

SOCIAL AND PERSONALS

A change in the Red Cross surgical dressing schedule occurs each week because of the alteration of the gauge cutting and folding classes. Following is the order of work for the week. Morning work begins at 9 o'clock, afternoon work by 2, and evening work at 7. Volunteers are urged to meet with any of the classes and will be gratefully welcomed in the work room of the library, special attention being called to the morning cutting classes which are entirely dependent upon volunteer attendance.

Monday afternoon—Folding Class. Mrs. J. K. Thompson, instructor.

Monday afternoon—Cutting Class. Mrs. M. A. Sprinkler, instructor.

Monday evening—Business Class. Mrs. J. C. Woodworth, instructor.

Tuesday morning—Volunteer cutting class. Mrs. John Adams, instructor.

Tuesday afternoon—Folding Class. Mrs. J. N. Burgess, instructor.

Tuesday afternoon—Cutting Class. Mrs. E. H. Brown, instructor.

Wednesday afternoon—Folding Class. Mrs. E. D. Taylor, instructor.

Wednesday afternoon—Cutting Class. Mrs. Joe Murphy, instructor.

Thursday afternoon—Folding Class. Mrs. H. E. Bickers, instructor.

Thursday afternoon—Cutting Class. Mrs. Thomas Thompson, instructor.

Honor Guard Cutting Class. Miss Lillian Boylen, instructor.

Thursday evening—Honor Guard Folding Class. Mrs. H. M. Chambers, instructor.

Friday morning—Volunteer Cutting Class. Mrs. John Adams, instructor.

Friday afternoon—Folding Class. Mrs. J. C. Woodworth, instructor.

Friday afternoon—Cutting Class. Mrs. J. T. Richardson, instructor.

Mr. and Mrs. J. L. Gibson entertained in formally last evening at their home on Cobble street in compliment to Mr. and Mrs. Leonard Norton who leave this evening for La Grande to make their home. Music was a feature of the enjoyable evening, which was rounded out by the serving of dainty refreshments and the expression of many good wishes for the honor guests whose departure brings sincere regret to their friends here. Guests of Mr. and Mrs. Gibson were: Mrs. Charles A. Yarrall, Mr. and Mrs. Dean Taitan, Mr. and Mrs. Carmen Cole, Miss Evelyn Kinman, Mr. and Mrs. W. Ferguson, Mr. and Mrs. Charles Matthews and Frank O'Hara of Portland, California.

Mr. Norton, who has been serving as conductor on the main line through Pendleton, goes to La Grande to serve in the Joseph line out of there.

Mrs. Harriet Ankeny Pope has returned to her home in Walla Walla after a short visit with relatives and friends in Pendleton, during which she was the house guest of Mr. and Mrs. Nesmith Ankeny.

As a farewell compliment to Rev. and Mrs. R. E. Cleveland who are to leave Pendleton soon an informal reception is to be given this evening in the parlors of the Baptist church. The hours are from 8 until 10 o'clock and a cordial invitation is extended to all members of the church and to friends of the honor guests.

The surgical dressing class under the direction of Mrs. H. E. Bickers will meet tomorrow afternoon, and volunteers as well as members of the class are earnestly requested to be present. The work will be conducted in the library Red Cross room, beginning at 1:30 o'clock.

The Woman's Missionary society will meet at the Christian church Thursday afternoon at 2:30. Miss Daisy McPherson will have a special part in the program. Ladies are asked to bring their July "Tidings."

A. B. Vaughn is here today from Baker.

R. D. Stebbins is here from Seattle today on business.

W. L. Fry of Great Falls is registered at Hotel Pendleton.

Mrs. R. E. Lingow arrived yesterday from Starbuck.

Miss Kathryn Stephens is a visitor here today from Umatilla.

J. V. Smith of Bickleton, Washington, was in the city yesterday.

P. A. Brunson, of Hermiston, was here yesterday.

G. N. Smith of Pomeroy, was a Pendleton visitor yesterday.

Mr. and Mrs. J. H. Schnackloff arrived yesterday from Pomeroy for a short visit here.

J. E. Schaeffle of Spokane was in Pendleton yesterday.

H. L. VanOrsdell of Cottage Grove was here yesterday.

Mr. and Mrs. Walter Caldwell of Umatilla are in the city today.

H. V. Denny of The Dalles is a business visitor in Pendleton today.

S. M. Done of Spokane is a business visitor in the city today.

H. R. Lowe of San Francisco is registered at the Hotel St. George.

Miss Edna Hamilton left today for a visit to Portland and Seattle.

