

## THANKSGIVING

Smith wants many thousand Turkeys for  
THANKSGIVING  
and many thousand Chickens for  
THANKSGIVING  
and thousands of Geese and Ducks for  
THANKSGIVING  
Also tons of dressed Veal and Pork for  
THANKSGIVING  
Write to us and  
Address all shipments  
**FRANK L. SMITH MEAT CO.**  
"Fighting the Beef Trust"  
PORTLAND, OREGON

One Gleaning of Truth,  
"I don't take much stock in the  
vegetarian propaganda," says the  
philosopher of Folly, "but I will say  
that wild oats usually make grass  
widows."

Much Governed.  
"Why do you call up at that box,  
my man?"  
"To learn what new laws have been  
passed since I went on duty," an-  
nounced the policeman.

**Olive Oil to Remove Cider.**  
The man with the cider in his eye  
was suffering great pain. Every one  
had a different method of relief to sug-  
gest, but nothing had the desired ef-  
fect. At length one of the bystanders  
procured a little olive oil from the  
lunch room. This was poured into the  
eye and relief was instant. "I learned  
that method of dealing with cinders  
while abroad," said the bystander,  
"and I guess it is about as effective  
as anything after all."

## Hood's Sarsaparilla

Cures all blood humors, all  
eruptions, clears the complexion,  
creates an appetite, aids  
digestion, relieves that tired  
feeling, gives vigor and vim.  
Get it today in usual liquid form or  
chocolated tablets called Sarsatabs.

**Hawthorne's Distinguished Appearance**  
Hawthorne was one of the handsom-  
est men I have ever seen. His broad  
and noble forehead, his splendidly  
modeled face, his thick, dark hair,  
and the burning depths of his dark  
eyes made up a picture which instan-  
tly challenged the attention of anyone  
who chanced to see him.—From  
Justin McCarthy's Reminiscences.

**WE WELD** broken machinery and castings  
of all kinds by a new process,  
making them as good as new. Machine work of  
all kinds. We fix any old thing. Portland Dry-Asbestos  
Welding Company, 305 Glass St. Phone 886 6769. Portland, Or.

**GOLDEN WEST**  
COFFEE  
TEA SPICES  
BAKING POWDER  
EXTRACTS  
JUST RIGHT  
PATENT MILK CONDENSED  
CLOSSET & DEYERS  
PORTLAND, ORE.

**For the Ambitious—  
A University  
Education**  
by mail for those who cannot attend in  
person. All instruction, including final  
examinations, is FREE. For teachers,  
students preparing for college or univer-  
sity, women's clubs, granges, engineers and  
home makers. No preliminary examina-  
tion is required. This mail course means  
opportunity for you.  
Send for a descriptive bulletin to the  
Correspondence Study Department  
University of Oregon  
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**A TRIP TO PORTLAND FREE**  
**CUT RATES IN PAINLESS DENTISTRY**  
Painless Extraction ..... Free  
Silver Fillings ..... 50c  
Gold Fillings ..... 75c  
22 K. Gold Crowns ..... \$3  
Porcelain Crowns ..... \$3  
Molar Gold Crowns ..... \$4  
Bridge Work, 22 K. Gold ..... \$3  
Inlay Fills, Pure Gold ..... \$2  
Very Nice Rubber Plate ..... \$4  
Best Rubber Plate on Earth ..... \$7  
ALL THIS WORK IS GUARANTEED.  
Don't show your money away. A dollar saved  
is two dollars earned. Our original reliable Modern  
Painless Methods and our perfected office equip-  
ment saves us time and your money.  
**BOSTON DENTISTS, 5th & Morrison, Portland**  
Entrance 291 1/2 Morrison, opposite Postoffice and Meier &  
Frank. Established in Portland 10 years. Open evenings  
until 8 and Sundays until 12:15, for people who work.

## TO SERVE BANANAS

MANY WAYS OF COOKING THE  
LUSCIOUS FRUIT.

