

COUNTY NEWS NOTES

Items of Real Interest from Others

DOVE LAKE VALLEY ITEMS

Last Sunday at the Wolf and Fitchard hopyard Hazel, the little daughter of Mr. and Mrs. Wesley Buffin had the misfortune to get her fourth finger on the right hand caught in an old hay binder, severing the member at the first joint and breaking the bone of the finger up to the hand. She was taken immediately to town for treatment, but as no doctor could be had there on that day, she was taken to Salem for treatment and is now resting easy, although it will be some time before she will be well considering the nature of the break and cut.

Mrs. Rosa Cassidy spent several days in the Valley the past week, a guest at the Houghton home.

Henry Schaffer the genial proprietor of the Schaffer Rooming House of Independence, was a visitor in the Valley Sunday.

Mr. Halford of Independence was viewing our hop section last Sunday.

John Olson visited with his sister, Mrs. Bert Wolfe last Sunday.

Mr. B. C. Suit is expected back shortly from his vacation.

The busy season is now near at hand when the valley will be full of people, picking hops. Every preparation is being made in this section for their comfort and convenience, the camp grounds being put in first class order.

Chas. Smith reports a first class crop of hay at the Logan berry ranch on the Salem road better than ever before seen on that same property.

Mr. George Wilson took a trip to Salem, Portland and various summer resorts on the coast last week, reports says looking for a mate to assist him through the hop picking season. He prefers a young lady (of course) but as yet has not been able to make a choice. Anyone knowing of a party to fill this bill would confer a favor on the gentleman by making it known. He comes well recommended and can give a first class reference.

Eola Items

Mrs. Mitty has just returned from a two days visit at Nye Creek, the guest of Mrs. Thos. Holman. She reports a very pleasant time.

Mrs. B. I. Ferguson visited friends and relatives in Salem

Sunday.

Mrs. Oscar Lewis and baby boy have just returned from a visit with her parents near Dallas.

Mr. Carlson's aunt from Portland is keeping house for him this summer.

Dave Jacobson and family visited at Mrs. Hayden's Saturday.

Dr. Hammond of the Kimball College of Salem preached here Sunday to a large and appreciative audience.

A young elocutionist of Salem is planning to give us a recital in the near future for the benefit of the church, we are looking forward to something extra good as she is a graduate of the Willamette University. Particulars later.

Mrs. Walker Berry and children are spending several days at Hubbard with relatives.

Hops are looking fine in this section and picking will begin about the first of September.

Mrs. Hattie Armstrong visited friends at Stayton last week.

Highland Trent who had the misfortune to shoot two of his toes off with a shotgun is improving nicely.

Wm. Antrican's new barn is almost completed.

Wm. Cromley made a business trip to Portland.

The farmers are busy hauling their hay to market, the price being extra good this year.

The dry weather is telling on the gardens in this locality.

Preaching services every Sunday evening at the school house at 7:30 p. m.

There is a great deal of talk going around as to the condition the steel bridge at Salem is in. The very heavy hauling that it being done over it at this time of the year, a great many predict a serious accident if something is not done to prevent it.

THE KITCHEN CUPBOARD

TOMATOES AND MEAT.

BREAKFAST MENU.
Cereal, Cream.
Tomatoes and Bacon.
French Fried Potatoes.
Corn Bread.
Cafe au Lait.

ONE of the most useful summer vegetables is the tomato. Not only may it alone be cooked in many appetizing ways, but it combines nicely with other foods. Tomatoes com-

blined with fish or meats make a whole-some summer dish.

Combined With Fish.

Tomatoes With Fish.—Lay alternate slices of canned tuna and fresh tomato upon a dish and between each slice lay a thin round of onion. Garnish the edge of the dish with a border of sliced cooked, cold potato. Sprinkle the whole with salad dressing.

Tomatoes and Bacon.—Take large, ripe tomatoes and cut them into thick slices. Butter a broiler lightly and broil the slices of tomatoes over a clear fire. Arrange on a hot dish, sprinkle with pepper and place on each a slice of tomato and a slice or two of crisp fried bacon.

Baked in the Oven.

