

## Pathe Points

"Pathephone"

\$15 to \$225

The Sapphire Ball  
No needles to change  
Finer tone reproduction  
All records are double  
Long Life of Record  
All wood "Violin"  
sound chamber

### Pathe Guarantee

We guarantee every Pathe Record to play at least one thousand times with the Pathe Sapphire Ball without impairment of the unexcelled beauty of tone and without showing any perceptible wear on the record.

### Perkins' Pharmacy

If we haven't got it we'll get it. Ask us.

## Young Soldier Weds

A pretty wedding of last week was solemnized Wednesday evening at 8:30 o'clock at the home of Mr. and Mrs. C. R. Stenson, 140 Van Buren street when their daughter, Miss Maude Stenson, plighted her troth with Lieutenant Ivan H. Loughary of Monmouth. Rev. M. Howard Fagan, of the Christian church read the ring ceremony before an embankment of palms and white chrysanthemums in the living room back of which was draped a large American flag. Similar blossoms were arranged in the home.

Miss Fanny Stenson played Lohengrin's wedding march. The bride was attractively dressed in a dainty gown of champagne tone and carried a shower bouquet of bride's roses and bovardia. She

Talking about Dentistry, Maurice J. Butler is located over the post office. Will do work evenings by appointment. 13t

A. N. Halleck buys junk of all kinds and pays highest cash prices. 26tf

### Notice

All persons indebted to the late John H. Remington will kindly call at the First National Bank of Monmouth and arrange for the settlement of their respective accounts.

All persons having claims against the Estate of John H. Remington, deceased, will kindly file said claims with me, in care of Dallas National Bank, Dallas, Oregon.

BERTHA A. LOW,  
Administratrix of the Estate of John H. Remington, Deceased.

was attended by her sister, Mrs. C. C. Jacoby, of Mabel, as matron of honor, who wore a charming frock of taupe gray silk and carried pink roses. Mr. Jacoby acted as best man. Thirty-five relatives and close friends were present at the ceremony and the luncheon which followed. The bride has been employed for four years in the exchange office at O. A. C. and is an interesting girl with numerous acquaintances and friends. Mr. Loughary is a 1917 graduate of O. A. C., a son of Mr. and Mrs. Frank Loughary of Monmouth, and at the last training camp at the Presidio at San Francisco received a commission as second lieutenant. He has been ordered to report at San Antonio, Texas, and with Mrs. Loughary, left Corvallis for that point. Mrs. Loughary expects to remain with her husband there for a time.

Lieutenant Loughary has a wide circle of friends in Independence. —Independence Enterprise.

## Monmouth Heights

W. W. Miller of Monmouth, traveling salesman for Griffin Products, was in our midst one day last week.

Fred Weelch is erecting a storehouse on his place here.

Misses Gladys and Esther Lee visited Saturday and Sunday with friends in Falls City.

Mr. and Mrs. George Heck spent Thursday with Mrs. Dewitt of Monmouth.

Robert Fishback was shopping in Independence last Friday.

Dow Hamar and family were traders in Monmouth Friday afternoon.

Mrs. Frona Howsman and daughter Nellie of Monmouth were Saturday and Sunday guests of her parents, Mr. and Mrs. Milt Bosley.

Mr. Black returned home from McMinnville the first of the week, where he had been on business.

The Youths Companion Practical Home Calendar combines the beautiful with the useful. It is especially sought for by busy people, because it gives at one glance not only the days current month, but those of the month preceding and the month following, all on one leaf. At the same time the calendar is decorative in design and suitable for a place in the best room in the house. It is given to all readers of The Youths' Companion who have paid their subscriptions for 1918.

Concentrated straw fodder and ground grape pips are suggested for table use in Germany. In a published list of new foodstuffs, with descriptions of use the following are also found:

Rhubarb leaves, seaweed, straw meal, crushed and ground maize ears, heather stalks, ground sugar-beet seeds, parsley seed, wild radish husks, bran, wine yeast, beechnut cake, fish meal, and various mixed foods.

Attempts have recently been made in England to establish the use of rhubarb leaves as greens, but it appears that such food is dangerous. English newspapers have reported several cases of illness following the eating of rhubarb leaf blades.

