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Twenty-five Instructors - - Fifty Courses.  
Distinguished Eastern Educators added to Regular Faculty.  
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## The

Best Drug Store in Sherman County is located right here in Moro, in fact it skins any thing for a long way in any direction, so thinks the

## Moro Pharmacy

## Livery Auto Service

J. N. Landry, Moro, Ore.

Headquarters at Moro Confectionery Store.

Day or Night Service at Reasonable Rates.

Phone Orders Promptly Answered.

## THE STAR BARN

LIVERY FEED AND SALE STABLE

Grass Valley, Ore.

Barn Located near Hotel Vinton  
Special Attention for Commercial Travelers  
Transient Teams Given Prompt Attention

George Ellard, Proprietor

AUTOMOBILE FOR HIRE



Smoke Pleasure and other Pleasures for the Man Who Smokes

Liggett & Myers

## Duke's Mixture

There is smoke pleasure in this pure old Virginia and North Carolina bright leaf. Thousands prefer it to any other pipe tobacco. Thoroughly aged and stemmed and then granulated. A perfect pipe tobacco—nothing better rolled as a cigarette.

One and a half ounces of this choice tobacco cost only 10c, and with each sack you get a book of cigarette papers FREE.

The other pleasures are the presents that are secured with the coupons in each sack of Liggett & Myers Duke's Mixture. These presents delight old and young. Think of the pleasure that you and your friends can get from a talking machine, free, or such articles as—fountain pens, balls, skates, cut glass, china, silverware, tennis racquets, fishing rods, furniture, etc.

As a special offer, we will send you our new illustrated catalog of presents, FREE. Just send us your name and address on a postal. This offer expires December 31, 1913.



Coupons from Duke's Mixture may be redeemed with 10c from MORO PHARMACY, 317 TINSLEY'S NATURAL LEAF, GRANGER, TWIST, COGNAC from FOUR ROSES (10c for 10c), PICK PLANT CUT, PIEDMONT CIGARETTES, CLIP CIGARETTES, and other bags and coupons issued by us. Premium Dept. Liggett & Myers Tobacco Co. ST. LOUIS, MO.

## The Observer.

MORO, OREGON.

FRIDAY June 13, 1913

Entered as second class matter at the post office at Moro, Oregon, July 25, 1891.

C. L. IRELAND, Manager.

Send for advertising rates. If you do not read The Observer, why not?

We would like to have you take it, and we know it would be profitable for you to become a subscriber. We send it two years for \$2.50; one year \$1.50; 12¢ a month isn't much. Try it. Order by postal card, and pay for it when you can.

We will not be responsible for the neglect of subscribers to notify us of changes in their address. Nor will the notification of a Postmaster that the subscriber has "Removed" settle the bill of a delinquent.

Church and Society notices FREE, except when for money making purposes. Such notices at regular rates at the option of the publishers.

At any time when requested to do so, the paper will be discontinued. But we expect that all arrears will be paid before such request is made. It is easy to ask us for a statement, which will be cheerfully rendered at any time.

### Chautauqua Week at The Dalles.

Beginning June 15th and lasting until the 22d those in charge of the second annual chautauqua at The Dalles have an interesting, instructive, and educational program for those in attendance. Throughout the entire week the early mornings will be reserved for educational purposes.

Mrs. Harriet C. Sanderson will conduct a physical culture class each morning at 9:30; this instructor last year had 150 women and girls in her physical culture class at Gladstone park. Mrs. Alice H. Dolman, instructor in domestic science at the O. A. C., and one of the best teachers in her line, will conduct a domestic science class on Monday, Tuesday and Wednesday, from 10:30 until 12. At this hour, also on Wednesday, Thursday and Friday health lectures will be given by Dr. Lena K. Sadles.

Saturday will be the best day of all and is designated as farmers' day; lectures by practical men constitute the program followed by a grand musical concert in the evening. Season ticket, admitting to all the class and concerts, is only \$2.00.

### The Secret of Fresh Bread.

Bread kept under ordinary conditions rapidly becomes stale or dry, so that persons who do not fancy the staff of life in that particular physical state must have bread within a few hours after it is baked. A method of preventing bread from becoming stale would therefore be an epicurean and economic advantage; it would not only contribute to the gustatory requirements of the fastidious, but also prevent considerable loss to the baker and the consumer. Dr. J. R. Katz of the University of Amsterdam has shown that bread kept at either low or a high temperature is preserved fresh for some days at least. In his experiment bread was kept absolutely fresh for more than forty hours at a temperature of 140 degrees. At a temperature of from 86 to 104 degrees, it became only half stale, and became fresh again at a temperature below freezing. Dr. Katz recommends that bread be kept at a temperature of 122 degrees which will keep the crumb, fresh, while the crust will become soft by the absorption of moisture. If the bread is put back into the oven for a short time the water will be driven off from the crust and the bread will become crisp again. The bread may also be kept in cold storage; if the air is sufficiently dry the crust will remain hard and crisp, so that it will retain all the characteristics of new bread for a considerable time.

