

THE INDEPENDENCE MONITOR

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A Commercial Club's Duty

Too many towns have clicks to be fostered and general complaints to make and consequently get no where with their commercial clubs. There is only one method to make a club a success and that is work together on the policy that the common welfare will be of benefit to each individual. Community development can best be subserved by united action. Rivalry in business should stop when the stores close their doors at night and the whole family should work in unison. Independence has the opportunity now to be a big city, one of the largest in the whole Willamette valley and petty jealousies, little differences, trivial quarrels should not be made mountain size and thus keep back development. We must give and take in this world to get along and we must get together to get results. A commercial club to succeed must have successful meetings, must accomplish something when they meet, must have some plans mapped out, some methods to pursue, some work to do.

Too many people think the monthly donation is all that is required and that if they come through with their share of contributions when called on they have done nobly well. Here is where community building falls down and falls hard. It is not the shekels that you donate that builds a town. It is the constant, everyday, untiring, boosting that helps the town to grow. If you plant your potatoes, give them one good hoeing and go off and leave them, the weeds will take them again. If you should plant your hops and put twine down beside them they won't grow along the twine unless one of God's miracles should happen. So it is with community development, you must work consistently and steadily and honestly and continually for your home community.

This Commercial Club should organize thoroughly and have committees working. A business men's organization should be effected inside of the club, to stop graft subscriptions and have everything go through the club where the common welfare is concerned. Let us meet and do things.

Build Up An Industry Around This Town

People say "We cannot raise small fruit because we can not market them. We are unsuccessful in getting top prices from our apples; cherries go begging and prune-sell slow." This is a true statement to a certain extent. You haven't used any system in your planting. You have not planned to furnish a market. A rag dealer handles rags and makes money from them: Why? Because he has a market. A scrap iron man gathers scrap iron from every place and sells it and makes money. He has studied the market and knows how. The successful grower of fruit must have a market, and that should be right at home. Payette, Hood River, Wenatchee, and many California points have a reputation for fruit raising and their market is right at home. They raise in quantities and ship by car lots and train loads. Independence could do the same. To do this, there must be a cooperation between the people who raise the products. Let ten men associate themselves into a group, select some desirable fruit crops and plant enough of that class of product to justify shipping when the same is matured and this town will have a name as great by reason of its fruit industry as it has by reason of its hop industry. John B. Stump, Riddell Bros., and Tom Brunk pioneered the pure bred stock industry in this territory, and they with John Grant of Dallas have made an industry here that they do not worry about marketing. The demand is greater than the supply. When a man wants good sheep, good goats, good cattle or good hogs he hunts these men up because their names have become synonymous with the best there is in these lines of animal husbandry. The same can be made true of the fruit industry. It is just as easy to raise fruit worth \$1.75 a bushel as fruit worth 50 or 75 cents a bushel. There are not hunting varieties, they are hunting quality. You get more by raising food for the idle rich than you do for the poor, and a poor man can raise just as much good fruit as a rich one, if he goes at it right.

A cow is a cow but then every cow that is a cow does not give the milk that a really good cow ought to give. If you are milking cows dispose of the poor milkers and get good ones. It takes no more hay to feed them, no more care to keep them, no more stable room to house them and you get more money out of them.

Every farm home should be furnished with a good library. The children should be furnished with good books. The home comforts add to home contentment and make the coming generation satisfied with farm life.

Every farmer should make of his farm an experiment station. Take a few acres, plant new crops, work it systematically and see what results can be accomplished.

It is just as easy to raise prize winning poultry as mixed breeds and it is a great deal more profitable.

SOME COOKING RECIPES GOOD

The Following Have Been Tried Out Successfully by Many

Soft Gingerbread—1 cup of molasses, 1 cup of sugar, 1/2 cup of butter, 1 cup of milk, 4 cups of flour, 2 eggs, 2 teaspoonfuls cream of tartar, 1 and 1/2 teaspoonfuls of soda, 1 teaspoonful of ginger, 1/2 teaspoonful each of cloves and cinnamon.

White Mountain Cake—One cup of butter, 2 cups of pulverized sugar, 1 cup of sweet milk, 3 cups of flour, the whites of 8 eggs, 3 teaspoonfuls of baking powder; bake in layers like jelly cake.

Icing for Cake—The whites of 5 eggs beaten to a stiff froth, then add 3 cups of pulverized sugar and one pint of prepared coconut. Spread between the layers, the same as jelly cake.

Ginger Snaps—One pint of molasses and one cup of butter boiled together, when cold add 1/2 cup of ginger, 1 tablespoonful of soda, flour enough to roll. Roll thin and bake.

Jelly Cake—One cup of cream, one of sugar, 3 eggs, half a teaspoon of soda, and flour enough to make a stiff batter. This will spread four tins. Bake quick, and when cool spread with jelly.

Soft Ginger Cake—Four eggs, one large cup of butter, one cup of brown sugar, one cup molasses, one cup sour milk, two teaspoonfuls of baking powder sifted in flour, teaspoon of soda, ginger and spices to taste. Do not stir too stiff.

English Plum Pudding—Beat six yolks and four whites of eggs very light and add to them a tumbler of sweet milk, stir in gradually one-fourth pound of grated or chopped stale bread, a pound of flour, three-fourths pound of sugar, one pound of beef suet chopped fine, 1 pound of stewed raisins well floured; stir well, and then add two nutmegs, one tablespoonful of mace, one of cinnamon or cloves, wine glass of brandy, one teaspoonful of salt, and finally another tumbler of milk, one pound of currants. Boil in bavis or moulds five hours. A pound of citron adds to the richness of the pudding, but may be omitted. Serve with brandy sauce.

