

Home Maker

EDITED BY ALICE F. TALCOTT.

Visiting the School.

I want to ask mothers to make practice of visiting the schools attended by their children. I fully realize that the hours of nearly every mother's days are crowded, but I think if those mothers understood the significance of an occasional call at the school, they would steal the time to make one now and then.

The real teacher is genuinely glad when you appear. She wants your counsel and help. She wants you to be her friend and she wants to be your friend.

And do you know, mothers, what your visit means to your boys or girls who are pupils in that school-room? Your presence shows them that you feel a vital interest in their school work. It brings home and school closer together. They realize that you have come to observe and to criticize, and this knowledge stimulates and encourages them.

The mother ought to know personally the teacher to whose care she confides her child for many hours each day. How can mother and teacher, unknown to one another, work together for the child's best good? How can a mother judge justly of her child's progress in school unless she sometimes compares his or her work with that of other children? And is a child to be blamed for feeling little interest in his school when his mother—his best and dearest friend—displays no interest in it at all?

I urge mothers to visit the schools. They are needed there by pupils and teachers alike.—A School Teacher.

COOKING RECIPES.

Fried Turnips.

Pare and cut turnips in slices about half an inch thick, soak for an hour in cold water, drain, parboil for twenty minutes, drain again and wipe dry. Salt, pepper and dip in corn meal or flour, and fry in bacon fat or other shortening.

Brown Stew.

A reasonable dish at this time, and one that can be made quite pleasing in brown stew, either beef or veal being used. Select a chunky piece, which may be divided into good-sized cubes. Cook in salted water, four or five quartered potatoes, and about the same amount of carrots. Now place in the iron skillet a generous lump of butter and allow it to sizzle and brown slightly; put in the meat and brown on all sides. Add the meat to the vegetables and simmer all together gently until the meat is tender. Arrange neatly upon a hot platter, meat in the center. Thicken the dressing and serve.

Baked Apples.

There is an art in baking apples if you would have them tender, transparent and delicious. Core and peel off all but a band about the center. Fill the core cavity with sugar and butter. Place the apples in a deep dish, which should be filled with enough hot water to half cover.

Chocolate Pudding (Cold).

Scald two cupsful of milk in a double boiler, adding a pinch of soda. When the boiling point is reached, stir into the kettle of milk four tablespoonfuls of sugar and half as much cornstarch (generous spoonfuls) already wet up with cold milk. Cook for two minutes after the boil is regained, stirring faithfully; add two heaping teaspoonfuls of grated chocolate; stir for another minute over the fire, and take from the range. Season to taste with vanilla and pour into a mold wet with cold water. A simple and cheap dessert.

Dried Beef With Tomatoes.

One-quarter pound of chipped beef, one cup of solid tomatoes, one tablespoonful of butter, one teaspoonful of fine parsley, salt and pepper. Pick beef in pieces and boil in cold water. Heat butter and add tomatoes; dust the flour over the tomatoes; let cook add beef just before serving.

Spanish Rice.

One-half can of tomatoes, one-quarter pound of salt pork cut in cubes, two tablespoonfuls of chopped onion, juice of half a lemon, half cup of rice boiled in three quarts of water. Add salt and lemon juice. Fry the pork and add onion, then tomatoes. Let simmer, then add rice, salt and pepper.

HOUSEHOLD HINTS.

Washing Brushes.

When washing brushes of any kind add a little ammonia to the water. There is less danger of the bristles dropping out.

Cleaning Sponges.

To keep your sponge in good condition you should occasionally wash it in warm water with a little tar-

CIDER VINEGAR AND ITS MAKING

(By P. J. O'Gara, Pathologist in Charge.)

Outlines of the Process of Making Cider Vinegar.

1. In order to make wholesome vinegar only clean fruit should be selected. Rotten fruit will be sure to injure the final product. If fruit is dirty, wash it before crushing.

2. The fruit should be well ground or crushed before putting it into the press. As far as possible the cells should be broken so as to release the contents. If the crushing and pressing are well done, a box of apples weighing 50 pounds net should yield from two to three gallons of juice. This juice or must will contain 11 per cent sugar, and with proper handling should yield 5 to 5 1/2 per cent vinegar.

3. The juice should be allowed to remain for a few days in a vat or barrel so as to permit the solid matter held in suspension to settle. All containers should be thoroughly cleaned with boiling water. Live steam may be used to good effect. Never put the juice into a dirty barrel, nor into a barrel containing vinegar or mother-of-vinegar. Only wooden containers should be used. It must be remembered that alcoholic fermentation cannot take place in the presence of acid of 1/2 per cent or over.

