

HOUSEHOLD

MORE SUGGESTIONS ON COTTAGE CHEESE

(Where bread crumbs are called for, they may be made from leftover quick breads, or rice may be substituted by somewhat reducing the amount of liquid used.)

MEAT-LIKE DISHES COTTAGE CHEESE SAUSAGE. 1 cup cottage cheese, 1 cup dry bread crumbs, or 1-2 cup cold cooked rice, and 1-2 cup bread

crumbs. 1-4 cup peanut butter, or 2 tablespoons savory fat. 1-4 cup coarsely chopped peanut meats. 1-2 teaspoon powdered sage. 1-2 teaspoon thyme. 7 tablespoon milk. 1 teaspoon salt. 1-2 teaspoon pepper. 1-2 teaspoon soda. 1 tablespoon finely chopped onion. The bread crumbs may be made from leftover corn, barley or other quick breads. Cook the onion in the fat until tender but not brown. Dissolve the soda in the milk and work into the cheese. Mix all other dry ingredients thor-

oughly with the bread crumbs. Blend peanut butter and onion with the cheese, and mix with them the bread crumbs. Form into flat cakes, dust with bread crumbs or cornmeal, and fry a delicate brown in a little fat in a hot frying pan. Variations—To utilize leftover cereals, use one cup of cooked rice, oatmeal or cornmeal mush with 1-4 cup of bread crumbs. Dry-corn meal or finely ground oatmeal may be used for stiffening the above mixture, but in such case it is better to form into a loaf and bake it in the oven about 25 minutes. Other seasonings may be used in place of the above. The amount of liquid will vary in

every case. The mixture should be very stiff, since the cheese tends to soften it during the cooking. Suggested Breakfast Menu—Orange or grapefruit; cottage cheese sausage; corn bread or toasted Victory bread; coffee. For a heartier meal, include creamed potatoes.

COTTAGE CHEESE LOAF NO. 1. 1 cup cooked rice (dry and flaky.) 1 cup cottage cheese. 1-2 cup ground peanuts. 1 cup bread crumbs (or more). 1 tablespoon chopped onion. 1 tablespoon savory fat or dripping. 1-4 teaspoon soda. 1 cup strained tomato.

Mix well and form into a roll. Brush over with melted butter and bake in a moderate oven 25 minutes. Serve with a medium white sauce to which may be added 2 tablespoons minced pimientos.

COTTAGE CHEESE LOAF NO. 2. 2 cups cottage cheese. 1 cup leftover cereal. 1 cup bread crumbs (dried in oven). 4 tablespoons peanut butter. 1-2 cup chopped peanuts. 1 teaspoon onion juice. 1/2 cup of sage. Salt, cayenne and paprika. Liquid, if necessary, to mix. Form into a loaf and bake in a hot oven 20 or 25 minutes or until brown. Or bake in a greased bread tin and turn out on a platter. The cracklings left from ried-out fat or partially tried out ground suet may be used in place of peanut butter.

PIMENTO AND COTTAGE CHEESE ROAST. 2 cups cooked cereal (rice, etc.) 1 cup cottage cheese. 1 cup dry bread crumbs. 3 pimientos (chopped fine.) 1-2 teaspoon salt. 1-4 teaspoon soda. 1-4 teaspoon pepper. Liquid, if necessary. Blend all together very thoroughly, making the mixture very stiff. Form into a roll and bake about 25 minutes, basting from time to time with savory fat or meat drippings if necessary.

Rushes to Enlist When Brother Receives Word

SIoux FALLS, S. D., July 5.—When Harold Bowen of Hartford, S. D., was advised that his brother, William Bowen, had been wounded while on the firing line in France with other American troops, he immediately commenced to see "red," and hastened to Sioux Falls in an effort to be assigned to early service in France so he could avenge the wounding of his brother.

Harold Bowen was a selective draft man, and stood well down the list. He appealed to the local exemption board in Sioux Falls and begged to be accepted into the service at once, out of his turn, in order that he could get to France with the least possible delay so he could kill a few Germans. His plea was accepted by the members of the exemption board and young Bowen departed to undergo training at Camp Lewis, Wash., preliminary to being sent to the battle line in France.



Complete instructions for home canning and drying will be sent to the readers of this paper upon application to the National War Garden Commission, Washington, D. C., enclosing a two-cent stamp for postage.

Declares War Fraud Nets \$3,000,000 in N. Y.

NEW YORK, July 5.—Backers of alleged fraudulent war charity enterprises and solicitors schemes defrauded the public of between \$2,000,000 and \$3,000,000 in New York city during the last year, according to a review of evidence presented to a special county grand jury by District Attorney Swann during its investigation which ended today.

