

## Mountain View Items

Mr. Doran is working for Mrs. O. E. Fry.

Julius Vogt recently purchased the Clearwater place.

LaRue Webster called on Ammon Grice (?) Thursday evening.

Mr. Rosenberg is setting out quite a number of loganberry plants.

John Norwood had the misfortune to lose a young heifer this week.

Harold Schindler of Portland is visiting with relatives in this community.

L. Grice is quite industrious. He broke four plow beams in two days recently.

Ben Butz of Pennsylvania arrived at the home of Mrs. Best Frinay, where he will make his home.

Ora Cavitt and Olive Porter of Salem spent the week end with their parents, Mr. and Mrs. G. W. Porter.

Mr. and Mrs. James Smith have bought eight acres from Mrs. Templeman. They expect to build next Summer.

James Butler is greatly improved and will soon be home from the hospital, where he went to be operated on for gall stones.

Quite a crowd listened to a very interesting sermon at the Summit church Sunday by Rev. Francis of Salem, who filled Rev. Bullock's place.

Mr. and Mrs. O. E. Fry, Mrs. M. C. Wilson, Nan Wilson, Charlie Konkhe and Herman Fry spent Saturday evening with the Grice family.

James McDowell and Mrs. Guy McDowell called on Mr. Best Sunday evening. Mr. Best has been quite poorly for some time with cancer of the stomach.

## AIRLIE WINS THE SECOND GAME

Defeats Buena Vista at Buena Sunday 13 to 8

Airlie defeated Buena Vista Athletic Club in the second game of the season at Buena Vista Sunday by a score of 13 to 8.

The pitching of Wiener featured the game. He was taken out in the seventh to give Osborne a chance. Buena took a rally in the ninth and forced over 1 run, but sensational fielding by Jones cut short the rally. With bases loaded, Jones made a great running catch off his shoe tops, ending the game. Knighton pitched good ball for three runnings, but tired fast.

| LINEUP                 |    |    |    |  |
|------------------------|----|----|----|--|
| Airlie                 | H. | R. | E. |  |
| Vern Williams, f. b.   | 2  | 1  | 0  |  |
| D. Alcorn, l. f.       | 1  | 1  | 1  |  |
| John Wiener, p.        | 2  | 2  | 1  |  |
| Conn, 2b.              | 2  | 2  | 0  |  |
| Jones, c. f.           | 2  | 2  | 0  |  |
| W. Wiener, c.          | 1  | 2  | 0  |  |
| V. Alcorn, 3b.         | 1  | 1  | 1  |  |
| Ernest Williams, s. s. | 2  | 2  | 1  |  |
| Nendel, r. f.          | 1  | 1  | 1  |  |
| Osborne, p.            | 0  | 0  | 0  |  |

| Buena Vista            |    |    |   |  |
|------------------------|----|----|---|--|
| H.                     | R. | E. |   |  |
| Prather, c.            | 1  | 1  | 0 |  |
| Peterson, l. f.        | 0  | 1  | 2 |  |
| Reynolds, s. s. and p. | 2  | 1  | 0 |  |
| Peterson, r. f.        | 1  | 1  | 0 |  |
| Black, 2b.             | 1  | 1  | 1 |  |
| Cook, 1b.              | 1  | 0  | 1 |  |
| Williamson, 3b.        | 1  | 2  | 2 |  |
| Steel, c. f.           | 0  | 0  | 0 |  |
| Knighton, p. and s. s. | 1  | 1  | 1 |  |

Umpire, Hall.  
Two-base hits, V. Williams, E. Williams, Conn, W. Wiener, A. Alcorn, J. Wiener. Innings pitched by Wiener 7, hits 6. By

Knighton 7, hits 11. Struck out by Wiener 10. Osborne 2, Knighton 2, Reynolds 1.

## IMPROVING FLOUR MILL AT MONMOUTH

J. M. Stone & Sons Making Additions and Changes

A new spur is being built from the main track line of the S. P. line at Monmouth to the flour mill recently purchased by Mr. J. M. Stone & Sons from George Stone, a party by the same name but of no relation. It is Mr. Stone's plan to hereafter receive grain and grade it into three grades, running it by grade into bins at the mill to hold the different grades of grain. By this plan Mr. Stone states he can then have the grain of the farmers ready for shipment at any time they may desire, direct to the market at Portland, for sale, and it will be already graded for sale. To do this he will crib the present warehouse, putting in machinery for handling the grain, and making three bins out of the warehouse. In addition he plans building a new 60ft. x 80ft. warehouse for the storage of baled hay, wool, brand, chop and bulky stuff. This building will be built just south of the present warehouse.

