

The Amount You Spend for Your Clothes is of Little Concern to Us-- The Thought We Want to Drive Home is This: No Matter How Much or How Little You Spend You'll Get More Real Value For Your Money From Our Clothes

Irving Clothes \$15 Sophomore Clothes \$20 to \$35

BROMBERGER'S
THE BIG STORE FOR MEN & BOYS
250 FRONT STREET
Marshfield, Ore.--Lands Old Place

Who Does These Things In Your Shop?

Grinding Sawing Polishing Turning Pumping

Are you doing these things by hand or foot power-- Why not save the time and energy of your men for more productive work?

G-E MOTORS are economical aids to greater efficiency and higher production. They occupy little space, require practically no attention and cost nothing when the machines are idle. G-E motors are easily controlled and always ready for instant service.

OREGON POWER CO.
Coquille, Oregon

INCOME and OUTLAY

One side of your Pass Book will show all the money you have received. The other side will show all you have paid out, and the cancelled checks are your receipts. This fine arrangement is yours if you will open your check account here. Your account will be given careful and considerate attention.

FIRST NATIONAL BANK
CAPITAL and SURPLUS \$60,000.00
A. J. SHERWOOD, President L. H. HAZARD, Cashier
R. E. SHINE, Vice President O. C. SANFORD, Asst. Cashier

Abating a Nuisance

Frequent complaints are made to this company by subscribers who are imposed upon by persons "borrowing" their telephone. The subscriber is not only subjected to the annoyance of having the borrower running in and out of his residence or business house, but he may miss important calls by having his line reported "busy" when it is "borrowed." Subscribers paying for service are subjected to inconvenience by the non-subscriber who has no right to service. The operators of this company have been instructed to co-operate with subscribers in abating the "borrowing" nuisance. The regular local tolls will be charged to the telephone for calls by non-subscribers and the same may be collected by the subscriber.

Coos and Curry Telephone Co.



SUPPOSE that tomorrow you see a chance where by investing \$500 or \$1,000 in a business venture you can double your money. Are you ready for that opportunity? If you are not, the man with the ready check book is. He always carries a goodly balance in bank waiting for the opportunities which daily present themselves in the business world. This is an age of quick action. Real estate and business deals are consummated within the hour. Your credit in the community may be excellent. You may be able, if given a little time, to borrow enough money to put through a deal. But the man with the ready cash, the man with the check book, will get the preference.

BE READY WITH A CHECK BOOK TO GRASP AN OPPORTUNITY.

Farmers and Merchants Bank

HOTEL BAXTER

Under New Management

Having leased this well-equipped hotel, I propose to conduct it in such a manner as to merit patronage and give satisfaction to the traveling public.

CHARLES BAXTER, Proprietor

Wm. H. Hart's Reci For an Epicure's Dish

Lady readers of the Herald may be interested in a recipe for cooking ham, and for the accompanying sauces, which is pronounced by Wm. S. Hart, the Triangle player of Western characters, something to dream about for weeks after you eat it. Hart journeyed to Calceico, Mexico, not long ago to make about three minutes of film for "The Patriot," a Triangle Kay-Bee play.

Calceico and Mexicali are a couple of sand-blown villages of eternal heat, the former on the California side of the Mexican border and the latter on the other. They are about 150 miles south of the Triangle-Kay Bee studio at Culver City, Cal. It was in Mexicali that Hart had his now celebrated culinary adventure with a ham and learned a recipe here disseminated for the good of the nation.

Down in the dusty town he met an Englishman who took Hart to one of the dingiest public restaurants he had ever seen, and began a meal with sopa and frijoles and sole leather e hildados dipped in a varnish of hell-flame and a bunch of other hot stuff, until there came on a dome-shaped arrangement on a cracked blue platter in the hands of the ample and ancient Mexican dame who acted as Hebe.

"It was ham, to begin with," said Hart in telling the story, "overlaid on a dome of sweet potatoes and the whole luscious with a sauce that makes you dream about it for weeks after."

"And it turned out it was the only dish she could cook--though, of course, she could boil and burn and otherwise abuse food after the Mexican fashion. My new friend told me that she was the daughter of some adventuring French chef who came over to Mexico in the days of Maximilian and took unto himself a Mexican wife, and that this one dish was the sole knowledge of his skill that was hers by inheritance."

"I wanted that recipe! Could I get it?" She beamed all over as this was translated to her and waddled off to return with a slip of paper, grease spotted through the years of Mexican kitchen vicissitudes, and written in a crabbed French. "She can't read or write," explained my friend, "but carried it all in her head." He translated and I put it down. It was invented in honor of Mexico by this old chef fifty years ago, and he had taught it to his Mexican daughter by heart."

Hart fished around in the pockets of his cowpuncher rig amid his cigarette papers and tobacco, and presently pulled out a slip of paper.

"Oh, oh, William Hart, don't you dare read a line of that until I go: a pencil and a piece of paper!" wailed a voice from the dressing room balcony overhead. It was Louise Glaum, who is very domestic.

