

TONIGHT

WEDNESDAY

The Grand Theatre presents
MISS EDNA GOODRICH

The talented and famous actress, whose beauty has dazzled Europe as well as America in her latest photo-dramatic production.

'Her Second Husband'

which sheds some light on the domestic difficulties of rich men's wives.

BILLIE RHODES in "SOME NURSE"

THURSDAY

FRIDAY

GLADYS BROCKWELL

"The Soul of Satan"

COMEDY

"Roaring Lions and Wedding Bells"

This comedy is the first of a new series presented by the Fox people and is a scream from start to finish. Laugh--well, you'll just bust your sides, for there is more action in this comedy than in the usual ten reel features.

GRAND THEATRE!
WHERE GOOD PICTURES ARE SHOWN

AT THE MOVIES

Grand Theatre.

John Kirby, a dashing broker of the outer edge of Wall street, finding himself on the verge of disaster, grabs at the chance to entertain in his home a vulgar rich man who offers to lend him money. The vulgarian is accompanied by a woman, who Kirby is forced to introduce to his wife. The young wife resents this. "It's disgrace," snaps Kirby. "It's business," retorts Mrs. Kirby, and divorces him.

Kirby, repentant, courts and marries his wife all over again. It is thus that Kirby becomes "Her Second Husband." See Miss Edna Goodrich in this remarkable Mutual drama at the Grand Theatre tonight and Wednesday.

Gladys Brockwell, whose coming is always hailed with delight by her thousands of admirers in this city, opens at the Grand Theatre on Thursday, for two nights, in her newest William Fox photoplay, "The Soul of Satan."

This production, which goes thoroughly into the problems confronting the maturing girl, is guaranteed by the Fox people to have a punch in every foot. Miss Brockwell is not the usual type of screen actress. She differs from the usual type in that she can act, whereas a great many of those now playing leading roles in motion pictures haven't the slightest idea what the word even means.

The story of "The Soul of Satan" begins with Miriam Lee (Miss Brockwell) as a girl of the slums, whose entire life has been passed in the drudgery of mothering two little children. When she meets a man who seems to love her, she runs off with him and leaves her father, cursing her, behind.

As the years pass, she learns to know this man whom she thinks she has married. He is a low, despicable character, and he stops at nothing to gain his ends.

Then, into Miriam's life comes the one bright ray of true love. She meets Lucky Carson, out of the west, and he sees and understands all. When she realizes that her marriage to the first man has been a trick, she leaves him to the punishment for his crimes and goes back to her home, accompanied by the man she really loves.

Heat the cold bath room with an Electric Heater, \$7.50. The Power Co.—Adv.

Loans on live stock in any amount—The First National Bank, Bend, Ore.—Adv.

STANDARD SLEEPERS THREE TIMES A WEEK

Cars Are Limited By New Order, Believed to Have Come From Government.

Perhaps what is the first direct bearing the federal control of railroads will have on Bend is the change in the Pullman service ordered in effect today. Instead of running standard sleepers daily on the Oregon Trunk, as has been done heretofore, they will only be in Bend three times a week.

Station Agent J. J. Hoydar received a telegram from Portland this morning outlining the new schedule. It reads as follows: "Effective Tues-

day, January 29, the Oregon Trunk standard sleeping cars will leave Portland Tuesdays, Thursdays and Sundays and will leave Bend Wednesdays, Fridays and Mondays instead of daily. Tourist cars from Portland, Wednesday, January 30, and Thursday, January 31."

Mr. Hoydar is of the opinion that it is just a slight beginning of the changes soon to be made, in conjunction with the government's efforts to discourage passenger travel for the duration of the war. The expense of maintaining complete service on both roads has also been found to come under the "unnecessary" head.

CLASSIFIED ADVERTISEMENTS
THE PEOPLE'S MARKET PLACE
(Payable Cash in Advance.)

FOR SALE

FOR SALE—New 15-volume library of Universal History, cheap. Inquire Log Cabin building. 43-45.7c

FOR SALE—Deschutes Restaurant and lodging house. Inquire Deschutes Cafe. 44-45.8p

FOR SALE—Two-room house, 16x24 furnished, 2 lots 50x120 each; good soil, no rocks; poultry house, some chickens; vegetables in cellar. Inquire 1964 W. Second street, Aubrey Heights. 32-43.49p

FOR SALE—Lot 7, block 14 and lot 15, block 14, Park Add. with houses, one furnished; cheap. P. O. Box 151. 30-42.47p

FOR SALE—Harley Davidson 1916 motorcycle, with side car; also 1911 Cadillac touring car, \$250. Bend Garage. 45-48p

FOR SALE—Five-room house and furniture. Wm. Stone, 143 Congress St. 27-42.7p

FOR SALE—NW 1/4 SW 1/4 Sec. 27, Tp. 17, S. R. 12, containing 30 acres, more or less, lying northeast of Bend and within a mile and a half of the center of the city. Terms, cash. Make me an offer. J. F. Bean, Court House, Cincinnati, Ohio. 08-39.47c

