

August Clean-Up Sale OF Straw and Panama Hats

We are offering our entire stock of men's and boys' Straw and Panama Hats at clean up prices.



\$1.00 Straw Hats, Clean Up Price.. 59¢	\$4.50 Straw and Panama Hats, Clean Up Price .. 2.49
\$1.50 Straw Hats, Clean Up Price.. 89¢	\$5.00 Straw and Panama Hats, Clean Up Price .. 2.65
\$2.00 Straw Hats, Clean Up Price \$1.19	\$6.00 Straw and Panama Hats, Clean Up Price .. 3.29
\$2.50 Straw Hats, Clean Up Price \$1.45	\$6.50 Straw and Panama Hats, Clean Up Price .. 3.78
\$3.00 Straw Hats, Clean Up Price \$1.65	
\$3.50 Straw and Panama Hats, Clean Up Price .. 1.95	

Now is your time to buy, even if you don't wear the hat much this summer, it will be just as good as a new one next summer and you'll save almost one half the price. These are all this season's newest most desirable styles.

TANGIA CLOTH

One of the new cloths that has just come out. It resembles Rajah Silk in texture and shown in all shades. Especially good at this season. Makes up into most serviceable dresses and suits. The yard 75¢

GEORGETTE WAISTING.

A fine quality silk and cotton mixed Georgette, with fancy colored round figures, on white and colored grounds; 36 in. wide, and it launders. The yd. \$1.00

AUTO VEILS

Be sure to have an auto veil when you start out on that trip. We are offering the best made and the assortment of colors is one of the largest. Each 65¢ to \$3.00.

WOOL CHALLIE

Make that early fall dress of wool challie. We are showing some new patterns and colorings that you will like. An all wool fabric that stands the test. The yard 65¢

Children's Dresses

We are showing a very choice assortment of children's gingham dresses for school wear. These dresses come in plaids, stripes and plain colors, very attractive models; sizes 6 to 14 years. Prices 69¢ to \$5.00.



Sateen Bloomers For Girls

Sateen bloomers in black and white, good quality, correctly made; sizes 2 to 14 yrs. Prices 29¢ to 59¢

Visit Our Bargain Basement

This department is the home of bargains. The clean up dept. for the whole store. All odds and ends go to this dept. and are closed out regardless of former price or cost. It spells economy for you.

PURE FOOD SHOP.

Clean, Cool, Flyless Basement. Imported Sardines—Shipment new Norway Sardines just arrived, fancy small fish, can. 25¢
Minced Clams, 2 cans. 25¢
California Olive Oil, the extra virgin quality, full quart \$1.25
Tomato Catsup, specially priced, full 18 oz. bottle 20¢
Dill Pickles, Heinz dills, quality the finest, quart 25¢

Pendleton's Greatest Dep't. Store

The Peoples Warehouse

Where It Pays to Trade

THINKS ENGLISH NOW HAVE THE DEUTSCHLAND

PORTLAND, Aug. 13.—The merchant submarine Bremen and Deutschland are in the service of the allies between English ports and Norway, running under the waters which Germany herself controls.

This news was told to Captain Vis of the Dutch steamer Coerakarta, now in the Portland harbor, by the captain of a British warship which saved the Coerakarta from submarine.

Steamer Had Close Call.
The Coerakarta is in Portland loading lumber for the orient and Captain Vis' story has been listened to with a great deal of interest by Portland people who have met him.

The big Dutch steamer was bound for Amsterdam, her home port, in the service of the Dutch Royal Mail, when a submarine came alongside and was preparing to board her and sink her.

Even before the small boats came along side another and larger merchantman was seen approaching. The captain of the submarine hurriedly

called his men aboard and after giving orders to the Coerakarta to lie hove to started after the bigger and richer prize.

Story Told Over Cups.
Things went well with his plans until he came to the surface to begin shelling. Then a broadside of shells from concealed guns tore the submarine into a hundred pieces. The merchantman was a disguised scout cruiser and had designs on the submarine from the beginning.

The master of the cruiser came aboard the Coerakarta then and secured the affidavits of the Dutch steamer's master and crew as to the sinking of the submarine, which all had plainly witnessed. Over a friendly glass of ale while the papers were being prepared the success of the British in capturing the two famous submarine merchantmen was told.

OFFICERS DISLIKE GIRL CHAUFFEURS

Fear Accidents on French Roads and Have to Work on Breakdowns.
PARIS, Aug. 11.—Because the employment of women chauffeurs for military purposes in the army zone does not replace any men for other work but merely demobilizes a certain number of automobiles, the fair sex may be eliminated from that service.