**Baked Bananas With Raisin Sauce**  
Dish That is Hard to Resist—  
Other Ways of Baking  
the Fruit.

**Baked Bananas with Raisin Sauce.**  
—Four bananas, one-half cupful of  
seeded raisins, one-half cupful of  
sugar, one teaspoonful of cornstarch,  
one tablespoonful of butter, one-third  
of a lemon, one and a half cupfuls of  
boiling water. Pull down a section of  
the skin of each banana, loosen pulp,  
and remove coarse threads that ad-  
here to the skin. Return pulp to skin  
in original position. Lay in agate pan  
and bake in medium hot oven till  
skin is black and pulp soft. To serve,  
remove each banana from skin and  
arrange on serving dish. Pour over  
them raisin sauce, made as follows:  
Cook the one-half cupful of seeded  
raisins in one and one-half cupfuls of  
boiling water. Add water while cook-  
ing if needed. When soft add one-  
half cupful of sugar and one teaspoon-  
ful of cornstarch diluted in two table-  
spoonfuls of cold water, and let sim-  
mer ten minutes. Add one-half table-  
spoonful of butter and juice of a third  
of a lemon.

**Baked Bananas I.**—Remove skin  
from six bananas and place in shallow  
pan with two tablespoonfuls of melt-  
ed butter. Dredge with granulated  
sugar and add juice of a lemon. Bake  
about one-half hour and serve hot  
with meat.

**Baked Bananas II.**—Take four bana-  
nas from the peels, leaving the latter  
as whole as possible. Halve the bana-  
nas and place in baking dish. Pour  
over them the following sauce: Two  
tablespoonfuls of melted butter, two  
tablespoonfuls of lemon juice, and a  
third of a cupful of sugar. Bake 15  
minutes, then place the bananas in  
skins and pour the sauce over them.  
Serve on lettuce leaf.

**Baked Bananas III.**—Peel the bana-  
nas and scrape off all the fiber. Place  
them in a baking pan, sprinkle over  
a very little sugar, cover the bottom  
of the pan with water, and bake in a  
quick oven (360 degrees Fahrenheit)  
30 minutes, basting once or twice.  
Dish, add to the pan the juice of an  
orange or a lemon, or, if you wish it,  
four tablespoonfuls of port or sherry.  
Stir it around and baste it over the  
bananas. Serve at once.

**Banana Pie.**—One cupful of flour,  
one-third cupful of butterine, four  
bananas, one-half cupful of sugar,  
one-half teaspoonful of salt. Mix salt and  
flour, work in butterine with fork,  
moisten dough with cold water, toss  
on board dredged sparingly with flour,  
pat and roll out. Line pie pan with  
paste, place in hot oven, and brown  
slightly. Remove skins from bananas  
and cut in halves lengthwise. Place  
in crust, sprinkle with sugar, return  
to oven and bake until bananas be-  
come tender.

**Wash-Day Helps.**  
When making hot starch add a level  
teaspoonful of dry washing powder to  
a quart of starch, and the irons will  
not stick.  
When a blue serge costume begins  
to look rather shiny and worn it can  
be renovated in the following way:  
Make a strong blue water and sponge  
the material with it. Allow the mois-  
ture to dry a little, then spread on an  
ironing board. Cover with a piece of  
muslin and press with a hot iron.

**Green Tomato Sauce.**  
Cut up two gallons of green toma-  
toes (for winter), take three gills  
black mustard seed, three tablespoons  
of dry mustard, 2 1/2 of black pepper,  
1 1/2 allspice, four of salt, two of celery  
seed, one quart each of chopped  
onions and sugar and 2 1/2 quarts of  
good vinegar, a little red pepper to  
taste. Beat the spices and boil all to-  
gether until well done.