Tomatoes and Eggs.—Take some good sized tomatoes, but not too ripe, remove stalks, halve and seed them, season with pepper and oil, place them on a greased pan, then add some minced mushrooms with a little onion and slimmer in an uncovered pan with a small piece of butter. Moisten bread in a little stock, then crush and break up with a spoon. Add the yolks of two eggs, salt and pepper to taste. Remove the mushrooms from the fire and add the above mixture, stirring well. Then garnish each tomato with the mixture. Sprinkle with bread-crumbs, add a few drops of oil and cook in a slow oven for about an hour.

Nice Supper Dish.

Tomatoes and Beef.—Take ripe but solid tomatoes and dredge them with flour. Put a tablespoonful of butter in an agate frying pan and when melted add the tomatoes. Stir and cook smooth. Let cook about five minutes. Have half a pound of dried beef chopped as thin as possible and shredded. Add this to the tomatoes and simmer gently for a few minutes and serve. A green pepper with seeds removed and shredded is a nice addition and gives a bit of color.

HOW TO USE CLAMS.

DINNER MENU.
Clam Chowder.
Beef a la Mode. Boiled Potatoes.
Green Peas.
Stuffed Baked Tomatoes.
Peach Pudding. Small Cakes.
Coffee.

CLAMS make a light and nourishing summer food. When the fresh shellfish cannot be procured canned ones may be substituted for them.

Hot Weather Foods.

Clam Salad.—Heat together one pint of cider vinegar, one slice of onion, six whole cloves, a bay leaf, pepper and salt. Place as many little neck clams as are needed in a dish. Pour over them the hot vinegar and let it stand until cool. Then drain the clams and arrange in a nest of crisp lettuce leaves. Garnish with minced hard boiled eggs.

Clam Mousse.—Take three dozen clams and strain the liquor through a fine sieve. Put the clam juice in a freezer, season with celery salt and to every pint of clam juice allow one cupful of whipped cream. Freeze to a soft water ice consistency and serve in bouillon cups.

Fried Golden Brown.

Clam Fritters.—Take two and two-thirds cups flour, four teaspoons baking powder, one-half teaspoon salt, two eggs, one pint clams.
Clean the clams and cut them into half inch pieces. Mix together dry ingredients, add egg, well beaten and mixed with clams. Have fat hot enough to brown a bit of bread in one and one-half minutes.

Drop mixture by spoonfuls into deep fat, fry until a golden brown and drain on brown paper.

A Popular Chowder.

Clam Chowder.—Take one quart clams, four cups potatoes cut into three-fourth cubes, one and one-half inch cubes of fat salt pork, one sliced onion, one tablespoon of salt, one-eighth teaspoon of pepper, four tablespoons butter, four cups scalded milk, eight soda crackers. Clean the clams, drain reserve liquor, heat to boiling point and strain. Chop finely half pint of clams, cut pork in small pieces and fry out. Add onion, fry five minutes and strain into stew pan. Par-boil potatoes five minutes in boiling water to cover, drain and put a layer in bottom of stew pan. Add chopped clams, sprinkle with salt and pepper and dredge with flour, add remaining potatoes, again sprinkle with salt and pepper, dredge with flour and add two and one-half cups boiling water. Cook ten minutes, add milk, soft part of butter and butter, boil three minutes and add crackers split and soaked in enough cold milk to moisten. Reheat clam water to boiling point and thick with one tablespoon of butter and one cooked together; add to chowder just before serving.

PLUM DESSERTS.

WHEN selecting plums be sure that you use only ripe ones. They require plenty of sugar, and are delicious or are green are cooked in the skins should be picked with a knife to prevent their bursting.

Fruit Cup Custards.

Plum Trifle.—Rub stewed plums through a sieve. Add to each cupful of pulp the whites of three eggs beaten stiff and sweetened. Fill the cups two-thirds full of soft custard and heap the fruit of meringue on top.

Plum Compote.—Take two pounds of sugar to each three pounds of plums. Wash the plums and drain them. Put the sugar on a slow fire in an enameled vessel with as much water as will dissolve it. Let it simmer slowly. Prick each plum with a needle and place the fruit in another cooking vessel. Pour the sirup over it, and cook until the skins break and the plums are thoroughly heated.