The last year's experience shows that officers dislike to trust themselves to feminine chauffeurs, fearing accidents because of the congestion of military vehicles on the road, and also because women are seldom able to repair breakdowns, necessitating the officers helping them, even putting on tires.

Uncle Sam's Thrift Thought for Today.
Spread the Meat Flavor.
Spread the meat flavor over other foods and so economize on the quantity of meat consumed, says the United States Department of Agriculture. Here is one way to utilize soft, over meat by spreading its flavor.

Meat Turnovers.
Chop the meat. If the quantity on hand is small, mix with it left over potato or rice. Season with salt, pepper, onion, etc. Place filling on circular pieces of biscuit dough about the size of a saucer. Fold over the dough and crimp edges together. Bake for about one-half hour in a hot oven.

A brown sauce made from two tablespoonfuls of flour browned in two tablespoonfuls of butter to which a cupful of water or stock and a half teaspoonful of salt is added may be served over the turnovers.

Daily Chats With the Housewife

BY GEORGE MARTIN.

WASHINGTON, Aug. 11.—In this article we outline some of Uncle Sam's ideas on drying methods for various products. In trying sweet corn, select very young, tender corn and prepare it right after gathering. Cook in boiling water two to five minutes, cut kernels from cob with sharp knife, not cutting bits of the cob. Spread thinly on trays and place to dry. Stir occasionally till dry. Dry in oven 10 to 15 minutes and finish drying in the sun. A pound of dried corn to a dozen ears is a good yield. After dry, pack in cartons a few days for conditioning. Select string or snap beans in ideal condition. Wash, remove stem, tip and strings. Cut or break into pieces 1.2 to 1 inch long. Or run them through the slicer. Very young tender beans will dry whole. Cut your beans rather than snap them. Thread them into necklaces on coarse, strong thread and hang over stove or in the sun. Dry young beans two hours, older ones three hours. Beans are dried in the same manner. Condition them as you do corn. For lima beans, take them from pods, remove moisture and dry from 3 to 3 1/2 hours. This same method answers for other beans. It also includes cow peas or other field peas. Dry beans, under a dozen pods whole. Older pods should be cut into 1.4 inch slices. These may be string as with string beans and hung over the stove. Is so dried, heat in oven before hanging up.

Peppers may be dried by splitting on one side, removing seed, drying in the air and finishing the drying in the drier at 140 F. A more satisfactory plan is to place peppers in biscuit pan in oven and heat until skin blisters or steam until skin softens then take out seed and dry at 110 to 140 F.

For beets and turnips, select young tender, quickly grown ones. Wash peel, slice about 1.5 inch thick and dry. Slice carrots lengthwise, avoiding those with large woody cores. Parsnips, kohlrabi, celeriac and salsify are handled the same way.

Select mature onions, remove papery covering cut off tops and roots, slice into 1.5 inch pieces and dry quickly. Store in a light-proof container to avoid discoloration. Leeks are so handled also. Select well developed cabbage, remove loose leaves, split cabbage, remove woody core, slice with kraut slicer and dry. All these products should be conditioned.

For spinach, remove leaves from roots, wash carefully, slice and spread on trays and dry. Treat parsley the same way. For beet tops, Swiss chard and celery should be in condition edible as greens. Wash carefully, cut both leaf, stalks and blade into 1.4 inch sections, spread and dry. Choose young succulent rhubarb. Don't use the leafblade. Prepare as for stewing, by skinning and cutting to 1.4 to 1.5 inch lengths.

Select sound, well matured Irish potatoes. Wash and boil or steam until done. Peel and pass through meat grinder. Collect the shreds in layers on trays and dry until brittle. If toasted slightly in oven when dry the flavor is improved. Or you may boil, slice and dry. Handle sweet potatoes the same way. Or boil and slice.

Clean cauliflower, divide into small bunches, blanch six minutes, and dry 2 to 4 hours. Don't worry if it turns dark in drying. Handle Brussels sprouts the same way but add a pinch of soda to the blanching water. For pumpkins and squash, select sound, grown specimens. Cut into strips, remove all seeds and softness around them. Cut strips into pieces and dry. Be sure to condition all these things.

Celery tops, parsley, mint, sage and herbs need not be blanched, but should be washed exceedingly well and dried in the sun or oven. Early varieties and sweet apples are well adapted to drying. Use winter apples. These instructions apply also to pears and quinces. Peel, core, trim and slice 1.4 inch thick. Dip in weak salt water containing 3 teaspoonful of salt to 1 gallon water. Spread on trays, pit sides up. Turn over later.