H. H. Wessel of Portland, is in Pendleton today on business.

F. L. Durfee of Hermiston was in Pendleton today on business.

Pat Lonergan returned today from Portland.

G. H. Bishop is here today from Freewater.

Guy Byers returned today from Portland.

Glenn Bean of Walla Walla, is in Pendleton visiting friends.

Lorene King left for Weston today to remain over the week-end with relatives.

Mr. and Mrs. J. H. Steele and son were Pendleton visitors yesterday from Portland on their way to Idaho.

Tone Aviana and Wm. Byer have returned from a trip to Walla Walla and Pendleton. They report the roads fairly good.—La Grande Observer.

F. M. Kennedy, Fred E. Smith, R. R. Meyers and L. R. Hamilton, of Pendleton, are in the city.—La Grande Observer.

Geo. J. Burl of the Union Pacific system, is a guest at Hotel St. George today.

Mr. and Mrs. H. S. Collins of Oakland, Calif., are visitors in Pendleton today.

W. Meister, A. Meister and Leo Gist are registered at Hotel St. George today from Bend, Ore.

Andy Rude, a prominent Heppner resident, is transacting business in the city today.

P. M. Winans cashier of the First National Bank of Walla Walla is a business visitor here today.

W. L. Fry, of Great Falls, is in Pendleton today to see his sister-in-law, Miss Alma Grinde, on his way to Silverton.

Mrs. Emmett Estes and Mrs. Harold Barnett arrived last night from Walla Walla to spend a few days visiting their parents here.

Mr. and Mrs. Walter Blessing and two small sons and Mrs. Effie Brunson are in Pendleton today from Hermiston. They made the trip by auto.

Mrs. George Baker, who has been here as the guest of Mrs. Charles Goodmaw, returned today to her home in Caldwell, Idaho.

Mrs. William Mickelson and son Billy left today for Portland. Mr. Mickelson expects to join them soon for his vacation.

Mrs. Jack Young and Mrs. Vera Davis left today for The Dalles to visit at Mrs. Banta's home there. Mrs. Banta was here for the past week as the guest of Mrs. Young.

STATE DEPARTMENT OPENS COAST BRANCH IN SAN FRANCISCO

SAN FRANCISCO, July 31.—The first Pacific coast branch of the United States state department is to be opened in San Francisco this week. The office will be devoted entirely to the handling of passport business, and is the result of a discussion of the matter held at Washington during the last visit of Collector of Customs J. O. Davis to the national capital.

At present it is necessary for civilians other than maritime men, to make application for passport at the office of the clerk of the United States district court, in the postoffice building. The new bureau will serve to bring all the passport business of the port together at the customs house.

Collector Davis this morning received instructions from the treasury department to find and prepare space for the state department staff, which will come here from Washington. It is not yet known what official will head the new bureau.

50 PER CENT IS TAX FOR GREAT ESTATES

WASHINGTON, July 31.—A 50 per cent on all estates between \$50,000 and \$8,000,000 was agreed on Wednesday by the ways and means committee. Estates above \$5,000,000 and under \$10,000,000 will be taxed 25 per cent, while those in excess of \$10,000,000 will be called upon to pay 40 per cent.

It is estimated that the new rates will produce \$100,000,000 in revenue. Experts of the treasury department who are assisting the committee have estimated the revenue from the estate taxes under existing laws will yield \$70,000,000 in the fiscal year ending June 30, 1919, so that the increased rates proposed at Wednesday's session represent a clear gain in revenue of at least \$30,000,000.

While the agreement on the new rates is tentative, Chairman Kitchin announced they are favored by a majority of the committee.

ARMY QUARTERS TO EXPAND

Two Hospitals for Care of Americans Opened in London.

LONDON, July 30.—A very rapid expansion of American army headquarters in London is now in progress. Three new buildings were taken over last week. Two army hospitals were recently opened and these will be running at full capacity within a few days.

A large building in the center of the city will be equipped this week as a "liaison office," to house various activities involving dealings between the American and British armies.

AUDITING COMMITTEE REPORTS ON RECORDS OF RED CROSS DRIVE

R. M. Mayberry, J. T. Lambirth and C. K. Cranston have filed their report of auditing the records in the second war fund drive of the Red Cross, to be presented at the meeting of the Umatilla County Chapter today. The report follows:

Pendleton, Ore., July 31, 1918.

