

The Light, which formerly consisted of twelve, is enlarged to twenty-four pages.—Oglala Light

The boys in the harness shop are being taught the method of making Concord harness. Besides doing considerable repair work, they have already turned out several fine sets of harness since the beginning of September.—Oglala Light.

Instead of going to night school now we all go up in the chapel where the employes talk to us an hour in each evening except on Thursdays and Fridays.—Oglala Light.

Mrs. Werner was the next speaker. She pointed out the fact that in all the time that she was in the Indian Service she never heard so much of the native tongue spoken as is being done this year. She wondered if the Indians got the impression from the Institute held here last September that they could and wouldn't be punished for talking Indian. She then asked all the employes to co-operate in inducing the pupils to lay aside their native tongue and speak English.—New Era.

PROPOSALS FOR FLOUR. Chemawa Oregon, November 14, 1906. Sealed Proposals plainly marked on the outside of the sealed envelope "PROPOSALS FOR FLOUR" and addressed to the undersigned at Chemawa, Oregon, will be received at the Indian School until two o'clock p. m. Saturday December 8, 1906, for unloading and delivering at the school as required during the fiscal year ending June 30, 1907, about 150000 pounds of flour, as per specification obtainable at the school. Bidders should state the price per hundredweight for the flour delivered at the school, the flour to be subject to rigid inspection. The right is reserved to reject any or all bids, or any part of any bid, if deemed for the best interests of the service. Each bid must be accompanied by a certified check or draft upon some United States Depository or solvent national bank, made payable to the order of the Commissioner of Indian Affairs, for at least five per cent of the amount of the bid, which check or draft shall be forfeited to the United States in case any bidder receiving an award shall fail to execute promptly a satisfactory contract in accordance with the terms of his bid; otherwise to be returned to bidder. For further information apply to Edwin L. Chalcraft, Superintendent.

Apple Pie

KATIE BREWER'S WAY
Seventh Grade

Paste.—One coffee cup lard, 3 of sifted flour, and a little salt. In the winter time soften the lard a little but not in the summer. Cut it well into the flour with a knife, then mix with cold water quickly into a moderately stiff dough, handling as little as possible. This makes four common sized pies. Take a new slice of paste each time for the top crust. After rolling spread with a teaspoon, butter fold and roll again, using the trimmings etc. for under crust.

Pie—Line a deep pie-plate with paste. Pare sour apples, greening are the best and cut in very thin slices. Allow leup of sugar and a quarter of a grated nutmeg mixed with it. Fill the pie dish heaping full of the sliced apple, sprinkling the sugar between the layers. It will require not less than six good-sized apples. Wet the edges of the pie with cold water, lay on the cover and press down securely that no juice may escape. Bake three-quarters of an hour, or even less if the apples become tender. It is important that the apples should be well done, but not over done.

A Surprise Party

A very successful surprise party was given Tuesday evening in honor of Nora Mann's birthday.

Different amusing games were played after which very delicious refreshments were served. The blowing of the candles on the birthday cake produced much excitement and anxiety, each one wondering when will be his or her matrimonial day. Some did blush when the right person was named for his or her mate.

After thanking Mr. and Mrs. Mann for the pleasant evening spent the guests adjourned happily to their respective quarters. All joined in wishing Nora many more happy and successful birthdays.

—X.