

MT. SCOTT HERALD

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THE introduction of a resolution at the state Grange descrediting the work of the State Game and Fish Commission and the game wardens has caused considerable annoyance to members of the sporting clubs in Portland. They say there is a serious misunderstanding about the expenses of the Game Warden's Department, and judging from the report they furnish it is possible that the public is not properly informed considering the source of their funds and disbursements, we quote as follows:

The Sportsmen Pay the Bills.
Occasionally we hear the remark that the Fish and Game Commission is spending too much of the taxpayers' money in the protection and propagation of game. The money in the Game Protection Fund, which is spent in the employment of from forty to fifty game wardens, the purchase and the distribution of game birds, animals and game fish, is derived from the hunters' and anglers' licenses. Not one penny was appropriated for game protection at the last session of the legislature. The Game Protection Fund comes from the pockets of the man who hunts and angles. It should be carefully spent to advance the cause for which it is collected.

It must be borne in mind that a good portion of the total expenditures from the Game Protection Fund for the year 1913 was incurred by the purchase of the fish distribution car; the property upon which the Bonneville Hatchery is located, and other permanent improvements and equipment at the hatcheries and the State Game Farm.

THE GAME PROTECTION FUND FOR 1913	
Amount on hand January 1, 1913	\$ 60,777.82
Income from Sportsmen's Licenses during 1913	\$108,800.00
Income from Fines and Other Sources	8,834.82
Total Income for 1913	\$178,412.64
Amount expended by Fish and Game Commission from January 1st, 1913 to January 1st, 1914	138,474.92
Balance on hand January 1st, 1914	\$41,737.52

THE Rose Show will be over by the time this issue of the Herald reaches all its readers. This year's show has had its customary support, and it produced the usual amount of noise but it has shown a decided inability to develop the usual amount of enthusiasm. Whether this was due to the management or the times will remain a disputed question, but we suspect that the general depression has had more to do with it than anything else. The roses were never better, people healthier, or decorative parades finer but the results are not the same.

One of the best "chicken books" that has come our way is that entitled Success With Hens by Robert Joos. It is a 235 page volume, filled with practical ideas about breeds, feeding, hatching, marketing, diseases, "show birds," vermin, etc., all of which is eminently practical even to the owner of a small flock. The book retails at \$1.12 mailed, from Forbes & Co., 443 South Dearborn street, Chicago.

As an indication of possible improved conditions real estate dealers report more than usual activity within the past two weeks.

NOTES OF THE W. C. T. U.

The Flower Mission anniversary meeting at the home of Mrs. Heald, Grays Crossing, on Tuesday of this week was especially interesting and enjoyable. The next meeting will be held at the Evangelical Church on June 23. Mt. Scott Union has made arrangements to hold meetings at some of the rural school houses hereabouts in the near future.

The president of our Social Purity Department, Mrs. Gesell, has received a cablegram calling her to Honolulu to

the home of her daughter and young grandson. We hope she will find all well when she arrives there.

The national retail liquor-dealers association, through its president, M. F. Farley, in response to the request of Everybody's Magazine for a statement of position on the liquor question states that the saloon exists, first, "to supply the craving of human nature," and that "the saloon, as it exists today, is just what the people make it and the officers of the law permit." Now people, wake up. Arise to the dignity of your responsibility—make Oregon dry.

The County W. C. T. U. awarded the prizes in the public school contest on Tuesday evening. Those who approve of this kind of work and are generously inclined may help the county by contributions of cash to assist in meeting these obligations.



SOME LENTEN SOUPS.

FISH soups, chowders or broths are excellent items for the lenten bill of fare.