Hugo and Verdi. Verdi labored long before he persuaded Victor Hugo, who was vexed that the tragic beauties of his "Le Roi S'Amuse" had been turned into operatic effects, to attend a performance of "Il Trovatore." He succeeded at length, and Hugo sat in the box with the composer and listened to the opera. But not a word did he speak. Verdi's impatience got the better of him, and he asked: "Well, what say you, about the quartet, for instance?"

"Show me a way in which four persons can be permitted to speak simultaneously," replied the poet, "and I will write something more beautiful than your quartet."

Preferred the Present. "How did you choose between the two?" "The one I rejected said I would be an angel when I die, and the one I accepted says I am an angel now."—Houston Post.

## MEXICAN HATRED OF U. S. GROWING

"Boycott American Goods," Is Jingoos' Latest Cry.

### SERIOUS CONDITIONS ARISE.

Caused by Refusal of Washington Government to Recognize Huerta as President—Ambassador Wilson's Recall Asked For—Smelting Company Sending Employees Away.

Mexico City.—Resentment against the United States and Americans because Washington does not recognize the Huerta government seems to be growing here, although the anti-American movement has not yet assumed a menacing phase and probably will not. Thus far it has been confined principally to newspaper suggestions that a boycott be declared upon American products, coupled with the use of the word "Yankies" in editorials in an offensive manner as the writers can employ it.

Scores of shops have posted placards in their windows reading, "No American goods sold here." This is not especially significant, because the proprietors of most of the shops where the placards are displayed are either Spaniards or other foreigners, or ordinarily do not vend merchandise made in the United States. Thus far no Mexican, so far as known, has refused to sell goods to Americans or rejected United States money.

One big dry goods store placed in its show window a manikin dressed like Uncle Sam bearing two satchels. One was lettered, "I am going away," and the other, "Goodby, Mexicans." Another figure, that of a Mexican woman, was labeled, "I endorse the boycott."

Nelson O'Shaughnessy, the first secretary of the American embassy, when he saw the figures, looked up the proprietor of the store and suggested that probably some 5,955 American customers might not approve such piousness. The proprietor promptly removed the figures.

Some talk has been heard among the lower classes of an anti-American



AMBASSADOR HENRY LANE WILSON.

demonstration, but it is doubtful if any attempt at one will be made; besides, the police probably would put an end to it promptly.

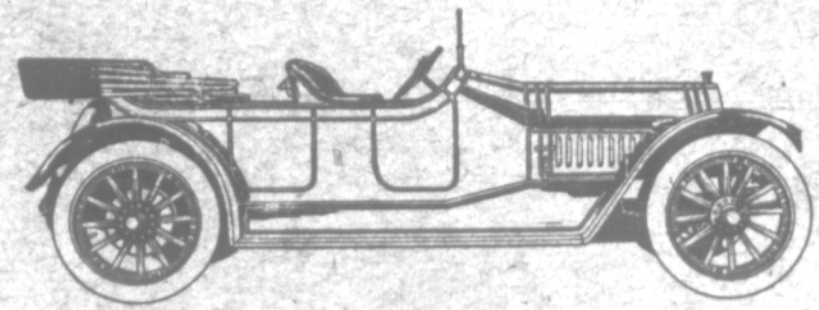
The more timid among Americans fear trouble unless something is done quickly either by the United States or Mexico to render the diplomatic situation between the two governments less strained. The Mexicans are greatly pleased at the prospect of the United States and Japan becoming embroiled over the California situation. They look upon the action of President Wilson in forbidding any naval or army movement calculated to arouse Japan's suspicions as a confession of weakness and a fear in Washington that Japan might declare war.

The exodus of Americans continues. A report reached here that, alarmed at the prospect of a total cessation of rail traffic due to the activity of the rebels, the American Smelting and Refining Company is sending its families from Aguilera to Vera Cruz by a special train and is trying to charter a steamship to transport them from Vera Cruz to New York.

Those Americans here whose opinions are worth while do not hesitate to pronounce the diplomatic situation as between Mexico and the United States impossible. They favor recalling Ambassador Wilson and sending here a commissioner to take up the question of recognition with the government whose communication with Mexican officials would not be hampered by embarrassing personal and official relations in the past. It is not questioned that the continued retaining of Henry Lane Wilson here constitutes a grave impediment to an understanding being reached by the two governments. The former Washington appointee has not only the sympathy of Americans in Mexico, but a 1913 side way out of the tangle.

Surprising Cure of Stomach Trouble. When you have trouble with your stomach or chronic constipation, don't imagine what your case is beyond help—just because your doctor fails to give you relief. Mrs. G. Stangle, Plainfield, N. J., writes, "For over a month past I have been troubled with my stomach. Everything I ate upset it terribly. One of Chamberlain's Advertising Booklets came to me. After reading a few of the letters from people who had been cured by Chamberlain's Tablets, I decided to try them. I have taken nearly three-fourths of a package of them and can now eat almost everything that I want." For sale by all dealers.—Advertisement.

