

East Oregonian

AN INDEPENDENT NEWSPAPER.

Published Daily and Semi-Weekly at Pendleton, Oregon, by the EAST OREGONIAN PUBLISHING CO.

Entered at the postoffice at Pendleton, Oregon, as second-class mail matter.

Subscriptions Rates (IN ADVANCE)

Daily, one year, by mail \$3.00
 Daily, six months by mail 1.50
 Daily, three months by mail .75
 Daily, one month by mail .25
 Daily, one year by carrier 3.50
 Daily, six months by carrier 1.75
 Daily, three months by carrier .90
 Daily, one month by carrier .30
 Semi-Weekly, one year, by mail 1.50
 Semi-Weekly, six months by mail .75
 Semi-Weekly four months by mail .50

ON SALE IN OTHER CITIES.
 Special Hotel News Stand, Portland
 Newman News Co., Portland, Oregon
 ON FILE AT
 Chicago Bureau, 903 Security Building
 Washington, D. C., Bureau 101 Fourth Street, N. W.



FROM "IN MEMORIAM."

Oh, yet we trust that somehow good will be the final goal of ill. To pans of nature, sins of will, Defects of doubt, and taints of blood.

That nothing walks with aimless feet; That not one life shall be destroyed, Or cast as rubbish to the void. When God hath made the pile complete.

That not a worm was cloven in vain; That not a moth in vain desire is shriveled in a fruitless fire. Or but subserves another's gain. Behold, we know not anything; I can but trust that good shall fall At last—far off—at last, to all, And every winter change to spring.

—Alfred Lord Tennyson.

HONOR WEEK

To the East Oregonian the plan of having an Honor Week immediately preceding the opening of the fourth Liberty loan is a practical and appropriate plan. The great majority of people are ready and willing to sign up for their quota of bonds. They take them through their banks. What could be more logical than to allow these men to quietly go to their bankers and make their subscriptions. By such a procedure the work of the soliciting committees will be vastly reduced and the county will be enabled to go over the top in regulation time or sooner.

Umatilla county has for some time past been conducting its war drives on a systematic, businesslike basis. Honor Week will come as a natural development in connection with the methods employed here.

THEY DID NOT GET THERE

Paris newspaper is authority for the statement the Germans had 16 inch guns with which they hoped to bombard Paris from a distance of 20 to 30 miles. The report is probably true because 16 inch guns have been used for

such bombarding purposes from a distance of 22 miles. But the Huns did not get within such range of Paris. In the Chateau Thierry country they ran into some new soldiery from across the sea and the march on Paris stopped. It will now be poetic justice if some great gun manufactured in America shall in time administer to German cities the very fate the kaiser planned for the "most beautiful city in the world."

THE FARMER'S PART

CARL VROOMAN, Assistant Secretary of Agriculture, in an address August 2 before the Lake Forest County Farmers Institute in Lake Forest, Ill., said: "In 1917, by producing one thousand million bushels fore of food crops than usual, the American farmer kept the allies from famine and defeat, and thus saved civilization. This fact is not generally realized, even by well-informed people, for the simple reason, as stated by Secretary Houston, that farmers are not spectacular performers. They do not furnish sensations and headlines. They work in season and out of season, from early morning until dusk, but they do not work in the limelight."

"I sometimes wonder what percentage of our urban population realize that America's greatest contribution to the allied cause, during our first year of war, was not men, nor munitions, nor even money, but the part of our gigantic emergency feed crop we were able to ship abroad. It may sound strange to those who have not taken pains to look into the matter, but the truth is, if this Nation had been able to lay the foundations of military preparedness as thoroughly as it had those for agriculture, it would have been able to mobilize its fighting men and its industrial resources more rapidly and would have been able promptly after entering the war to have furnished millions rather than hundreds of thousands of thoroughly equipped men for the assistance of the allies."

Henry Ford has announced he will return to the government all the profits he has personally made on war contract work. No wonder Henry is not popular with some people.

Spain has defied the kaiser and Sweden has made a very satisfactory shipping agreement with the allies. The neutrals know that Hohenzollernism is no longer a horse to play upon.

A man who has won the Victoria Cross will be worth seeing and hearing; make your plans for Friday night.

If Secretary McAdoo comes to the Round-Up it will be up to Tom O'Brien to wear his old clothes.