**Chutney.**  
Chop coarsely 12 sour apples after  
paring and coring. Seed one cup of  
raisins and two green peppers, add  
four medium sized onions and six  
green tomatoes and chop very fine.  
Put four cups of vinegar, two cups of  
brown sugar, two tablespoonfuls each  
of mustard seed and salt in a preserv-  
ing kettle and bring to the boiling  
point. Add the chopped mixture and  
simmer one hour. Now add the  
chopped apple and cook slowly until  
soft. Seal in pint jars.

**Cookies.**  
In making very soft cookies, which  
cannot be rolled, form dough into  
small balls and arrange in greased  
pan, then flour the bottom of a tum-  
bler and flatten them out into cookies.  
They will look as well as if cut out  
and with far less trouble.

**Beverage for Invalids.**  
Mix one-half ounce cocoa with two  
teaspoonfuls malted milk, fill slowly with  
hot milk, stirring briskly all the time  
so as to thoroughly dissolve. Serve  
with graham wafers.

## Sherman Clay & Co.

ESTABLISHED 40 YEARS

SIXTH, AT MORRISON ST., PORTLAND, OR.



We want you to try this Piano IN YOUR  
HOME FREE. We want you to try it at  
our expense because—

At the end of thirty days the Piano  
ITSELF will convince you of the following  
facts:

It's the best value on earth for the price  
(\$275.)

It's MUSICALLY and MECHANICALLY  
right!

We know there is so much real value in  
this Wellington Piano—we're selling for \$275—on easy payments—that  
we're willing to let it be ITS OWN SALESMAN.

It will tell its own story to you—in your home—if you'll send us the  
coupon.

Please send me full particulars concerning this unusual Piano offer.

Name..... Address.....

**Denouncing a Reincarnation.**  
Whereas an ignorant upstart in as-  
trology has publicly endeavored to  
persuade the world that he is the  
late John Partridge, who died the 28th  
of March, 1718, these are to certify  
all whom it may concern, that the  
true John Partridge was not only  
dead at that time, but continues so  
to the present day. Beware of coun-  
terfeits, for such are abroad.—From  
a London Newspaper, 1718.

**Home and Happiness.**  
To earn money and pay bills seems  
to occupy most of a man's time, and  
he wonders why his home isn't hap-  
py. When he learns to earn love and  
pay attention to his home, happiness  
will ooze into his home through every  
crack and keyhole.

**Great Home Eye Remedy**  
for all diseases of the eye, quick relief  
from using PETTIT'S EYE SALVE.  
All druggists or Howard Bros., Buf-  
falo, N. Y.

**Not Quite.**  
"What a blessing civilization has  
been to the world! Consider for a  
moment the bloody sports of ancient  
Rome—"Why, what's the matter  
with an automobile cup race?"

**Justice Not Always Blind.**  
Society is like Jericho—its walls  
fall down before him who does the  
most trumpeting.

**SCHUMACHER FUR CO.**  
Manufacturers of Furs. Raw Furs bought and  
sold. Furs remodeled a specialty. 209 Madison  
St., bet. First and Front Sts., Portland, Oregon

**KEGS  
BARRELS  
TANKS**  
**FINKE BROS.**  
183 MADISON ST. PORTLAND, OREGON

## W. L. DOUGLAS

'3 '3.50 & '\$4 SHOES FOR MEN & WOMEN

Boys' Shoes, \$2.00, \$2.50 & \$3.00. BEST IN THE WORLD.  
W. L. Douglas \$3.00, \$3.50 and \$4.00 shoes  
are positively the best made and most pop-  
ular shoes for the price in America, and are  
the most economical shoes for you to buy.

