

Delinquent Tax List, 1911

This advertised list of delinquent taxes for the year 1911 is in pursuance of an act of the State Legislature...

Sec. 10, Tp. 5, R. 3, 5.00
Edwards, Edward, 10.06 acres in Sec. 31, Tp. 8, R. 4, 6.87
Eastern Investment Co., Ltd., care of M. J. Kinney, lots 1, 2, 3 and 4, ex. timber, Sec. 19, Tp. 8, R. 1, 38.94

part of Dobbins' Add. to Rainier, in blk. 15, 91.61
Lowman, B. W., lots 1 and 2, ex. timber, and 8 1/2 of NE 1/4, Sec. 3, Tp. 6, R. 3, 38.99
Lowe, W. J., 1/2 of NW 1/4 and NE 1/4 of SW 1/4, Sec. 19, Tp. 5, R. 1, 29.70

Tracts Nos. 5, 6, 14, 15 and 16
Rodegab, C. A., St. Helens, lots 3, 4, 5, 18, 19 and 22, blk. 93, 7.48
Ross Harold P., Columbia, blk. 2, lot 20, blk. 1, 1.83

blk. 3, 65
Unknown, Rose's Add. to Vernonia, lot 14, blk. 2, 47
Vanover, Louis, Near City, lot 9, blk. 5, 10

65
Unknown, Rose's Add. to Vernonia, lot 14, blk. 2, 47
Vanover, Louis, Near City, lot 9, blk. 5, 10



CUSTOM HOUSE, PORT AU PRINCE

THE most curious thing about Haiti is that it has managed to escape American attention all this time. Everybody knows Cuba, or knows all about Cuba...

Another of these difficulties is the deep-seated institution of "graft" in Haitian politics. It is hardly necessary to observe that this development of popular government is not confined to Haiti, but there its prevalence has been more essential than in any other...

But geographically Haiti is not a remote place. The steamers stop there regularly—German, French, English, American and the puffy little Spanish boats from Cuba...

Blue Ribbon Sponge Cake—Have all ingredients ready before starting as delay is ruinous to sponge cake. Remember that everything depends on the mixing. Beat whites of four eggs till quite smooth; add beaten yolks, fold in two cups of sugar, three cooking spoons of water and lastly two level cups of flour with three level teaspoons of baking powder...

White Fruit Cake—Cup of butter, two cups of sugar, cup of sweet milk, 2 1/2 cups of flour, whites of seven eggs, two level teaspoons of baking powder, pound each of raisins, figs, almonds, half pound citron sliced thin, teaspoon lemon extract, cup grated coconut. Bake two hours in a slow oven.

Spanish Salad—Cut the contents of can of pimientos in long strips. With scissors cut fine the tender part of a stalk of celery and strip cup of olives from seeds. Serve with oil mayonnaise on crisp lettuce leaves.

VERY FINE LUNCHEON SALAD
Combination Both Appetizing and Nutritious. Of Fruit, Vegetables, Eggs and Cheese.

As there is no dish more appetizing than salad for an afternoon luncheon, the following recipe may be gladly followed by girls when making up a luncheon menu. Take one ripe, juicy orange; one large, ripe banana; one mellow, yellow apple; one mellow pear; three large, perfect figs; one white, crisp stalk of young celery; a medium-sized piece of American cheese (must be old and crumbling); two hard-boiled eggs. Cut each into small pieces, grating the cheese. When all have been well mixed together with a wooden spoon in a wooden bowl, pour over the whole the juice of two lemons, twice the quantity of olive oil, a bit of mustard and salt, which have been beaten together tightly and place in the ice box. Cover thoroughly chilled, put two spoonsful upon a crisp white lettuce leaf on a small salad plate and serve with thin slices of bread and butter. This, with a cup of rich chocolate, makes an appetizing combination for luncheon. It may be followed by an ice or whipped cream and sponge cake.

Light Bread.
Save a piece of dough about the size of a teacup. Set it away till you get ready to bake next time, then break it up in one quart warm water, add one-half cake of yeast food; let stand one-half day, then mash four boiled potatoes in the evening, add potatoes to potato water; mix them with yeast and dough; add one-half cup of sugar, one heaping tablespoon of salt and enough flour to make a thick paste; let stand till morning, then add one quart warm water, mix stiff as you can. Let rise twice, mix out in loaves, loaf size. Then bake. This makes six loaves.

Fried Eggplant.
Peel a good-sized eggplant. Cut it into slices of a quarter of an inch. Dust with salt and pepper; dip in beaten egg; roll in bread crumbs and saute in very hot fat. When they are brown on one side turn and brown on the other. Dry on brown paper. Eggplant may be fried in deep fat, providing the slices are cut thin, then into halves and well covered with egg and bread crumbs.

Practical Essays.
"I went to one graduating exercise that I really enjoyed."
"Graduating exercises of a school. One girl's exercise consisted of chicken croquettes, cooked in view of the audience and served around for us to sample. And very other essays just as good as these were theirs consisted of a reorganization of the currency, pie."