When buying a fish for chowder have the dealer remove the head and skin when cleaning it. Then when preparing it for cooking you have only to take out the bones.
Eels are in season all year. They make a nice broth as follows:
Eel Broth.—Take about a pound of small eels and simmer them in two quarts of water till the liquor is reduced to a quart. To flavor this soup add a small blade of mace, a bay leaf, two onions and a few peppercorns. Skim well when the broth first boils up and add salt. Strain through a thick cloth, thicken and just before serving add sufficient hot milk to make the soup white. Scatter chopped parsley and yolk of hard boiled egg over and serve.

Seasonable Soups.
Codfish Chowder.—Take a pound and a half of codfish, a pint of sliced potatoes, one-quarter cupful sliced onions, four tablespoonfuls flour, four slices salt pork, a pint milk, boiling water, salt and pepper. Fry out the salt pork, add onions and cook slowly till they are yellow; then pour in a quart of boiling water and the fish cut in small pieces. Cook until the latter is nearly done, then turn in the potatoes. When they are tender add the milk and the flour dissolved in a little cold water. Season to taste and serve garnished with water crackers moistened with hot milk.

Salmon Soup.—Take a quart of stock, a sliced onion and half a can of salmon and cook together. Rub through sieve, add a quart of boiling milk, season with salt, pepper, minced parsley and celery salt, thicken with butter and flour and serve with whipped cream.

An Elaborate Chowder.
Haddock Chowder.—Take a half dozen potatoes, slice thin and place in cold water. Take a four pound haddock, remove the skin and bones and cut into large pieces. Place the fish in cold water. Fry a large slice of fat pork in an agate kettle, cooking it until the fat is fried out. Peel and slice two medium sized onions into the fat. Dredge with flour and then add a layer of the drained potatoes. Dredge again with flour and put in a layer of fish and thus continue with alternate layers until the material is used. Pour on boiling water and cover. Let this boil until the potatoes are soft. Then add two cupfuls of milk. If the milk is not rich add a piece of butter the size of an egg, a dash of pepper and a pinch of salt. Let this just come to boil. Split and place in a tureen six or eight water crackers. Pour chowder on these. Serve at once.

NUTRITIOUS LENTIL DISHES.
LENTILS may be served in many palatable forms. Dried or canned lentils are suitable for the following dishes; if dried lentils are used they should be soaked in clear, cold water overnight and in the morning drained and rinsed:

Boiled Lentils.—After the lentils have been soaked all night and then washed place them in a saucepan and cover with soft water. Bring them quickly to the boiling point and let them cook gently for about an hour. Then drain and cover with fresh water. Cook them this time until tender. Drain them and toss them in butter or a little cream, adding a seasoning of salt, pepper and a tiny onion. Serve them very hot and garnished with parsley. The onion may be fried in butter, the butter thickened to a very thin paste with flour and given a tang with a few drops of vinegar and thus forming a delicate sauce over the lentils. A little stock may be added if one desires a gravy.

Carefully Baked.
Lentil Loaf.—Take three cupfuls of stewed lentils to two cupfuls of cold boiled potatoes and a cupful of bread-crumbs. Add to these a few celery leaves and run the whole through a vegetable or meat chopper. Season with salt, pepper and butter, shape into

a loaf and bake in a buttered pan until it is well browned. Serve on a hand some platter on a bed of heart of lettuce leaves and with tomato sauce.

Succulent Vianda.
Lentil Salad.—Take cold boiled lentils, drain them carefully and place on the ice to become very cold. Add one-eighth of their weight in tiny cooked onions and an equal amount of celery. Heap the salad in a mound on a platter, garnish with slices of beets cut in fancy shapes and cover with a boiled salad dressing.

Creamed Lentils.—Take a pint of lentils, boil, drain and add a cupful of cream sauce. To make the sauce take a tablespoonful of butter and put it into a saucepan. Melt it and add a teaspoonful of onion juice and a tablespoonful of flour. Stir these together and add very slowly a cup of cold milk, stirring the sauce until it is creamy and smooth. Then mix in a teaspoonful of salt and a dash of pepper.

