

POLK COUNTY CORRESPONDENCE

Our Representatives Give the Monitor Readers the Best and Latest News from all Sections

SUNNY SLOPE NEWS

Roy Smith and Allen Clark of Monmouth were out here on business Friday.

Clarice Marks was trading in Independence Saturday.

Frank Clark of Monmouth visited with Clay Guthridge Saturday and Sunday.

Arthur Haley and son Harold of Monmouth bought several calves here Saturday for pasture.

Mrs. Vernie Marks and Mrs. Waite were guests of Mrs. Alice Walker Wednesday.

Joe Housman and Pearl Fishback made a business trip to Independence Saturday.

Mrs. Lizzie Olin and children visited relatives at Airlie the past week.

Mrs. Etta Egleston of Monmouth visited with her parents, Milt Bosley and wife.

Will Huren and wife of Independence and their daughter, Mrs. Wallace Tuttle of Portland, spent Wednesday with R. Bosley and wife.

Mrs. Ethel Guthridge and children visited with Mrs. E. Clark and family of Monmouth over Sunday.

D. M. Calbreath was on the streets of Monmouth Friday.

A. J. Shipley and wife visited relatives at Falls City Saturday and Sunday.

REPORT OF TEACHERS' MEETING

Held at Falls City, Saturday, April 12

The teachers' meeting at Falls City, Saturday, April 12, was well attended, there being 70 teachers present, also many of the towns' people.

A good program by the Falls City school was given, consisting of songs, drills and recitations. H. C. Ostien of the Oregon Normal School gave a very instructive talk on Practical Arithmetic. This has been one of the things that the teachers of the county have been asked by Superintendent Seymour to work to, making the Arithmetic work as practical as possible and to spend the time on Arithmetic along lines that will do the child some good in the future. Mr. Ostien handled the subject in a very pleasing manner and all spoke of the good they derived from it.

Miss Parrott of the Oregon Normal School took the place of J. C. Muerman, who was called away, and gave a most excellent talk on Picture Study. All were sorry when her time was up and would have liked to have her talk longer.

A. B. Beaumont, also of the Oregon Normal School, gave a very interesting talk on "What May Be Done in School Gardening." He outlined the work being done at Monmouth by the pupils there in their community garden and gave the teachers several helps in the garden work for their schools and also for the county and state fairs.

W. R. Lord of Massachusetts, who has been lecturing in the county on "Birds and Nature," gave an address along the same lines and had the interest of all.

It's a Michigan 40 that pleases the purchaser. Let us show you. Edwards & Ball.

R. J. Taylor

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Mountain View Items

Mrs. Glenn who has been very sick is a little better.

Mrs. Adams and her son George spent Sunday with Mrs. Lena Sumpter of Liberty.

C. A. Clark and wife entertained guests from Salem Sunday.

A number of people from here attended the funeral of Wm. Lansing in Salem last Thursday.

Clarence Adams visited with Arthur Keen Sunday.

Laura Bernard is attending school at Krap's Normal in Salem.

J. C. Muerman of Washington, D. C. and H. H. Parson visited the Popcorn school Tuesday.

Lee Gibson and wife have moved on the Vercler place for the Summer.

Mrs. McDulin has been entertaining her daughter for the past week.

Rosa, Flora and Anamor Grice spent Sunday afternoon at the Adams home.

HAVING QUITE AN EXPERIENCE

Has Been in Mexico With Independence Horses

R. P. Dickinson of this city, who started for Idaho for the races, has been having quite a trip and a variety of experiences. From November 29 to March 26 he was in Mexico racing. He had Arthur Hyman and Supulveda. Arthur Hyman was run over at Juarez and had his back broken and was killed; Supulveda was claimed in a claim sale, selling to the highest bidder for \$1505. Rube purchased Lackrose, a horse running in the same race for \$900 and a horse he considers equally good as Supulveda. He is now at Post Falls, Idaho, about 60 miles from Spokane where a 61 day race meet is on.

FINE BUNCH JERSEYS GO

G. G. Hewitt Takes Car of 17 to State of Washington

H. H. CURTIS PURCHASES THEM

They Were Probably Finest Cattle Ever Shipped Out of County

Guy G. Hewitt returned Monday from Pullman, Washington, where he delivered seventeen head of registered and high grade jersey cows and heifers to H. H. Curtis, who will use the cattle on his farm near Pullman. The cattle being probably the best ever shipped from Polk county. Mr. Curtis formerly attended school at the Monmouth Normal and is now in the stock business, having besides his Washington farm a fine ranch in Montana. He is known well by the residents of Monmouth during the 90s.