SIDEWALK FOR SALE—Sixty feet of good four-foot sidewalk. Can easily be hauled in 16-foot lengths to any location. Inquire Bulletin office. 492-061tc

FOR SALE—Lots 9 and 10, of block 12, Bend View, price \$200, easy terms. See ABC, Bulletin office. 550-701tc

THIS ADVERTISEMENT costs 15

Big Dance!
BIG ORCHESTRA!
AT HIPPODROME
TOMORROW NIGHT!
ADMISSION FREE

cents. If you don't see what you want, ask for it. tf

FOR SALE—Lots 9 and 10, of block 24 of Kenwood, price \$325, very easy terms. See ABC, Bulletin office. 349-1701tc

FOR SALE—Second hand Underwood typewriter, in good condition; price \$40. Inquire Bulletin, 981-811p

FOR SALE—Two lots in Northwest Townsite Company's Second Addition (west of the river, near Shevlin mill); price \$150, easy terms, Apply abc, Bulletin office. tf

WANTED

WANTED—Household goods bought. Standard Furniture Co., Phone Red 611. 789-741tc

IF YOU do not find what you are looking for—advertise in these columns, at one cent a word. tf

LOST

LOST—A light gray glove, Sunday morning. Finder please return to the Bulletin office. 94-321tc

FOR RENT

FOR RENT—Modern 5-room house with bath. E. W. Richardson, 365 East Greenwood. 42-441tc

TO TRADE.

TO TRADE—Five-passenger 1917 Velle good as new, for clear improved Bend property. W. S. Brown, Redmond. 33-42.45p

TO TRADE—Five acres of land near high school, The Dalles, Ore., for Bend property or land in Deschutes or Crook counties. See F. F. Flach, 1053 Bond street, or address P. O. Box 323, Bend, Or. 26-411tc

THIS TOWN IS YOUR HOME

HELP TO MAKE IT A BETTER HOME BY CO-OPERATING WITH ITS MERCHANTS AND BUSINESS MEN

TREAT YOUR INDUSTRIES FAIRLY AND THEY MUST BE FAIR TO YOU

THE SHEVLIN-HIXON CO.

Bend View

PRICES: \$100 AND UP

TERMS: Reasonable

We'll loan you money to build.

BEND'S MOST SCENIC RESIDENCE PROPERTY

Every lot commands a view of the River, Mountains and City. Building restrictions according to Location.

J. RYAN & CO.

O'Kane Bldg. Phone 361

BUSINESS AND PROFESSIONAL CARDS

ARTHUR J. MOORE
Lawyer
GENERAL PRACTICE
Log Cabin Bldg. Phone Blk 1411

VERNON A. FORBES
LAWYER
First National Bank Building
Bend, Ore.

H. H. De ARMOND
LAWYER
O'Kane Building, Bend, Oregon

Bend Lodge No. 423 Loyal Order of Moose—Meets in Moose Hall every Thursday. Visiting brothers are cordially invited to attend.

G. C. MORGAN
Attorney at Law
211 Oregon St., next to Telephone office. BEND, ORE.

Put In Your Duds SUDS

E. A. Montgomery F. Montgomery
SPRINGDALE ON THE METOLUIS GRANDVIEW, ORE.
White Leghorns, Barred Rocks, R. I. Reds, White Pekin Ducks, Toulouse Geese, Belgian Hares, Angora Rabbits, Mammoth Bronze Turkeys, Guinea Pigs.

W. P. MYERS
LAWYER
O'Kane Building, BEND, ORE.

BEND LAUNDRY
Phone Black 311

DR. TURNER
Eye Specialist of Portland
VISITS BEND MONTHLY
Watch paper for Dates or inquire of
THORSON, THE JEWELER

M. A. PALMER
Cabinet Maker and Builder,
Jobbing
Franklin St., rear of Irrigation Co.'s old building.

W. G. Manning, D. M. D.
DENTIST
Suite 12-14, O'Kane Building
Tel. Black 1781 Bend, Ore.

BEND INSURANCE AGENCY
Writers of all kinds of insurance. Oldest Insurance Agency in Central Oregon. H. C. Ellis, First National Bank Building, Bend, Oregon.

Office phone Blk 1701 Res. Blk 2102
FREE CONSULTATION
Dr. R. D. Ketchum,
Drugless Physician
Hours, 9 to 12, 1 to 5:30, or by appointment.
BATHER BUILDING

Tinning and Sheet Metal
WM. MONTGOMERY.
Furnaces, Spouting, Guttering, Cornice and Skylight
Repairing promptly attended to
Prices right, work guaranteed

FOR SALE—One of the best constructed houses in Bend at actual cost, with no charge for the 100x120 feet of view property it stands upon. Terms like rent.

Bend Park Co.
Real Estate and Insurance

THIS PAPER REPRESENTED FOR FOREIGN ADVERTISING BY THE
AMERICAN PRESS ASSOCIATION

Bend Park Co.
Real Estate and Insurance

GENERAL OFFICES
NEW YORK AND CHICAGO
BRANCHES IN ALL THE PRINCIPAL CITIES

WAR EXCHANGE

Wheatless days are Monday and Wednesday. Meatless day is Tuesday. Porkless day is Saturday. One meatless and one wheatless meal each day.

