

These July Sales

Offers merchandise in many instances at prices less than the wholesalers cost, and wholesale prices are going higher by the day. The following offerings are conclusive arguments in favor of your buying now, all of your summer and even your autumn needs.



July Clearance Sale of Wash Frocks

Dainty summer dresses of voiles, gingham and organdies, in plain colors and checks. The styles are the season's latest and most popular. These very pretty summer dresses are values that are seldom offered at such decided savings. This unusual offering will enable you to save a very tidy sum; sizes 16 to 38, \$14.75 to \$27.50.

DRESSES \$12.98

ALL OF OUR FANCY PARASOLS

in this July Clearance Sale at just 1/2 price.
\$4.00 Parasols \$2.00
\$5.00 Parasols \$2.50
\$6.00 Parasols \$3.00

T. P. W. PURE FOOD SHOP
Phone 15.

Service Cleanliness Economy
Comfort Cleanliness

Coffee, T. P. W., best on earth 25c to 40c
Tea, T. P. W., just right for ice tea 25c to \$1.00

We carry full line of canning supplies, jars, jar tops, jar rings, jelly glasses, paraffin wax and sealing wax.

We are paying 40c per dozen for eggs; can be traded out anywhere in the store.

JULY CLEARANCE SALE OF WASH GOODS

One very special lot of voiles organdies and lawns in a varied assortment of patterns and colors, 27 to 40 inches wide. These are worth much more, but we offer all of them at the yard 23c

IMPORTED JAPANESE CREPES

Wide stripes, others in kimona patterns, 35c and 40c crepes for clearance at, per yard 25c

LONG SILK GLOVES
16 button length, white, \$1 grade, pair 59c

WOMEN'S TAN FIBRE SILK HOSE

A splendid quality and values, 50c regular, now pair 35c

JUNIOR'S, MISSES' HOSE
Colors black, mostly small sizes, 50c grade, pair 25c
Misses' black fibre silk hose shaped, 85c grade, pair... 45c

DENDLETON'S GREATEST DEPARTMENT STORE

The People's Warehouse

PURE FOOD GROCERY WHERE IT PAYS TO TRADE BARGAIN BASEMENT



REVIEWING TROOPS WHICH ARE TO REPRESENT UNCLE SAM "OVER THERE"



The Bargain Basement Women's Khaki Wear
The deep colored khaki made into good strong garments, skirts, coats and khaki middie.
\$1.98

The Bargain Basement Women's White Stockings
Made of the best clear thread, elastic ribbed, full long, double heel and toe, 50c value
32c

The Bargain Basement Summer Street Dresses
These cool, comfortable dresses that you always like for summer. Prettily styled and of good materials
\$4.39

The Bargain Basement A New Lot of Underwear
Just sent to the B. B., consists of vests and union suits for women at 12 1-2c to 35c. Men's underwear in union suits and 2 piece garments at 37c and 45c, boys' at 10c.

The Bargain Basement Corsets
Summer corsets that are built just right for the hot season, styled for the average figure and made of strong yet thin material; all sizes.
98c

The Bargain Basement Wash Materials
Many bolts of the prettiest, daintiest wash materials are offered you in this clean up dept. at 12 1-2c to 20c per yard.

The Bargain Basement White Footwear
White footwear for everybody and at prices that will make you glad that you called in this dept. big clean up sale.

The Bargain Basement Muslin Undergarments
Again the B. B. offers you a surprise in these dainty soft white muslins and long coats, crowns, combinations and Corset Covers. 50c to \$1.19.
59c

The Bargain Basement Comfort Footwear
For the house, where these hot days and long hours make sore, tired feet, comfortable footwear for men, women and children
79c to \$1.98

The Bargain Basement Look Out for a Surprise
The Bargain Basement has a bit surprise in store for all thrifty women shoppers. Watch and wait for it.

Remember
There is but one Bargain Basement in all Eastern Oregon.
There can be but ONE lowest priced shopping place.

HOUSEHOLD

Choose the Right Fruit if You Want Good Jelly.

Jelly will Jell
If the right fruit is used the fruit is not overripe the right amount of sugar is added the strap boils long enough. Learn how to make it just right.
Write to U. S. Department of Agriculture for directions for jelly making and preservation.

It is the common feeling among housewives that "luck has more to do with jelly making than with almost anything else. But there are a few fundamental principles underlying the process of jelly making which if well understood and followed, will make it one of relative certainty rather than of "luck".