FISH CANAPES.
THESE relishes give flavor to the otherwise plain Lenten meal. Canapes may be made by cutting slices of stale bread about a half inch thick and in any shape liked. Then they are toasted or sauted until a golden brown. Spread with some savory mixture, such as cheese, fish or meat, and tastefully garnished they add to the attractiveness of the table. The slices of bread may be sauted in fat, butter or olive oil, as you prefer. If you have a fancy cutter to shape them with it is more convenient than using a knife.

Made With Shell Fish.
Crab Canapes.—For these fresh or canned crab meat may be used. For the foundation take a half dozen oval shaped pieces of toast.

For the sauce about a dozen hard shelled crabs are needed. Take the meat from the claws and divide the claws lengthwise. Wipe off the shells and put them in the oven to dry. Take out, put into a mortar and pour in four tablespoonfuls of olive oil and pound fine. Then place in a saucepan on the fire and let cook slowly for about ten minutes. Take off and press out the oil by squeezing the mixture in a clean cloth. Now take this oil and two tablespoonfuls of tarragon vinegar and mix this with the crab meat previously prepared. Cover the six pieces of toast with the sauce and garnish with the claws and add pieces of pickle, cut in fancy shapes or chopped fine: capers, watercress or horseradish sauce.

A Russian Relish.
Caviar Canapes.—Cut the sandwich bread a third of an inch thick and about two inches square. Toast golden color. Spread each piece with a teaspoonful of Russian caviar. Chop a cold hard boiled egg very fine. Mix with a teaspoonful each of minced parsley and onion. Divide this among the pieces of caviar covered toast. Serve the canapes on a dish on a folded napkin and decorate with quartered lemon and parsley.

Sardine Canapes.—Sardines put up in oil are required in this case. Take the skin and bone from one-half dozen sardines and pound them in a mortar until smooth. Then mix in one ounce of butter, one ounce of grated cheese and season with salt and pepper. Make some toast of bread, cut in rounds and butter them. Then pile the sardine paste on each piece of toast, sprinkle with grated cheese and put in the oven to get thoroughly hot. Serve at once.

A Delicious Salad.
Grapefruit Salad.—Take two cupfuls of grapefruit, one cupful of quartered oranges, one cupful of almonds, one-quarter cupful of French salad dressing and one-half cupful of whipped cream. Cut the grapefruit in halves, save the skins to use as cups in serving. Line the skins with lettuce or parsley, allowing the greens to drop over the cups. Blanch and split the almonds. Cut the oranges and grapefruit in small pieces. Mix all together, marinate with French dressing, fill cups and place a spoonful of whipped cream on top of each.

Grapefruit Cocktail.—Take a chilled grapefruit and cut it in halves. With a sharp knife take out the seeds and cut out each section of fruit. Serve the pulp with the juice in dainty glasses. Two teaspoonfuls of sugar and one tablespoonful of sherry may be added to each glass.

Another way is to take grapefruit juice, lemon and orange in equal proportions. It is then sweetened to taste, flavored with maraschino and diluted just before serving with water and served in glasses with some of the grapefruit pulp and a maraschino cherry.

Refreshing Dishes.
Pineapple Cocktail.—Cut a pineapple into quarters, remove a small portion of the core and grate on a coarse grater. Serve in cocktail glasses, with small pieces of ice.

Pineapple Pudding.—Take a cupful of sugar, a half cupful of butter, a cupful of cream, four eggs and a grated pineapple. Beat butter and sugar to a cream, add to this the beaten yolks of the eggs. Stir in the grated pineapple and the cream, then the whipped whites of eggs. Line a baking dish with a layer of puff paste, pour in the pineapple and bake with an under crust.