At all times save as much sugar, wheat, meat and fat as possible.

(There is begun in this column today the publication of the Food Administration's suggestions for bread-making. These were issued last summer but are now of even more importance than they were then because of the new restrictions on the use of white flour.)

The Tobacco Fund.

The latest subscriptions are as follows:
R. P. Minter\$2.50
R. A. Ward50
Mrs. J. D. McComb25
Mrs. John Cunningham 1.00
Carmody Bowlers 1.50

Modify Your Own Recipes.

If you have good recipes for bread of any kind, make them conform to food conservation by omitting sugar and fat and by using at least one-fourth wheat substitute. The recipes below tell how to use or add the substitutes. Try for yourself with your own recipe. Many people think milk is necessary for good bread, but it is not, although it of course adds to the food value, and is therefore advisable when it can be afforded. Water, milk and water, whey, potato water or rice water may be used for the liquid.

In using part other grains than wheat, the loaf will be as nourishing, but usually not so large or light.

All measures in these recipes are level. The flour is measured after sifting.

Yeast.

Because of the high price of yeast it may be economical when bread is made frequently or in large quantities to prepare liquid yeast. In making the bread the amount of yeast used, of whatever kind, will depend upon the time in which the process is to be carried through.

Liquid Yeast.

4 medium sized potatoes,
1 quart hot water,
1 teaspoon salt,
1 cake dry yeast, softened in 1/4 cup of warm water, or
1 cake of compressed yeast,
1/4 cup sugar.

Wash, pare and cook the potatoes in the water. Drain, mash and return to the water. Make up to one quart. Add the sugar, and salt and allow the mixture to cool. When lukewarm add the yeast. Keep at room temperature (65° to 70° F.) for 24 hours before using. If kept for a longer time it should be poured into a sterilized jar and put in a dark, cool place.

Each of these recipes make one loaf. The weight of the different breads will vary from 18 ounces to 23 ounces.

Cornmeal Yeast Bread.

1 1/2 cups liquid,
3/4 yeast cake,

1 1/2 teaspoons salt,
2 1/2 cups flour,
3/4 cup cornmeal, white or yellow,
*more if needed.

Note—One-fourth cup of liquid yeast may be used in place of the 1/4 yeast cake, and 1/4 cup of liquid when making bread by the short process. If dry yeast is used the long process must be followed or a liquid yeast prepared. For the long process sponge method, 1/2 cake of compressed yeast or 2 tablespoons of liquid yeast is sufficient. For the short process use more yeast.

Long Process.

1. Soften the yeast in 1/2 cup of lukewarm water, add 1/4 cup of white flour. Beat thoroughly, cover, and if the sponge is to stand over night, let rise at room temperature (about 65° to 70° F.) and at 80° to 85° F. if the time is to be shortened. When this sponge is so light that the slightest touch causes it to fall it is ready for the addition of the other ingredients.

2. Stir the cornmeal into the remaining cup of salted water and heat to the boiling point over the direct flame. Cook 20 minutes in a double boiler or over hot water. Cool until it feels warm to the hand (about 90° to 95° F.)

3. Beat the cooked cornmeal into the light sponge prepared as directed above. Add gradually sufficient flour to make a dough somewhat stiffer than for ordinary bread. It is impossible to give the quantity of flour exactly, because different samples of flour may not absorb the same amounts of liquid. Knead a few minutes until the dough is smooth and elastic, cover and let rise at a temperature of about 80° F., until double in bulk. Then shape into a loaf, cover and let rise in the pan until double in bulk. Bake 50 to 60 minutes, starting in a hot oven (450° F.) and lowering the temperature gradually at the end of ten minutes. A pan of water set in the oven will keep the air moist and give a soft brown crust. If the pan of water is not used the temperature may be 425° F.

*The long process usually produces better results in this bread.

Short Process.

Cook the cornmeal in 1 1/4 cups of liquid, cool to about 90° F., add the yeast softened in the remaining 1/4 cup of liquid (or the liquid yeast) and flour to make a stiff dough. Proceed from this point as directed above.

(To Be Continued.)

MISS HOSKINS BACK FROM PORTLAND TRIP

(Special to The Bulletin.)

LOWER BRIDGE, Jan. 28.—Darwin Walters, Margaret Walters and Dorothy and Hope Rice were Redmond visitors Saturday.

Miss Naomi Hoskins returned Friday evening from Portland, after a week's visit there.

After the Red Cross meeting Wednesday the ladies called on Mrs. Boes.

John Calverley and C. F. Hoskins attended E. P. Lodge in Redmond Tuesday evening.

Mr. and Mrs. A. J. Fuller were Redmond visitors Saturday.

BULLETIN Classified Ads

Cost One Cent a Word

The Daily

Is Read by Everyone in Bend

The Weekly

(Circulation 1750)

Reaches Everyone Who Buys or Sells in Bend, and circulates

Throughout Central

Oregon

You Get What You Want
PHONE 561



Hotpoint Electric Irons, \$5.00. The Power Co.