse, thick-skinned fishes, cut off the fins or make an incision on each side of the fin and pull it out. Make an incision through the skin along the back, another along the belly, and connect these two by a third incising body just behind the head, impale the head on a hook or sharpened nail driven through a plank, take hold of the tail at the angle of the two incisions at the back of the head and remove it by pulling toward the tail. Thin-skinned fishes, like herring and sardines, should be scaled, not skinned. Cut off the head, remove the intestines and other organs and take out the backbone by making a cut with a sharp knife on each side, inside of the body cavity. Wash thoroughly, taking particular care to remove the blood along the back. Cut the fish into strips to fit the length of the jar to be used and rub with dry salt using a level tablespoonful to each wet lot of fish. Fill the jar with the pieces packing as tight as possible, put in the rubber

plugs and place the caps on the jars, loosely, so that the steam can escape. Put no water in the jars. Cook in a pressure cooker for one and one-half hours after steam pressure registers 15 pounds or the temperature 250 degrees. Tighten the caps of the jars and permit cooling. Use. The cooker as directed by the maker. There are several kinds on the market and the Bureau of Fisheries, Washington, D. C., will furnish addresses of manufacturers on application.

Salting.

Large fish having soft fins, small scales, and thin skin should be scaled but not skinned. Remove the head, split down the belly to the vent and remove the viscera. Make a cut on each side of the backbone inside the body cavity, cut the bone in two as far back as it can be reached and remove the cut-off portion, then make a deep cut along one side of the backbone for the remainder of its length and remove the tail. If the fish are too large to go into the container, cut them in the proper length. The cheeks and the portion between the jaws, including the tongue, of many large fishes are excellent when boiled, and they may be preserved by removing the eyes and gills and packing the heads, after splitting them lengthwise in the same container with the rest of the fish. Smaller fish, such as mackerel, whiting, large herring, etc., should be split down the back to one side

of the backbone for the entire length, the belly walls not being cut. The backbone need not be removed. Smaller fish of the same character need not be split but should be care-fully eviscerated. Coarse-scaled, thick-skinned, spiny-finned fishes like black bass, perch, etc., should be skinned, and unless large and thick skinned need not be split. Having dressed and thoroughly washed the fish in water containing a little salt, taking particular care to remove the blood near the backbone, cure them as follows:

Place a layer of coarse salt on the bottom of a tight keg barrel or other suitable vessel, and on this spread a layer of fish. One deep, sprinkle salt thickly over these, add another layer of fish, and repeat until the barrel is full or the supply of fish exhausted. The salt and moisture from the fish will make a strong brine in which the fish should be left for a week or ten days. At the end of that time remove the fish, thoroughly wash them, repack in the barrel and cover with a fresh, made brine strong enough to float a fresh egg. After a week this brine should be drawn off and the barrel filled with a saturated brine, that is, one in which a little undissolved salt will remain on the bottom of the vessel after the solution has been subjected to prolonged stirring. Do not reuse the old brine. The barrel or keg should then be headed and stored in a cellar or the coolest place available. If there should be

any leakage, which may be discovered by the sound made when the barrel is struck with a stick at various heights, it should be made good by adding strong brine through a bung-hole. If the receptacle can not be filled at once, the fish may be preserved by placing on top of them a cover made of a barrel or of pieces of wood cleated together to fit the container and weighting it with a clean stone or other heavy article which will not be affected by the salt. The success of the operation will depend on using fresh fish, exercising care in the salting and the proper mixing of the brine, and on keeping the barrel tight and the fish covered with strong brine.

CHARLES E. KOHL, OWNER OF THEATRES, DIES INSANE

Carer Find That Nephew of Julia Arthur Was Not Beaten, as Reported.

CHICAGO, June 6.—The mystery of the death of Charles E. Kohl, owner of theatres, was cleared today when "Carer" Schaeffer, at Oconomowoc, Wis., said that death was due to mental collapse and heart disease. Kohl was thirty-one years old, married, a nephew of Julia Arthur and son of Charles E. Kohl, who left more than \$1,000,000, made in Yonkersville, at his death in 1916. Young Kohl was treasurer of the Palace and Metropolitan Theatres Companies and vice president of the Western Vaudeville Association. Kohl brooded over the war. He

surrendered his commission as second lieutenant in the Wisconsin national guard a fortnight ago. After giving a fish dinner for friends at his summer home Sunday he set up all night. He ran through the streets Monday morning shouting that he had been shot. He was taken to a sanitarium, but not until after a hard fight. Attorney George A. Trade said: "There is no foundation for the stories of violence. The certificate of death shows that he suffered from fatty degeneration of the heart, enlargement of the liver and that he was insane."

COTTONWOOD MAN DISLOYAL

GRANGEVILLE, Idaho, June 7.—Charged with having made unpatriotic utterances concerning the

policies of the United States government in the war situation, Eugene Barnett, age 25, was arrested at Cottonwood today and brought to Grangeville by Constable O. D. Hamilton. The constable turned the prisoner over to Sheriff Yates. Hamilton states Barnett will be formally charged with treason.

C. W. Greenough, a Cottonwood attorney, has preferred the charges against Barnett.

Tennyson's airy naives, battling in the central blue, have been realized, and the world hopes that the parliament of man and federation of the world soon will follow.

Some kinds of love may grow cold, but the kind of a man has for himself never does.

You Need Not Suffer From Catarrh

You have probably been in the habit of using external treatments to relieve your catarrh. You have applied sprays, washes and lotions to the mucous surfaces of the nose and throat, have been temporarily relieved, and then wondered a short time after, why you were troubled with another attack of catarrh. You should realize that catarrh is an infection of the blood. This fact has been agreed upon by specialists in catarrh troubles, and has been proven in the laboratories of the Swift

Specific Co. S. S. S., which was discovered over fifty years ago, will cleanse your blood of the catarrhal poisons and will thereby relieve you of the dripping in your throat, the sores in your nostrils, spitting, hacking and bad breath. All druggists carry S. S. S., and the physicians of our Medical Department will cheerfully answer any letters which you may write them. In regard to your case, Swift Specific Co., 325 Swift Building, Atlanta, Ga.