

LOCAL AND PERSONAL

Items of Interest Gathered in and About Town

C. W. Leonard and W. P. Ireland left Friday for an extended fishing and hunting trip. They expected to go across the Cascades, by the way of the McKenzie Springs, where they would stop a few days. The editor is promised a big piece of venison if they find anything that looks like deer.

\$1.00 buys a good pair of reading glasses at Kreamer's.

Frank Mitoma has another car of quassia wood enroute. He expects to keep about twenty tons of wood over for the next year so as to have dry chips at the beginning of next season.

Bryan and Wilson are busy. Tripp still sells real estate.

W. W. Bailey was a visitor in Independence from Brownsville.

Mr. and Mrs. D. O. Taylor returned from their trip to Tillamook Thursday evening and report having a fine time.

Abstracts of title made promptly, carefully and at reasonable prices. Brown & Sibley, Attorneys and Abstractors, 610 Mill St. Dallas, Oregon.

Mrs. C. L. Root left the latter part of last week for The Dalles where she is visiting her parents for a few weeks.

Lost—Scotchcolly dog, long hair, heavy built, white in face and front. \$5.00 Reward. F. L. Wester, Jefferson, Oregon.

H. W. Mott was gladdened Thursday last, by the arrival home of his wife, who has been in California for several months.

Chas. Herron and family left the latter part of last week for the coast for several weeks outing. They expect to return just before hop picking.

FOR SALE—Span of mules four and five years old, gentle and sound, weight about 1050 and 1100 pounds. Geo. West & Son, Airle, Oregon.

Clyde E. Carlos brought in some fine trout Saturday morning that we got in the Willamette river.

160 acre property at Summer Lake, Oregon, with artesian water to sell or trade for valley property. Price \$3000. R. J. Taylor.

The Monitor is in receipt of a little book having the outline of the laws of Oregon for the protection of labor. This book has been compiled by O. P. Huff, State Labor Commissioner. Parties desiring copies of these laws can get them by writing O. P. Huff, State Labor Commissioner, at Salem, or we will have laws forwarded to those who may desire them if they will leave their names and addresses at this office.

Ted Irvine, an old time Independence boy, who has been in the newspaper work in Tekeo with Roy Irvine, his brother, and at Spokane and other points, drifted back to the home town Friday for a few weeks visit with his parents and with friends.

John Mason was kicked in the stomach by a horse Tuesday at the lumber yards. He was not seriously hurt.

Mrs. M. W. McGowan returned Monday from the hos-

pital at Salem where she has been under treatment for a cataract of the eye.

Frank Turner was in from the American Bottom section Tuesday on business.

Henry Eoff of Hopville left this week for Detroit, where he will take on a little tan and do a little fishing.

Miss Lawrenson, the Main street milliner, left this week for Portland to select her fall and winter stock of millinery and attend the fall millinery openings in the city.

For rent—Double room, both adjoining hot and cold water. Three blocks from Main street. Inquire at B. C. Rockwell residence.

THE KITCHEN CUPBOARD

SOME SUMMER FISH.

BREAKFAST MENU.
Cereal. Cream.
Baked Mackerel.
French Fried Potatoes. Popovers.
Cocoa.

IN summer it is better to eat fish than meat, for it is nutritious and much less heating than the latter. Among the fish now in season the following are popular and inexpensive:

Baked With Cream.

Baked Mackerel.—Split and clean two small mackerel. Place in a buttered dripping pan, sprinkle with salt and pepper and pour over one-half cupful thin cream. Bake in a hot oven.

Broiled Flounder With Sauce.—Clean and skin a flounder, sprinkle both sides with pepper and salt and squeeze over it a little lemon juice. Dip the fish in warmed butter, cover well with finely grated bread crumbs, place on a gridiron and broil over a clear fire, turning to brown both sides equally. Bone an anchovy, put the flesh into a mortar with the strained juice of a lemon and stir over the fire for a few minutes. When cooked place the flounder on a hot dish, pour the anchovy sauce over it and serve.

For Sea or Fresh Trout.

Baked Trout.—Take two pounds of trout, a tablespoonful of butter, a tablespoonful of onion juice, a tablespoonful of flour, a cupful of milk, a teaspoonful of salt, a dash of paprika and a tablespoonful of chopped parsley. Brush pan with drippings, lay on it the fish, which has had scales, head, tail and backbone removed. Cover with cream sauce and bake thirty minutes. Serve on a hot platter sprinkled with chopped parsley.