4. When the apple juice or must has been put into a clean barrel or cask, add one cake of compressed yeast for every five gallons of the juice. The yeast should be first dissolved in lukewarm water. Fill the container to about two-thirds its capacity. The openings should not be closed. It is best to place a varnished wire screen over them so as to admit air and keep out vinegar flies. The yeast plants will set up alcoholic fermentation, which should be completed in two or three months if the juice is kept at a temperature of 65 degrees to 75 degrees F. When the sugar has been converted into alcohol, the specific gravity of the liquid should be about that of water. This can be ascertained by means of a hydrometer.

5. When alcoholic fermentation has been completed, draw off the clear liquid and thoroughly cleanse the barrels or casks. Then put the liquid back into the containers and add a gallon or two of good vinegar to each 50 gallons of liquid so as to acetify it. Mother-of-vinegar or a pure culture of the vinegar germ may then be added so as to hasten the process of acetic fermentation. The same temperature should be maintained as in the case of the alcoholic fermentation. Do not completely fill the containers. Permit the free access of air by leaving openings in the heads of the barrels. The free access of air is important and will hasten the process very materially. At the end of three or four months, depending upon temperature conditions, degree of aeration and the quantity of alcohol present, the vinegar fermentation should be finished. Starting with 11 per cent sugar in the must, the resultant product should contain 5 to 5 1/2 per cent acetic acid. It should easily contain 1.6 per cent solids.

6. When acetic fermentation has been completed, the container should be completely filled and tightly bunged so as to prevent destructive fermentation of the acetic acid, and then placed in a cool cellar. If desired, the vinegar may be filtered and bottled for the fancy trade.

(Note.—In the forthcoming bulletin the methods of making vinegar will be given in greater detail. Careful instructions and illustrations will show how to make vinegar on a large commercial scale, using apples, grapes, prunes, honey, etc.)

taric acid or soda, afterwards rinsing it in clean, warm water.

Removing Grease Stains.

Grass stains may be removed from washing materials by carefully rubbing the spots with a little fresh lard. Then wash in the usual way, and you will find that the stains have entirely disappeared.

Removing Iodine Stains.

To remove iodine spots, place the article instantly, before the spot dries, in cold water and let soak. Slightly warm the water. Rub laundry soap over the spot and pour boiling water through it. All traces of iodine instantly leave.

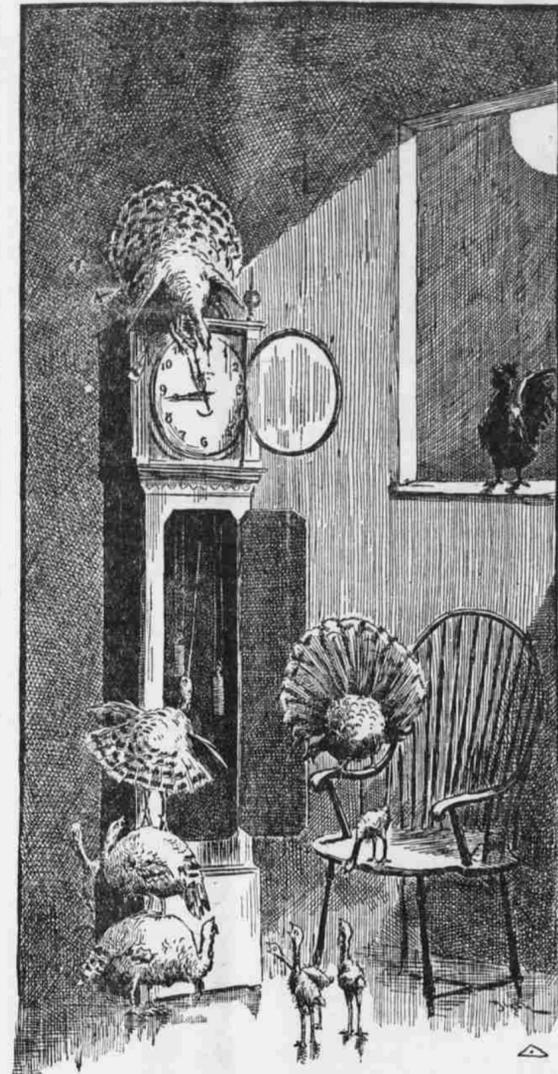
Keep Flowers in Potatoes.