Italians Preceded Attack by Intense Preparatory Fire

WITH THE ITALIANS AFIELD, July 5.—The Italian attack on lower Piave was preceded by one of the most formidable bombardments of the present campaign. Some of the Austrian small bridges were fired by burning petrol boats. Larger bridges were destroyed by artillery. The Italian troops surrounded and captured several groups along many of the canals in this region.

PARIS IS BETTER ABLE TO WATCH SUSPECTED

PARIS, July 4.—French newspapers say the linking of Paris with the army zone will bring no modification in the public services in the capital. On the other hand, it will make possible a more efficient control over suspicious and undesirable persons.

LET HIM HELP. HE EATS.



Draft the whole family into canning and drying. Free book of instructions sent for 2 cents to pay postage, upon application to National War Garden Commission, Washington, D. C.

One Year of Food Administration



THE AIMS

By willing service of a free people to do these things: To feed the Allies that they may continue to fight. To feed the hungry in Belgium and other lands that they may continue to live. To feed our own soldiers overseas that they may want nothing. To keep prices steady and the flow of distribution even so that the poor at home may be nourished nor feel the pinch of hunger.

THE METHOD

As a military necessity, Americans eat potatoes instead of wheat, dig carefully into the sugar bowl, make their clothes last longer, save their income above bare need for government funds, set their clocks an hour earlier, cultivate the home garden, preserve fruits against the winter, economize their household provision, regulate their expenditures of money and food and energy.

Allied strategy shapes the food conservation campaign.

Military urgency gives force to every food regulation. All needs bend to army requirements. Moving the army, equipping the army, supplying the army, sustaining the army—the army's needs always come first.

Food, iron, wool, leather—our labor, our strength, our hopes, our prayers—the army has first claim on all.

Vessel room limits the number of men we can send; cargo space limits the food and equipment we can give them; the munitions we can put in their hands.

War dictates all exports and imports. War governs our shipments of wheat and meat, our consumption of sugar, our allowance of cotton. War needs rule our eating and going without. War needs fix what we shall wear, what we shall spend, what we shall save. War needs direct our living to the last detail. Carrying capacity sets the margins for saving or giving up.

EUROPE'S NEEDS

In fainting Belgium, 1,500,000 stand daily in line for morsels of bread and a wisp of soup. In France, the bread ration, which is half their living, is cut down one-third.

England has cut down sugar one half; France and Italy allow one pound a month for each person.

All European countries are eating war bread mixed with all the substitutes it will stand.

Most in all countries is strictly rationed—usually about one pound a week for each person.

Multitudes—some estimate 4,000,000—Europe have died for want of food since war began.

All Allied Europe depends on food from America.

America is giving up wheat that war needs may be met—every grain the ships can carry is needed to hold intact the armies of France and England and Italy and to save Belgium from starving.

America is sending beef and pork to the limit of shipping capacity to sustain the armies and the Allies. America is denying herself coffee, going without tropical fruits and oriental luxuries to release shipping for war.

Americans are shaping their traffic to supply the nation's needs, to maintain the strength of millions without waste, to provision the community at the least cost.

Nations at war have been learning and doing these things through three terrible years. America also is learning and doing.

THE RESULTS

Exports of pork products for March, 1918, were over 50 per cent larger than for any previous month in the past seven years and almost three times as great as the highest amount exported in any month in the four years before 1916.

Exports of beef products for March, 1918, were over 20 per cent larger than for any previous month in the past seven years and more than twice as great as the highest amount exported in any month in the four years before 1916.

Exports of rye and rye flour from the beginning of the fiscal year, July 1, 1917, through March, 1918, are 22 per cent larger than last year; of barley 55 per cent larger; of oats and oatmeal 24 per cent larger.

The wholesale price of flour at Minneapolis on May 15, 1917, the date of the Food Administration's appointment, was \$16.75; on May 4, 1918, it was \$9.50, a decrease of 43.28 or 41 per cent.

