

Womens Coats



New, smart and practical, with individuality, including such materials as silvertone, bolivia, pompom and wool velour, fur trimmed, belted, big collars and pockets, all silk lined and new colors, taupe, tan, navy, green, brown and black. You will admire everyone of them when you see them. The prices are moderate—

\$22.50 to \$125.00.

Don't Delay Purchasing WOMEN'S UNDERWEAR

We are doing something very unusual for the average merchant, offering women's union suits and two piece garments, fleeced lined, wool and wool mixed in the various wanted styles at last year's prices. Take advantage of this opportunity right away.

Wool Hose for children and women, black and white at last year's prices. This means a saving over merchants prices.



WARM FLUFFY BLANKETS

Full double bed size, wool mixed, plain tan and gray, also plaids in blue, tan and gray, the pair \$8.00 and \$8.50.

BABIES' WOOL CRIB BLANKETS

Warm and comfy, in plaids and plain white with colored border.

Single Blanket \$4.50
Double Blanket \$7.50

DOUBLE BED SIZE COTTON SHEET BLANKETS

In gray and white, cut singly but might be easily sewn together making a pair, at..... \$2.69

BED PILLOWS
A few more of these extra good full size bed pillows, at the pair \$2.50

MEN'S FALL HATS

Hats that portray the Autumn styles correctly with shapes and styles that will please the tastes of the most exacting man, and others becoming to the more conservative.

Our new fall stock is replete with scores of new ideas in hats from the foremost makers. Prices range from \$2.50 to \$12.50.

Now is the time to buy, don't wait till some one else has taken what would have been your choice.



Bargain Basement
NEW SILK WAISTERS
Including the dark colors, spec. \$3.99, \$4.99
Bargain Basement
COFFEET SLIPPERS
For Men, Women and Children, Special
50c to \$1.79

LOOK OUT for a big new lot of HEM-SANTS. We are preparing the biggest lot we have ever offered in the B. B. They'll all be just the kind of goods you will want for the Fall and Winter.

Bargain Basement
NEW SILK DRESSERES
New styles, New Colors, spec. \$17.99, \$19.99

Bargain Basement
CHILDREN'S COATS
Fancy Woolens and Velvets, Special
\$2.98 to \$9.97

Bargain Basement
MEN'S DRESS SHOES
Dressed Kid and Calf, spec. \$2.98 to \$4.98

THERE'S NO USE of even thinking that there's competition with the Bargain Basement. Every time you think "Prices" just remember that they are Lower Here.

Bargain Basement
DARK CUTTING PLANES.
Hundreds of Yards, special, yard 16c

Bargain Basement
YARD WIDE PEWEE!
All you want, special, yard 25c

Bargain Basement
DRESS PLAINS
For Good Dresses, special, yard 25c

During your down town shopping trips to care to visit the Bargain Basement.



SCHOOL SUITS AND OVERCOATS FOR BOYS

We have just received new shipments of boys' clothes. New all wool Oregon Cassimeres, New cheviots and fancy mixtures. New Overcoats that will keep the boys warm on wintry mornings. Suits for school, dress and play, with the most style that can be had.

We invite you to make an early selection because present prices will not prevail long. \$6.00 to \$16.50

DO YOUR CHRISTMAS SHOPPING EARLY. White Ivory Makes Practical and Beautiful as well as economical Christmas gifts.

Brushes, mirrors, combs, buffers, files, button hooks, cold cream jars, powder jars, perfume bottles, hair receivers, trays, etc. A comprehensive selection here at the right price.

FRENCH KID GLOVES

Something very hard to find at the present time. Colors are white, black, slate, gray and brown, an excellent quality. The pair... \$2.75

TRUNKS, VALISES AND SUIT CASES

We've never shown a finer stock of trunks, valises and suit cases than we now have, large new shipments have just arrived. Prepare now for that trip, buy while the prices are still within your easy reach.

Trunks \$6.50 to \$75.00
Suit Cases \$4.50 to \$35.00
Valises 60c to \$32.50

HOW WASTE SHOULD BE SAVED

FIRST—All food scraps suitable for hog feeding must be carefully saved.