## MAY DAY AT MONMOUTH M. S.

Program has been arranged at Normal for Annual Meeting

One of the big entertainments at Monmouth every year in this May day festivities. This year these exercises have been set for May 1, at the O. N. S. campus and the program was arranged this week at Monmouth.

## FROM THE OFFICE OF PUBLIC ROADS

United States Department of Agriculture, Washington, D. C.

A gold medal to the school boy or girl between the ages of 10 and 15 who writes the best composition, not to exceed 800 words, on the repair and maintenance of earth roads, is to be awarded by Logan Waller Page, Director, Office Public Roads, United States Department of Agriculture, Washington, D. C. All compo-

## A FOUR FAMILY FRAME DWELLING.

Design 721, by Glenn L. Saxton, Architect, Minneapolis, Minn.



Copyright, 1912, by Glenn L. Saxton

PERSPECTIVE VIEW—FROM A PHOTOGRAPH

Only the first floor plan of this apartment is shown. The second floor is arranged the same as the first, giving each family a large living room, two bedrooms, dining room, kitchen and bathroom, which is termed a five room apartment. There is a full basement under the entire building. Each story is nine feet. Size of house, forty feet wide and fifty feet deep. Finish throughout red oak or birch, with birch or white maple floors throughout first and second story. Cost to build, exclusive of plumbing and heating, \$5,000.

Upon receipt of \$1 the publisher of this paper will supply a copy of Saxton's book of plans, "American Dwellings." It contains 254 up to date designs of cottages, bungalows and residences costing from \$1,000 to \$10,000.

sitions must be submitted to Mr. Page before May 15, 1913, and the medal will be awarded as soon thereafter as the compositions can be graded. The composition may be based on knowledge gained from books or other resources, but no quotations should be made.

After many years' experience in dealing with the public road situation of the country, it is Mr. Page's belief that ignorance on the subject of repair and maintenance of roads is as much the cause of their bad condition as any other one factor. It is expected that the competition will bring about a better understanding of the subject of repair and maintenance in the rural districts.

Many children living in the rural districts have experienced the disadvantages of roads made impassable through a lack of proper maintenance and it is expected that their interest in the competition will stimulate greater interest among the parents. Bad roads have prevented many children from obtaining a proper education and have even prevented doctors from reaching the side of rural patients in time to save their lives.

Any child between the ages mentioned, attending a country school, may compete. Only one side of the paper must be written on; each page should be numbered; the name, age, and address of the writer, and the name and location of the school which he or she is attending must be plainly written at the top of the first page. The announcement of the competition has been sent to the superintendents of schools in the rural districts. No further information can be obtained from the Office of Public Roads. This announcement should be plain to everyone, and all children will thus start on a basis of equality.

## MARTIAL MUSIC PLAN

G. A. R. and W. R. C. to go to Monmouth Decoration Day

The members of the Grand Army post of Independence and the Woman's Relief Corps, have been extended an invitation to take part in the Decoration Day exercises at Monmouth, by the Normal school.

Several of the boys have been getting out their drums and fifes and martial music is being planned by the members. C. T. Bascue plays the tenor drum; Ralph Bascue, the fife, and Bingman the bass drum. Any others that can play are invited to take part.

## THE KITCHEN CUPBOARD

POT ROASTS. WHILE inferior cuts may be used for pot roasting, the top sirloin makes the best roast. Top and bottom round, the cross ribs, chuck and rump all may be pot roasted.

One secret of successful pot roasting lies in not getting too much water in the pot. The meat must be turned often in order that it may brown all over.

Roasted With Sweet Potatoes.

Southern Pot Roast.—Take any kind of meat you prefer. Use a large enameled saucepan or an iron pot in which to cook it. Place in the vessel a tablespoonful of butter; let it brown; wash off the roast and put it into the pot. After it begins to fry pour in enough water to half cover the meat, season with salt and pepper, cover and stew slowly.