# It Looks the Part and Acts it



## The '13 Mitchell

\$1600  
\$2000  
\$2650  
F. O. B. Portland

### SPECIFICATIONS

Long Stroke, T-Head Motors, 4x6 and 4½x7, Electric Starter, Generator, Lights and Horns, Long Wheel Bases—120-in., 132-in., 144-in. Big Wheels, Center Control, Left Side Drive, Speedometer, Top, Gasoline and Oil Gauges, etc.

You owe it to yourself to see the Mitchell before you buy.

## Geo. N. Crossfield

WASCO, OREGON.

Agent for Sherman County, Mitchell and Reo.

The Best Medicine in the World. "My little girl had dysentery very bad. I thought she would die. Chamberlain's Colic, Cholera and Diarrhoea Remedy cured her, and I can truthfully say that I think it is the best medicine in the world," writes Mrs. William Orvis, Clare, Mich. For sale by all dealers.—Advertisement.

## The KITCHEN CUPBOARD

### COOKING CALF'S LIVER.

LIVER is an economical and useful winter breakfast dish. Calf's liver if fresh and well cooked is really a culinary dainty. Soak the liver about ten minutes in hot water to set the blood; then it will be less unpleasant to handle. Take off the thick skin and the veins.

### With Much Seasoning.

Larded Liver.—Take a nice plump calf's liver, rather white in color, and lard it with bacon. Put one-quarter of a pound of butter in a pan. When melted add a tablespoonful of flour, keep stirring until a nice yellow color, then put in the whole of the liver. Turn round now and then until it is a little firm, then add a pint of broth or water and a bouquet of parsley, thyme and bay leaves, a little salt, pepper, sugar and a little finely chopped onion. Simmer one hour. Take the fat off and the bouquet out, dish the liver with the onions around it. Reduce the sauce so that it adheres lightly to the back of the spoon, then pour the sauce over the liver and serve.

Casseroles of Liver.—Take two pounds of liver, sliced and larded, three small onions, four small carrots, one-half cupful mushrooms, three sprigs of parsley and two cupfuls of tomato puree. Season with salt, pepper and celery salt and cover with one pint of stock or boiling water. Cook in the oven two and one-half hours. When done serve thick with gravy with two tablespoonfuls of flour and send to the table in the casserole in which it was cooked.

### Piquant Viands.

Calf's Liver Sauté.—Take two table spoonfuls of butter and put in a frying pan with a tablespoonful of minced onion. When the butter is quite hot add three-quarters of a pound of calf's liver cut into thin slices, seasoned with pepper and salt and dredged with flour. Fry slowly till cooked through and nicely browned on both sides. Remove the liver and make the sauce by beating the yolk of an egg with a tablespoonful of butter, a dash of cayenne pepper and a little gravy. Heat but do not let it boil. Just before serving add gradually two teaspoonfuls of lemon juice. Garnish with fried croutons of bread and serve this dish very hot.

Liver With Chestnuts.—Parboil liver till tender, adding a slice of onion; then cut the liver into dice. Boil the chestnuts in salted water until soft, blanch and chop fine or rub through a coarse sieve. Mix well. To a teaspoonful each of liver and chestnuts add a teaspoonful of salt, one tablespoonful of white pepper, two tablespoonfuls of butter. Fill the dish with this, pour over it a cupful of milk, cover with crumbs and bits of butter and brown. Serve very hot.

Anna Thompson.

"The wagon that stands up like the reputation of its makers"

When you buy a Studebaker wagon you buy a wagon that will last until you turn the farm over to your son and he turns it over to his son.

One of the first Studebaker wagons ever made saw constant service for thirty years, and we will gladly send you the names of farmers who have in their possession wagons that have been in constant use anywhere from 17 to 43 years—and there are thousands of them. We are building the same kind of wagons today.

A Studebaker wagon is an investment that will give you full return for your outlay. It is built on honor, iron, steel, wood, paint and varnish used in its construction are tested and retested to make sure each is the best.

For work, business or pleasure—for town or country use—there is a Studebaker vehicle to fit your requirements.

Farm wagons, dump carts, trucks, buggies, surreys, runabouts, pony carriages, business vehicles of every description—with harness of the same high standard.

See our Dealer or write us.

STUDEBAKER South Bend, Ind.  
NEW YORK CHICAGO DALLAS KANSAS CITY DENVER  
MINNEAPOLIS SALT LAKE CITY SAN FRANCISCO PORTLAND, ORE.

## MORO'S BARBER SHOP

Porcelain Bath-Tubs.

Everything First Class and Up to date.

Agent for the Best Steam Laundry

Shop in Brick Building next Observer Office

E. W. LEWIS, Proprietor.

MORO - - OREGON.

## VINTON HOTEL

Grass Valley, Oregon.

Entirely new, convenient to business. Clean beds, and table the best the market will afford. Prices reasonable. Commercial trade solicited.

CONDUCTED ON THE BEST PRINCIPLES.