

October 1st  
to  
Saturday,  
October 13th

Penny  
paper

# The First Campaign Gun

OF THE SEASON WILL BE FIRED ON

Monday, October 1st,  
and Continuous Firing Kept up Until  
Saturday, October 13th

By the Big Hustling Store of

## MILLER-ETHRIDGE-LONG CO.

We Fill All  
Mail Orders  
Same Day Received

### DRESS GOODS

54-inch finest all wool broad cloth  
per yard ..... \$1.25

### HENRIETTA

Ask to see our blue and black, yard  
wide, one-half wool at per yard,  
only ..... 43c

### GINGHAMS

Our line of Dress Gingham was never  
so complete. Good quality of  
check in Shepherd plaids at only  
..... 8 1-2c, 10c, 10 1-2c, 10c

### PERCALE

About 500 yards of best quality  
union Percales worth 12 1-2c, now  
only ..... 10c  
Limited amount of 10c quality at  
only ..... 8 1-2c

### APRON GINGHAMS

We bought about 500 yards of good  
quality apron Gingham well worth  
8 1-2c. Come in blue and white  
and black checks at per yd. .... 5c

### SHEETINGS

8x4 Pericall Sheetings, 30c values  
at ..... 27-12c  
10x4 Pericall Sheetings, 35c values,  
at ..... 30c  
9x4 bleached, good quality, worth  
30c, sale price, per yd. .... 25c

### TOWELING

Best quality good Huck Toweling,  
worth 6 1-2c, on sale at ..... 5c  
Other values at 6 1-2c, 7 1-2c, 8 1-2c,  
10c and 12c.

Calico 10 yds for

39c

10 Yards to a  
Customer

THEN and there the walls of competition crumble and competitors will acknowledge their defeat in RICE-MAKING. Never before have they been called upon to meet such price, for while in Eastern Markets our buyer secured for SPOT CASH some of the finest and best merchandise on the market and that will enable us to offer to our customers by far the greatest bargains ever offered by any store in Eastern Oklahoma. We defy competition and invite careful comparison and earnest consideration of each and every article advertised on this money-saving price sheet. We are putting on this sale just as an introduction to let you know what prices on first-class merchandise that you may expect to buy throughout the season. We know beyond a doubt that when you come to this Grand Introductory Sale that you will instantly recognize the big values that we are offering all through our entire stock, that lack of space prevents us mentioning in this advertisement. We have simply mentioned a few eye-openers that we hope will help you in getting on the right road to save at least 25 per cent of your hard-earned cash. WITH COMPETITION KNOCKED OUT WE ARE DECLARING QUITE BOLDLY THAT WE ARE ALWAYS UNDERSELLING AND NEVER UNDERSOLD.

### Ladies' Cloaks

The long 52-inch lengths are going to be decidedly the thing for this fall and winter, and our stock made up of Meltons, Fancy Worsteds, with very full back, trimmed in plush velvet buttons to match, must be seen to be appreciated.

Our stock consists of about 75 Cloaks and all sizes. Beautiful assortments of patterns and are being picked over every day. Prices from \$3.50 to ..... \$15.00

### Misses and Children's Cloaks

Never before have we been able to show such a varied assortment of new and pretty styles in Misses and Children's Cloaks as we are now showing. Beautiful white bear skin, white silk braid, with dainty buckles, muffs to match, perfectly beautiful, worth \$10, only ..... \$7.95  
Our line, as we have said, is one of many patterns, and we can't for lack of space, describe them. Fix the children out lovely while you have a good pick of styles and sizes. Prices from \$1.50, \$2, \$2.50 \$3 and up to \$10.

### Ladies' Suits

We shall place on sale every Suit in our store and we want to see them move.

