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We slice Ham, Boiled Ham, Dry Beef and Bacon.

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LOCAL NEWS.

Dr. Callaway was called to Yoncalla on professional business this morning.

Miss Merle Smith went to Oakland this morning where she will spend a few days visiting with friends.

Conductor Carman returned here last evening after a few days spent at points in the northern part of the State.

Miss Edith Hopkins, of Duluth, Minn., will arrive here this evening to spend a few weeks visiting with her brother, Charles F. Hopkins.

Miss Mattie Perry, the popular clerk at the postoffice, returned here last evening after enjoying her annual vacation at points in the northern part of the state. She was accompanied on the trip by her sister, Mrs. Russell.

F. E. Cavender, car foreman for the Southern Pacific Company, returned here last evening after two weeks spent at Los Angeles and other Southern California cities. Mrs. Cavender and daughter, Miss Audrie, stopped off at Grants Pass enroute home where they will spend a week with relatives. Mr. Cavender reports

delightful weather in Southern California during the past few weeks.

E. B. Graves and wife, of Elk City, are spending a few days in Roseburg visiting at the home of Mr. and Mrs. Fairfax Parrish.

Mrs. Verne Stocking left for Lincoln, Nebraska, this morning after spending several weeks in Roseburg visiting at the home of her sister, Mrs. John Campbell.

Mrs. W. B. Hammitte returned here last evening after two weeks spent at Gardiner Winchester Bay and other northern Douglas county resorts.

C. M. Stout, wife and child left for Newport and other coast resorts this morning where they will spend a week or ten days enjoying their annual outing.

Mr. and Mrs. Parks, of Elk City left for their homes this morning after a few days spent in Roseburg visiting at the home of Mr. and Mrs. Fairfax Parrish. While here Mr. Parks spent a few days hunting and succeeded in killing a beautiful four-point buck.

H. B. Church, the baker, returned here last evening from Salem where he attended the State Fair. Notwithstanding the disagreeable weather, he says the fair is well attended. The exhibits, he says, far surpass all pre-

vious efforts in the history of State Fairs in this state.

Dr. Chapman and wife returned here last evening after spending three days at Salem attending the State Fair.

Mrs. W. E. Clingenpeel returned here this morning after a few days spent at Newport, Salem and other Oregon cities.

Mary Swinney, who has been spending the summer visiting with her parents, Mr. and Mrs. John Swinney, of West Roseburg, left for her home in the East this morning.

Anna Gray, a school teacher in the Portland public schools, left for her home this morning after a few days spent in Roseburg visiting at the home of Mr. and Mrs. W. C. Harding.

Mrs. Dr. Hampton, the alleged chemist who yesterday testified upon behalf of the defense in the trial of the Roseburg Brewing & Ice Company and its five directors, left for her home at Portland, last evening.

Mrs. Carrie Settle, of Oakland, is spending a few days in Roseburg attending to business matters. Mrs. Settle will appear as a witness in the case of the State vs. R. L. Moon-ey, who is accused of embezzlement.

Attorney A. N. Orcutt has gone to Salt Lake City, Utah, to look after professional matters. He expects to be absent from the city for about ten days.

Through his attorney, George M. Brown, Dr. George E. Houck yesterday filed a general demurrer to the complaint in the case recently filed against him by Delos Livingston. The demurrer contends that the facts contained in the complaint are insufficient to constitute a cause of action. Livingston brought suit against Houck to recover damages in the sum of \$20,000, alleged to be due as a result of injuries sustained through an X-Ray treatment. Dr. Houck contends that he treated the patient properly and will so prove when the case is called for trial.

NOTICE.

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DAILY WEATHER REPORT

U. S. Weather Bureau, local office, Roseburg, Ore., 24 hours ending 5 Friday, September 6, 1912.

Precipitation in inches and hundredths:
Highest temperature yesterday 62
Lowest temperature last night 52
Precipitation, last 24 hours .59
Total precip. since first of month 1.48
Normal precip. of this month 1.01
Total precip. from Sep. 1, 1911, to date 1.48
Average precip. since September 1, 1877 .12
Total excess from Sep. 1, 1912 1.36
Average precipitation for 34 wet seasons, (Sep. to May inclusive) .3756
WILLIAM BELL
Observer

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Cookery Points

Sweet Pickled Beets.

