



Mens Fall Suits and Overcoats

That further establish our supremacy as providers of men's and young men's apparel.

Quality, above all things, must be remembered this year in purchasing your fall and winter apparel. We are maintaining the same high standard upon which this institution was founded years ago.

Our stock is full of models for men and young men, accurately built, of all-wool, fast-colored fabrics, in an endless variety of patterns. Models for all, featuring the military, form fitting, waist line seam and welt pocket effects for younger men and more conservative styles for their elders. Sizes for all builds and proportions.

\$20 to \$65

Special Offering of Dresses at \$18.50

We are offering one special rack of silk and wool dresses at the remarkably low price of \$18.50. They are specially priced, all new, up to the minute styles, the latest colors, good sizes, beautifully made. Your choice of this lot \$18.50. It will pay you to investigate.

ONE SPECIAL RACK OF WOMEN'S COATS at \$29.50

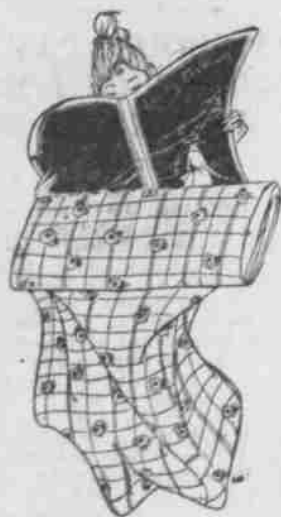
A specially priced lot of women's wool and plush coats. All this season's good, new styles. Mostly full lined, some with fur trimming. Plain collars and big belts and pockets. Your choice at \$29.50. Don't overlook this offer.



5

YOU WILL LIKE THE NOVELTY PLAID SILKS

we are showing. Every conceivable shading in new plaids is represented. Suitable for skirts, waists, dresses and children's wear, the yard \$2.00 to \$2.75



BROADCLOTHS

Are very fashionable for suits and dresses and in addition to this are very reasonable in price, shown in all colors. Yard \$4.00

KID AND WASHABLE GLOVES FOR WOMEN

Our assortment is more complete this season than for months past. Grey Mocha and Suede Gloves—Very fashionable and serviceable. \$2.50 to \$2.75. Lamb Skin Washable Gloves in tan, gray and white \$2.25 to \$2.50. Tan Cape Gloves \$2.00 to \$2.50 and many others priced from 25c to 75c less per pair than you will find in many stores.

CHILDREN'S HEAVY RIBBED SCHOOL HOSE

The famous Black Cat brand, also fine ribbed, very serviceable. Pair 40c to 55c

PACIFIC PACKAGE GOODS

Stamped novelties for embroidering—newest ideas in art needlework. See our new ones.



SOME THINGS THAT YOU SHOULD KNOW

YOU SHOULD KNOW that the Bargain Basement is offering on sale the best lot of Boys' and Girls' Shoes at the Lowest Prices in all Pendleton.
YOU SHOULD KNOW that you can buy Outing Flannel in the Bargain Basement Lower than in all Eastern Oregon.
YOU SHOULD KNOW that Girl's Dress Goods in the bolt is on sale in the Bargain Basement.
YOU SHOULD KNOW that every body else knows that the Bargain Basement's Silk Skirts are Boys' Bargains.
YOU SHOULD KNOW that you can't buy a Georgette Silk Waist for \$2.95 any place else except in the Bargain Basement.
YOU SHOULD KNOW that if you don't hurry you'll not get one of those Classic, Velvet and Wool Coats that we are offering during this Fall Sale.
YOU SHOULD KNOW that every body pronounces our Silk and Wool Dresses and Suits Real Bargains. Better get one.
YOU SHOULD KNOW that Men's and Women's Shoes are sold in the Bargain Basement at Name and Wholesale Prices.
YOU SHOULD KNOW that the Bargain Basement is offering Children's Fall Coats at Money Saving Prices.
YOU SHOULD KNOW that our Sweater Sale Starts Soon.
YOU SHOULD KNOW A WHOLE LOT MORE ABOUT THE BARGAIN BASEMENT.
AND THE WAY TO LEARN IT IS TO VISIT THIS BEST OF ALL ECONOMY SHOPS.

PENDLETON'S GREATEST DEPARTMENT STORE

The People's Warehouse

PURE FOOD, GROCERY WHERE IT PAYS TO TRADE BARGAIN BASEMENT

SIBERIAN REVOLUTIONARY COMMANDER, HIS HEADQUARTERS AT HARBIN, SOME CZECHO-SLOVAK TROOPS, ORGANIZING THERE



HOUSEHOLD

CANNING IN A KITCHENETTE

Canning may be done in the smallest kitchenette, or apartment kitchen.
Put up two or three jars at a time, in between other household duties.
No danger that anything will scorch in canning. It may all be done with plenty of hot water if a water-bath outfit is used.
Start the filled jars boiling in a water bath—and let 'em alone for an hour or so.