Fruit Cake—One pound of powdered white sugar, three-quarters of a pound of butter, one pound of sifted flour, (browned or not, as preferred) twelve eggs beaten separately, two pounds of raisins stoned and part of them chopped, two pounds of currants carefully cleaned, half pound of citron cut in strips, quarter of an ounce each of cinnamon, nutmeg and cloves mixed, wine glass of wine and one of brandy. Kib butter and sugar together, add yolks of eggs and part of flour, wine and brandy. Mix all thoroughly together, cover bottom and sides of a four quart pan with buttered white paper, put in a layer of the mixture, a layer of fruit (first dredging the fruit with flour) until the pan is filled up three or four inches. A small cup of Orleans molasses makes the cake more moist, but for this you need not add more flour. Bake from 3 1/2 to 4 hours in a slow oven.

Lemon Filling—Juice and grated rind of one lemon, one egg, one cup of sugar, one large teaspoonful of corn starch, one tumbler cup of hot water, boil until thick.

Mahogany Cake—One and one-half cups of sugar, half a cup of butter, half a cup of milk, two and a half cups of flour, one teaspoonful of soda, three eggs, add at last three quarters of a cup of chocolate cooked in one-half cup of milk, then cool and add spices.

Gingerbread—Four eggs, two cups of syrup, two cups of sugar, one cup of sweet milk, one cup of butter, four cups of flour, 3 teaspoonfuls of baking powder, two tablespoonfuls of ginger, one teaspoon of cloves, cinnamon and allspice or nutmeg.

Caramel Filling—Two cups of light brown sugar, one cup of cream, three tablespoonfuls of melt-

ed butter, boil together until the mixture will hold together in cold water, adding when done one or two teaspoons of vanilla. Beat until almost thick and then spread on cake when cool.

Crullers—Two coffee cups of sugar, one coffee cup of sweet milk, three eggs, one heaping tablespoon butter, three teaspoons baking powder, mixed with six cups of flour, one half nutmeg and a level teaspoon of cinnamon. Beat eggs, sugar and butter together, add milk, spices and flour. Put another cup of flour on the moulding board, turn dough on it and knead until stiff, roll one quarter inch thick, cut in squares, make three or four long incisions in each square, lift by taking alternate strips between the finger and thumb, drop into hot lard and cook like doughnuts.

Ox Curry of Veal with Rice—One tablespoonful of butter melted in a skillet in which fry until a light brown one onion cut fine, add one teaspoon of curry powder and one tablespoon of flour and mix well. Add two cups of brown stock or cold gravy. Take one cup of desiccated coconut and pour about one half a cup of boiling water over it, letting it stand a little while, then strain and add the water to the other ingredients at last, throw in cold roast veal cut into small pieces, and stew until thoroughly warmed, salting and peppering to taste, serve with boiled rice, (8 or 10 mushrooms may be added if liked).

Plum Catsup—Seven pounds of plums, four pounds of sugar, one pint of vinegar, one tablespoon each of cinnamon, allspice and cloves, one half-tablespoon of salt and pepper, boil three quarters of an hour.

Ox-French Pickles—One peck of green tomatoes sliced, six large onions sliced, mix these and throw over them one teacup of salt and let them stand overnight; next day drain thoroughly and boil in one quart of vinegar mixed with two quarts of water for 15 or 20 minutes. Then take four quarts of vinegar, two pounds of brown sugar, half a pound of white mustard seed, two tablespoonfuls of ground allspice and the same of cinnamon, cloves, ginger and ground mustard, throw together and boil 15 minutes.

Plum pudding—By Miss Davis of the O. A. C.—The ingredients, which are to be combined in the order given and steamed four hours, are as follows, 3 eggs, 3 cups flour, 1 cup chopped suet, 1/2 cup candied lemon, 1 cup each of molasses and sweet milk, 1 teaspoonful each soda and salt, 1 cup citron, 1/2 teaspoonful spices, 1 cup raisins, 2 teaspoonfuls cream of tartar, 1 cup currants, 1 cup brown sugar.

Surveyer and Engineer May Locate Here

A. J. French, city engineer of Oakland, Calif., is in Independence visiting his old friend O. T. Murphy. Mr. French is figuring on locating in this valley and stated to the editor of the Monitor that no place he had visited looked as promising for business in his line as this section. He is an experienced engineer and surveyor and there should be room here for him.

Brought Spoils of Victory Home With Them

Charley Maenlev, a spokesman for the big four boat lot about two weeks ago from the coast, reports bringing back 92 salmon trout, 4 salmon, and 10 flounders besides getting many fish that they ate on the trip. They were at Big Nestucca, Beaver Creek and Pacific City. The crew was composed of Georg Graves, Ralph Floyd, Jack Parvine, and Charley.

Frank Lindstrom was from Airlie Saturday trading.

ROUGHING IT PROPERLY

They Landed Here Almost as God Made Them

Dean Peterson and E. Smith started from Eugene a few days ago for Portland in a canoe. They got along towards Harrisburg when they were tipped out, lost their hats and shoe and were pretty generally delapidated. They kept on their journey, landing in Independence Friday, without hats, or shoes, and short of even the proverbial Cleveland badges. They ran across Solomon Herzog, borrowed five dollars and went on rejoicing. The boys were high school graduates of the Washington High School of Portland, and were having their outgung in true western style. As they often say "they got theirs."

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