Lay the beets in boiling water to loosen the skins. Rub these off with a coarse cloth and let the beets get perfectly cold before cutting them. Then slice with a sharp knife and pack into stone jars.

To each quart of vinegar add a cupful of sugar and a tablespoonful of mixed whole spices—mace, stick cinnamon and allspice. Bring the vinegar to a boil, stir in sugar and spices, boil, covered, for three minutes and pour, scalding hot, upon the sliced beets, filling the jars to the top. Cover and set away in a dark, cool place for three days. Then drain off the vinegar carefully, so as not to break the beets, and scald again with the spices.

Do this three times within ten days after the beets are put into the jars and set away for a month before using them. They will keep well.

If you wish to pickle small young beets whole, boil, without peeling, for five minutes after the boiling begins; let them get cold, rub off the skin, put into the jars and proceed as with the sliced beets.

Sweet Pickled Cucumbers.

Select cucumbers of uniform size and not too large. The small cucumbers make the best and prettiest pickles. Reject all that are not perfect. Pack in a stone jar, laying salt by the handful between the layers. Cover the top layer out of sight with salt, then fill the jar with cold water and cover with a small saucer or plate of the right size to fit within the mouth of the jar and lay a clean stone upon the plate. This is to keep the cucumbers under the brine. Leave them there for a fortnight at least. A month would not hurt them. Every other day stir up the brine from the bottom. It should be strong enough to float a fresh egg if dropped into it.

You may add fresh cucumbers from the garden every day if more convenient than to put up all at once. When you are ready to put them through the last processes throw away the brine and examine the cucumbers carefully. If you find one that is pecked or soft do not let it go into the pickle. Lay those selected in cold fresh water and leave them there for twenty-four hours. Drain off the water, fill the jar with fresh water and leave for another day and night.

Now line a preserving kettle with vine leaves (green and clean) and pack in the cucumbers, scattering a teaspoonful of powdered alum over each layer. Cover with three thicknesses of vine leaves and pour in cold water enough to cover all. Cover the whole with a close lid and simmer over a slow fire for four hours, not letting it boil once in all that time, but keeping the contents scalding hot.

Fruit Sponge.

Put a pint packet of orange jelly into a basin and cover it with the required quantity of hot water, stirring it until it has melted. Then add a glassful of sherry and put it away to get cool. Pass sufficient stewed apricots through a sieve to produce half a pint of pulp (or any other soft fruit would do equally well) and leave in readiness to be added to the sponge. When the jelly is cold, but not set, whisk it patiently until it is quite frothy. Then stir in lightly the whites of three eggs, beaten to a firm froth, and the fruit pulp and continue to whisk the jelly until it begins to get spongy, when it should be turned into a china mold. The sponge can be turned out after a few hours and may be garnished with some of the same kind of fruit as that used to flavor it.

Stuffed Ham.

Select a freshly cured ham and have bone removed. Fill cavity with stuffing made of breadcrumbs, tie up securely and inclose ham in a paste of flour and water to keep juice from escaping. Tie in a pudding bag or cloth, have ready a pot of boiling water and let ham boil slowly about two hours. When boiled sufficiently remove the crust, pare skin off carefully so as not to injure the shape of the ham, put it in a roasting pan, sprinkle with breadcrumbs and set in a moderate oven to roast.

Peach Betty.

Chop fine two cupfuls of not too ripe peaches. Butter a baking dish and place on it a layer of peaches, sprinkling with cinnamon, sugar and butter. Place on this a layer of the crumbs, alternating with the peaches until the dish is three-quarters full, leaving breadcrumbs on the top. Add no water, but cover tight and steam three-quarters of an hour in moderate oven. Remove, cover and brown quickly. Serve with milk or sauce.

Chiffonade Dressing.

This is extremely good to serve on lettuce, romaine or any green salad into a glass jar put one hard boiled egg finely chopped, a teaspoonful of finely cut chives, a teaspoonful each of chopped red and green peppers, a teaspoonful of salt, a fourth of a teaspoonful of paprika and an eighth of a teaspoonful of pepper, half a cupful of olive oil, three tablespoonfuls of vinegar and a teaspoonful of tarragon vinegar. Allow it to become very cold and just before serving shake the contents of the jar thoroughly.

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