Plums and apricots are not peeled but are pitted and halved and dried as peaches. Select medium ripe plums. Small, thin flesh varieties are not suitable. For cherries, remove stems and, if fruit is large, also pits. Spread on trays and dry. Small, black cherries can be dried whole. If they are seeded there will be a loss of juice.

Chronic Constipation.

It is by no means an easy matter to cure this disease, but it can be done in most instances by taking Chamberlain's Tablets and complying with the plain printed directions that accompany each package.—Adv.

GERMANS INCITING MEXICANS TO WAR

El Paso Hears of Stories About Revolution Here to Encourage Attack.

EL PASO, Aug. 13.—German subjects are spreading propaganda throughout Mexico that the United States is in the throes of a revolution and that now is the time for Mexico to declare war against this country and recover its lost territory. This information was received here Monday by government agents and American corporations.

An arrival from Chihuahua City said Germans were spreading this propaganda there and that it was also being spread in Mexico City, Zecutec, San Luis Potosi and other large cities. The German subjects are distributing pamphlets printed in Spanish saying that in the southern portion of the United States a revolt against the Wilson government has been started by Mexicans and negroes and they are slowly driving the American soldiers toward the north. In the Middle West and North the Germans say the negroes and Germans have inaugurated a successful revolution.

Wearing German flags with the imperial crest in the center, A. Gellner, German consul at Chihuahua City, and eight other Germans, are in Juarez and attended the fiesta in

U.S. GRANT THE FOURTH ENLISTS AS PRIVATE



Pvt. U.S. GRANT

U. S. Grant, 4th grandson of the late president of the United States, has enlisted in the Seventh Regiment, New York, as a private. He is twenty-three years of age, and was born at San Diego, Cal., where his father is a retired lawyer. The young man has been employed in the bank of J. P. Morgan & Co.

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With many added improvements and refinements.

Demountable rims.
Extra rim with tire carrier.
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honor of the visit of Gen. Francisco Murguia. The German subjects arrived Sunday and are being entertained by Gen. Jose Murguia, commander of the Juarez garrison. The Germans wore their national colors on their right coat lapels and the Mexican colors on the left.

German autocracy is adept at changing its official figureheads without changing its dominating policies.

MISS LOUISA THOMSON

chaperone at St. Helen's Hall School, Portland, Oregon, will be at the Hotel Pendleton on the twelfth and thirteenth of August, and will be pleased to meet the parents or guardians of prospective pupils for St. Helen's Hall.

Jitney Service

SCHEDULE

North on Main St. and out Jackson to end of pavement. South to Alta and west across O-W. R. R. tracks and down Webb. Back on Webb to Main.

Trip card—Jackson-Webb Sts.
Leaves—A. M.—9:00, 10:00, 11:30.
Returns—P. M.—12:40, 2:00, 4:00, 6:00.

East on Alta to Hospital and back to Main on Court.
Trip card—Hospital.
Leaves—A. M.—9:20, 10:20, 11:40.
Returns—P. M.—12:50, 2:15, 4:15, 6:10.

South on Main to High and west to Gulch.
Trip card—South Hill.
Leaves—A. M.—9:35, 10:35, 12 Noon.
Returns—P. M.—1:00, 2:30, 4:30, 6:20.

Trips to Nat.—2:45 P. M. and 3:30 P. M.
FARE 5c.

Save For Reference.
These trips will be made at time advertised and schedule followed accordingly. Owing to the difficulty of getting cards in each residence it would be advisable to save this schedule for reference. Any change will be advertised. Taxi service will be maintained in conjunction and regular taxi rates charged for calls. PAUL L. KREFT, Mgr.

TAXI SERVICE

PAUL L. KREFT

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Does the entire family washing at a saving of money, time and toil.

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Pacific Power & Light Co.

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All Choked Up With Catarrh? Why Continue Makeshift Treatment?

Sprays and douches will never cure you.

Catarrh is annoying enough when it chokes up your nostrils and air passages, causing painful and difficult breathing and other discomforts. But the real danger comes when it reaches down into your lungs.

This is why you should at once realize the importance of the proper treatment, and lose no time experimenting with worthless remedies which touch only the surface. To be

rid of Catarrh, you must drive the disease germs out of your blood. Splendid results have been reported from the use of S. S. S., which completely routs from your blood the Catarrh germs, for which it is a perfect antidote.

S. S. S. is sold by all druggists. If you wish medical advice as to the treatment of your own individual case, write to-day to Chief Medical Adviser, Swift Specific Co., Dept. B Atlanta, Ga.