Learning. Learning, like money, may be of no base a coin as to be utterly void of use or, if sterling, may require good management to make it serve the purpose of sense and happiness.—Shenstone.

Setting Him Right. First Coster (outside picture dealer's window)—Who was this 'ere Nero, Bill? Wasn't he a chap that was always cold? Second Coster—No; that was Zero, anuvver bloke altogether.—London Tit-Bits.

The KITCHEN CUPBOARD

STEWED PRUNE DAINTIES.

THAT homely fruit, the prune, may be so disguised that those who once complained of it will welcome its reappearance on the table. Suggestions for preparing stewed prunes are given here:

With Whipped Cream.

Stewed Prunes With Whipped Cream.—Wash and rinse nice large prunes and let them stand overnight in water. Stew them in this water and add enough sugar to make a rich syrup. Remove the stones when the fruit becomes soft and insert walnut meats in their places. Serve in a glass dish heaped with whipped cream.

Prune Sponge.—Take a pound of prunes, wash and let these soak overnight in water enough to cover them. In the morning stew them in the same water until tender. Add a cupful of sugar and put through a sieve to remove all stones and skins. To the pulp add half a cupful of water, juice of a lemon and an orange. Beat until foamy. Then add the stiffly beaten whites of two eggs and beat until all are thoroughly mixed. Serve with whipped cream.

Handsome Desserts.

Prune Mold.—Take a pound of prunes, three ounces of granulated sugar, an ounce of gelatin, the rind and juice of a lemon, a pint of water and six drops of cochineal. Boil the soaked prunes in the water and sugar until soft; then take out the stones and crack the kernels and add them, with the lemon juice and rind, to the cochineal and gelatin dissolved in a little water. Stir all until thoroughly mixed and then pour into a mold and put away in a cool place to stiffen. Turn out into a glass platter, garnish with whipped cream and serve.

Prunes and Apple Sauce.—Take half a pound of prunes, a slice of orange or lemon, a quarter of a cupful of sugar and as much water as is needed. Soak and boil, as usual. When cold remove the stones, fill the center with a teaspoonful of dry, tart apple sauce or with the same amount of nuts and jelly. Press two prunes together, leaving them spread apart after filling. This, if shaped a little with hands, will form a ball. Then use as center the loes known as bombs.

To make the nut and jelly filling take the meats from six English walnuts and chop these very fine. Mix with enough tart jelly to moisten and fill the prunes with this.

NICE POTATO SALADS.

POTATOES make one of the most useful salads on the winter list of fare. Should it have to appear often on the table it may be varied from time to time, now being served with mayonnaise, now with a boiled and again with a French dressing. The ingredients of the salad should always be thoroughly mixed. It may be garnished with radishes, sliced or cut in roses, or with sprigs of parsley or watercress.

Two Novel Salads.

Hot Potato Salad.—Take small potatoes, wash and peel these and take off the skins and slice. Pour over them a hot dressing made of one-half cupful of bacon grease, one-quarter cupful of vinegar, one teaspoonful of salt, pepper or paprika to taste, onion juice or chives, if desired.

Savory Potato Salad.—Boil small firm potatoes and when they are cold cut them into dice. Put a layer of them into a salad bowl, sprinkle with a small quantity of blended oil and vinegar and a little finely chopped onion; add a thin layer of sliced radishes and pickled gherkin, then more potatoes, and so on until the bowl contains the required quantity, finishing with potatoes. Around the edge put a border of cress, from which the stalks have been removed. Scatter some finely chopped parsley and the sliced yolk of a hard boiled egg over the potatoes, and the salad will be ready to serve.

Tempting Combinations.

Plain Potato Salad.—Take four cold boiled potatoes which have been sliced thin, one teaspoonful of finely chopped onion, one teaspoonful of finely chopped onion, one tablespoonful of diced bacon, one fourth teaspoonful of salt, a dash of pepper and one-half cupful of vinegar. Put bacon into a frying pan, add the onion and fry until light brown, then add the vinegar, salt and pepper. Mix the potato, chopped parsley and the hot vinegar dressing together and serve.

Rich Potato Salad.—The yolks of four eggs are used in this. The other ingredients are one teaspoonful salt, one teaspoonful sugar, one teaspoonful mustard, one of four. Mix well together and add one-half cupful of vinegar. Cook slowly until thick. Slice six good sized boiled potatoes thin and mix two onions, chopped fine with them. Thin the dressing with sweet cream and one tablespoonful melted butter. Pour over potatoes and onions, stir well and let stand fifteen minutes before serving.