Cures Stubborn, Itchy Skin Troubles.
"I could scratch myself to pieces" is often heard from Eczema, Tetter, Itch, and similar Skin Eruptions. Don't Scratch—Stop the Itching at once with Dr. Hobson's Eczema Ointment. Its first application starts healing; the Red, Rough, Scaly, Itching Skin soothed by the Healing and Cooling Medicines. Mrs. C. A. Einfeldt, Rock Island, Ill., after using Dr. Hobson's Eczema Ointment, writes: "This is the first time in nine years I have been free from the dreadful ailment." Guaranteed, 50 cts. at your Druggist.

At The Churches

Arieta Baptist Church
Bible School next Sunday morning at 9:45. Preaching at 11 a. m. and 7:30 p. m. B. Y. P. U. meeting at 6:15 p. m. Prayer Meeting Thursday evening at 7:45. Everybody welcome to any and all of these services.

Millard Avenue Presbyterian Church
Sunday Services 10:00 a. m. Sabbath School 11:00 a. m. morning worship. 6:45 p. m. Y. P. S. C. E. 7:30 Evening worship. Thursday, 7:30 midweek service, 8:00 p. m. choir practice.
Rev. Wm. H. Amos, Pastor.

St. Peter's Catholic Church
Sundays: Low Mass at 8 a. m. High Mass at 10:30 a. m. Sunday School at 8:30 a. m. Week days: Mass at 8 a. m. Choir rehearsal, Sunday 12 M.

Seventh Day Adventist Church
Saturday Sabbath school, 10 a. m. Saturday preaching, 11 a. m. Wednesday prayer meeting, 7:30 p. m. Sunday preaching, 7:45 p. m.

Lents Friend's Church
Bible school, 9:45; Meeting for worship at 11 o'clock; C. E. Service 6:30 P. M. Preaching 7:30. Prayer meeting Thursday eve at 7:45. John Riley, Pastor.

Lents Baptist Church
Lord's Day, June 14. Bible School, 9:45 A. M. Morning worship, 11 A. M. Theme: "Saving One's Life, or Saving One's Soul." B. Y. P. U., 7 P. M. Evening worship, 8 P. M. Theme: "The Broad Way and the Narrow Way." The ordinance of baptism administered at evening service. J. M. Nelson, pastor

German Evangelical Reformed Church
S. School 10 A. M. German School Saturday 10 A. M. Y. P. S. Wednesday 8 P. M. Sunday worship 11 A. M. Pentecostal services 11 A. M. Confirmation. The following class will be admitted into the congregation: Lena Ertler, Josephine Ertler, Franz Ertler, Adelina Schultz. Celebration of the Holy Communion. Offering for benefit of the church erection fund. Germans are invited to attend and bring friends.
Th. Schildknecht, Pastor

Kern Park Christian Church.
Morning Sermon subject: "With What Intent." Evening subject: "The Issues Hinging on To-morrow's Public School Election." R. T. Maxey, minister.

Lents M. E. Church
Preaching 11 A. M. and reception of members. Children services at Bennett chapel 8 P. M. Epworth League 7 P. M. Sunday school and Bible class 9:45 A. M. Preaching services in the evening 8 P. M. Strangers will have a cordial welcome. W. Boyd Moor, Pastor.

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Serious sickness starts in disorders of the stomach, liver and kidneys. The best corrective and preventive is Dr. King's New Life Pills. They Purify the Blood—Prevent Constipation, keep Liver, Kidneys and Bowels in healthy condition. Give you better health by ridding the system of fermenting and gassy foods. Effective and mild. 25 cts. at your Druggist.
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We will give One Hundred Dollars for any case of Deafness (caused by Catarrh) that cannot be cured by Hall's Catarrh Cure. Send for circulars, free.
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Take Hall's Family Pills for constipation.

Announcement

We beg to announce that beginning with Saturday, May the 9th 1914, we will be located in our new banking rooms on corner of Johnson and Main streets and shall be pleased to see our many customers in the new location. With ample banking rooms and splendid facilities we hope to be able to enjoy the good patronage which we have had in the past, and cordially invite all our friends and patrons to drop in and inspect our new home.

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