A half hour before serving add either Irish or sweet potatoes or turnips and let them brown with the meat.

A French Recipe.

Parisian Pot Roast.—Fry three or four onions in a little bacon in the vessel in which you are to cook the roast. When tender lay in the meat and let it brown well.

Roll the meat round and round and tie in place with a piece of cotton cloth in order to keep it in shape for slicing. Have ready a bunch of carrots scraped and sliced, a turnip sliced and peeled, a little chopped parsley and a cupful of tomato sauce.

When the meat has browned on both sides put in the vegetables and cover with hot water, not allowing it to come above the level of the meat. When it begins to simmer season with salt and pepper and cook slowly for two hours, turning the meat once.

Put the meat on the platter and set in the oven to keep warm. Then with skimmer remove the vegetables, arranging them in a circle about the meat. Thicken the gravy remaining, pour it over the vegetables or serve separately.

Flavored With Carrots.

Vegetable Pot Roast.—Take about three pounds of rump beef, season with salt, pepper and a sprinkle of cayenne. Heat some finely cut beef suet in a saucepan and brown the meat all over, turning it frequently. Add half a cupful of boiling water and a whole onion and cook slowly for an hour.

Peel and slice some carrots, just cover with boiling water, add a teaspoonful of sugar, boil for half an hour, drain and add to the meat along with some finely cut turnips, potatoes, tomatoes or any vegetable you like. Cover and cook slowly for another hour.

Arrange the meat in the middle of a dish, the vegetables around it, and pour over it a gravy made by adding some hot water and thickening it with browned flour.

COLD CHICKEN DAINTIES.

WHEN there is a quantity of cold chicken in the house it may be made up into various delicious luncheon or tea dishes as follows:

Chicken Fritters.—Cut up cold roasted or boiled chicken in small pieces. Season with salt, pepper and a piece of fresh lemon. Let the meat stand one hour; then make a fritter batter and stir the pieces into it. Drop it by spoonfuls into boiling fat and fry until a light brown. Drain and serve.

A Fine Hash.

Chicken Hash.—Cut the chicken from the bones and divide it into small neat pieces. Heat the gravy left over, diluting it with hot water or with weak stock if the supply is too small. Season with salt, pepper, Worcestershire sauce or ketchup and put the meat into the gravy when this is boiling hot. When the meat has simmered in it for ten minutes add a tablespoonful of cranberry or currant jelly, thicken with a little browned flour and serve either on toast or fried bread, with triangles of this arranged around the edge of the dish.

A Dainty Meat Loaf.

Chicken Loaf.—Take cold boiled chicken and separate the meat from the bones. Take off all skin and cut into thin slices, mixing the light and dark parts together. Season with salt and pepper. Take the cold broth in which the chicken was boiled, heat it, pour it on the meat and mix well. Shape this like a loaf of bread, wrap it in a cloth and press with a heavy weight for a few hours. When served cut in thin slices.

Highly Seasoned Croquettes.

Chicken Croquettes.—Take one pint of finely chopped cooked chicken, one tablespoonful of salt, half a teaspoonful of pepper, one cupful of cream or chicken stock, one tablespoonful of flour, four eggs and one teaspoonful of onion juice, one tablespoonful of lemon juice, one pint of crumbs and three tablespoonfuls of butter. Put the cream or stock on to boil. Mix flour and butter together and stir into the boiling cream; then add chicken and season. Boil two minutes and add two of the eggs well beaten. Take from the fire and set away to cool. When cold shape and fry, adding parsley.

Meat and Vegetables.

Casserole of Beef With Tomatoes.—Take a buttered casserole dish and place in it a layer of round steak cut in pieces and season with salt and pepper and a little stuffing of flour. On this put a layer of sliced onions that have been parboiled a few minutes, add the seasoning of salt, pepper and stuffing of flour. Next add a layer of tomatoes and more salt, pepper and flour. For the top layer use potatoes cut in quarters and salt, pepper and flour them. Fill the dish with water and bake slowly two or three hours.

Casserole of Beef With Potatoes.—Take a pound of the upper round of beef and cut into small pieces. Slice two small onions and brown with the beef in a hot pan with drippings. Rub a casserole with a layer of sliced raw potatoes, put in the browned beef and season to taste. Cover with a layer of potatoes and then with hot stock or hot water to cover all. Put the cover of the dish on and cook in a moderate oven until done.

