THE MEN BEHIND THE GUNS


Military Organization of
Romans 2,000 Years Ago Was Model of Efficiency

Wben Rome Invuded the Germnnte
countries-aboout in B. C., or Jullas was oblliged to send back to tho rear mmounts of graln and other rations,
kyss the Peoplesis Home Journal. The
The do nearly 2,000 years ngo have been
Cound it mounds of anrth nnd refuse










## Guard Little Expenses and

 Big Ones Give No Trouble
 reanzed from the sule: nrmy ofticers
nre required to necount for every himmmer, every bit of harness, yard of
toth or gitt tutton; nad the weather
tor birean reculres Its observers to ore
port the clisposition of every postage stamp.
Bont is in every great mercantlle toe expenses are rigdly looked nfter.
because expertence has shown that sums
Thice chre of the pentes by noting
tho, nnd youl will be sur左



Mother's Cook Book


## War Recipes

Cut out the following recipee and
paste them in your cook book to help paste them in your cook book to help
you Hooverize. They have been
thoroughly teated Choroughly tested by instructors and
apecial lecturers in the department of economict at the University of

Rice Yeast Bread - h c milk and water, 4 thesp sugar, 4 tbsp fat, 1 k
salt, tsp
7 c boiled rice, 8 c flour, $\frac{1}{2}$ cake cald liquid, pour over fat, sugar and salt. Cool and add yeart moistened in and knead. After second rising bake

Potato Yeast Bread-b cmilk and Water, 4 tbsp sugar, 4 tbsp fat, 11 tsp
salt, 4 c boiled potatoes (mashed), 8 c salt, $\frac{1}{2}$ cake compressed yeast, $\frac{i}{c}$
warm water. The dough is soft at the second handling but after baking pro-
duces a satisfactory loaf. This recipe makes three loaves
Cornmeal
Yeast Bread $-1 \ddagger$
and mater, 2 tbsp sugar, 1 tbsp fat, 2 tsp salt, $2-3$ c cornmeal (white or yellow $), 21-3 \mathrm{c}$ flour, , cake compressed
yeast, $\& \mathrm{c}$ warm water. Add sugar, boiling point. Add cornmeal slowly, stirring constantly until all is added.
Remove from fire, cool mixture and add compressed yeast softened in $\frac{1}{c} c$
warm water. Add $21-3 \mathrm{c}$ flour and knead. Let rise until double in bulk,
knead again and put in pan. When knead again and put in pan. When
light, bake in moderate oven at least Barley Yeast Bread-1 c]milk and water, 1 tbsp sugar, 1 tbsp.fat, 1 tsp
salt, $11-6 \mathrm{c}$ barley flour, $21-3 \mathrm{c}$ wheat flour, 1 cake compressed yeast. Soften
yeast in part of the liquid. Combine ingredients, Mix into dough, Knead
and let rise to double original bulk. Knead again. Put in pan and when
again double in bulk bake about 45

Rye Yeast Bread- 1 c milk and water, 1 tbsp fat, 2 tbsp sugar, 1 tsp salt, $1 \ddagger \mathrm{c}$ rye flour, $1 \ddagger \mathrm{c}$ wheat flour, , cake
compressed yeast, 2 tbsp water. Com-
bine as for barley bread and bake 45
$\qquad$ water, 1 tsp salt, 1 tbsp fat, 1 tsp su-
gar, 1 c rolled oats, $2 \frac{1}{} \mathrm{c}$ wheat flour, i cake compressed yeast, $\frac{z}{}$ e warm
water. Scald liquid and pour it over
rolled oats, sugar, salt and fat. Let rolled oats, sugar, salt and fat. Let
it stand until lukewarm, add yeast
softened in warm water, add flour and knead. Let rise until double in bulk,
knead again and place in pan. When light bake in moderate oven 45 to 60

NORTHWEST MARKET REPORT
Wheat-Bulk basis for No. 1 grade
Hard white: Bluestem, Early Bart, Allen, Galgalus, Martin Amber, $\$ 2.05$.
Soft white - Palouse bluestem, fortyfort, White - Palouse viuestem, (arty-
fussian, $\$ 2.03$. White club Coin White
Litle Russian, \$2.03. White club - Little
club, Jenkins club, white hybrids, Sonora, $\$ 2.01$ Red Walla Walla-Red
Russian, red hybrids, Jones fife, Cop-
pei, $\$ 1.9$. ${ }^{\text {No. }} 2$ grade, 3 c less. No. 3 grade, 6c less. Other grades handled Flour-Patents, 810
Bran, $\$ 30$ per ton mill prices, car lots: dlings, $\$ 39$; mixed cars and less than (a62; rolled oats, $\$ 62$.
Butter - Cubes, extras, 50 c per Butter - Cubes, extras, $\quad 50 \mathrm{c}$ per
pound; prime firsts, 49 c , $\begin{aligned} & \text { Jobbing } \\ & \text { prices: Prints, extras, } 52(a 5 \mathrm{c} \text {; car- }\end{aligned}$ Cons, 1c extra; butterfat, No. 1, 56@ Eggs Ranch, current receipts, 45 hc
per dozen; candled, $47 @ 47 \mathrm{c}$; se-Poultry-Hens, heavy, 24@25c per
pound; light, 23 c ; springs, $24 @ 25 \mathrm{c}$ pound; light, 23e; springs, 24@25ec;
stags, 18 @20ec; ducks, 20a25ec; geese,
$15(117 \mathrm{c} ;$ turkeys, live, 24c; dressed, choice, 35 c . 18 c per pound.
Veal- 1 1918
Pork-19c per pound.

## Cattle-January 22, 1918.

Med. to choice steers.... $810.35(111.00$



Hogs
Prime light hogs
Prime heavy hogs $\ldots . . . . .1815 .75 @ 16.75(16.10$

Western lambs......... $\$ 14.50 @ 15.00$