Mr. W. L. Thompson, Chairman, Umatilla County Chapter, American Red Cross, Pendleton, Oregon.

Dear Sir:—

The undersigned committee, in compliance with your request, has made an examination of the records of the collection of monies for the Red Cross by the Umatilla County Patriotic Service League, as kept by Mr. M. R. Chesman, secretary of the league.

Our method of making this examination consisted of examining each of the 621 duplicate copies of the original receipts which were issued to the contributors to the funds by the solicitors, making a list of these, ascertaining the total of the amounts represented by them and comparing this total with the total of the monies deposited in the bank and subsequently transferred to be chapter by the league.

We find a substantial agreement between the totals involved. A trifling difference, which is in favor of the secretary of the league rather than against him, is satisfactorily explained by his statement that in a few instances solicitors typed in trifling amounts in excess of that shown as due by the record of their receipts.

In conclusion we respectfully commend the league and through it its secretary, for the thorough and efficient manner in which it has conducted the business under examination and recorded its results.

Very respectfully,
R. M. MAYBERRY, Chairman,
J. T. LAMBIRTH,
C. K. CRANSTON, Committee.

NET PROCEEDS TO BE GIVEN RED CROSS

(Continued on page 6.)

were \$2,029.22 on warrants \$22 to \$44, leaving the total on hand at \$29,508.75, which is deposited in the various banks in the county. G. M. Rice, R. M. Mayberry, J. T. Lambirth and C. K. Cranston were named as auditors.

Mrs. J. H. Ferguson of Adams reported that the cost for making 50 pillows would be \$117, and the directors decided to ask Seattle headquarters for permission to pay for these materials. This does not include feathers, which are donated.

Mrs. J. C. Woodworth reported that the W. C. R. E. wants the Red Cross to take up the sale of old paper for the benefit of the Red Cross and said that the profit on one car of paper and tin foil is \$125. Secretary Roosevelt was requested to investigate the matter and report.

Mrs. C. H. Williams who expects to leave soon to join her husband at Echo, resigned as a member of the executive board and Mrs. Ida Fowler was elected to fill the vacancy. Mrs. Williams also resigned as director of the making of relief garments and lavettes. As the Parent Teachers' Association hitherto had charge of this work, they appointed Mrs. Fowler to take charge of it.

Mrs. C. P. Adams was named as chairman of the Echo auxiliary because of the resignation of Mrs. T. M. Johnson, who is leaving Echo.

Card of Thanks

Just a friendly expression of thanks to all those who extended such sincere sympathy and help in time of trouble and to the loyal attendants of Knights and Maccobees. But the sweetest of all for the beautiful flowers with their red and silent message of love, so like the singing bird, speaking the language of every heart yet uttering never a word. Such thoughtful kindness will ever be held in fond remembrance.

MRS. LUCY B. KINMAN.

Los Angeles Will Post The Ten Commandments

LOS ANGELES, July 21.—The Women's Christian Temperance Union has requested the city council to pass an ordinance providing that the Ten Commandments shall be posted in conspicuous places in the city. "That the people may daily receive moral and spiritual strength thereby."

HOUSEHOLD

Sweet Corn

Successful home canning of sweet corn depends upon careful selection of tender, juicy corn in the milk stage. Corn for canning should never stand longer than a few minutes after being taken from the stalk. Corn which is past the milky stage or is stale is very difficult to can.

Remove husk and silk. Blanch in the cob by dipping into boiling water for 1 to 2 minutes or until milk is tender. Have clean hands and all utensils scalded. Cut corn off the cob. Pack immediately into previously hotted jars to within one inch of the top, but do not pack too tightly. Add seasoning (one-third level teaspoonful salt and two-thirds teaspoonful sugar) to each pint of corn, and fill the jars with hot clean water. Puddle to allow steam to penetrate to the bottom of the jar, and to remove all air bubbles. Partially seal jars.

Processing with steam under pressure is recommended. Process pint jars 1 1/2 hours at 15 pounds pressure. Seal immediately, cool as rapidly as possible, but do so in a place free from drafts. Do not put into cold water, as the jars will crack. When cold test for leaks and store in a cool, dark-dry place.

If the intermittent-boiling process is used,

third days. Loosen covers before each subsequent boiling, and seal completely after boiling. Cool, test for leaks and store.

If the single-period continuous-boiling process is employed, boil for at least three hours. Seal, cool, test for leaks, and store.