Fish and Cereal.

Bluefish With Rice.—Five cupfuls water, two cupfuls boiled rice, quarter cupful of olive oil, a pound of bluefish, some salt and pepper. Place olive oil in a deep vessel and bring to the smoking point on a moderate fire. Add the water gradually and when this comes to a boil put in the rice, place the fish over the rice, season to taste, cover and leave slowly boiling till all the water has evaporated. Serve hot.

FRUIT PUNCHES.

TEMPERANCE punches made with fresh fruits are appreciated on a sultry day. They are the law or porch party and look tempting served in the punch bowl with a block of ice and garnished with sprigs of mint.

Acid Punches.

Orange Punch.—Make lemonade with four lemons. A small cupful of granulated sugar and a pint of water may be added to the juice with pulp of six oranges and a heaping tablespoonful of minced pineapple. Pour this on a block of ice and just before serving turn in a quart of sparkling water.

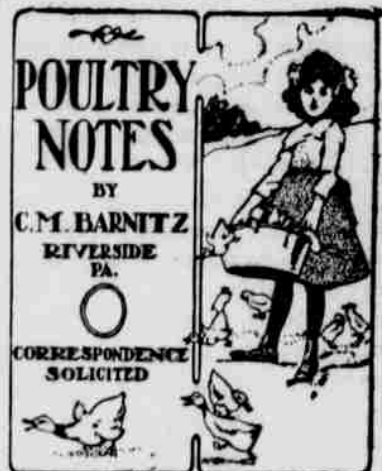
Lemon Punch.—An excellent punch with lemons as a foundation is made by mixing the juice of six lemons with a cupful of granulated sugar and letting it stand in the cold an hour. About two cupfuls of crushed ice may then be put in the punch bowl and the lemon and sugar poured on it. Take long stemmed sprigs of mint and crush the stems to bring out the flavor. Stick these into the fruit, ice and sugar and empty upon them two bottles of chilled ginger ale.

Mixed Fruit Compound.—With cold tea and lemonade a number of delicious hot weather drinks may be compounded. One of the best is a fruit punch, which is a strong lemonade, to which are added sliced pineapple, orange, banana or almost any sort of fruit. The compound is poured over a big lump of ice in a punch bowl.

Fruit Tea Punch.—Mix eight ounces of Oolong, six of Ceylon and two of English tea. Of this take six tablespoonfuls, place in a quart of boiling water, steep for five minutes; strain. When cold pour in a pitcher containing one-half cupful granulated sugar, six tablespoonfuls lemon juice, one lemon and one orange sliced thin and one quart fresh raspberries and two cupfuls powdered ice. Fill the mouth of the pitcher with powdered sugar. When ready to serve add one pint aerated water.

A Frozen Punch.
Iced Fruit Punch.—Dissolve a pound and a quarter of sugar in a quart of boiling water, add the grated rind of one lemon and one orange, being careful that only the yellow rind is used, as the least bit of the white will give it a bitter taste. Stir in two tablespoonfuls of gelatin that has been soaked for an hour in half a cupful of water. Simmer the whole for five minutes till the gelatin has thoroughly dissolved. Take from the fire and when cool add extract of orange or lemon to suit the taste. Allow to get cold and put in a freezer and stir slowly and evenly till frozen.

Anna Thompson



(These articles and illustrations must not be reprinted without special permission.)

THE DUCK EGG.

In England, in school, a cipher is called a duck egg as much as to say that a duck egg amounts to nothing, but in many parts of the old world, Holland and China in particular, the duck egg is an important part of the diet, and millions of ducks are kept not just to get eggs to hatch ducklings, but to lay eggs for the table and trade.

In America the duck egg is fast gaining in popularity, the old prejudice



Photo by C. M. Barnitz.

that they are strong in flavor dying out with the advent of the up to date duck egg.

That early duck egg, when streams abounded in fish and other life, was not a delectable epicurean morsel for the ancient quack waddled where its fishy fancy led and feasted all day on tadpoles, mullets and water skippers, and both the duck and its product had a fishy taste that wouldn't come off.

But the day of the puddle duck is past, and even the day of the green shell duck egg is passing for, though the color of the shell has naught to do with the smell, the duck that lays the popular white shell egg is here and these eggs are gaining in the markets right along, and especially in the cities where middlemen are glad to pay a premium on them to serve to their high class Hebrew trade, and the rea-



Photo by C. M. Barnitz.