Do you realize that my shoes have been the standard for over  
30 years, that I make and sell more \$3.00, \$3.50 and \$4.00  
shoes than any other manufacturer in the U.S., and that DOU-  
GLAS FOR DOLLAR, I GUARANTEE MY SHOES to hold their  
shape, look and better, and wear longer than any other \$3.00,  
\$3.50 or \$4.00 shoes you can buy? Quality counts. It has  
made my shoes THE LEADERS OF THE WORLD.  
You will be pleased when you buy my shoes because of the  
fit and appearance, and when it comes time for you to pur-  
chase another pair, you will be more than pleased because  
the last ones wore so well, and gave you so much comfort.  
**CAUTION!** None genuine without W. L. Douglas  
name and price stamped on the bottom.  
If your dealer cannot supply you with W. L. Douglas shoes, write for Mail Order Catalog  
W. L. DOUGLAS, 145 Spark Street, Brockton, Mass.



**WHY WASH YOUR LIFE AWAY  
WHEN WE MAKE  
WASH DAY A HOLIDAY**  
and for the insignificant  
sum of \$2.25, with The  
Oregon Compressed Air  
Clothes Washer. This  
little machine, which  
works in an ordinary  
wash tub with practi-  
cally no effort, is a child  
can work it! cleanses a  
tub of clothes in three  
minutes. It's the cir-  
culation of hot water,  
soap and air that does  
the work.  
PRICES:  
Tin Machine ..... \$2.25  
Galvanized Iron ..... 2.75  
Copper ..... 3.50  
Express prepaid.  
Never sold in stores. Send for one today.  
Agents wanted everywhere.  
**COLUMBIA MFG. CO.**  
131 Tenth St., Portland, Ore.

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With those you have been in the habit of paying,  
and you will see that we offer you a substantial sav-  
ing on all work and you cannot get better painless  
work any where, no matter how much you pay.

We finish plate and  
bridge work for out-  
of-town patrons in  
one day if desired.  
Painless extraction  
free when plates or  
bridge work is order-  
ed. Consultation free.  
Molar Crowns \$5.00  
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Gold Fillings 1.00  
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Good Rubber  
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Best Red Rubber  
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Painless Extr. 1.50  
DR. W. A. WISE, President and Manager  
ALL WORK FULLY GUARANTEED FOR FIFTEEN YEARS.  
**Wise Dental Co., Inc.**  
Painless Dentists  
Falling Building, Third and Washington, PORTLAND, ORE.  
Office Hours: 9 A. M. to 9 P. M. Sundays, 9 to 1

## That Cold Room

on the side of the house where  
winter blasts strike hardest always  
has a lower temperature than the  
rest of the house. There are times  
when it is necessary to raise the  
temperature quickly or to keep the  
temperature up for a long period.  
That can't be done by the regular  
method of heating without great  
trouble and overheating the rest of  
the house. The only reliable  
method of heating such a room  
alone by other means is to use a



**PERFECTION  
SMOKELESS  
OIL HEATER**  
Absolutely smokeless and odorless  
which can be kept at full or low heat for a short or long time.  
Four quarts of oil will give a glowing heat for nine hours,  
without smoke or smell.  
An indicator always shows the amount of oil in the font.  
Filler-cap does not screw on; but is put in like a cork in a bottle,  
and is attached by a chain and cannot get lost.  
An automatic-locking flame spreader prevents the  
wick from being turned high enough to smoke, and is easy to  
remove and drop back so that it can be cleaned in an instant.  
The burner body or gallery cannot become wedged, and can be unscrewed  
in an instant for reworking. Finished in japan or nickel, strong, durable, well-  
made, built for service, and yet light and ornamental. Has a cool handle.

Dealers Everywhere. If not at yours, write for descriptive circular  
to the nearest agency of the  
**Standard Oil Company**  
(Incorporated)

Guaranteed under  
all Pure Food  
Laws

**Improve  
Your Baking**  
KC Baking Powder will do it! Get  
a can. Try it for your favorite cake. If  
it doesn't raise better, more evenly, higher,  
—if it isn't daintier, more delicate in flavor,  
—we return your money. Everybody  
agrees KC has no equal.

**KC BAKING  
POWDER**  
Pure, Wholesome,  
Economical.

**Jaques Mfg. Co.  
Chicago**