Soft finish gray worsted form fitting suit, trimmed in stitch hands and cloth covered buttons of same material, with latest effect produced, silk braid and velvet, priced at \$25.00, on sale at ..... \$19.50  
"Johnny Jones," in fancy mixed plaid, latest pattern, trimmed in brown Pan velvet with silk braid, a very nobby style, priced at \$18.00, on sale at ..... \$14.50  
"PRINCE CHAP," London gray mixture, with satin linings and velvet trimmings, all the rage, a very conservative price at \$15.00, Sale Price ..... \$12.50  
We have a few plain full box Suits in fancy mixed worsteds, trimmed in velvet, circular cut skirt, very swell and priced at a "Live and Let Live" price. Choice of lot for only ..... \$8.95

Cash Buyers and Cash Sellers

### Free Transportation

Friends and customers from other towns may attend our Opening Sale at no cost, we have arranged to refund your transportation charges both ways from places within a reasonable distance from Tulsa. Bring one of the following coupons with you:

#### COUPON

This coupon will be good for round trip transportation from Red Fork, Darron, Turley, Owasso, Sapulpa, Jenks to Tulsa and return by any person coming by rail to attend our Opening Sale, Oct. 12-13, upon purchase of merchandise to the amount of \$7.50 or over.

#### COUPON

This coupon will be good for round trip transportation from Skiatook, Broken Arrow, Catoosa, Sapulpa, to Tulsa and return by any person coming by rail to attend our Opening Sale, Oct. 12-13, upon purchase of merchandise to the amount of \$15 or over.

### FREE BOYS AND GIRLS--FREE

Cut this coupon out and sign your own and your mother's name and address below and present to store and we will give you a small neat buzzer, advertising Buster Brown Blue Ribbon Shoes.

Child's name .....

Mother's name .....

Address .....

### Ladies' Skirts

We have without question the best popular priced line of Skirts to be found in Eastern Oklahoma. We are going to divide these up into four lots and place them on sale at ..... \$5.95, \$3.95, \$2.95 and \$1.00

You may pick your choice of any 100 skirts, all new styles, in gray, black, brown and plaid, a few cut circular, with box plaits, made up of Panamas, Broadcloths, Brilliante, new Worsteds, many of these skirts sell for \$10.00. Your choice for ..... \$5.95

The \$3.95 line has to be seen to be appreciated. Many of these skirts are worth \$6.50 and \$8.00. You may pick for \$3.95

The best of all, this line includes about four dozen, we bought at a sacrifice, good range of sizes. Skirts are simply beautiful, many of them are well worth and we have sold a few at \$7.50. Your choice for ..... \$2.95

The \$1 line is rather small. You had better come early. Understand they are cotton and worth \$1.75, cut down to \$1

### Shirts and Nurnishings

While in St. Louis, we bought all a certain skirt manufacturer had at a clean up price. The sizes are broken, they come in white with small figures, your choice of these only ..... 39c

This lot includes about ten dozen of gray chambray, collars and cuffs attached, sizes 15 up to 17, worth 75c the world over. Fall Opening price ..... 50c

### Hosiery

While in the market, we bought a lot of hosiery, they come one dozen in a bunch, are the very best quality, block-shaped ankle and high spliced heel and toe, worth 35c a pair, you can buy one dozen pair at this sale for ..... \$1.00

Our line of Fancy Hose was never more complete and full to overflowing with good things.

We Have the Goods, Why Pay More?

October 1st  
to  
Saturday,  
October 13th

Penny  
paper

Good Goods Makes  
Ours a Safe  
Trading Place

### BELTS

We bought them cheap. One big assortment of black patent leather Peter Pan Belts, the grade that sells at 50c. We bought them so cheap that we can sell you your choice of these Belts for ..... 19c

### BAGS

We have just one big assortment of Ladies Purses and Bags we bought very cheap by taking the entire lot, so have picked out the 50c and 75c grades and will sell them at ..... 29c

### BUTTONS

While in the market we bought one consignment of pearl Buttons so cheap that we can sell them to you the 10c dozen quality, for only, per doz ..... 5c

### GLOVES

Monarch double tip lisle and silk Gloves at 50c and 75c a pair. Long black and white Silk and Lisle at ..... 75c, \$1, \$1.50, \$2

### SUPPORTERS

We have bought a lot of DIANNA Hose Supporters worth 35c, we can sell on at only ..... 17c

### GIRLS SCHOOL CAPS

We have about four dozen "Johnnie Jones" Caps in gray, beautiful, worth 75c anywhere, only ..... 43c  
We have another with Patent Leather Bill, Automobile style at ..... 63c

Yard-wide bleach  
ed Domestic

7 1-2c  
Yard

## SEE BIG BILLS SEE BIG BILLS

### Mass Meeting

The people of Tulsa are hereby called to assemble in mass meeting at the new opera house at 8 o'clock Friday evening, September 28, for the purpose of considering the proposition to locate the Christian Church College in Tulsa.