One of the safest and best ways to send a few choice flowers to a distance is to cut slits in potatoes and insert the flower stems, taking care that they are firmly fastened in. An ordinary potato will keep most flowers fresh for two weeks in a moderate temperature.

After Baking the Cake.

After baking a cake, as soon as removing it from the oven stand the tin on a cloth which has been wrung out of hot water. Leave a few moments and then take out. The cake will come out without any trouble.

Setting Back the Clock



—Jewelers' Journal.

BIGGEST SIDE-WHEEL STEAMER.

Carries Six Thousand Lake Passengers.

Detroit, Mich., Nov. 22.—The new side-wheel passenger steamer Seand-Bee, building for the Cleveland & Buffalo Transit Company, Cleveland, was launched today, from the Wyandotte yard of the Detroit Shipbuilding Company, and was christened by Miss Eleanor Moodye, daughter of Robert C. Moodye, of Painesville, Ohio, a director of the Cleveland & Buffalo Transit Company.

The event is of historical importance, for the vessel launched is not only the longest side-wheel passenger steamer on the Great Lakes, but is also the largest side-wheeler in the world. She marks the last word in marine architecture and it is not likely that there will be built in the future anything of her type exceeding her proportions.

Naval architects are quite agreed that she carries the efficiency of this class of steamer to its utmost reaches, and that there is nothing beyond. She is the crowning achievement of Frank E. Kirby, who has designed practically all of the palatial side-wheelers built in the United States.

To Europe the Great Lakes are merely little blue patches on the map of North America, and knowledge of their variety and extent is not much more intimate in various parts of the United States, and it will therefore come as a revelation to them that the handsomest side-wheelers of today are plying the Great Lakes. The new steamer is of the following dimensions: Length over all, 500 feet; length between perpendiculars, 485 feet; beam of hull, moulded, 58 feet; extreme beam overguards, 97 feet 8 inches; depth of hull at stem, 30 feet 4 inches; depth of hull at stern, 27 feet 1 inch; depth of hull, moulded, 23 feet 6 inches; depth of hull at guards, 22 feet 10 inches.

She is a whale of a ship, as may be gathered from the fact that her crank shaft and piston rods are among the largest forgings ever built in this country. In fact, the forgings of the battleship Texas, which are lying in the Midvale yard at the time, looked like pipestems alongside of them.

The air pump is bigger than the main engine cylinders on the 600-foot bulk freighters employed in the lake shore trade. The cylinders are the largest that have ever been cast in the lake region, the low pressure cylinders weighing 33 tons each and the high pressure 29 tons. The paddle wheel weighs 100 tons and the main shaft, which is 78 1/2 feet long, weighs 120 tons. The furnishings and moveable outfit of the new

steamer would cover a field of 40 acres.

Her guaranteed speed is 22 miles per hour from dock to dock, and to make it she has been given 12,000 horsepower, which is 4,000 horsepower more than any other side-wheel steamer has.

There are 62 state rooms fitted with private toilet connections, 424 regulation state rooms and 24 parlors en suite with private bath and toilet, making a total of 510 rooms. She has, therefore, sleeping accommodations for 1,500 persons and will carry about 6,000 passengers. Her freight capacity is 1,500 tons, carried exclusively on the main deck for convenience of handling.

The steamer will be a blaze of light, having altogether 4,500 electric lamps. The telephone service aboard is equal to the equipment of a small town, and passengers may talk to any part of the ship, or to their homes when the vessel is at dock.

The vessel is designed especially for daily service between Cleveland and Buffalo and will go into commission on July 1, 1913.

Why Fret?

In the November American Magazine appears the following:

Are the trains too slow for you? Caesar, with all of his court, never "exceeded" the speed limit.

Are your wages too small? In Europe people are content with making a living.

Are the lights too dim? David wrote his psalms by the light of a smoky torch.

Are you ugly? Cleopatra, though homely, bewitched two conquerors.

Are you cold? The soldiers of Valley Forge walked barefoot on the ice and snow.

Are you hungry? The children of India are starving for want of a crust of bread.

Are you tired? Why fret about it? Jacob was tired when he dreamed of the angels of Heaven.

Are you sick? Suppose you had lived two thousand years ago when sickness was fatal.

Are you poor? The Saviour of Men was not wealthy.

Cheer up! Praise God that you live in the midst of His blessings!

Why fret?

A Night of Terror.

