

CONROY'S CASH GROCERY

525 Main St. Free Delivery. Phone 640

Coffee Sale

FOLGER'S GOLDEN GATE

- 1/4 LB. FREE WITH 1 LB. 40c
- 1/2 LB. FREE WITH 2 1/2 LBS. 90c

TRY A CAN AND YOU WILL BE A REGULAR GOLDEN GATE CUSTOMER.

Order A Can During This Sale

Nothing But First Class Auto Repairing

All Work Guaranteed, and OXY-ACETYLENE WELDING
Carry always a full line of repairs in stock for all models Cadillac.

BARNEY OLDFIELD

Cor. Cottonwood and Water.
177—Telephone—557-W

Again We Ask You to HELP!

We know you want to cooperate in giving Pendleton the best delivery service possible. You are asked to do it NOW!

Since our request of last week we have noticed an appreciable willingness on the part of Pendleton homes to help avoid the congestion and delay of getting orders delivered to them on time.

Some have openly announced they want to aid in meeting this war-time emergency caused by the shortage of labor.

Others are still hindering deliveries by ordering at the last minute and by waiting until Saturday morning to order everything needed for Saturday and Sunday. These people simply swamp the delivery boys of a Saturday all day.

Which class are YOU in—do you wish to help or hinder? We are merely appealing to your common sense and fairness.

Pendleton has four deliveries a day and yet many homes are swamping the stores and deliveries by not cooperating in the placing of their orders.

ORDER ALL YOUR MERCHANDISE EARLY TO COME TO YOU ON ONE DELIVERY.

Last minute orders that miss the regular delivery must be sent to you by special delivery, messengers and taxis. You have to pay for this. Why not keep the cost down?

Why not order your non-perishable groceries and other merchandise for Sunday, or any other day a day or two ahead of time?

Then order your articles you must have that day EARLY—and all at one time.

If you will comply with this request you will help the delivery boys, you will help the delivery service, you will help the stores give you better service at a less cost.

Will YOU do it? THANKS!

Start today—Order early, order ahead of time—have all your purchases come on one delivery.

This will be appreciated by Penland Bros. General Delivery and the stores they serve

HUN LEADER RAVES BECAUSE GERMANS MAY LEARN TRUTH

General Von Hutier Says Allied Propaganda Part of Trickery.

WITH THE AMERICAN ARMY ON THE LORRAINE FRONT, Oct. 17.—Efforts made by the German high command to counteract the effect of the allied endeavors to express their war aims to the German people are evidenced in an order from General von Hutier which has fallen into the hands of Americans.

"The order follows: 'The enemy begins to realize that we cannot be crushed by his blockade, his superiority in numbers and his force of arms. He therefore is trying by trickery and underhanded methods, of which he is past master, to induce in the minds of the German people doubts of their invincibility. He has founded for this purpose a special ministry for the destruction of German confidence.'

"At the head of this ministry he has put that most rough-going rascal of all the entente, Lord Northcliffe, who has been given billions for influencing opinion in Germany as well as the front by means of paid agents, assassinations of ambassadors and in all other ways in favor with the entente methods.

"Aviators are constantly distributing increasing numbers of leaflets and pamphlets. Letters written by Ger-

man prisoners are telephoned in the most outrageous way. Tracts and pamphlets are written to which names of German poets, writers and statesmen are forged.

Not 'illiterate Americans' 'However obvious they may appear to the man who thinks twice, they may suggest a doubt, even for a moment, in the minds of those who do not think for themselves and shake their confidence in their leaders, their own strength and in the inexhaustible resources of Germany. Germany may be saved by confidence.

"Lord Northcliffe forgets that German soldiers are neither negroes, Hindus, illiterate French or Americans incapable of seeing thru such machinations.

"Pick up the leaflets and pamphlets and give them to your commanders for transmission to the high command which may be able to make valuable deductions from them as to the aim of our enemies.

"You will thus help the command; also help to hasten the hour of victory."

HOUSEHOLD

"No educated man can say 'or' when the energy in the foodstuffs constitutes the basis of his being, and calories eliminated from his body are a measure of the sum total of his physical activities."—Luck.

MISCELLANEOUS WARTIME RECIPES.

Green Peppers, Stuffed with Cream Crab.

Large peppers, cut off stem and scrape out inside, place in cold water one hour. For six peppers take 1 cup crab meat, 1 tablespoon vegetable shortening, one tablespoon flour, one cup milk, one egg (the yolk beaten), one tablespoon parsley, salt paprika to taste and a little onion juice. Make cream with sauce then add the yolk of egg and crab meat. Bring to boil, remove from fire. Wipe out the peppers, fill with mixture, place in hot oven twenty minutes. Excellent.

Potato Dumplings.

I wonder how many housewives make potato dumplings. They are delicious. Mash two medium-size potatoes, add 1/2 teaspoon Hollywood butter, a pinch of salt, 1 teaspoon sugar, a little mace or nutmeg. Beat yolk of 3 eggs and also whites, mix with potatoes, then add enough flour to make a stiff batter. Drop 1-2 tablespoon at a time into soup and boil five minutes.

Baked Corn With Clams.

One can of minced clams, 1 cup canned corn, 1 cup milk, 1 egg well beaten, 1 cup dry bread crumbs, 2 tablespoons of oleomargarine, 1 teaspoon salt, a little onion juice if desired, 1-4 teaspoon pepper, 1-4 teaspoon paprika. Mix ingredients, except oleomargarine, well together; put into a buttered baking dish, with bits of oleomargarine; bake one-half hour.

Broiled Oysters, With Tomato Sauce.