This great educational institution in some Oklahoma city, and it is to have the active support of the Christian church of the United States. It is planned to be the most important college or university of its kind west of the Mississippi river. The excellent social conditions existing in Tulsa give this city certain advantages not possessed by larger places in other parts of the new state, and it is the purpose of this mass meeting to take such action as may be necessary to secure the establishment of this college in Tulsa. The ladies are especially invited to be present and participate in a work of such prime importance to the people of our city.

J. D. HAGLER,  
President Tulsa Commercial Club.  
W. D. ABBOTT,  
Recorder of City of Tulsa.

### Brief Bits of News.

The Equadorian government has discovered a conspiracy to overthrow President Alfaro and proclaim Miguel Seminario president.

San Francisco capitalists have just concluded the purchase of the \$8,000,000 United Railroad bonds held in the East out of the \$29,000,000 original issue.

### Laid A Corner Stone.

Ada, I. T., Sept. 27.—The cornerstone of the new Methodist church at this place was laid today. Hon. Henry M. Furman, democratic candidate for United States senator from the new state of Oklahoma, and Rev. C. M. Coppage, presiding elder of this district, delivered addresses.

### Cotton Congress Members Named.

Guthrie, Okla., Sept. 26.—Governor Frank today named the following Oklahoma members of the national cotton congress: J. L. Montgomery, of Anadarko; W. L. Fullerton, of Okemore; A. M. DeBolt, of Oklahoma City, and C. M. Cade, of Shawnee.

Chinese newspapers estimate the loss of life resulting from the typhoon at Hockone, September 18, at 10,000, and including the loss of the fishing fleet and the damage to property, estimate the damage done at from \$3,000,000 to \$15,000,000.

### Haskell Is Nominated.

Muskogee, I. T., Sept. 26.—C. N. Haskell was nominated today by the democratic convention for the twenty-sixth district as a candidate to the constitutional convention.

C. D. Janel, of Bloomfield, Neb., who owns property at Second street and Boston avenue, is in the city with the view of erecting a building on his property. Mr. Janel is a strong believer in Tulsa and may locate here.

### SOMETIMES IT DOES!

A Hearty Meal Should Never Annoy or Distress.

A hearty meal should give a sense of gratification and comfort. It should never annoy or distress. If you have indigestion and discomfort after eating, it shows that your digestive organs are weakened and they cannot properly care for the food which has been swallowed. If you cannot eat and digest with pleasure and comfort three good square, hearty meals each day, you need to use Mi-o-na Stomach Tablets, and you should go to the Shackle Drug Co. for a box at once.

Mi-o-na is as unlike the ordinary peppermint digestive tablet as the electric light is more valuable than the tallow dip. Mi-o-na cures indigestion or stomach trouble by strengthening and regulating the whole digestive system thus enabling the organs to take care of the food you eat without any distress or discomfort.

Use Mi-o-na for a few days and the nervousness, sleeplessness, general debility and weakness, headache, loss of appetite, headache and other ills caused by indigestion will be banished and you will feel well all over.

Mi-o-na makes positive and lasting cures and is sold under an absolute guarantee that the money will be refunded unless the remedy cures. Ask the Shackle Drug Co. to show you the guarantee they give with every 50c box of Mi-o-na. 6-17-27

Pick out the home or lot you want. We will sell it to you on part time. Let us show you our splendid bargains.—Barrett & Graves, Phone 531.

### Song of the Souls That Failed.

We came from the war-swept valleys, Where the long ranks clash in night.

Where the broken rear guard rallies, For its last and losing fight; From the roaring streets and highways.

Where the mad crowds move abreast, We came to the wooded byways— To cover our grief and rest.

Not our the ban of the coward, Not ours the idler's shame; If we sink at last o'erpowered, Will ye 'whelm us with scorn or blame?

We have seen the goal and have striven, As they strive who win or die; We were burdened and harshly driven, And the swift feet past us by.

When we hear the plaudits' thunder, And thrill to the victor's shout, We envy them not nor wonder At the fate that cast us out. For we heard one music only, The sweet far voice that calls, To the dauntless soul and lonely, Who fights to the end and falls.