Few nights are more terrible than that of a mother looking on her child choking and gasping for breath during an attack of croup, and nothing in the house to relieve it. Many mothers have passed nights of terror in this situation. A little forethought will enable you to avoid all this. Chamberlain's Cough Remedy is a certain cure for croup and has never been known to fail. Keep it at hand. For sale by Peley's Drug Store.

DON'T WASTE YOUR CHRISTMAS MONEY BUY SOMETHING USEFUL

For Ten Days WE ARE GIVING A Big Reduction On All Aluminum Ware

Now is the time to get your wife a present she will appreciate—one of those Handsome Aluminum Utensils, a Carving Set or a Meat Roaster.

ASHLAND A. J. BIEGEL OREGON

Crescent City. Special facilities for tourist parties at the Bay Hotel and annex, Crescent City. Hot and cold water, baths and rooms en suite. 22-1f

La Follette's Weekly Magazine and the Tidings one year for \$2.50.

NOTICE OF SALE OF REAL PROPERTY BY ADMINISTRATRIX.

In the County Court of the State of Oregon for Marion County. In Probate. In the matter of the estate of Hazel Crook McConnell, deceased.

Notice is hereby given that in pursuance of and by virtue of an order made and entered of record in the above entitled estate on the 11th day of November, 1912, directing and empowering the undersigned administratrix of said estate to sell at private sale for cash in hand, the hereinafter described real premises belonging to said estate, I will on and after the 16th day of December, 1912, proceed to sell at private sale for cash in hand, to the highest bidder therefor, the following described real premises, to-wit:

An undivided one-eighth interest in and to the following described real premises: Beginning at a point on the northerly side line of Main street in the city of Ashland, Jackson County, Oregon, 80 feet South, 55

degrees 18 minutes East from the Southeast corner of Lot Two (2) as designated, numbered and described on the plat of Michelson's Addition to the city of Ashland; thence South 55 degrees 18 minutes East, along said North side line of Main street 40 feet more or less, to the Westerly side line of what is commonly known as the Helen Ralph lot, fronting on said Main street; thence Northerly on division line between Lot Four (4) in said Michelson's Addition, Lot One (1), Block Twenty-three (23), Chitwood's Addition, to the said city of Ashland, and said Ralph lot, 233 feet to the Northeast corner of said Lot One (1); thence North 67 degrees, West along the Northerly side line of said Lot One (1) 41 feet, more or less, to a point which is 170.5 feet from the Northwest corner of said Lot One (1); thence South 34 degrees 12 minutes West to a point on the Northerly line of Lot Four (4) in said Michelson's Addition, which point is South 55 degrees 18 minutes East, 20 feet from the Northeast corner of Lot Three (3) in said Michelson's Addition; thence South 34 degrees, West 122 feet, more or less, to the place of beginning.

Notice is hereby further given that said sale will be made subject to confirmation by said Court in the manner provided by law.

ANGIE W. MCCONNELL, Administratrix of the estate of Hazel Crook McConnell, deceased. 49-5t-Thurs.

Golden Rule The Handwriting — On the Wall

In homes where there is youth, strength, energy, and real enjoyment of the breakfast.

AT YOUR GROCERS

SPECIAL NOTICE: Alphabetical letter in every package of "Golden Rule" products. Each letter has its own special "Golden Rule" and gets a box 42 pieces instead of 24.

A Word About Printing

With printing, as most other things, that which costs the least is not usually the cheapest. In printing, that job is the cheapest which best serves its purpose, regardless of cost. The additional expense of a batch of well-printed, high-grade stationery over a lot of cheap, sloppily printed stuff is but little. That little is often returned many times over on one letter because the artistic or businesslike heading of the sheet favorably impressed the recipient as to the standing of the firm and brought the desired answer.

When you are looking for a doctor you do not shop around to see which one will come the cheapest. Then why, when your business needs a tonic, should you shop around for the cheapest business doctor? What you want is results. If you are issuing a dodger the first and last question should not be what print shop will do it the cheapest, but which one can turn out a job which will hold the attention of the largest proportion of those who glance at the handbill. The same is equally true regarding a pamphlet, a circular or a booklet.

Again, what you want is results. We believe that the Ashland Tidings can get them for you. Not only can we dress you copy up in neat, up-to-date, attractive type, but we can, if you wish, help you to array your thoughts in bright, catchy language, thus making the job more attractive and convincing.

When in need of anything in the line of printing let us help you. Our charges are reasonable and our experience of many years is at your service.

The Ashland Tidings
"The Home of Good Printing"

PHONE 30 ASHLAND, ORE.