A Medley of Ingredients.

Casserole of Beef and Mixed Vegetables.

Take a pound and a half of beef, a tablespoonful of onion and a carrot, cut fine; a tablespoonful of minced celery, a teaspoonful of salt, a quarter of a teaspoonful of white pepper, a tablespoonful each of flour and finely chopped parsley and a dash of paprika. Use a wet cloth to wipe off the meat, which may be chuck or round. Cut into small pieces or let remain whole. Put the meat into a casserole dish with the onion, celery, carrot, salt, pepper and paprika. Add two cupfuls of boiling water and bake in hot oven two hours, adding water if necessary. Put the meat in the center of platter, mix the flour with a little cold water and add to the gravy. Boil one minute. Pour the gravy over the meat and vegetables and sprinkle with the chopped parsley. Garnish with sprigs of parsley.

NOVEL BAKED APPLE DESSERTS. SOME delicious desserts which are as wholesome as they are appetizing may be made with baked apples.

Apples in dumplings are often a trifling indigestible, but if you will try the following recipe you will have no cause to complain on this score:

Culinary Hints.

Baked Apple Dumplings.—Take a cupful of sugar and cream it with quarter of a cupful of butter. Add a beaten egg, one-half cupful of milk and one and a half cupfuls of flour mixed and sifted with two teaspoonfuls of baking powder. Half fill a buttered deep earthen dish with sliced tart apples, pour the batter over the top and bake about an hour. Serve with hard sauce.

Apples En Casserole.—Cut the apples in quarters, then put in a buttered casserole dish and cook until you can pierce them. Take out and sprinkle sugar over them. This will melt and run through the hot apples.

Delicious Concoctions.

Baked Apple Pudding.—Take one cupful of sugar and cream it with one quarter cupful of butter. Add one beaten egg, one-half cupful of milk and one and a half cupfuls of flour mixed and sifted with two teaspoonfuls of baking powder. Half fill a buttered deep earthen dish with sliced tart apples, pour the batter over the top and bake about an hour. Serve with hard sauce.

An Apple Medley.—Wash and core six apples and boil slowly until the skins can easily be removed. When peeled dip each apple into one-half cupful butter, then into a cupful of sugar and last into some shredded coconut. Chop one-half cupful of dates and stoned raisins together and fill the place where the core has been taken out. Bake in slow oven until the sugar shines.

Baked Apples and Nuts.—Take five or six large tart apples, remove the cores carefully, being particular not to break the outside skin. Fill the cavities with walnut meats, then take in a quick oven. When done place in a dish and pour over them whipped cream or milk. Serve while hot. Do not take the skin from the apples, otherwise they will burst in cooking.

Ana Thompson.

The Newest Fad.

My lady's new boots are half black and half white, the white portion being on the outer side of the foot and the black sides coming together over the ankles. There is no division between vamp and buttoned upper part, the boot being, so to speak, a "two gore" model, with seams down the center front and back, and one gore is of black calf and the other of white buckskin. The heels are white and also the buttons, which run up the outer side of the boot in a straight line.

Theatrical.

"Yes, we had a big home wedding." "You say it passed off smoothly?" "Yes; we hired a theater director and he staged it just as if it had been a musical comedy."—Louisville Courier Journal.

## LOCAL NEWS NOTES

Sol! how's the pie?

M. W. Walker was a Salem visitor Monday on business.

R. M. Fowle was down from Airlie Tuesday on business.

Mr. and Mrs. H. C. Conklin of Falls City were Independence visitors Monday.

Dr. Ketchum lost a colt Sunday. The horse slipped into a hole and was drowned.

H. G. Hogan has purchased the fish market on Railroad street from Ackerman and is not in charge.

Rev. A. A. Winter, pastor of the Evangelical church at Dallas, has accepted a call to Salem and will go to his new place in June.

If you wish a real neat program for your graduation exercises in your school this year, don't fail to call the Monitor. They know how.

Gifford Zornelt, who has been living at McMinville for several years, was up Monday to make a bid on the painting of the public school building.

FREE! FREE!! FREE!!!