Drain large oysters, dip in melted oleomargarine, roll in cracker crumbs, season and broil until a delicate brown. Pile on hot platter. Four oyster tomato sauce made of 1 tablespoon melted butter, 1 tablespoon chopped onion browned in the butter, 2 tablespoons flour and 1 can tomato soup. Stir until smooth and thick; add 1 tablespoon Worcestershire sauce. Pour over oysters. Garnish with parsley and lemon slices.

Chicken in Casserole.

Cut a tender middle size chicken in pieces and stew until tender, but not too well done. When done arrange in casserole and add canned peas and mushrooms, then another layer of chicken, peas and mushrooms until dish is full. Make gravy with chicken stock and pour over. Bake about forty minutes in a hot oven.

One can peas and mushrooms and 1-2 bottle of black olives if desired; add salt and pepper to taste. This is very delicious.

Spanish Round Steak.

Take 1-2 to 3 pounds of round steak, lay on roasting pan and sprinkle with salt, pepper and dash of cayenne pepper. Then cover with sliced onions (about six good sized ones) season with salt, pepper and cayenne, and pour over about half cup tomato catsup. Bake in hot oven 1 hour to 1 1/2 hours, basting often with own juice; if not enough juice, add some hot water. Very good, and if lamb chops are used instead of round steak, may call "Spanish lamb chops."

Brown Rice Pudding.

(Unrefined rice)—One cup brown rice, wash well, pour in double boiler with 3 cups boiling water and 1 teaspoon salt. Cook until tender. Now beat 1 egg, add 3-4 cup sugar (half white and half brown). Mix 1 cup milk with rice and stir in 1 cup seedless raisins. Pour in baking dish, put bits of butter on top and sprinkle with little nutmeg for flavor. Bake in hot oven until brown on top—about 30 minutes or more. Serve cold with top milk.

Unrefined rice cheaper than refined and is good for health.

Rice and Tomatoes.

Cook in double boiler 1 cup water, 2 cups tomato pulp, 1 large onion, sliced, and salt and pepper. When this begins to boil add 1 cup rice, thoroughly washed; let boil one hour, or until rice is soft. Stir occasionally. Have ready 1-2 cup grated cheese, 1 cup ripe olives, seeded. When rice is soft remove boiler from flame and stir in cheese and olives. Serve hot.

Chicken With Rice.

One chicken, half cup rice, 1 quart boiling water, salt and pepper. Disjoint chicken as for fricassee and put to stew in one quart boiling water. At the end of an hour and a half add half cup washed rice and the seasoning. Simmer gently until the rice has absorbed most of the liquid and each grain is separate and tender.

Mock Scallops.

Take a steak from the shoulder of a large cod and with a sharp knife cut into squares the shape of scallops. Wash and dry these carefully, dip in

Combination Wood and Coal HEATERS

at the Old Prices

It is surely time to think about a new heater for these cold, damp days. It is a well known fact that much of the sickness is caused by living in a poorly heated house. Isn't it better to buy a stove now that warms up your living rooms than to wait a few weeks and pay out several times more money in doctor bills?

OUR HEATERS

Reasonably Priced

were bought more than a year ago, before the heavy price advance, and are now being offered at the same price as last year. This is your opportunity to buy your heater at before-the-war prices.

Coal Bills Reduced

Residents using our stoves use less fuel. No black smoke, the fuel is converted into heat and does not escape up the chimney. All our heaters contain duplex grates; burn either wood or coal; good roomy fire boxes and ash pans; lined with heavy cast. They are full nickel-trimmed and beautifully designed.

SHOWN IN ALL SIZES. NO ADVANCE IN PRICE

Crawford & Hedges

COR. MAIN AND COURT STS.

Spaten egg then in seasoned corn meal, and by means of a frying basket cook in deep, hot fat to a rich brown. Drain on brown paper before serving.

Cherry or Rhubarb Tartlets.

The nutritive value of oats, as every one knows, is very high. Oats contain a great percentage of albuminoids (which corresponds to white of egg) than any other grain, and have less starch and a good deal more fat and sugar than wheat.

All these elements tend to make it the healthful breakfast dish we all know. And we are learning to employ these valuable food qualities in bread, muffins, cookies, etc.

Here is a recipe for tartlets with a rolled oats crust. You are getting a new recipe and splendid food value together.

Cherries or stewed rhubarb make a delightful filling; it is better to use one of the steam-cooked oatmeal, but ordinary oatmeal will do.

R. C. SIGNS GUIDE

WOUNDED TO REAR

LONDON, Oct. 17.—Thousands of small cloth signs provided by the American Red Cross are distributed to follow the advance of every American army; painting the direction.

attach and are tacked to trees, posts or other objects to point the way for walking wounded to first aid dressing stations. By the side of the large Red Cross on the white cloth is a red arrow pointing in the direction.

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25c gallon

EVERYTHING YOU WANT IN

GROCERIES

At low rent and operating expense prices.

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COAL OIL

20c gallon

We Sell

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Grocery Store
309 West Webb

BUCKHECHT



To walk into a store and say, "I want a pair of Army Shoes"—is all right as far as it goes. But—only when you insist on the

BUCKHECHT ARMY SHOE

are you sure of getting the most for your money—the most comfort, the most service, the most value.

For practical, everyday wear—for lasting comfort—you can't beat the Buckhecht Army Shoe. Made on the Munson Last—specified by the U. S. Army—worn by all of our soldiers and thousands of men in civil life.

Look for our registered trade mark—BUCKHECHT—stamped on every pair to protect you.

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You can get the Buckhecht Army Shoe in your town. If your dealer does not carry it, write us direct.

\$8.50 to \$8.00.
Made by Buckingham & Hecht, San Francisco.
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