It is war. We are now getting a little of what the French faced on the opening day of the war in 1914; Frenchmen were told to report not to their draft boards but to their commanders at the front.

28 YEARS AGO

(From the East Oregonian, August 28, 1890.)

William Slusher obtained an excellent yield of wheat on his ranch near Vinson this season—an average of 28 bushels from 100 acres.

Ed Zimmerman received today a bicycle of a new pattern, "The Springfield," the first that ever reached this coast. The pedals, instead of revolving, work up and down. The machine cost \$12.

The town clock was stopped this morning for an hour or two in a peculiar manner. Several pigeons who make their home in the tower perched upon one of the hands on the west face of the clock and the record of the flight of Father Time was halted. Wire is being strung for electric lights along Aura and Bluff streets.

ALTA THEATRE

1 DAY ONLY THURS., Aug. 29

THE EYES OF THE WORLD

BY HAROLD BELL WRIGHT

SEE the magnificent views of Southern California scenery in mountain and vale, which forms the background of this exciting picture's romance.

SEE the blandishments of the fashionable Mrs. Taine in her efforts to ensnare the young artist, Aaron King.

SEE the kidnaping of Sibyl Andres and the wild chase of the forest rangers in search of her.



See the furious hand-to-hand combat of two rivals for the hand of a girl, on one of California's highest cliffs.

SEE the exciting escape of convict John Willard and his pathetic wanderings in the San Bernardino mountains.

SEE one of the sweetest romances of our times brought to a happy issue against great obstacles.

SEE the clash of social forces as represented by the characters of "THE EYES OF THE WORLD," which typifies dangerous tendencies of our civilization.

See the Characters in this Cyclonic Love Story Whose Adventures Have Thrilled 8,000,000 Readers

MATINEE AND NIGHT

ADMISSION: Children 10c, Adults 25c

HOUSEHOLD

MISCELLANEOUS WAR TIME RECIPES.

Barley Cookies.
 One cup molasses, 1 cup sugar, 1-2 cup of chopped raisins, 1-2 cup cooking oil, 1 teaspoon soda dissolved in 1 cup sour milk. Mix thoroughly. Then add 1 cup white flour, 1 teaspoon cassia, 1 teaspoon ginger, 1-2 teaspoon nutmeg, 1-2 teaspoon salt. Add barley flour enough to roll soft.

Hoover Cake.
 Save all odds and ends of bread, toast, crackers, etc.; use a four-quart mixing bowl; make bread in oven on cake tin until hard and brown; break it up fine until bowl is three-quarters full; add small piece of butter and enough scalded milk to make it the consistency of dressing; beat in one egg, enough sugar to sweeten to taste, 1 cup of raisins, 2 teaspoonfuls of lemon or vanilla extract; sprinkle nutmeg on top and bake in slow oven one hour. I bake it in the mixing bowl; then, when it is done, work it loose with silver knife. Turn bowl bottom up and cake will come out whole. Cut with steel knife. This can be served hot with milk, cream or sauce, or sliced cold plain. It is very nice either way, and is an excellent way to Hooverize on bread, cake and pudding. It's filling and takes the place of meat for lunch.

Barley Spice Cake.
 The yolk of 1 egg (beat light), 1

teaspoon soda dissolved in 1 cup sour milk, 1 cup sugar, 1-4 cup cooking oil, beat all lightly. Then add 1 cup white flour, 1 cup barley flour, 1 teaspoon cinnamon, 1-2 teaspoon nutmeg, 1-2 teaspoon salt, 1-2 cup raisins. Beat all lightly and bake in moderate oven, in loaf tin.

Spinach Cream.
 Two tablespoonfuls granulated gelatin, 3 cups milk, 3 eggs, 1-3 teaspoon salt, 1-2 cup sugar, 1 teaspoon vanilla. Reserve 1-4 cup milk to soak gelatin. Scald remaining milk. Separate eggs and beat yolks. Add sugar and salt. Stir in scalded milk slowly. Cook in double boiler until custard thickens, stirring continually. Remove from fire. Add soaked gelatin. Stir until dissolved. Strain. Beat whites until stiff. Fold into mixture. Flavor and turn in a cold mold.