Served Ice Cold.

Scalloped Plums.—Take the large red sweet plums. Peel them, remove the stones and cut the pulp in large pieces. Take a fancy dish, place a layer of the prepared plums, then a layer of broken walnut meats, then a layer of sweetened whipped cream and so on until dish is full. Each layer of plums should be well sprinkled with sugar. Cover the top with the cream and set the dish on ice to chill.

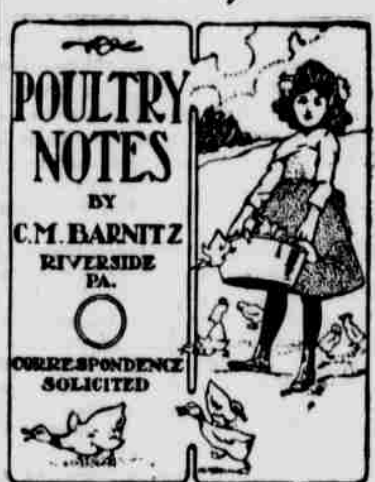
With Whipped Cream.

Plum Tart.—Make a crust with half a pound of sifted flour, one-quarter pound of butter, a tablespoonful of sugar, the beaten yolk of an egg, a pinch of salt and just enough milk to mix smooth. Line the edge of a deep pie dish with a strip of this paste, fill it with ripe stewed plums, add a small cupful of granulated sugar and cover the pie with the crust. Ornament the edges with a dip in scalding water and all dith and vermin are washed away. These two conveniences cost but little, but count much for success.

A Substantial Pudding.

Baked Plum Pudding.—Make a batter with two beaten eggs, five tablespoonfuls of flour, a pint of milk and a pinch of salt. Remove the stones from a quart of large ripe plums, crack them and put the kernels inside of the plums again. Mix the fruit with two heaping tablespoonfuls of moist sugar and stir it lightly into the batter. Turn it into a buttered pudding dish and bake in a hot oven till done. Sprinkle powdered sugar over the top and serve hot with half a cupful of butter, a cupful of sugar and a well beaten egg stirred to a cream and flavored.

Anna Thompson.



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PIGEON NESTS AND NAPPIES.

Much of the success with squabs depends on how the birds are nested, and it is strange how many do stick to the old style stationary nest when the style we show is so easily made, moved and cleaned.

Here the nests are arranged in but-teries set up like a bookcase, the size

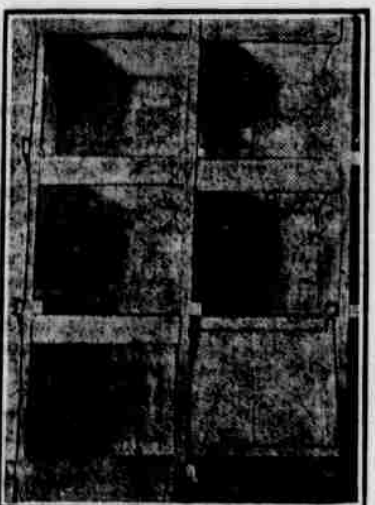


Photo by C. M. Barnett.

A NEST BATTERY.

of the nest box made to fit the nappy, different sizes of the latter being made for Runts, Carnoux and Homer. The bottom of the nest box pulls out like a drawer, and the whole arrangement can be removed tier by tier and quickly cleaned and sprayed with bug killer and the walls of the loft may be white-washed.

Thorough cleaning is impossible with the old style nailed up nest boxes, and bugs, especially the bloodsucking ticks, can hide in safety behind them, where no spray can reach.

Then, if it is desired to remove the birds to another building it is no task at all to carry the battery of nests along and set them right up without the trouble of ripping out the old nests or knocking up new. The earthenware nappy is a great convenience.

It holds the nest material right in place, and the eggs and squabs do not

Don't pack eggs too tight in the incubator. If you equal the capacity advertised you do well, for they are often a sell.

Don't give the chick more eggs than she can cover comfortably. If you crowd the chick you have had luck.

Don't pile eggs on top of each other in the egg tray. The top eggs over-heat, the zeros sizzle, then fizzle.