When Making a Purchase in the Drug Line Visit the

## Red Cross Pharmacy

WE WILL SAVE YOU MONEY

Commencing Saturday, April 26th,

We will give in the Nyal Line free with every 50 Cent Purchase or over a large regular 35c bottle of Taylor's Extract Vanilla or Lemon. We give tickets with every cash purchase of any goods amounting to fifty-cent or over. Save \$10.00 worth and bring them to us together with the trademarks from \$5.00 worth of NYAL'S goods and we will give you a \$2.50 electric alarm clock made by the Waterbury people. Come in now and get the Extract at once and start saving coupons for the clock. No extra cost. Buy the goods you need at the time you need them. You need the extract now and among the NYAL list you will see something that you need also. Read the following list and come early.

NYAL'S Face Cream, a world winner 25c. and 50c.  
NYAL'S Laxacid, we know to be the best cold tablet 25c.  
NYAL'S Tooth Paste, delightful and cleansing 25c.  
NYAL'S Toilet Soap, fragrant and pure 15c. 2 for 25c.  
NYAL'S Figsen, a true candy laxative 25c. and 50c.  
NYAL'S Hersutone, for falling hair and dandruff 50c. and \$1.00.  
NYAL'S Antiseptic Shampoo, for cleansing the scalp 25c.  
NYAL'S Hot Springs Blood Medicine, best in the world, \$1.00.  
NYAL'S Stone Foot Compound, kidney & bladder troubles, 50c., \$1.00.  
NYAL'S Tooth Powder, no grit, 25c.  
NYAL'S Aromatic Cascara, pleasant form of cascara, 25c.

The above are just a few of 250 preparations. We have them all. Ask for booklet telling about them. You can get a free bottle of vanilla or lemon at once and a beautiful clock later by buying what you are actually using every day if you buy it at the

## RED CROSS PHARMACY

V. J. Brown

Prescription Specialists

Our Business is Growing Because It Deserves to grow.

J. L. White of Dallas was in the city this week.

J. N. Bascue, a brother of C. T. Bascue of this city, arrived here from Nebraska, Monday for a visit with his brother and family. He stopped at Omaha and saw the flood wreckage, which was almost beyond description.

The Monitor is informed Miss Skinner's grade at the public school has just completed the story of the three bears. The work has been dramatized for them so the children get the meaning of the story. This room also is doing some excellent work in spelling.

## AT THE METHODIST CHURCH

Sunday School at 10 a. m. The last session of our school was largely attended. Two delegates were named to attend the State Sunday School convention at Oregon City, April 24-26. We have classes for all ages and welcome young or old.

Prayer service 11 a. m. Theme: "Lord, What Wilt Thou Have Me Do?" Epworth League 7 p. m. Topic: "The Italian in America."

Leader, A. Nelson. Evening service 8 p. m. Theme: "Shall We Beautify Our City?" This is a sermon upon civic improvement. Hear it. Good music and a most cordial welcome are features with us. Mothers, remember we have a nursery on Sunday mornings, so come and bring your babies.

F. N. Sandifur, Pastor.

## Notice for Sealed Bids—Street Pavements.

Independence, Oregon, April 3rd, 1913.—Sealed bids will be received at the office of the City Recorder, Independence, Oregon, until May 7th, 1913, at 7:30 p. m. thereof, for furnishing materials and constructing hard surface street pavements, concrete curb lines and grading said streets to subgrade.

Each bidder is required to state in his bid the kind of paving he or they propose to build, the price thereof, and

## NEW SHOE SHOP

That Man Campbell, the BOOTMAKER

Makes Boots and Shoes

I make old fashioned French Kip Peg Boots, Shoes for Cripples and People with Deformed Feet.

REPAIRING NEATLY DONE

RATES REASONABLE

Geo. S. Campbell

Monmouth St., near cor. Railroad St.

## Marvelous, Isn't It?



IF

the tiny balance wheel of a watch were to continue in one direction it would go around the world in about three years. Think of the care any engine would require performing this work. The delicate parts of your watch require attention or ruin will result. Let me examine it.

## ROWE'S JEWELRY SHOP

WHERE A DOLLAR DOES ITS DUTY

## CALL THE MONITOR

If Good Printing is What You Want. Phone or Write