INDIAN RUNNER, CHAMPION LAYING DUCK soon so few are seen because these Jews gobble them before other people have a chance.

The Peking and Indian Runner are the prolific laying ducks, but the Indian Runner is well termed the "Leg-born of the Duck Family," and we have seen them in a test with White Leghorns surpass these, the egg machine of the hen tribes.

The Runners are an excellent table duck, but their eggs, much like the fancy Minorcas, are par excellence, and we advise any who have that old prejudice against duck eggs to try a few from a pen of Runners, brood, fed and kept on the up to date plan.

The prejudice will vanish almost as quick as that savory golden yolk and delicious silvery white.

DON'TS.
Don't expect to raise turkeys on the canary bird plan. Let them roam; they'll come home.

Don't use much grease on your stock for lice. Persian insect powder is better.

Don't parade as a wise guy. If you think you're smart go tell it to Sweeney.

Don't start any branch of poultry culture wholesale unless you first master the detail.

Don't grow about your work. Hustle. Don't expect chicks to be free from gapes if they run on rank ground. Don't let your back yard grow weeds to seed the neighborhood. Don't let jealousy make you miserable and destroy your friendships. **FOR PHEASANT FANCIERS.** In natural habitat, Mrs. Pheasant forms her nest of leaves and grasses in a secluded nook and always covers her eggs with leaves when off the nest to hide them from prying eyes prospecting for prey. In confinement eggs are apt to be dropped at random and these must be quickly gathered for, where there is small range, Mr. Pheasant, especially, often develops a voracious appetite for eggs.

Brushy pine placed in corners, or secluded places, where a nest is fashioned and in which small glass eggs are kept, will often lead the hen to hide away to lay. The wild pheasants' eggs invariably hatch in twenty-four



Photo by C. M. Barnitz.

COCK PHEASANT AND HEN.

days, but in confinement they hatch in from twenty-two to twenty-seven days.

The chicks run as soon as dried off and must be protected, for the pheasants of the flock often kill them.

Fanciers raise most of their tame pheasants with chicken mothers, the Silky being best for the purpose, as it is right size, gentle and does not quit the young to lay so soon. Hens with scaly and feathered legs should be avoided.

Some use turkey mothers, their habits being about the same.

The young require sanitary surroundings or gapes and other ailments result, and they must be kept free from lice.

They require roomy coops without floors, to be moved on to fresh ground twice a day and should run in outside screens until old enough to range.

They are fed first three times a day. Barley meal, hard boiled eggs, screened and mixed with bread crumbs and chopped lettuce make a good ration.

Adults' eggs are excellent. As a substitute some use custard made of an



Photo by C. M. Barnitz.

HEN PHEASANT NESTING.

egg and tablespoonful of milk beaten together.

Crushed hemp, millet and coarse cornmeal add variety.

Some feed maggots. They are nasty and risky to feed. Meal worms are better.

Simply place a few meal worms in wheat midds and bran with a few pieces of leather mixed through it and you soon have plenty of fat, clean, yellow worms for pheasants and other insect loving pets.

DON'TS.

Don't try to discourse on a subject of



The Sailors Know the Wind's Voice.

"THE wind is a wonderful thing," said daddy to the two little figures in white that stood beside his chair.

"Why is it wonderful, daddy?" Jack asked.

"Because it blows, of course," spoke up Evelyn as a little breeze tossed a wave of loose hair over her forehead.

"Because it blows? Yes," daddy answered, "but also because of its wonderful voice, or, perhaps I should say, because of its wonderful voices."

"You can hear it now out there among the trees. When you have gone to bed tonight, if you listen to it, it will sing you a dear, sweet, sleepy song."

"Why, that is only the sound of the leaves rustling!" Evelyn exclaimed.

"And what makes the leaves rustle?" daddy went on. "Why, the wind. Tonight the forest is like the big piano that Evelyn is learning to play upon, and the leaves are like the keys of the piano. The wind plays on the leaves to make its music."

"First, the wind touches one leaf and strikes it against the next leaf and causes the soft sighing sound that we call the rustling of the leaves. As the wind blows gently or hard the sound is soft or loud."

"All leaves do not sound the same. Where the trees have large, thick leaves set closely together, like the leaves on the oak trees, the sound is loud and deep. When it plays upon the fine leaves of the cedar trees the sound is different."