Take every precaution to have good rubbers, and absolutely tight jars. Test for leaks each time jars become cold and again 24 hours after processing. All jars showing slightest sign of leaks must be refitted with rubbers and reprocessed.

Usually a better-flavored finished corn product can be obtained by drying the corn instead of canning it.

Greens or Potatoes.

A large number of cultivated and wild greens are edible, and when canned makes succulent and valuable food for the winter and spring months. Among the cultivated greens are Swiss chard, kale, Chinese cabbage leaves, upland cress, French endive, cabbage sprouts, turnip tops, young tender New Zealand spinach, beet tops, dandelion, young tender dandelion sprouts, native mustard, Russian mustard, celeriacs, and tender rape leaves. Among the wild greens are pepper cress, lamb's-quarters, sour dock, smartweed sprouts, purslane or "pulsley," pokeweed sprouts, dandelion, and milkweed (tender sprouts and young leaves).

Can green the same day they are picked. Wash clean, sort thoroughly, allowing no foreign weed leaves or other vegetable matter to remain. Pick the greens of all kind, dirt, and dry, decayed or diseased leaves. Place the greens in a crate or cheesecloth (and blanch) in live steam either in an improvised home-made steamer or regular commercial steamer, for 15 minutes. Remove the greens and plunge quickly into cold water. Remove to a freshly scalded pan or other vessel and cut into convenient lengths. Pack into hot jars, add hot water to fill the container, and season to taste. If desired, a few strips of bacon, clipped beef, or olive oil may be added to the greens. Partially seal jars.

Processing with steam under pressure is recommended. Process pint jars 40 minutes under steam pressure of 10 pounds. Seal immediately, cool in a place free from drafts, test for leaks, and store in a dark, cool, dry place.

If the intermittent-boiling process is used, boil for one hour on each of three successive days. Loosen the covers before each subsequent boiling, and after each boiling seal completely. Cool, test for leaks, and store.

If the one-period continuous-boiling process is used, boil for at least two hours. Seal immediately, cool, test for leaks, and store.

Rhubarb

Because of its extreme acidity, rhubarb can be canned safely without boiling (processing). Rhubarb should not be canned in ordinary metal or in jars with ordinary metal tops. Only glass or specially inside enameled cans may be used.

Select young tender rhubarb and cut either into 2-inch pieces or into lengths to fit the jar when placed vertically. Pack in sterilized jars in vertical rows. Cover with fresh cold water and allow jars to stand 19 minutes. Drain off the water and again fill to overflowing with fresh cold water. Use cleaned rubber, put

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In glass, cup, and clamp at once. In most fruits, and for this reason should be blanched for 1 minute. Plunge them into a cold bath, then pack. Cover with a syrup made of 14 ounces of sugar to 1 gallon of water, and process quart jars 12 minutes. Other sirups can be used in place of part of the sugar usually required.

Since rhubarb contains much water, a better and more economical product could be secured by canning rhubarb sauce. Cut the rhubarb into 1-inch lengths and steam until tender. For each quart of sauce add half cup of sugar. Pack hot in sterilized jars. Partially seal. Boil (process) quarts for 10 minutes. When jars are cold, test for leaks. Store in a cool, dark, dry place.

Apples

Apples shrink more in canning than

This method of canning apples is not economical, because the apple is juicy and needs no water added. A better method perhaps, is to make a sauce out of the apples. This may be done by steaming them until tender and passing them through a sieve. Allow 1 cup of sugar to each gallon of pulp. Reheat until the sugar is dissolved, pack hot in sterilized jars, and process quart jars 12 minutes.

The Itching and Sting of Blazing, Fiery Eczema

Seems Like the Skin Is on Fire.

There is a harassing discomfort caused by Eczema that almost becomes a torture. The itching is almost unbearable, and the skin seems on fire with the burning irritation. A cure from local applications of salves and ointments is impossible, because such treatment can only delay the pain temporarily. The disease can only be reached by going deep down to its source.

The source of Eczema is in the blood, the disease being caused by an infection which breaks out through the skin. That is why the most satisfactory treatment for all so-called skin diseases is S. S. S., for this remedy so thoroughly cleanses the blood that no impurities can remain. Get a bottle to-day at any drugstore, and you will see results from the right treatment. Write for expert medical advice, which you can get without cost, by addressing Medical Director, 21 Swift Laboratory, Atlanta, Ga.

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