Budget your canning—an ounce of foresight may save ten pounds of sugar.

Vegetable Marmalades Take Less Sugar.

Vegetable marmalades may be made at small cost from products from the home garden. Since most of the marmalades contain a smaller proportion of sugar than those made from fruits, it is especially desirable to make some of them this summer. They are made of combinations of vegetables, sugar and fruit acid. Lemon juice is usually used and other fruits are sometimes added.
Each of the following recipes makes about one pint of marmalade.

Carrot Marmalade.

2 cups ground carrot.
1-2 cups sugar.
2 lemons.
2 teaspoons ground ginger root.
Cook the carrots until tender. Add the sugar. Quarter and cut the lemons in thin slices. Cook slowly until thick, without stirring. Pack in hot, freshly sterilized jars and boil (process) for 5 minutes in steamer or hot water bath.

Carrot, Rhubarb and Green Pepper.

1 cup ground carrot.
3-4 cup chopped pepper.
1 lemon.
1 cup unpeeled rhubarb.
1 cup sugar.
Ginger root if desired.

Rose Tomato Marmalade.

12 medium size tomatoes.
1-2 lemons.
1 1/2 cups sugar.
Peel and slice the tomatoes thin. Remove as many seeds as possible and make according to directions for carrot marmalade.

Hipe Tomato and Carrot.

1 cup ground carrot.
2 cups ripe tomato.
1-2 cups sugar.
1 lemon.
1 teaspoon ground horseradish.
1 teaspoon ginger.
1 teaspoon vinegar.
Peel and slice the tomato. Put 1/4 glass in cheesecloth bag and make according to directions for carrot marmalade.

MAKING PICKLE.

Although perhaps not of such great food value, every article that gives spice to the menu will be welcome guest at the family table next winter. A good supply of pickles put up now will be the salvation of many a substitute dish to come later.

From information given out by the United States department of agriculture and other official sources, the following recipes have been compiled:

Mustard Pickle.

Vegetables.
1 pint whole small cucumbers.
1 pint sliced cucumbers.
1 pint small whole onions.
1 cup beans.
3 green sweet peppers.
3 red sweet peppers.
1 pint green fig tomatoes, or 1 pint cauliflower.
Dressing.
4 quart vinegar.
4 tablespoon flour.
1 cup sugar.

BUCKHECHT ARMY SHOE

The standard Army Shoe—made from top-grade materials by top-notch workmen under expert supervision.
All the more reason why you should insist on the BUCKHECHT Army Shoe and accept no other.
Worn by thousands of men in all walks of life—
Office Men Attorneys Physicians
Hikers Farmers Orchardists
Motormen Conductors Hunters



Look for the name BUCKHECHT stamped on the sole of every Shoe.

Not obtainable from your dealer, send name and your order direct to BUCKINGHAM & HECHT, Manufacturers, San Francisco. \$6.50 to \$8.00

For Sale by BOND BROS.

3 tablespoons powdered mustard.
1-2 tablespoon turmeric.
1 tablespoon celery seed.
Cut all vegetables before measuring—tomatoes into halves, cucumbers into slices, string beans into 1-2 inch lengths, diagonally or on the bias, and chop peppers. All vegetables should be tender, and the whole cucumbers not longer than 2 1/2 inches.
Put all vegetables into a 45 percent brine (1 cup salt to 1 gallon water) over night, then freshen in clear water for two hours. Let these vegetables stand in liquor of one-half vinegar and one-half water for fifteen minutes, then scald in same liquor.
To make mustard dressing, rub all the dry ingredients together until smooth, then add the hot vinegar slowly, stirring to make smooth paste, cover over pan of water, stirring carefully, until the sauce thickens. Then drain the vegetables thoroughly and pour the mustard dressing over them while hot. Mix well and pack in sterilized jars. Boil (process) ten-minute jars for twenty minutes at 100 degrees Fahr. (simmering).
Chocolate Supreme.
One cup of cream, three cups of boiling water, two cups strong coffee (fresh), four squares of chocolate, one tablespoon vanilla, six teaspoons sugar.
Melt chocolate in double boiler, add coffee and sugar. Cook until nicely blended, stir into boiling water, add cream, boil and beat with egg beater. Add before serving add vanilla.
Milk Soup.
One quart of milk, one-half teaspoon salt, one teaspoon sugar, three egg yolks, beaten.
Boil milk, add sugar and salt. Stir in beaten yolks of eggs, turn fire low and simmer until milk thickens, serve hot with just a few grains of puffed rice and tiny bits of pliment.

Saving Wheat by Eating Corn takes on a delightful meaning when the corn is in the form of POST TOASTIES