"If we listen we can tell by the rustling of the leaves whether the wind is blowing fast or slow."

"Sailors know the wind's voices well. In the old days, when ships were sailed by means of the winds, they studied them carefully. Even now, when ships depend on steam engines to take them over the ocean, it is useful for them to know about the winds. Steamers still call the winds by the old names given to them long ago."

"For instance, when the wind does not blow at all sailors speak of a 'calm.' When the wind blows two miles an hour they call it a very light breeze. Four miles an hour is a gentle breeze; twelve miles an hour a fresh wind; twenty miles an hour a strong wind; thirty-five miles an hour a high wind; forty-five miles an hour a gale; sixty miles an hour a strong gale; seventy-five miles an hour a violent gale; ninety miles an hour a hurricane, and a hundred miles an hour a violent hurricane."

"How can they tell how fast the wind is blowing? There is an instrument for measuring its speed, just as there is a thermometer for measuring the heat."

which you know but little. Better be a clam than an ass. Don't sow wild oats, and don't depend much on government seed. Don't pretend to be an agriculturist when you do not keep posted on modern methods and put them to practice. Don't let chicks run on cement. For leg troubles put them on the ground and cut out forcing food. Don't expect to raise good chicks without green food. White clover makes them grow all over. Don't neglect to scald vessels often in which you serve milk to chicks. Don't have brush nor lumber piles near the hen coops to afford harbor for vermin that prey on poultry.

FEATHERS AND EGGSHELLS.

Whenever May Irwin, who plays in "Mme. Sherry," gets symptoms of a brainstorm she lies herself away to Ridgeville, N. J., where her sister, Flo Irwin, a retired actress, has a poultry farm that produces 1,500 eggs a week. Every breed has its distinctive shape, and every variety of a breed must carry that shape to be true to the name. Study breed shape, and keep your birds up to the dot.

English and German markets receive much poultry and eggs from the Balkan states. The effects of the Balkan war were especially felt at Christmas time, when both markets were short on turkeys, geese and eggs, and unheard of prices ruled.

There is a prejudice held by some people against geese as an article of diet. Some object to picking them, others to the fat. An old, fat, strong goose isn't an epicurean delight, and if a man gets his first taste from a greasy antique it doesn't taste for more, but if it's a smooth, milk fat, tender green gosling that's certainly a toothsome, delicious goose of another color.

A gamecock belonging to Alderman Schutz of Hammond, Ill., was arrested for kicking Duke, a bulldog belonging to Michael Marimont. The rooster fought the cop who arrested him and when arraigned before Judge Burnett crowded so loud the judge couldn't hear himself think. The judge dismissed the case and praised the rooster for kicking the pup.

Missouri, Illinois, Iowa, Texas, Kansas, Indiana and Ohio raise over 40 per cent of the poultry in the United States. Will our old blue stocking eastern states please wake up and take notice.

We don't know the poultry high-brow who originated the theory that Mother Hen is responsible for the white diarrhea germ and her eggs bear this microbe that kills millions of chicks per year, but it remains for him to explain why you very, very seldom see a case among chicks hatched as good old Mother Hen only can do it. Let these highbrows own up that it's an incubator nature fake defect and then get to work and make a machine that won't do it.

New Yorkers are great chicken eaters. Their last year's poultry bill was over \$20,000,000, or about \$150 per head. New Yorkers are great on egg breakfasts and egg nog and used not only the home product last year, but millions of outside eggs. Please note also that she is appropriating more money than any other state for poultry culture and intends to raise all her own poultry and eggs in the near future also.

L. M. Barnitz.

FLYTIME HINT.

Fix your cow shed so it will be dark inside when the door is closed, says a Farm and Fireside correspondent. You can then milk any time during the day instead of waiting till dark. If you have a cow shed with an open end just hang some old blind canvases over it so it will be dark inside. The cows will soon learn to go between the canvases into the shed.

The editor says burlap is better, allows ventilation and can be used to cover windows in absence of wire screening.

If Your Sheep Are Lame.

Watch for lame sheep. Foot rot is easily eradicated if taken at once. Never allow a lame sheep to run with the flock. Clean the hoof, pare it carefully, use plenty of dip and bandage.—Better Farming.

Daddy's Bedtime Story—

When the Wind Sings At Its Play.

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