

Your Eye for a Moment

We Have Just Received 50 Sets of the Famous

Celebrated Kaiserine

DINNER SERVICE

We Invite you to Step in and examine this Ware, Given to you absolutely Free by trading with us. The greatest dividend ever given by any grocery house in the city. Also all kinds of Enamel Ware, Knives, Forks, Spoons and in fact, everything pertaining to your kitchen you can keep in stock by trading with us. All accounts must be paid promptly in thirty days. We positively do not give any coupons to any one unless accounts are paid every month. We invite you to step in any time and examine this beautiful Ware. We solicit your trade and strive to please you at all times.

Yours For Business,

R. STUBBS

"THE GROCER"

Maccabee Building

329 Cass Street

Phone 317

The Store That Saves You Money

Cookery Points

Oyster Recipes.

The oyster has been used as a necessary article of food or as an expensive luxury from great antiquity, for there are oysters and oysters, and those farmed from certain beds are as different from others as apples grown in different orchards are different.

The oyster is adapted to both a delicate palate and a weak stomach. It is believed to be conducive to sound sleep and placid sleep, as well as to produce a peculiar charm and an inexplicable pleasure. Men in particular are inclined to believe that it is one of the greatest delicacies of the world. The author of "The Greedy Book" says that "somehow or other there is something persuasive and personally intimate in one's relation with an oyster, or with a couple of dozen oysters, for that matter—a feeling of friendship, almost intimacy. Another writer who extols the oyster as a pleasant companion of midnight hours or of midday feasts—"It is the best beloved of the 'brud'" says "The Oyster!" The mere writing of the word creates sensations of abundance—gastrointestinal pleasure, nutritive food, easily digested, palatable indulgence—then go to sleep in peace."

Swift sent to his beloved Stella an oyster recipe. Women have sought such recipes in order to win a man by the fabled easiest way. They have also learned to introduce the oyster to the table in many fashions. Nice oyster "table d'hôte" oyster to certain dish, notably the cold Oyster Stew forcemeat are like adding riches to riches. The oyster cocktail is a highly popular refreshment, and is especially for those who would rather serve this in an evening than a sweet. The main ingredients for the sauce is ketchup, preferably homemade. To this may be added pepper, salt, lemon juice and whatever else will blend with these and enhance the piquancy of the whole. Onions, freshly grated horseradish, a little Worcester's shire sauce and mayonnaise or two of tabasco.

Oyster Stew.—Put in one and a half pints of milk, one pint of water, one saltspoonful of salt and one-fourth spoonful of pepper. When boiling add one-half pint of oysters and cook three minutes and then add one tablespoonful of butter and two leechers rolled fine. Serve it once.

Oyster Omelette.—Clean oysters, bend the shells at one end, then add the yolk, beating only in little, add oysters, season with red and black pepper and salt. After thoroughly mixing lay each oyster separately on finely rolled omelette crumple. Have on a omelette a much of omelette as will hold. Handle deftly and quickly. Fry in hot drippings or lard and butter very quickly. Proper tools are necessary. A wide shallow pan with an open handle is desirable.

Southern Oysters.—But in baking and a layer of oysters, top one of cracker crumbs, salted and heated with butter. Sprinkle these layers, having changed to top layer. Pound milk over a moisten whole, but not to the top, as the mass swells and will pour over.

Gruel.

To make gruel successfully great care must be exercised. To make patent flours gruel the required quantity should be mixed very smoothly and gradually with cold water, till it is fit to make it lumpy. When mixed it should be added to equal quantities of boiling milk and water and boil gently for fifteen or twenty minutes. When done three parts fill a cup and serve with cold milk or cream and castor sugar.

Delicious Parach.

After cleaning fish remove the heads, tails and backbones and cut into one inch pieces crosswise. Next cut thin slices of bacon, the same size, arranging the fish and bacon alternately on skewers, having four of each. Brush with melted butter, salt, pepper, onion and salt and pepper seasoning roll in bread or cracker crumbs and fry in deep fat or oil in deep fat. Serve with dainty slices of lemon and sprigs of parsley.

English Breakfast Gems.

