

The West Shore,

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AERIAL TELEGRAPHY.—The scheme for telegraphing without wires, by means of aerial currents of electricity, has been revived by Prof. Loewie. He has met with success in using kites for this purpose, a copper wire being substituted for the usual kite string. Signals were transmitted thus between kites 10 miles

BREAD FROM POTATO SPONGE.

Clara Francis gives the Prairie Farmer her method of the making bread with potatoes. She says: Peel four potatoes; boil them in just enough water to cover, and when done wash them through the colander, adding the water in which they were boiled, and a tablespoonful of lard. Put in enough cold milk or water to make a quart in all, then proceed as for plain sponge. This amount will make five small loaves of bread, and a large pan of rolls. For a family of six the quantity should be doubled—unless they take dinner than some weekly. The length of time the sponge should stand depends on the kind of yeast used, and the temperature of the weather. If the latter begins to fall it has stood too long, and a little soda mixed with warm water must be added, or the bread will be sour. Care should be taken to avoid this necessity. When the sponge is increased to at least double its original quantity, and looks very light and bubbly, do not let it stand a moment longer. Do not

in original bulk, it will be ready to make into loaves. The second kneading should be vigorous, but need occupy much less time than the first. Use as little flour as possible; take out a portion for rolls, and divide the balance into as many parts as you wish to make loaves. We would especially advise the making of small loaves; they take better, are more conveniently handled, and it is just as easy to put two small loaves in a pan, as one large one. Knead each loaf separately and form it into a smooth oval, or divide it into three equal pieces; roll each one into a long roll and braid the three pieces together; push it up as near to fit the pan; lay the loaves close together; prick the tops with a fork, and set the pans in a moderately warm place to rise. In three quarters of an hour, or an hour at farthest, they will be ready for the oven. If there is more bread than can be baked at once, set a portion of the dough aside, and when the first batch is put in the oven, mold the second and place it in the pans. To make the crust very crisp and delicious,

POISON IN THE MILK PAIL.—A Georgia correspondent of the New York Tribune cites a case of poisoning from drinking buttermilk. Instances of nausea with symptoms of poisoning occur every now and then, not only from the use of buttermilk, but milk itself, and also the butter and cheese made from it. These cases all have a similar origin, namely: poisonous ferments taken into the milk through the body of the cow from her partaking of bad food or water. They are developed in buttermilk by the agitation in churning, and they are intensified by concentration in cream, butter and cheese. Such instances indicate the strong necessity for watchfulness in guarding against decaying food and bad water for milk cows. Scalding the new milk before setting, and setting shallow so it will soon cool, prevents every such occurrence by killing the ferment.

CANADIAN ENTOMOLOGY.—To the Canadians belongs credit for maintaining an entomological society in vital form, and the Canadian Entomologist, which is the organ of this society,



SPECIMENS OF FANCY POULTRY.

apart. His new experiments are made in the mountainous regions of West Virginia, between lofty peaks. Continuous aerial currents are found at these altitudes, which will serve the purposes of the telegraph, except when rarely interrupted by violent disturbances of the atmosphere. A scheme is now on foot to test the merits of aerial telegraphy in the Alps. The sharpness of the apparatus, as no wire is required between the stations, is greatly in favor of the method, and may counterbalance its liability to occasional interruption.

A MAN, praising porter, said it was so excellent a beverage that, though taken in large quantities, it always made him fat. "I have seen the time," said another, "when it made you lean." "When, I should like to know," quipped the eulogist. "Why, no longer ago than last night—against a wall."

A WESTERN man has invented something that beats the telephone. He proposes to station a line of women 50 steps apart, and commit the news to the first as a secret. No doubt a very unusual instrument.

stir the sponge down, but just loosen it with a knife blade, from the edges of the bowl, and sift a couple of quarts of flour—or less, according to the stiffness of the sponge—over the top; on this sprinkle a tablespoonful of salt, and half as much white sugar, both of them free from lumps. With both hands work in the flour, tossing it up instead of working in down; in this manner the dough is more easily got into shape for kneading. This should be thoroughly done, and flour sifted by degrees until the dough will stick to neither the hands nor the mudding board; if worked too stiff the bread will be hard and dry, and take longer to rise; if too soft the bread will be gummy, and the loaves run out of shape in baking. It is impossible to give the proper amount of flour, as different brands vary in strength, and one's judgment alone can dictate the quantity required. When the dough is worked into a smooth elastic ball, place it in the bowl, and rub the surface lightly with a little lard, which will prevent a crust from forming. Put a cloth over the bowl and set it in a warm place; let so cold draughts or blasts of heated air blow on it. When the dough has increased to three times,

brush the loaves when half done, with a little sweet milk, or better still, with a beaten egg mixed with a little milk; this gives a lovely color, and satiny smoothness to the crust, and improves it wonderfully.

ROLLS Work a piece of butter into the dough reserved for rolls, and set in a cool place, until time to make them out. The beaten whites of a couple of eggs will make them very delicate, or a whole egg can be added instead of two whites. The yolk will color them, but will be otherwise just as good as the whites alone. If the rolls are to be for breakfast, make them out at bedtime; prick each one with a fork and put the pan in a place not actually warm, or positively cold, but "middle just." In the morning the rolls will be ready for the oven.

TO WASH RED TABLE LINEN.—Use tepid water, with a little powdered borax, which serves to set the color; wash the linen separately and quickly, using very little soap; rinse in tepid water, containing a little boiled starch; hang to dry in the shade, and iron when almost dry.

can claim a like prominence in the entomological literature of this country. The editor, Mr. Wm. Saunders, is well known, and has rendered good service toward the increase of entomological knowledge, both by his investigations and his general writing on the subject. The Canadian Entomologist is published at London, Ontario, Canada, and serves a record book for the latest advances in the science of insects. We notice that many of our eminent United States entomologists use it as a medium of communication. The fee for associate memberships in the "Entomological Society of Ontario" is \$1.25 per year to Americans, which includes a copy of the monthly publication.

TO MAKE COW'S MILK MORE DIGESTIBLE.—In a German paper we note a hint given by Dr. Schaaf with reference to the taking of cow's milk by persons who have a weak stomach. He says he has always succeeded in avoiding any evil effects by eating a little salt on bread either before or after taking the milk. When he smites to do this, a single glass of milk will produce diarrhea, whereas with salt he can take a whole liter.