

Mrs. E. E. Saling's brother, Charles Bartholomew, and family were here last Sunday, guests at the Saling home. They motored from Echo, returning home Monday.

D. H. Morgan and J. M. Melton exchanged residences last Wednesday. Mr. Melton is now located in the Liethorn house on Zobrist street, while Mr. Morgan and family now occupy the Reed house south of the Sparks' home.

County Development Club

On Saturday members of this club will meet here, to discuss matters of County interest. The Ladies Aid of the Methodist Church will serve dinner in the Park Pavilion at noon.

ELLIS' CASH and

CARRY GROCERY

High Cost of Living Reduced by Paying Cash and carrying home your purchases.

There are scores of responsible people who require credit and are worthy of it, for such the town already has several stores which specialize upon charge accounts. We do not condemn that system.

But for you, farmers and town's people who have ready money—you can live on three meals a day if you buy at ELLIS' CASH and CARRY GROCERY, south of P. O. Prices are but little above cost, on every article, every day of the week.

- Canned Tomatoes, 13c.
- Seeded Raisins, 19 and 22c pkt.
- Economy jar Lids, 26c a doz.
- Mill-run Feed, 80-lbs., \$2.45.

ELLIS' CASH and CARRY GROCERY

Mr. and Mrs. D. H. Morgan and the latter's mother, Mrs. S. G. Bettes, and Mr. and Mrs. R. Githens motored to Hood River last Sunday, where Mrs. Bettes joined her husband Rev. S. G. Bettes, the Cowboy preacher. The rest of the party returned home the same day.

[Brought forward from Page 1] boys and girls will remember for a long time.

PROGRAM

Afternoons—"BUILDING A COMMUNITY" Evenings—"BUILDING A NATION" FIRST DAY, Afternoon (1) The Porter Concert Company Concert (2) Mr. J. W. Terry Lecture "Benefits Forgot" NIGHT (3) Mr. J. W. Terry Lecture "The Government Of The United State" (4) The Porter Concert Co. Concert. SECOND DAY, Afternoon (5) The Chautauqua Director Lecture "A Canary In A Coal Mine" (6) Loseff's Russian Quartette Concert (7) Mrs. Cora Melton Cross—In a Program of Stories for Young and Old, The Opening of the Junior Citizenship Campaign (8) Mrs. Cora Melton Cross—Organization of "Young America" Club NIGHT (9) The Chautauqua Director Lecture "The Making Of An American" (10) Loseff's Russian Quartette Concert THIRD DAY Afternoon (11) The Dudos-Starbuck Feature Concert Combination Concert (12) Mr. Guy M. Bingham Lecture "Community Leadership" NIGHT (13) Mr. Guy M. Bingham Lecture "A Tower Of Babel" (14) The Dodos-Starbuck Feature Concert Combination Concert. Season Tickets good for all performances, Adults, \$2.00; Children, \$1.00.

S. P. PESZNECKER

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Plumbing, Tinning, Electric Wiring and Repairing.



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To have plenty of light without unnecessary brightness use

Sunbeam

white Mazda lamps. The tipless white glass bulb softens the light without dimming it. The ideal lamp for the home. Five in a Blue Convenience Carton.

Special Sale on Garden Hose for This Month

If you need a Garden Hose buy it now as rubber goods raised and for this month I will sell at the old price

Come and See

Another Royal Suggestion

MUFFINS and POPOVERS

From the NEW ROYAL COOK BOOK

BREAKFAST is too often eaten as a duty rather than a joy. The success of the day may depend upon the spirit of breakfast. The Royal Educational Department presents some breakfast dishes that will send the children to school with a hip hip hurrah and his majesty man to his daily duties with the "up and doing" feeling which knows no discouragement.

Muffins

- 2 cups flour
- 3 teaspoons Royal Baking Powder
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1 cup milk
- 2 eggs
- 1 tablespoon shortening

Sift together flour, baking powder, sugar and salt; add milk, well-beaten eggs and melted shortening; mix well. Grease muffin tins and put two tablespoons of batter into each. Bake in hot oven 20 to 25 minutes.

Eggless Muffins

- 2 cups flour
- 4 teaspoons Royal Baking Powder
- 2 tablespoons sugar
- 1 teaspoon salt
- 1 cup milk
- 2 tablespoons shortening

Mix and sift dry ingredients, add milk and melted shorten-

ing and beat until smooth. Bake in greased muffin tins in hot oven 20 to 25 minutes.

Corn Muffins

- 3/4 cup corn meal
- 1 1/4 cups flour
- 4 teaspoons Royal Baking Powder
- 1/2 teaspoon salt
- 2 tablespoons sugar
- 1 cup milk
- 2 tablespoons shortening
- 1 egg

Sift together corn meal, flour, baking powder, salt and sugar; add milk, melted shortening and well-beaten egg; mix well. Grease muffin tins and drop two tablespoons of mixture into each. Bake about 35 minutes in hot oven.

Popovers

- 2 cups flour
- 1/2 teaspoon salt
- 2 eggs
- 2 cups milk

Sift together flour and salt. Make a well in flour, break eggs into well, add milk and stir until smooth. Pour into hot greased gem pans and bake 25 to 35 minutes in a very hot oven. If taken out of oven too soon they will fall.

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New Royal Cook Book containing scores of delightful, economical recipes, many of them the most famous in use today. Address ROYAL BAKING POWDER CO. 115 Fulton Street New York City

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