Anna Thompson RESCUED BY VESSEL WITHOUT A CREW

Briton Finds Mystery on Ship
He Boards in Mid-ocean.

If Banzai, the Japanese poodle and prize possession of William Tweeddale, chief engineer of the British tramp steamer Atholl, could talk he would unfold a strange tale of the southern Pacific, says a New York dispatch to the Chicago Inter Ocean.

"It was about this time last year that I was 'stranded,' according to the log of the Viscar. The Viscar had touched at Japanese ports and was kicking her way south to Singapore," said Tweeddale. "I had just been

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neved of my watch and had gone to the rail for a breath of air. I don't



"I CLIMBED ABOARD."

know, but I was taken with a sort of fainting spell. I came to with a sudden shock in the water.

"First I began to wonder how long I could keep up and decided that by taking things easy I was good for five or six hours and daylight, for I had gone overboard at midnight.

"Then I saw sweeping along toward me, with all sails set, a one masted vessel. I began to swim toward her, yelling 'Help!' every few strokes, but not an answering cry did I hear. I humped alongside as the boat came by me. Luckily I saw a rope hanging over the side and got hold of it.

"I hung to that rope and howled for help, but nary an answer did I get. Then I climbed aboard and fell in a heap on the deck.

"I must have lain there half dead for hours, for when I came to it was daylight and something was happening to my left ear. It was a ticklish sensation, and I sat up with a start, and there was a blooming puppy dog that had been licking the side of my face. That pup was Banzai.

"The vessel was a one sticker, and there were five dead Japanese aboard. I never fathomed the mystery.

"There were plenty of provisions aboard, and five days later I was picked up by a steamer that took me to Hongkong."

ROUTED BY TOBACCO JUICE.

Squirt in the Eye Proves Too Much For a Hugging Bear.

James Williamson, a camp cook, encountered a huge bear that had escaped from its owner at Montgomery, O., and by rare presence of mind and a mouthful of tobacco juice escaped being hugged to death by squirting the juice square into brin's eyes.

Williamson was taking a near cut back to his camp after having unseated his car and coming on the bear unexpectedly was unable to escape. He was unarmed and started to run, but brin was too quick for him. The bear put his feet about Williamson's body and gave him one good embrace. He waited his chance, and when the bear tried to "kiss" him spat the mouthful of tobacco into its eyes. Instantly the bear let loose of Williamson and beat a hasty retreat.—New York Tribune.

Mighty Hunter Routed by Tame Lion. During a complimentary banquet in Charleville, France, in honor of Baron Maudslayi's return from his expedition to Africa, and while the baron was bravely relating his thrilling exploits, a lion escaped from an attendant menagerie and, chased by keepers, sought refuge in the cafe.

A bewildering stampede of banqueters followed. The chief guest of the evening plunged through a rear door so impetuously that he overturned a waiter, breaking the latter's leg.

Falls Nine Stories, Breaks Finger. Grover Nielson, structural ironworker, employed on a building in course of construction in Chicago, plunged nine stories through an elevator shaft, and aside from a severe shaking up, the only injuries he suffered was a broken little finger. Nielson was with an iron beam of the skeleton frame when he mistook a shanty for a platform and fell. He landed on a pile of sand.

BEEF EN CASSEROLE.

BEEF cooked in the casserole takes on new and delicious flavors; also tough beef is made tender by cooking it in this way.

Mutton of Beef.—Take about a pound of cold beef and mince it. Turn season, using half a teaspoonful of salt and half a teaspoonful of pepper. Mix with two hard boiled eggs, chopped fine. Moisten with gravy or stock. Butter a casserole dish, one which has a tight cover. Place the meat in the dish and cover with the cold mince of potatoes, which have been mixed to a paste with milk and butter. Cover the top with breadcrumbs and dot with bits of butter. Cover the dish and bake for half an hour. Then remove the cover and let the top brown.

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Independence, Polk Co., Oregon.

Population 1800, has water, sewer and electric light systems, \$25,000 high school, public school city park, hotel, paved streets, two banks, fine railroad and boat connections, and city hall.

The city officers are:

Mayor, K. C. Eldredge.
Marshal, A. J. Tupper.
Recorder, B. F. Swope.
Treasurer, R. R. DeArmond.
City Councilmen, J. L. Hanna, J. H. Dixon, A. L. Sperling, C. W. Irvine, W. H. Walker, P. H. Drexler.
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