

THE INDEPENDENCE MONITOR

Published Weekly at Independence, Polk County, Oregon on Thursday.

Entered as Second Class Matter August 1, 1912 at the Post Office at Independence, Polk County, Oregon, Under the Act of March 3, 1879.

G. A. Hurley, Publisher & Proprietor

Subscription Rates: One Year \$1.50 Strictly in Advance

Independence, Oregon, Thursday, August 29, 1912

Effect of Electrifying the Willamette Valley

The electric railroad through Independence should be received without opposition and every man, woman and child should rejoice in its advent into their community. The experience of all communities receiving such roads is that the district through which they build receives great benefit. Property advances in price and the large acreage is cut up and made more productive. Farm life becomes more enjoyable and the rural school is improved, thus making educational facilities better.

With the coming of the electric road the farmer can attend his business in the city, return to the farm with his purchases, and not be troubled with hitching or unhitching his horses. His children can go to the high school in the larger town by electric train and return home in time for supper, thus getting almost as good school service as the children of the town.

The building of the Oregon Electric lines into every section of the Willamette Valley is but one of the coming great advantages for Independence and the section immediately surrounding us. The Southern Pacific, electrifying their whole West side line is another feature not to be overlooked and the combination of the two means a close and intimate connection between every farm and this town within a radius of twelve and fourteen miles. Kings Valley, Lewisville, Buena Vista, and the little settlements all along between this town and the coast at Newport will become closely connected with Independence and a great part of their trading will be done here.

An indication of what will follow is the announcement of the logan berry culture just north of the town where two large farms have been purchased within the last month, and preparations are being made to place the whole of the tracts into fruit. This is just the starting of the industry development of this section. Strawberries, mammoth blackberries, cherries and other fruits will be raised in quantities, dairying will become more extensive, hog raising will be an industry and this section will find gardening a feature in the course of a very short period of time.

We wish to state that this would be very slow in coming if it were not for the railroad development that has been announced and which means an easy market to the larger towns.

There is land surrounding Independence adequate to support a population of 10,000 people in Independence if the whole of this land was properly cultivated. The marketing of the products brings the land to a productive value on a diversified basis and the railroad is a necessity to produce this result.

In the early days of the Willamette valley the stage line was the only means of conveyance and the products raised were mainly those that could be driven to market. Later the boats along the Willamette came into existence and general farming and stock raising became more extensive but only in large tracts. Then the steam railroad found its way through the valley on both sides of the Willamette, and the acreage was divided up and a medium size farm became practical. Now the electric lines are making an additional change. The farms are being made into small tracts and in five years time we will hardly realize the change that has come over the country. There is no getting away from this little quotation, "Transportation is the life or death of commercial industry."

Be reasonable, don't raise the price of your land every time a farm sells in your section. Put a fair estimate on your property and then sell when you get your price. If you have 160 acres why not sell part of it and make room for more families.

A man said, "There are more fine looking women in Independence than in any city in Oregon." That's not bad when you consider Oregon has the record in the U. S. on that point.

We are too busy to get out any dictionary studies and encyclopedias outlined editorials this week. We just talk to you as if we were telling you what we knew in plain words.

That women's club is needed in this city. After the hop harvest is over we hope the most attractive will assemble and start a city beautiful in Independence.

Salem has a cherry fair, Portland has her rose festival, and Pendleton has her round up, but Independence is satisfied with her hop harvest days of rustic.

An Independence girl who went out picking hops one day this week, says the ant that bit her on the ankle was no gentleman.

Loganberries are to be another feature industry to center around Independence

Independence is the center of attraction. Every one and their dogs are coming here.

This is a busy old town and everybody knows it.

SECOND WEEK OF GOOD RECIPES

Watermelon Cake—White part: 2 cups white sugar, 1 of butter, 3 and one-half of flour, whites of 8 eggs 2 teaspoonsful baking powder.

Red part—1 cup red sugar, one-half of butter one-third sweet milk, 2 of flour, whites of four eggs, 1 teacup raisins not chopped, 1 teaspoonful baking powder.

Pork Cake—3½ cups flour, 1 cup each molasses, sugar, raisins, currants, fat pork and boiling water, chop the fat of pork until you can no longer see lumps, measure, pour upon it the boiling water and allow to stand. ½ teaspoonful soda, ¼ teaspoonful cloves, ¼ teaspoonful cinnamon. Put the molasses, sugar, eggs, soda and spice all together, thoroughly beat, add the fruit, pork, and water, lastly the flour. When beaten well put in pans and bake slowly 2 hours. Use nutmeg as it increases the flavor. This recipe is splendid.

Tilden Cake—1 cup butter, 2 of sugar, 1 of sweet milk, 3 of flour, one-half cup corn starch, 4 eggs, 2 teaspoonsful baking powder, 2 of lemon extract.