Don't buy a cheap, claptrap incubator and then get a fit if it hatches nit.

Don't breed your stock. Breeding in a family circle makes disease targets, especially of turkeys.

Don't use an incubator lamp that's a chronic smoker. But study the same, perhaps you're to blame.

tumble down on to the floors as with the old careless way, where eggs are so often broken and squabs fall down, get killed or chilled or mixed up.

The parent birds like the nappy and are not so apt to nest on the floor or tear up some other Homer's nest. They stick to the clean, roomy nest, and there are no bugs to drive them out.

The squabs stick to the nappy and are not compelled to sit on a hard, dirty board and thus get sore, swollen backs and crooked toes.

Then the nappy is so easy to clean. Just a dip in scalding water and all dith and vermin are washed away. These two conveniences cost but little, but count much for success.

DON'TS.

Don't have eyes and see not and ears and hear not. Nature now is at her loveliest. To love nature is to become lovely and to love nature's God.

Don't expect fertile eggs from over-fat breeders. Feeding much corn few chicks born.



Photo by C. M. Barnett.

SQUABS AND NAPPY.

Spring Culture of Wheat.
Harrowing wheat in the spring is a practice that is receiving considerable attention of late years. Where the ground is compacted hard from beating rains of early spring, followed by rather dry weather, the harrowing of wheat with a drag harrow is good practice.

So far experiments have shown at the Missouri station, however, the harrowing of wheat is not always sufficiently beneficial to pay for the work, although where one harrows in clover seed at the same time the practice is usually a paying one.

Where the wheat is badly "heaved" the use of a heavy roller in the early spring is a good practice. All depends, however, upon the extent of the "heaving."

Driving a Horse.

The man who continually yells at his horses so that you can hear him all over the farm gets less work out of them than the man who speaks to them in a quiet tone.

DON'T BREATHE DUST

Use "Cedarine" sweeping compound for floors and linoleums—it collects the dust. "No Dust" for carpets and linoleum. For sale at Cal-breath & Bice.

TRAIN SCHEDULE

6:50 a. m., I. & M. to Dallas.
7:00 a. m., S. P. leaves for Portland.
7:05 a. m., I. & M. to Airline.
9:00 a. m., Boat for O. E., Portland.
10:10 a. m., Boat for O. E., Eugene.
10:52 a. m., S. P. for Corvallis.
10:55 a. m., I. & M. for Dallas.
1:00 p. m., Boat for O. E., Portland and Eugene.
2:14 p. m., S. P. for Portland.
2:15 p. m., I. & M. for Dallas.
3:15 p. m., Boat for O. E., Portland.
4:30 p. m., S. P. motor car, Salem.
4:30 p. m., I. & M. to Airline.
4:35 p. m., Boat for O. E., Eugene.
6:30 p. m., Boat for O. E., Portland and Salem.
7:15 p. m., S. P. for Corvallis.
7:15 p. m., I. & M. for Monmouth.
All S. P. and motor cars on main S. P. line connect at Derry Crossing with Salem and Falls City trains both ways.

20 acres all to be sold in 5 to 10 acre tracts at \$125 per acre. Near town. R. J. Taylor.

For sale, 4 lots and good seven room house in North Independence for \$1500. Inquire of R. J. Taylor.

R. J. Taylor

Has the Best Real Estate Bargains. Ask him.

CITY OFFICERS AND CLUBS

Independence, Polk Co., Oregon.

Population 1800, has water, sewer and electric light systems, \$25,000 high school, public schools 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, R. F. Swope.
Treasurer, R. R. DeArmond.
City Councilmen, J. L. Hanna, J. H. Dixon, A. L. Sperring, C. W. Irvine, W. H. Walker, P. H. Drexler.
Meets 1st and 3rd Wednesdays of each month.

Independence Commercial Club

Meets First and Third Tuesdays of each month. Membership over 100.
J. S. Cooper, President.
K. C. Eldredge, Treasurer.
J. G. McIntosh, Secretary.

100 acres all in cultivation but 1 acre. Hay and grain, 25 acre apple orchard, 5 acres three years old. Big barn, 8 room house, chicken house, smoke house, etc., \$15,000. R. J. Taylor.

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