We come—out-worn and weary— The unnamed hosts of life, Long was our march and dreary, Fruitless and long our strife; Out from the dust and the riot— From the lost yet glorious quest, To cover our grief and rest.

—Marion Courtney Smith in McClure

### TRIP THROUGH NEW STATE.

Further Movements of Democratic Leader in Oklahoma.

Following is the itinerary of Bryan through the new state:

Leave Geary, Okla., 10:30 a. m., Sept. 28.  
Leave Alva, Okla., 3:30 p. m., Sept. 28.

Leave Enid, Okla., 5 p. m., Sept. 28.

Arrive Blackwell, Okla., 8:30 p. m., Sept. 28.

Attend W. C. T. U. Convention.

Mrs. Lillie B. Lindsey has gone to Tulsa to attend the territorial conference of the Women's Christian Temperance Union which convened there September 26th.

Mrs. L. D. Marr and Mrs. O. E. Fry and other delegates will also attend. The convention will last four days. Mrs. St. John, an ardent worker, will be there.

A number of Tulsa horses were sent to Enid the first part of this week, where they will be entered in the races which will be held there the last of the week and first of next. M. J. Romine probably has one of the fastest horses in the new state of Oklahoma, by the name of Lady B., a full sister to Riley B., and has a reputation of being one of the fastest horses in the United States.

One hundred feet on South Main for 1.000.—Euel-Rodolf Investment company. 9-25-17

### Limited Number of Attorneys.

In some old records just discovered in a Suffolk parish appears the following entry of a statute passed in 1554, the second year of the reign of Queen Mary: "That there used to be six or eight attorneys only for Suffolk, Norfolk and Norwich together; that this number has increased to more than 80, most part of whom, having not sufficient knowledge, come to fairs, etc., inciting the people to small trespasses that they may get employment, wherefore there shall be hereafter six for Norfolk, six for Suffolk and two for the city of Norwich."

Language of Airships.

There is a squabble as to the correct name for flying machines, airships and balloons, and the Aero club of France attempts to set the matter straight. "Aeronaut" describes a flying machine heavier than air; that is, an apparatus having no gas bag. "Aeronauts" are divided into several classes: "Helicopters," machines depending on screws for flight; "aeroplanes," machines propelled by the flapping of wings. The expression "aviator," very often incorrectly employed, should be applied only to the pilot of an "aeronaut," as "aeronaut" is applied to the pilot of a gas balloon.

Picture of Health.

A woman who is the picture of health gives the following recipe for it. Deep breathing. Plenty of pure water—eight glasses a day. Fresh vegetables and salads. Sufficient sleep to keep the nerves quiet. Outdoor exercise every day. Little or no alcohol, tea, coffee or drugs of any sort, particularly the powders taken for nerves.

He Didn't Care.

Mrs. Benham—There's a man in the house. Benham—Well, never mind; I ain't a bit jealous.

Corrected.

"Did you run across anybody in that automobile tour?"

"We ran 'em down first and then ran across 'em."

### NICE VEGETABLE SOUP.

Takes Almost Whole Day to Cook, But a Fine Meal After Long Hours of Hard Work.

Italian vegetable soup requires a slow fire and a whole day for cooking, but it is very good, and is a supper to look forward to after a hard day's work outdoors. It calls for a pound of beef, a cupful of red or white beans, one-half cupful of split peas, four tomatoes, three carrots, two onions, four potatoes, parsley, celery, spinach, a cupful of butter, nutmeg, cinnamon, pepper, salt, cheese and bread. Put the beef on covered with cold water and add a large pinch of salt. Cut all the vegetables in small pieces, but do not chop. When the meat has cooked for nearly an hour, put all the vegetables in with the meat except the potatoes. Allow the soup to cook nearly all day. Twenty minutes before serving brown the onions, cut up fine, in the butter; remove the pieces of onion and add tomatoes; put in the potatoes, also cut fine; add tomatoes, butter, etc., to meat and vegetables. Brown in the oven buttered bread cut in squares, grate the cheese on to the bread and serve both in the soup.—Rural New Yorker.