Hayes Cake—1 cup sugar, one-half cup butter, 3 eggs well beaten, level teaspoon soda stirred in one-half cup sour milk, 2 small cups flour, flavor with lemon; bake in small dripping pan one-half hour. This is always elected for second term.

Pink and White Cake—1 cup butter, 2 cups sugar beat to a cream, 1 cup milk, 1 cup corn starch, 2 cups flour, 2 teaspoons baking powder well sifted with the flour, whites of 6 eggs beaten stiff. Stir all together. This makes 5 layers. Separate enough to make 2 layers and add to it 1 teaspoonful of fruit coloring. Filling and frosting: Whites of 2 eggs beaten stiff, add granulated sugar, confections or candies, and extract of orange.

Devil Cake—1st part. 1 cup dark brown sugar, one-half cup sweet milk, 2 cups flour, 2 eggs, 1 teaspoon soda.

2nd part—1 cup grated chocolate, two-thirds cup brown sugar, one-half cup sweet milk, 1 teaspoonful vanilla. Cook until a thick custard and pour into the first part while boiling hot. Cream, if you make a layer cake. —Three-fourths pint rich milk, 2 teaspoons of corn starch, 1 cup granulated sugar, flavor with banana or any flavoring you wish.

Coffee Cake—One cupful of coffee, strong, 1 cup sugar, one cup lard or butter, (lard is best) 1 cup raisins, one-half cup syrup, one egg, three cups flour, 1 teaspoon cinnamon, allspice and cloves, 1 nutmeg, ¼ teaspoon soda.

Blackberry Jam Cake—Three eggs, one cup sugar, one cup jam or one-half cup jelly, one one-half cup sour cream or a little more than one half cup sour milk, one half cup butter and more if milk is used, two cups flour, one teaspoon soda, one teaspoon baking powder, one teaspoon cinnamon, one teaspoon nutmeg. Chocolate may be used in place of jam.

Cream Cake—Three eggs, one cup sugar, one and three fourths cups flour, one tablespoonful water, two teaspoonsful baking powder, flavor to taste. Cream for filling—One and one-half cups milk, one half cup sugar, butter size of egg, two table spoonful of cornstarch, one half teaspoonful of lemon or vanilla.

Coffee Fruit Cake—One cup granulated sugar, one cup of molasses, one half cup of butter, one cup of strong coffee, two eggs, four cups of flour, one heaping teaspoon of soda, dissolve soda in molasses; one table spoonful of cloves, one pound of raisins, one-fourth pound of citron. This cake should bake one hour in a very slow oven, nuts may be used in cake if preferred. Line cake pan with wrapping-paper greased with butter.

White Cake—One cup butter, two cups sugar, one cup sweet milk, whites five eggs, three

cups flour, two teaspoons baking powder, flavor to suit. Bake in a loaf or use four eggs in place of five whites and bake in layers for jelly or cocoanut.

Chocolate Pie—Four table spoons grated chocolate, one pint boiling water, yolks of two eggs two table spoons corn starch, five table spoonsful sugar. Prepare the same as custard and cook until thickened. Bake a crust, put in the filling, cover top with meringue made with the white of the eggs or when cold cover with whipped cream.

Lemon Pie—For one pie take 1 large lemon, yolks of two eggs, 1 cup of sugar, one-half cup of cold water, 1 teaspoonful of butter; use the whites for the top covering.

Cookies—One and one-third cups of lard or butter, two cups sugar, three eggs, three-fourths cup sweet milk, two teaspoonsful of baking powder; flour to roll thin; season to taste. Let cookies get entirely cold before putting away.

Pinoche—10 cent's worth of brown sugar, enough milk to melt it, a piece of butter the size of a walnut. Boil until it will thicken when tried in water; take off stove, put in nuts and flavor, then beat till thick; then smooth out on a dish and cut before too cold.

Marshmallows—Put two table spoonsful of Knox's Gelatine to soak in six table spoonsful of cold water at the same time you put two cups of sugar on the stove with enough water to melt. Boil the syrup until it hairs plentifully or makes a soft ball in cold water. Then stir the boiling syrup into the dissolved gelatine and beat for a few minutes. Have the white of one egg well. Stir into the white of egg about a teaspoon of vanilla. Then beat it until it gets so thick and sticky that you can hardly beat it any longer. Have a pan well sugared with powdered sugar. Pour the candy into this pan and set to cool. When well set pull candy out in a sheet on a sugared paper and cut into squares sugar ing each side. Be sure to do lots and lots of beating.

Two Hour Bread. Yeast—One dozen medium sized potatoes, boiled and mashed, save potato water adding warm water to make 2 quarts. Strain, add table spoon salt.

In 1 cup of sugar and 1 pint of warm water dissolve 1 cake of magic yeast. When thoroughly dissolved, add to the warm, not hot, potato water 1 cup of flour. Keep this in a warm place until light. Ready after 24 hours.