SECOND—Do not permit egg shells, coffee grounds, broken glass, tin cans, metals, paper, etc., to become mixed with the food waste. Keep both in separate receptacles.

THIRD—Rags and waste paper, which includes paper bags, boxes, cardboard, newspapers, magazines, etc., should be tied in bundles for collection every 30 days.

T. P. W. PURE FOOD SHOP

Cleanliness Economy Service Phone 15.

All other depts., phone 22. FRESH FRUITS AND VEGETABLES FOR SATURDAY.

Cabbage, Egg Plant, Celery, Head Lettuce, Green and Red Peppers, Cucumbers, Squash, Pumpkin, Cauliflower, Pickling Onions, Pickling Cucumbers, Carrots, Turnips, Apples, Canteloupes, Oranges, Pears, Peaches, Quinces, Bananas, Concord Grapes, Malaga Grapes, Tokay Grapes.

Fruit and Vegetables arrive fresh every morning by express.

It pays to trade in the T. P. W. Pure Food Basement.

SAVE TINFOIL

The government needs all it can possibly get. It is used in the making of certain kinds of ammunition. We have a container ready for it. Deposit all you have here and we will see that it reaches its proper destination.

U.S. ARMY HAS WORLD RECORD FOR HEALTH

Letter Also Gives Details of Destination, Physical Welfare, Housing, Feeding.

AVERAGE GAIN 12 POUNDS PER MAN

Arm Band Worn by Drafted Man is equivalent to Uniform.

Details which go to make up the immediate concern of the man just inducted into the United States army are discussed in the third of the series of letters of information regarding government war work being sent out by the director propaganda and speakers department which has been received by Secretary C. E. Roosevelt of the Umatilla County Red Cross chapter. The letter follows: To all Red Cross Chapters: When a man is selected for military service the immediate anxiety, the immediate concern, in his destination, his physical welfare, his housing, feeding, clothing and health. The new soldier is under the direction of the provost marshal general's department from the time he is accepted until he is taken train for the camp he is assigned to. At that moment the transportation department takes him in charge. If his journey is a long one he travels by Pullman or tourist sleeper. Meals are provided for him along the way at a maximum cost of sixty cents.

Under a recent ruling the selected man is immediately given an arm-band. This takes the place of a uniform until the time when he is equipped with one at the camp, and the arm-band carries the same authority, protection and responsibility that the uniform does. The enemy would have a right to fire upon him or take him prisoner, and anyone selling him liquor would be subject to prosecution under the federal law.

Arriving at his cantonment he is assigned to quarters, usually in a two-story wooden building, with plenty of air and sunlight, and with the cleanest of floors— floors that would meet the old-time test, "clean enough to eat from." He sleeps in a well ventilated room with other soldiers, but not too many, the number being regulated by the cubic feet of air space in the chamber. The army bed is an extra width cot with good steel springs and bedding suited to the weather and climate. Two blankets are assigned him, all wool blankets, khaki color. Sometimes he gets three and two thick comforts more if the weather demands.

Laboratories are located at the rear of these quarters, with water pressure and fixtures of a design similar to that used in the best hotels in the country, and for every company unit there are from four to six shower baths. Cleanliness of person and surroundings are absolute requirements of the United States army. Every possible precaution is taken by the military police to insure that sanitary conditions are 100 per cent sanitary. Drainage is handled along strictly scientific lines, and the most scientific disposition is made of all camp sewage. During previous wars more men have died from preventable diseases than from the bullets and shrapnel of the Civil war soldiers killed by thousands from typhoid, camp fever, dysentery and influenza resulting from unsanitary conditions about the camp. These days are gone. General Gorgas, who made the buildings of the Panama canal possible by draining the canal zone and fitting it for human habitation, is in charge of army sanitation.

As soon as the soldier is assigned to quarters, he is given the most searching physical examination. All scientific medical tests are applied to detect disease. For instance, if there are indications of tubercular infection the patient is put under observation that there may be no mistake in the diagnosis. If there is incipient trouble he is sent to one of the army sanatoria and restored to health. If his case is advanced he is relieved from military service or exempted until physically fit.