Italian vegetable soup requires a slow fire and a whole day for cooking, but it is very good, and is a supper to look forward to after a hard day's work outdoors. It calls for a pound of beef, a cupful of red or white beans, one-half cupful of split peas, four tomatoes, three carrots, two onions, four potatoes, parsley, celery, spinach, a cupful of butter, nutmeg, cinnamon, pepper, salt, cheese and bread. Put the beef on covered with cold water and add a large pinch of salt. Cut all the vegetables in small pieces, but do not chop. When the meat has cooked for nearly an hour, put all the vegetables in with the meat except the potatoes. Allow the soup to cook nearly all day. Twenty minutes before serving brown the onions, cut up fine, in the butter; remove the pieces of onion and add tomatoes; put in the potatoes, also cut fine; add tomatoes, butter, etc., to meat and vegetables. Brown in the oven buttered bread cut in squares, grate the cheese on to the bread and serve both in the soup.—Rural New Yorker.

Italian vegetable soup requires a slow fire and a whole day for cooking, but it is very good, and is a supper to look forward to after a hard day's work outdoors. It calls for a pound of beef, a cupful of red or white beans, one-half cupful of split peas, four tomatoes, three carrots, two onions, four potatoes, parsley, celery, spinach, a cupful of butter, nutmeg, cinnamon, pepper, salt, cheese and bread. Put the beef on covered with cold water and add a large pinch of salt. Cut all the vegetables in small pieces, but do not chop. When the meat has cooked for nearly an hour, put all the vegetables in with the meat except the potatoes. Allow the soup to cook nearly all day. Twenty minutes before serving brown the onions, cut up fine, in the butter; remove the pieces of onion and add tomatoes; put in the potatoes, also cut fine; add tomatoes, butter, etc., to meat and vegetables. Brown in the oven buttered bread cut in squares, grate the cheese on to the bread and serve both in the soup.—Rural New Yorker.

Italian vegetable soup requires a slow fire and a whole day for cooking, but it is very good, and is a supper to look forward to after a hard day's work outdoors. It calls for a pound of beef, a cupful of red or white beans, one-half cupful of split peas, four tomatoes, three carrots, two onions, four potatoes, parsley, celery, spinach, a cupful of butter, nutmeg, cinnamon, pepper, salt, cheese and bread. Put the beef on covered with cold water and add a large pinch of salt. Cut all the vegetables in small pieces, but do not chop. When the meat has cooked for nearly an hour, put all the vegetables in with the meat except the potatoes. Allow the soup to cook nearly all day. Twenty minutes before serving brown the onions, cut up fine, in the butter; remove the pieces of onion and add tomatoes; put in the potatoes, also cut fine; add tomatoes, butter, etc., to meat and vegetables. Brown in the oven buttered bread cut in squares, grate the cheese on to the bread and serve both in the soup.—Rural New Yorker.

Italian vegetable soup requires a slow fire and a whole day for cooking, but it is very good, and is a supper to look forward to after a hard day's work outdoors. It calls for a pound of beef, a cupful of red or white beans, one-half cupful of split peas, four tomatoes, three carrots, two onions, four potatoes, parsley, celery, spinach, a cupful of butter, nutmeg, cinnamon, pepper, salt, cheese and bread. Put the beef on covered with cold water and add a large pinch of salt. Cut all the vegetables in small pieces, but do not chop. When the meat has cooked for nearly an hour, put all the vegetables in with the meat except the potatoes. Allow the soup to cook nearly all day. Twenty minutes before serving brown the onions, cut up fine, in the butter; remove the pieces of onion and add tomatoes; put in the potatoes, also cut fine; add tomatoes, butter, etc., to meat and vegetables. Brown in the oven buttered bread cut in squares, grate the cheese on to the bread and serve both in the soup.—Rural New Yorker.

Italian vegetable soup requires a slow fire and a whole day for cooking, but it is very good, and is a supper to look forward to after a hard day's work outdoors. It calls for a pound of beef, a cupful of red or white beans, one-half cupful of split peas, four tomatoes, three carrots, two onions, four potatoes, parsley, celery, spinach, a cupful of butter, nutmeg, cinnamon, pepper, salt, cheese and bread. Put the beef on covered with cold water and add a large pinch of salt. Cut all the vegetables in small pieces, but do not chop. When the meat has cooked for nearly an hour, put all the vegetables in with the meat except the potatoes. Allow the soup to cook nearly all day. Twenty minutes before serving brown the onions, cut up fine, in the butter; remove the pieces of onion and add tomatoes; put in the potatoes, also cut fine; add tomatoes, butter, etc., to meat and vegetables. Brown in the oven buttered bread cut in squares, grate the cheese on to the bread and serve both in the soup.—Rural New Yorker.

