

INDUSTRIAL NOTES

Alex Arquette is working in the tailor shop.

Seymour Goudy entered the harness shop.

Louis James is doing fine work on the dairy.

Annie Evans is doing some nice hem-stitching for Lela Wilson.

Mary Gibeau is now assistant laundress and Mrs. Woods is pleased with her.

Mattie Zimmerman is working in the sewing room and is quite a dressmaker.

Bessie Meanus is still working in the sewing room and she does her work very neatly.

Maggie Curl is working in the dining hall and she knows how to make the dishes shine.

Adella Payne is one of Mrs. Theisz's floor girls and she likes to work for her very much.

Matilda Lewis is now working in the sewing room and she likes Miss Brown as an instructor.

We have also had a great deal of other things to do which we are beginning to prepare as fast as possible. In this way we hope to have the best department on the grounds.

The members of the Nonpareil Society got their new colors last Thursday for the year 1908. Their colors are white and gold.

Margaret Lowry and I work in the lower ward; and we have enjoyed our work so far, but will be glad when we move to the new hospital.

Mr. Bewley was visiting friends at Chemawa school last Monday. He

says that he is going to Tacoma to work in the Navy Department.

MAKING GINGER BREAD.

Last Friday Louise Murray made ginger bread. It was made as follows:

Four cups of flour, $\frac{1}{2}$ cup of sugar, 1 cup of molasses, 1 teaspoonful of cinnamon, 2 teaspoonful of ginger, $\frac{1}{2}$ teaspoonful of cloves, $\frac{1}{2}$ cup melted butter, 1 cup of milk and 1 teaspoonful of soda.

Have all the ingredients at hand. Then get a large bowl, clean and ready. Measure one cup of molasses and pour it into the bowl; add one-half cup of sugar and one-half cup of butter to this; then one cup of milk with the soda which has been dissolved in the milk, measure four cups of flour and add these three kinds of spices, two teaspoons of ginger, one teaspoon of cinnamon and one-half teaspoon of cloves. Mix the ingredients well together.

Grease the baking pan and pour the butter into it and then put it in the oven to bake for about fifteen minutes. To test the ginger-bread insert a fine straw; if the dough doesn't stick then it's done and is ready to be served. The ginger-bread was cut in square pieces and each pupil in the class had a sample.

CARD OF THANKS

We wish to thank our kind friends for their words of sympathy and floral tribute during our sad bereavement.

MRS. BREWER AND FAMILY.

Alvina Dale is working in the mess and she likes her work fine.

Ask Lillie Patton to let you see the picture she received from Haskell Institute.