How to make nigh unto sugarless candy was told by Miss Lilian Tingle, head of the household arts department of the University of Oregon, in her latest war economy lecture.

## OREGON CASSIMERE CLOTHING

WHEN buying a suit for that boy you wish to select a fabric built to resist extra hard wear.

In the famous "Oregon Cassimere" suits tailored by Shirek & Sons of New York, we believe we have the best to be had for the price. Suits for the men, too.

Men's Suits, \$16.50

Youth's Suits, 16.00

Boy's Suits 8.50

Miller Mercantile Company

## CHRISTMAS GIFTS

**JEWELRY:** The ideal gift at Christmas time for Father, Mother, Brother or Sister. I have a large line of up-to-the-minute Jewelry. Chains, Pendants, Ear Drops, Cuff Links, Scarf Pins and many other articles.

WALTER G. BROWN

Watch Repairer and Jeweler.

Perkins Pharmacy.

## WOOD SAWED to Order

H. B. MORSS,

Successor to E. E. Rake

Country orders solicited

Phone 720

## CITY MEAT MARKET

Geo. Sullivan, Prop.

Fresh and Smoked Meats

Hams, Bacon, Boiled Hams, Minced Hams, Bologna. Etc  
Fresh Fish on Fridays

The highest cash price paid for poultry, veal and all kinds of hides. Free delivery. Phone 2302

Monmouth

Oregon

## Christmas Suggestions

Conklin Fountain Pens

Ever Sharp Pencils

Box Stationery

Fancy Books

Box Candy

Post Cards

Booklets

MORLAN & SON

Monmouth's largest and most complete Confectionery and Book Store

## Eventually

When you learn the difference between the old fashion and the modern method of shoe repairing your prejudice

against having your shoes repaired will be overcome. By the modern way you need not fear the tacks working through your soles. Besides they will be as comfortable and flexible as new when they are sewed on

Make your shoes do as long as you can and thus do your bit in helping to save the limited amount of leather in our country. Bring your work to me. I am prepared to repair it right.

Auto Tops  
Repaired

Electric Shoe &  
Harness Shop

R. J. EVANS, Prop.

"There should be absolutely no candy made this Christmas by the ordinary candy recipes," she said.

"One pound of sugar to five pounds of other materials should be the rule. And in preference make popcorn balls, candied fruit, or stuff dates with nuts.

To make candied fruit, any firm canned fruit will do. Drain it from the syrup, sprinkle it with sugar and half dry it, until it reaches a leathery consistency. Then it can again be rolled in sugar and packed up between layers of parafine paper. Fruit coloring can be used to make it more attractive looking. Coloring is inexpensive and a little will last a long time."

Miss Tingle also recommends nougats made with syrup instead of sugar. Gelatine can be used to give it firmness.

To make a hard candy, resembling peppermint chews, it was suggested to use equal parts of glucose and molasses, or two parts molasses to one part glucose, boiled to the hard stage, and then to add a little butter or well salted Crisco and a flavoring, either peppermint or vanilla.

Chocolates should not be made unless they are to be sent to soldiers, according to Miss Tingle. "But," she added "if the war is over by next year, I promise to teach you how to make 60 cent chocolate creams for 17 cents a pound.

Fudge should not be made unless it is war fudge. One type of war fudge is made by using equal parts of peanut butter and mashed potatoes. Syrups with cocoa, salt, cinnamon for flavoring, and powdered sugar, with or without finely chopped walnuts to make a stiff but flexible paste, are added. It is then made smooth, cut into small squares and wrapped in parafine paper."

To make one variety of fruit paste, the following recipe was given: Take either 1 cup fruit jelly or fruit conserve and 2 tablespoons gelatine, softened in cold water and dissolved over hot water. Pour into an oiled dish to the depth of 1/2 of an inch, and when firm cut in bars and roll in powdered sugar, mixed with cornstarch. Nuts may be added if a richer mixture is desired.

To make marshmallows it was suggested that 1/2 box gelatine could be used 1/2 pint fruit jelly or to 1/2 cup of juice sweetened with syrup or honey till it is too sweet to drink.

A beaten white of egg may or may not be used, and the mixture is beaten with an egg beater when cool, just before it stiffens. Put in oiled platters, 1 inch deep turn out when firm, cut in squares and roll in corn starch.