And when the aforesaid William S. Hart had paused sufficiently for the desired pencil and paper this is what he read:

HAM AND--A LA MEXICALI
Take three quarter-pound slices of ham, trim them well all around. Melt a tablespoonful of butter in a good-sized frying pan and fry the slices one beside the other for eight minutes on each side. Set aside in warm dish and cover to keep hot.

Mince five two green peppers and two Spanish sweet peppers and brown in the pan for five minutes. Drain the fat from the pan and add one gill of special tomato sauce and half teaspoon of fresh chopped parsley (recipe for tomato sauce follows below). Cook tomato sauce and chopped parsley five minutes, occasionally stirring. Arrange in dome shape a sweet potato puree on a hot dish, place ham slices over it and pour sauce and serve.

"Now then," commented Mr. Hart, "here is the recipe for the sweet potato puree and then I'll give that for the tomato sauce."

SWEET POTATO PUREE
Take six medium sweet potatoes and boil for forty minutes in two quarts of water with a teaspoonful of salt. Drain, peel and press through a sieve. Season with saltspoon of salt and two saltspoonfuls of white pepper. Add half ounce of butter and one and one-half gills hot milk and mix well.

TOMATO SAUCE FOR HAM
Two ounces butter, four ounces lean raw ham. Cut in small pieces two sliced carrots, two sliced onions one chopped leek, two sprigs parsley, a branch chopped celery, two cloves, one teaspoon whole peppers, one-half sprig bay leaf and one-half sprig thyme, a chopped green pepper, a bean of garlic, one tablespoonful salt and a light tablespoonful of powdered sugar.

Mix above in a saucepan over good fire, mix with wooden spoon and cook for twelve minutes or until of good brown color. Add flour, mix well, cook for five minutes, then add two quarts of fresh sound tomatoes, cut in quarters (two quarts canned) and one quart of cold water. Mix thoroughly, cover pan and let boil very slowly one hour and a half. Strain through sieve and then again through cheesecloth. Let cool, bottle and keep in cool place to use as desired.

"And she certainly was some 'cuke,' as you may have observed," remarked Mr. Hart as he folded up the paper.

Many Farm Machines

Farmers of Oregon interested in the selection of farm machinery may see on the floors of the Farm Mechanics building at O. A. C. more different makes of farm machines than at any other place in all the West. Among the machines assembled there are 20 gas engines, 5 binders, 5 mowers and 5 manure spreaders.

From an assortment so extensive and varied it will be a much simpler matter to select the exact type and make of machine adapted to its intended use, than if the same number of machines were scattered in different salesrooms. Prices and names of dealers may be noted and purchase made from the dealer later.

No better opportunity will be available for such examination than during Farmers' Week and Short Course to be held at the State College from Jan. 2 to 6, and Jan. 8 to Feb. 2, respectively. As an extra attraction during the week of Jan. 8-14, there will be assembled some 10 tractors of different makes, for the examination and actual operation by farmers who enroll in the course.

To Close New Years

The last act of a show that has made a world's record by a two years' run is now being prepared at the Panama California International Exposition at San Diego. Because the last day of 1916 falls on Sunday, Exposition officials have chosen New Year's Day for ringing down the curtain.

The last weeks of the Exposition are filled with events of great interest and the aim of the directors to make the final month the best of the two years appears to be realized. A record-breaking Cat Show, a Mother Goose Day, with a great pageant for the children, a mammoth Thanksgiving service, and special musical program were features of the final days of November.

Pride and Pleasure

Is the satisfaction that comes from wearing "Well-Made Clothes." These are the kind we carry in this store. And we are only too pleased to show them to you. Many men need just such self-bestowed qualities as these suits to meet their desired requirements.

\$15 and \$17
Is the price of these up-to-date, well-made men's suits
We Invite Your Patronage
THE HABERDASHERY

Roseburg-Myrtle Point Auto Stage Line

Leave Myrtle Point 7:30 a. m. Roseburg 6 a. m. 6 hours Running Time
Connecting with Coquille Auto Lines
J. L. Laird Myrtle Point

COQUILLE SHOE SHOP
(Tezler's Old Stand) E. MYRBERG, Proprietor
Following Prices Will Prevail Until Further Notice
Men's half sole and heel, sewed \$1.50--nailed \$1.25
Ladies' half sole and heel, sewed \$1.00--nailed \$0.75
Harness Extras, Best Quality--Harnesses Repaired
My Stock of Goods Is Strictly the Best

SCENIC THEATRE

2:15 p. m. Friday, Dec. 8th 8:15 p. m.

Elliott and Sherman present D. W. Griffith's Mighty Spectacle

18,000 People
3,000 Horses
8 months to make
Cost \$500,000

THE BIRTH OF A NATION

Full Operatic Score by complete Spmphony Orchestra of traveling musicians. Exactly as Presented in Portland

SEE SHERMAN'S MARCH --- STORMING OF ATLANTA --- BATTLE OF PETERSBURG LEE AND GRANT AT APPOMATOX --- ASSASSINATION OF LINCOLN --- HORRORS OF RECONSTRUCTION --- WILD RIDES OF THE KU KLUX KLAN **SEE**

THE GREAT AMERICAN PLAY AT LAST

PRICES---Night, 75c, \$1.00; Matinee, Adults 50c, Children 25c