Mix well a pint of sifted flour, a teaspoonful of baking powder, half a teaspoonful of salt, a teaspoonful of sugar rub into the three teaspoonfuls of soft butter. Add a cupful of sweet milk, beaten yolks of two eggs, and the whites beaten to a stiff white froth beat from cream, cream, milk and salt and fill half full. Bake in a quick oven.

Indian Pudding.

Cook one cupful of corn meal with two cups of milk in a double boiler for one-half hour. Add to this a scant cupful of molasses, two teaspoonfuls of salt and the same of ginger and a little cinnamon. Bake very slowly for three hours. Serve hot with either butter or cream. This must cook slowly or it will separate.

Especially Delicious.

Four cupfuls of sweet milk, two cupfuls of cerealine, one-half cupful of sugar, one and one-half teaspoonfuls of salt, one and one-half tablespoonfuls of butter.

Phone 245. All work first-class.
Commercial Abstract Co.
 Abstracts of Title Filing Papers Prepared
 Insurance, Etc.

Bonds of all kinds furnished
 Money to Loan on Improved Farm Property
 Building
 ROSEBURG, OREGON



JOHN DEERE REVERSIBLE DISC PLOWS
 Work equally well on Level land and Hillsides. They are light draft and easy to operate. We also carry in stock Sulky Plows, Gang Plows and Walking Plows with Stubble Bottoms, Sod Breaker, Bottoms and "Black Sticky" Bottoms. All good grades.

ROSEBURG FEED & FUEL COMPANY
 TELEPHONE 163

ROSEBURG BOOK CO.
 OFFICE OF FITTERS
 FOUNTAIN PENS
 SCHOOL BOOKS
 TYPEWRITERS
 NEWS DEALERS
 HOLIDAY GOODS
 POST CARDS
 PENNANTS
 ROSEBURG, OREGON

WINNIE GADDIS
 "THE PLUMBER"
 Roseburg Phone 201 Sutherlin Phone 28
 Up-to-the-Times with attention and mechanics.
 First Class Materials Work Guaranteed

D. H. MARSTERS' PLUMBING SHOP.
 Plumbing, Sheet Metal Work, Tinning and Heating
 North Jackson Street, adjoining Peoples Marble Works. Telephone 251.
 Work Done on Short Notice ROSEBURG, ORE.

You Don't Have to Go to Sea to See
PAT
 For Cement Culverts, Cement Sewer Pipe, sizes 8 to 36 inches. Cement building foundation and chimney blocks. Cement sidewalks and Cement work of any kind.
 I have five or six houses I will sell cheap, as I want to use the money in other business. See my burglar proof window lock, its O. K. See Pat's Elastic roof paint for leaky roofs. We build, move or repair your house. Business buildings a specialty. Over forty years experience in building.
F. F. PATTERSON
 CONTRACTOR and BUILDER

THE ECONOMY MARKET
 George Kollhagen, Prop.
 Wholesale and Retail Butcher. The best the market affords. All kinds of Stock bought and sold.
 Phone 58 Roseburg, Oregon

ROUGH DRY
 Or Finished, both receive the same careful attention.
 in our plant, which is second to none. The result is that we are
Bound to Please You
 Try : Our : Way : Just : Once
LONE STAR LAUNDRY
 Phone 350 Cor. Pine and Woodward

BUY A FARM--800,000 Acres to Select From. In Central Oregon
 LOW PRICES EASY TERMS
 Your last chance to buy Good Farm Land at Such Low Prices
 COME IN AND
 Let us tell you about these farms
 If you desire to trade your small acreage on a larger farm, we will figure with you
McCLINTOCK AND GEDDES
 Office in Marster's Annex, Next To Grand Hotel

SQUIRREL POISON.
 Every kernel of Golden Poison Grain contains a deadly dose of powerful, quick-acting poison, "set" in the grain by a patented process.
 ground does not wash out this poison. It is the only poison which in a good six months after its first day it is still out in the fields.
 of your money back
MARSTERS DRUG CO

Fern Island Greenhouse
 Mrs. F. D. Owen Prop.
 Roseburg, Ore. Phone 9172

Rose Confectionery
 On Sale at
 The
 Just Received a Fresh Supply of Ferns of All Kinds