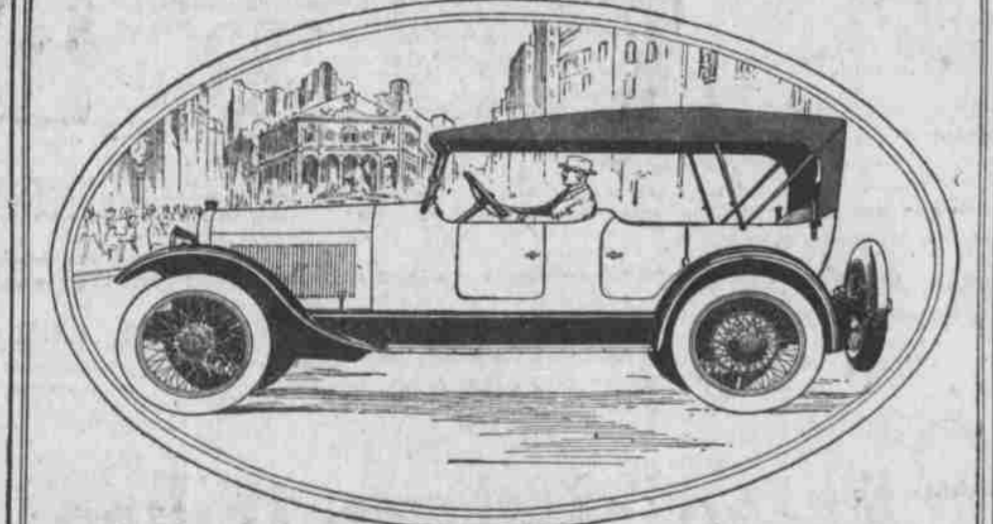
On May 15, 1917, the difference between what the farmer got for his wheat and the wholesale price of flour was equivalent to 45.88 per barrel while on May 4, 1918, this difference amounted to only 64 cents.

The index number of producers' prices for March, 1918, shows an increase of 27 per cent over August, 1917, while the index number of consumers' prices decreased 12 per cent.

From July 7, 1917, to March 21, 1918, we have exported to our Allies 20,000,000 bushels of wheat and flour, or 12 1/2 per cent of the amount available for export on July 1, while a year ago during the same period we exported to the Allies only 51 per cent of the amount available for export on July 1.

The wholesale price of refined sugar at the end of April, 1917, was 7.2 cents per pound, while a year ago it was 3.33 cents per pound, a decrease of 53.75 per cent. In the same period the margin between the price of raw and refined sugar has been reduced from 2.12 cent to 1.3 cents per pound.

CHANDLER SIX Famous For Its Marvelous Motor



Chandler Dispatch Car Delights Thousands

NO other similar model of any make has won such wide public admiration as has the new Chandler Dispatch Car. You do not find in any other car of its type such swift sweeping grace of line, such dashing style, such obvious appearance of dependable service and such riding comfort.

The Chandler Dispatch is a go-get-ther car—no matter where. The great chassis on which this handsome body is mounted, distinguished among all sizes for its marvelous motor, is always ready for any task. Full of life and power and instant in its response to the throttle's slightest movement it answers every demand.

Thousands this year have chosen the Chandler Dispatch for their car. The trim and appointments throughout are of fine quality. Its high hood and radiator and beautiful electric blue finish give it most striking appearance.

Choose the Chandler as Your Car Now Seven-Passenger Touring Car, \$1795 Four-Passenger Roadster, \$1795 Four-Passenger Dispatch Car, \$1875 Five White Wire Wheels, \$110 Extra Convertible Sedan, \$2495 Convertible Coupe, \$2395 Limousine, \$3095 All prices f. o. b. Cleveland

JOSEPH LEUER Pendleton, Ore. Phone 222 Opposite Hotel Pendleton CHANDLER MOTOR CAR COMPANY, CLEVELAND, OHIO

Advertisement for Goodrich tires featuring the slogan 'Why the Scotch Highlanders Wear Kilts' and 'GOODRICH SERVICE VALUE TIRES'. It includes an illustration of a Highlander and a large Goodrich tire.

Advertisement for Simpson Auto Co. stating 'A complete stock of GOODRICH TIRES carried, in all sizes. SIMPSON AUTO CO. Telephone 408 Corner Water and Johnson Sts.'

Advertisement for Pendleton Motor Sales Co. stating 'WE SELL GOODRICH TIRES Pendleton Motor Sales Co. Telephone 530 Corner Water and Cottonwood Sts.'

Advertisement for Pendleton Rubber & Supply Company stating 'AGENTS FOR GOODRICH SILVERTOWN CORD TIRES. 305 E. Court St. Pendleton, Ore.'

Advertisement for Goodrich Silvertown Cord Tires stating 'We sell the famous Goodrich Silvertown Cord Tires Overland-Pendleton Company 512 Johnson Street Phone 542 Pendleton, Oregon'



Advertisement for Eveready Daylo flashlight stating 'NO VACATION OUTFIT COMPLETE Without an EVEREADY Daylo YOU will need a Daylo for those vacation nights around the camp; on fishing, hunting and hiking trips, for the early morning start or the late at night return. Darkness is a blindfold, more dangerous perhaps because of the false sense of security when you think you know the way. The short cut to safety lies along the path to the nearest Daylo dealer. Go in today—get the type Daylo you need and take an extra Eveready Tungsten battery with you. For safety, convenience and amusement, learn the Eveready night-signaling code for sending "Daylograms" from camp to camp, for signalling for help in case of danger, or for sending messages by light, which is visible for nine miles. Ask for a free copy of the Eveready night-signaling code at the stores labeled with the sign.'