Salad—One egg, butter size of a filbert, one large teaspoon of white sugar. Beat these well together and slowly add two table spoons of cream, a little pepper and salt, one half teaspoon of mustard. When all is beaten to a smooth cream, stir in quickly four table spoons of vinegar and set in boiling water until it is cooked. Some prefer it sweeter with less vinegar in which case reduce the strength of vinegar and increase amount of sugar. It should be of a creamy consistency when done and should be strained through a fine sieve unless perfectly free from lumps. This will keep two or three days and is well liked by those who prefer cream to olive oil.

Beef Loaf—Put three pounds of chuck steak through a meat chopper; add to it one cup grated bread crumbs, three beaten eggs, one tablespoon salt, a dash of cayenne and one table spoon melted butter. Mix all together and form into a loaf. Put into a baking pan, pour in a little boiling water and bits of butter, cover and bake an hour and a quarter, basting occasionally. Serve hot with tomato sauce or cold with tomato catsup.

R. E. Duganne

Dentist
Office over Independence National Bank. Phone No. 4411
Independence, Oregon



This Woman Can't Shoe a Horse on a Bet but

JIM HILLIARD CAN

He knows how and is too busy to write an ad even and we gatted this one for him. Read what he says next week

The Busy Shop

Independence, Oregon

ELECTRIC WIRING AND

Electric Supplies

I am prepared to wire your building for electric lights, furnish all materials and prepare you to connect with the Electric Light Company. Write me or phone 4021 and I will call on you.

STORE AND SUPPLY HOUSE LOCATED ON THE East Side of Main Street

JAMES M. JONES

Independence . . . Oregon

WHY NOT USE HOME PRODUCTS?

Pride of Oregon and Prize Peach Flour

At All Grocers

Try the PEACH for

Hard Wheat

TOM & BILL

Headquarters for Cigars Tobacco, Confectionery, Soft drinks, etc.

Don't forget the

DON REMO

five cent cigar

Located on C street

Oregon Agricultural College

This great institution opens its doors for the fall semester on September 20. Courses of instruction include: General Agriculture, Agronomy, Animal Husbandry, Dairy Husbandry, Bacteriology, Botany and Plant Pathology, Poultry Husbandry, Horticulture, Entomology, Veterinary Science, Civil Engineering, Mechanical Engineering, Electrical Engineering, Mining Engineering, Highway Engineering, Domestic Science, Domestic Art, Commerce, Forestry, Pharmacy, Zoology, Chemistry, Physics, Mathematics, English Language and Literature, Public Speaking, Modern Languages, History, Art, Architecture, Industrial Pedagogy, Physical Education, Military Science and Tactics, and Music.

Catalogue and illustrated literature mailed free on application. Address, Registrar, Oregon Agricultural College, Corvallis, Oregon.

School Year Open September 20

ADVERTISE

IF YOU
Want a Cook
Want a Clerk
Want a Partner
Want a Situation
Want a Servant girl
Want to Sell a Piano
Want to Sell a Carriage
Want to Sell Town Lots
Want to sell your groceries
Want to Sell your Hardware
Want Customers for Anything
Advertise in Independence Monitor
Advertising is the way to success
Advertising brings in customers
Advertising keeps customers
Advertising insures success
Advertising is Energetic
Advertising is Plucky
Advertising is "Big"
Advertise or Bust
Advertise Strong
Advertise Well
ADVERTISE
At Once in

THE MONITOR

DREXLER AND ALEXANDER

Dealers in General Merchandise

We have a complete line of ladies dress goods on hand at bed rock prices. See them before Buying.

The SeizShoe for men, the Buster Brown shoe for children and the White House shoe for women make satisfied customers of those who buy these quality shoes.

Always a Very Complete Line of Groceries

Located Corner Main and Monmouth Streets Independence, Oregon

INDEPENDENCE STEAM LAUNDRY

Patronize home Institutions and Help Build up POLK COUNTY, Oregon

All work Guaranteed. Independence, Oregon

Ray Smith's Studio

I am prepared to do all kinds of Portrait and View Work I also do amateur developing and finishing. Your patronage solicited.

Located on C Street

Independence Oregon

SPAULDING LOGGINS CO.

DEALERS IN

Lumber and Building Material

We are EXCLUSIVE AGENTS for the famous MALTHOID ROOFING, recognized as the best on the market for general purposes.

In connection with our roofing we especially call your attention to the ELASTIC ROOF COATING, a roof paint of extra quality, for which we are the exclusive agents.

Yards ocated on Second and Monmouth Streets

Independence, Oregon

THE JUNGLES

On Monmouth St. between Second and Third Streets.

Just open to the public. Room served in FARMER'S STYLE with as good as the market affords. Give us a trial and be convinced.

Meals 25c

Mrs. D. M. Duvall

TRY OUR HOP TICKETS

We Guarantee Satisfaction in Everything

Bring in Your Printing Before You Are Entirely Out. We Like Time.