Italian vegetable soup requires a slow fire and a whole day for cooking, but it is very good, and is a supper to look forward to after a hard day's work outdoors. It calls for a pound of beef, a cupful of red or white beans, one-half cupful of split peas, four tomatoes, three carrots, two onions, four potatoes, parsley, celery, spinach, a cupful of butter, nutmeg, cinnamon, pepper, salt, cheese and bread. Put the beef on covered with cold water and add a large pinch of salt. Cut all the vegetables in small pieces, but do not chop. When the meat has cooked for nearly an hour, put all the vegetables in with the meat except the potatoes. Allow the soup to cook nearly all day. Twenty minutes before serving brown the onions, cut up fine, in the butter; remove the pieces of onion and add tomatoes; put in the potatoes, also cut fine; add tomatoes, butter, etc., to meat and vegetables. Brown in the oven buttered bread cut in squares, grate the cheese on to the bread and serve both in the soup.—Rural New Yorker.

Italian vegetable soup requires a slow fire and a whole day for cooking, but it is very good, and is a supper to look forward to after a hard day's work outdoors. It calls for a pound of beef, a cupful of red or white beans, one-half cupful of split peas, four tomatoes, three carrots, two onions, four potatoes, parsley, celery, spinach, a cupful of butter, nutmeg, cinnamon, pepper, salt, cheese and bread. Put the beef on covered with cold water and add a large pinch of salt. Cut all the vegetables in small pieces, but do not chop. When the meat has cooked for nearly an hour, put all the vegetables in with the meat except the potatoes. Allow the soup to cook nearly all day. Twenty minutes before serving brown the onions, cut up fine, in the butter; remove the pieces of onion and add tomatoes; put in the potatoes, also cut fine; add tomatoes, butter, etc., to meat and vegetables. Brown in the oven buttered bread cut in squares, grate the cheese on to the bread and serve both in the soup.—Rural New Yorker.

Italian vegetable soup requires a slow fire and a whole day for cooking, but it is very good, and is a supper to look forward to after a hard day's work outdoors. It calls for a pound of beef, a cupful of red or white beans, one-half cupful of split peas, four tomatoes, three carrots, two onions, four potatoes, parsley, celery, spinach, a cupful of butter, nutmeg, cinnamon, pepper, salt, cheese and bread. Put the beef on covered with cold water and add a large pinch of salt. Cut all the vegetables in small pieces, but do not chop. When the meat has cooked for nearly an hour, put all the vegetables in with the meat except the potatoes. Allow the soup to cook nearly all day. Twenty minutes before serving brown the onions, cut up fine, in the butter; remove the pieces of onion and add tomatoes; put in the potatoes, also cut fine; add tomatoes, butter, etc., to meat and vegetables. Brown in the oven buttered bread cut in squares, grate the cheese on to the bread and serve both in the soup.—Rural New Yorker.

Italian vegetable soup requires a slow fire and a whole day for cooking, but it is very good, and is a supper to look forward to after a hard day's work outdoors. It calls for a pound of beef, a cupful of red or white beans, one-half cupful of split peas, four tomatoes, three carrots, two onions, four potatoes, parsley, celery, spinach, a cupful of butter, nutmeg, cinnamon, pepper, salt, cheese and bread. Put the beef on covered with cold water and add a large pinch of salt. Cut all the vegetables in small pieces, but do not chop. When the meat has cooked for nearly an hour, put all the vegetables in with the meat except the potatoes. Allow the soup to cook nearly all day. Twenty minutes before serving brown the onions, cut up fine, in the butter; remove the pieces of onion and add tomatoes; put in the potatoes, also cut fine; add tomatoes, butter, etc., to meat and vegetables. Brown in the oven buttered bread cut in squares, grate the cheese on to the bread and serve both in the soup.—Rural New Yorker.