Besides the examining surgeon there is the dentist. Teeth are put in good condition here, and there are dentists overboard to keep them in good condition. Also there is an orthopedic surgeon to examine the soldier's feet. It has been said that during past wars there was more desertion from foot trouble than all other causes combined. The attention given to the selection of shoes for the soldiers in the American army is a sidelight on the care we give our men.

Every thousand here and abroad. This would even be lower, but for the large number of men who come down with diseases to which they were exposed before leaving home. The average gain in weight of the American soldier since entering the service is 12 pounds per man. Recently shared. ANTONIETTA DWNK, Director Propaganda and Speakers' Department, National Woman's Liberty Loan Committee, Treasury Department, Washington, D. C.

HOUSEHOLD SUCCESSFUL CANNING IS FOOD THRIFT

We have heard much of the "cold pack" method, which is good, but not the only method, providing you are successful in producing the best finished product with the least time and labor expended. That is home efficiency and it must be recognized as a valuable asset. The term "cold pack" means that vegetables are packed cold and raw in hot sterilized fruit jars—with some exceptions in Blanching—as soon as possible after picked.

Some of the vital steps are these: 1. Have jars clean and tested for leakage before beginning any canning. This means top jar should not rock or ball, neither too loose nor too tight; it is easily removed and bent to fit. 2. Use all new live rubber rings, which will not crack on folded edges. 3. Sterilization and cleanliness insure success. 4. Select perfectly ripened fruit for canning or jelly making. Keep others for everyday use or drying. 5. Have jars and covers washed, tested and placed in the kettle or canner of cold water and bring slowly to boiling point for at least ten minutes. Then they are ready to fill, one at a time, as needed. 6. Wash products clean. 7. To "blanch" plunge fruit or vegetables in boiling water from one to eight minutes, and then dip quickly in cold water. This process is said to kill bacteria, shrink the fruit, loosen the skin and set the color. Steam spinach. For convenience a wire basket or yard square of cheese cloth should be used for holding small fruit and vegetables in blanching in the kettle of boiling water. Easy, quick and safe to remove to sink for dipping in cold water.

Next skin scrape or cut the fruit or vegetable as desired, and pack in the tested hot sterilized jars. Very important to remove all scales from asparagus; the young rhubarb washed but not peeled. 9. A boiling syrup, thick or thin as desired, is poured over fruit until can is full; rubber placed, cover partially tight and set in the kettle or canner on the rack with hot water at least to the neck. Some authorities say center entirely with center. I have used this method for years without losing a jar, having the water out over the shoulder or to the neck. Juice is apt to boil out and waste when jars are covered with water. A steam cooker is best for all-canning. 10. For vegetables proceed as for fruits, except fill jars with boiling water and one teaspoon of salt added to each quart can, then proceed as for fruits. 11. All fruits may be canned successfully without the use of sugar by adding boiling water. Sweeten when ready to use. Maple syrup and corn syrup alone, or in combination with sugar is useful in sugar shortage. 12. Never let dipped or prepared products stand uncovered while you attend to something else. Preparation for Canning. 1. Have every bit of dust removed in the kitchen before beginning work. Dust is dangerous floating about in the room while canning and should all be taken up with a damp cloth. 2. Have all the dishes washed and rinsed in the kitchen before beginning work. 3. Discomfort and time in work will be lessened by placing all utensils necessary for work on the table, such as pinking knife, spoon, measuring cup, scales, wooden spoon, paddles, sugar, salt, muslin, wire basket and cheese cloth, holders and the steamer or canner and kettle on the stove, sterilizing jars with the test water filled with freshly boiling water for sterilizing any knives, forks or spoons used while filling the jars with fruit or vegetables. 4. Be perfectly clean yourself. Hair combed and covered if possible. Dress neat and clean with plain, unadorned apron, not in the way, nails and hands washed and cared for, and comfortable shoes which make for ease in walking or standing. 5. There is no reason why fruit or vegetables canned under home conditions may not be done perfectly if the same laws of order and cleanliness are observed, which our state requires in large canning factories. 6. Above all, plan for an interruption. Devote your whole thought to the work at hand and it will not spoil the fruits and vegetables. If plenty of joy and love of the work is added with them. Canning Rhubarb. This is one of the fruits which will keep very easily in water or syrup, but it has so much juice of its own, that more is not needed, so a better finished canned product is as follows: 1. Wash clean your rhubarb. Do not peel. 2. Cut in both pieces into a double boiler or steamer. 3. Steam until tender, then add one-half cup of sugar for each quart of wet rhubarb. 4. Fill the hot sterilized jars, put on rings and covers, as each jar is filled, and place them in boiling water deep enough to reach the neck of the jar. Cover the kettle and cook time after boiling point has been reached ten minutes. 5. Remove seal, cool and store in a cool, dark place, not kitchen or attic nor top shelf in warm closet. Canning Strawberries—Time, twelve minutes. Canning Applesauce—Intermediate or two hours. Jelly Jam. In selecting berries for jam, the ripest berries with soft, firm center and flavor, but about one-half the quantity should be slightly under-ripe. It is necessary to give a following