Good jelly is dependent upon the proper combination of pectin, acid, sugar, and flavoring substances. Of these the fruit furnishes all but the sugar, and even this may be supplied partially, as for instance, in certain varieties of grapes. Pectin is the substance contained in the pulp and skins of certain fruits which causes the jelling of the product made from them, and is obtained by cooking it out of the fruit. The raw juice prepared from the fruit does not contain it in large amounts, ordinarily. The acid is, of course, the substance which makes the fruit sour or tart, and is contained in both the raw and the cooked-out juice. Certain fruits, as currants, cranberries, underripe grapes, sour apples, raspberries, and green gooseberries contain both pectin and acid in sufficient quantities, ordinarily, for the making of good jelly. Others, such as pears, quinces, and sweet apples, contain sufficient pectin but not enough acid; and still others, as strawberries and cherries, have acid enough but not sufficient pectin.

Jelly may be made from those which lack pectin, however, by adding the cooked out juice from pectin-containing fruits. Likewise, fruits having sufficient pectin but not enough acid may be used for jelly making by adding the juice of some sour fruit, such as lemons or sour apples.

Since the housewife does not have at hand, ordinarily, the means of testing the amount of acid in a particular juice by accurate methods, she must rely upon taste. As good a rule as can be given is that the juice from which jelly is made should be as tart as a good sour apple.

Preparing the Juice.
Wash the fruit, remove stems and decayed portions, and cut large fruits into small pieces. Do not peel unless citrus fruits, as lemons or oranges, are being used. In which case the yellow portion only should be removed, leaving the white which is rich in pectin. When juicy fruits are being employed, add just enough water to prevent burning while cooking. In using those which are not very juicy, cover them with water. Cook slowly until soft, and strain through a bag made of flannel or double thickness of cheesecloth. Do not use pressure if a clear jelly is desired.

Amount of Sugar to Use.
The consistency of jelly prepared from fruits having sufficient pectin and acid is dependent upon the amount of sugar used. Too little sugar on the other hand, gives a larger volume of jelly, but it is soft and will not "stand alone." Jelly which is tender and yet holds its form when taken from the glass is what is desired, and this will be obtained by carefully adjusting the amount of sugar to the kind of juice used. Juice rich in pectin and having acid will, as a rule, give best results if equal measures of sugar and juice are used. If the juice is more water a smaller amount of sugar is required—three-fourths as much, or perhaps less.

When to Put in the Sugar.
Experiments indicate that the best time to add the sugar to the juice is when the boiling process is approximately half done. The sugar should be hot when put into the boiling juice in order that the latter may not be cooled too much, and a good way to heat the sugar is to spread it on a plate or pan and heat in the oven with the door open, being careful that it is not allowed to scorch. Skim the juice before adding the sugar.

Length of Time to Boil.
The boiling time varies with different juices and is dependent upon several factors. The greater the proportion of sugar to juice, the shorter time is required; a thin juice requires more time for concentration to the "jelling point;" etc. In brief, from eight to thirty minutes should be sufficient. In no case should simmering for hours be allowed, as the pectin is destroyed by this long continued heating with the acid, and no amount of heating thereafter will cause the material to "jell." Make the process as brief as possible.

When to Remove From the Fire.
When the "jelling point" is reached the material should be removed from the fire as soon as possible. Testing the material at intervals by removing a small quantity and allowing it to cool is likely to result in overcooking. A better way is to observe carefully, by frequent tests, the time when the jelly sheets off, or breaks off, when allowed to drop from the stirring spoon. Remove from the fire at once, skim carefully, and pour into hot, freshly sterilized jelly glasses. Cover to protect from dust, and put in a cool place to allow the jelly to "set." When cool, pour hot melted paraffin over

Loss of vitality is loss of the principle of life, and is early indicated by falling appetite and diminishing strength and endurance. Hood's Sarsaparilla is the greatest vitality-builder on all the organs and functions, and builds up the whole system.



All the Year Round

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(California)

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Geo. C. Baer & Co., Pendleton.
W. J. Clarke Hardware Co., Pendleton.

ALBANIA'S SAVIOR NEW YORK VISITOR

NEW YORK, July 17.—One of the most interesting officers in the Italian army, though one whose work is little known in America, has just visited in America, has just visited this city. He is General Emilio Guzzoni, the man who did for Albania all that the American government has done for Cuba and the Philippines. When the Italian forces occupied that country less than three years ago they found a simple, illiterate people, a large part of them nomadic, without settled governments. There were no roads, telegraphs, telephones, schools or hospitals in the country. The mountainous interior was totally isolated. The coast was swampy and infested with disease. Under the direction of General Guzzoni the swamps have been drained and good drinking water piped down from the mountains to the towns. Three railroads and splendid wagon roads, telegraphs and telephones connect all parts of the occupied territory. Schools and hospitals have been built in every community. As a result the Albanians are prosperous and contented. They pay their taxes regularly. They have even come across the line from the zone of Austrian occupation, bringing tax-money to the Italian officials, begging them to accept it and use it in making the same improvements for them that their neighbors enjoy.

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