Planked Fish.
 Bone and split a haddock or cod, leaving meat in two fillets. Place on buttered plank, with skin down, and glaze with melted butter. Season and broil in oven until lightly browned; then reduce the heat until thoroughly cooked. Serve with potato border.

Date Pie.
 Crust: One and a half cups flour, 1-2 teaspoon salt, 1-2 cup lard, cold water. Filling: Three eggs, 1-4 cups sugar, 1-3 teaspoon salt, 1-3 teaspoon nutmeg, 2 cups milk. Mix in order given. Add 1-2 cups dates, which have been cooked in boiling water until soft. Press through sieve.

Hominy Date Pudding.
 You can use hominy grits to make a delicious and nutritious pudding. One cup hominy grits, 5 cups milk (skim or whole), 1 teaspoon salt, 1-4 cup corn syrup or 1-3 cup sugar, 1 cup chopped seeded dates, 1 teaspoon vanilla. Add the salt and hominy grits to the milk and cook in a double boiler one hour; add sweetening, dates and vanilla and mix well. Partially cool before serving.

Boiled Hominy Grits.
 Equally good as a breakfast cereal

or as a vegetable. One cup hominy grits, 5 cups water, 2 teaspoons salt. Add the grits slowly to the salted boiling water. Roll 10 minutes over fire; then place in the fireless cooker and allow to remain over night, or cook for one hour in a double boiler. The grits may be poured white warm into a dish or molds and served cold with fruit or preserves for a simple dessert, or it may be poured into deep pans and the cold mush sliced and fried.

Hominy Muffins.
 One cup cold boiled hominy grits, 1 cup sweet milk, 1 egg, 1-4 cups corn flour, 2 teaspoons baking powder, 1-2 teaspoon salt, 1 teaspoon

melted melted fat. Beat milk and egg into the hominy grits; add melted fat and dry ingredients, mix well and make in well greased muffin pans for 30 minutes. Makes 12 muffins.

Cornmeal and Hominy Bread.
 Try this variation of corn bread: One cup cornmeal, 1 cup boiled hominy grits, 1 cup milk, 1 tablespoon melted fat, 1 teaspoon baking powder, 1-2 teaspoon salt, 1 egg. Beat milk and egg into the hominy grits; add melted fat and dry ingredients and mix well. This matter may be baked in a greased pan and served with a spoon from the dish in white. It is baked as a spoon bread, or it may be cooked on a griddle and served as griddle cakes.

Hominy Breads.
 Hominy grits can save flour in breadmaking. Try these quick breads using hominy grits.

Millions to Sing of Liberty.
 PORTLAND, Aug. 27.—Portland will join with cities and towns of all America in the tremendous patriotic sing sponsored by the National Council of Defense. At 6 o'clock this afternoon, before Liberty Temple, a community sing of Portland citizens is called by Mayor Baker. Simultaneously throughout the country millions of voices will join in "The Star-Spangled Banner."

with heavy ropes, neither his arms nor legs being free. Then he is thrown into deep water where he manages to keep afloat. Klonsky declares there is no trick about it. "It's just knowing how to breathe," the champion declares. "If everyone would learn proper breathing in the water there would be no drowning. The secret lies in keeping the lungs filled with air and keeping keeping water out of the body."

Klonsky is now swimming instructor at the Pelham-Bay naval training school.



To the person who has trouble in keeping his head above water the accompanying picture of Henry Klonsky, handicapped and long distance champion of the world, looks like a miracle. Klonsky has been strapped in sailcloth which is found around him

with heavy ropes, neither his arms nor legs being free. Then he is thrown into deep water where he manages to keep afloat. Klonsky declares there is no trick about it. "It's just knowing how to breathe," the champion declares. "If everyone would learn proper breathing in the water there would be no drowning. The secret lies in keeping the lungs filled with air and keeping keeping water out of the body."

Klonsky is now swimming instructor at the Pelham-Bay naval training school.

War Demands

Saving of Sugar,
 Saving of Fuel,
 Use of other
 Grains with Wheat
 —No Waste.

Grape-Nuts

answers every demand. It's an economical, nourishing and delicious food, a builder and maintainer of Vigor and Health.

Try it.
 "There's a Reason"

CASTORIA

For Infants and Children
 In Use For Over 30 Years

Always bears the Signature of *Chas. H. Peterson*