HOORAY FOR BANANA PEEL "GETS IT"

Which do you prefer—A corn that splits or a corn that peels? Bananas, of course! Only "Delta" can get rid of your corn the peel-off way, the honest way. You don't need a... Only Real Way to Get Rid of Corns.



"Corn Never Trouble Me, I Use 'Gosh'!"

GIRLS! GISELS! TRY IT! STOP DANDRUFF AND BEAUTIFY YOUR HAIR

Your hair becomes light, wavy, shiny, abundant and appears as soft, lustrous and beautiful as a young girl's after a "Dandruff" hair cleanser. Try this—wash with a cloth with a little Dandruff and carefully draw it through your hair, taking one small strand at a time. This will cleanse the hair of dust, dirt and excessive oil and in just a few moments you have brightened the beauty of your hair. Dandruff dissolves every particle of dandruff, cleanses, purifies and restores the scalp, forever stopping itching and falling hair. But what will please you most will be after a few weeks you will find your hair actually new hair—fine and healthy at first—really new hair growing all over the scalp. If you care for pretty, soft hair and lots of it, surely get a small bottle of Knewlton's Dandruff for your dandruff or it will cost for a few cents.

consistency to the product. Cooklight in small quantities also helps to retain color and flavor. Weigh the berries and allow three-fourths of a pound of sugar to each pound of fruit. Rapid cooking with constant care is essential. IN STIFFING JAM use a wooden spoon or paddle, moving it across the center of vessel first one way and then the opposite and next around the pan, gently moving the mixture from the bottom of the pan, being careful not to stir right up to the top. Cook the jam 20-25 minutes. When finished it will give the same test as required for finished jelly, that is, when a little held a moment and cooled in a spoon, it will not pour from the side of the spoon but will fall in a sheet of flake. Thick and real white jam.

Yanks Draw Ban Fire.

WITH THE AMERICANS AT VERDUN, Oct. 4.—In tangled underbrush extending over the Argonne region it is impossible to locate enemy machine guns except by drawing their fire. After Americans have deliberately exposed themselves for that purpose, their comrades rush in, eliminating the host.

Labor Shortage Settles.

WANTON, Wash., Oct. 3.—No great joy is used for laborers in the local districts that a number of professional football players will do what they can for working from four to six hours a day there. They will be permitted to arrange their affairs so that they can keep their offices open part of the day and work in the plant the rest.

Knollye Cool Mine Open.

MADISON, Wis., Oct. 2.—The old Knollye coal mine of Beaver Hill was this morning opened, the first time in 29 years; 100,000 tons of coal will be shipped in the tunnel. The output will go to the government for fuel in engine used in hauling ore from the shaft to the surface, now being cut by the government, which has a force of 250 men at work building railroads to the mine and to the timber.

TAXICAB 70
PHONE 70
25 Miles for \$2.50
PARKER TAXI CO.
Stand at G. N. Harbor Stop.

THE PEOPLE'S WAREHOUSE

Where it pays to trade. BARGAIN BASEMENT. PENDELTON'S GREATEST DEPARTMENT STORE.

Germany is now advancing on the west side of Ardenne. It is possible that with the French on the west bank and the Americans on the east bank of the forest the Germans can be cinched out.

In consulting for you, the first fact you will note is color and flavor, but about one-half the quantity should be slightly under-ripe. It is necessary to give a following