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Dalles-Columbia Line

State of Washington. For The Dalles daily ex. Monday 11 a.m. Leave Dalles daily ex. Monday 12 M. Steamers J. C. Ford, Island Empire and Twin Cities for Upper Columbia and Snake river points. Taylor St. Dock. Tel. Main 613. Willamette and Columbia River Trading Co., Portland.

BLACK LEG
Losses Surely Prevented by Cutter's Blacking Pills. Low-price, fast-acting, guaranteed. Western stockmen because they practice these pills' greatest merit. Write for booklet and testimonials. 10-cent packs, Blacking Pills \$1.50; 50-cent packs, Blacking Pills 4.50. The only insecticide, but Cutter's best. The superiority of Cutter's products is due to over 25 years of scientific research and practical experience. Insist on Cutter's. If unsatisfactory, return direct. **THE CUTTER LABORATORY**, Berkeley, California.

JACKS, JENNETTS & HORSES FOR SALE. Sixty head of the finest bred Mares and Colts, including 3 to 5 year old Geldings, bred for Saddle and Racing. Will consider trade in cheap land. Forty head of extra large Jennetts with an elegant Jack for head breeder.

A Bargain for a Short Time. Cause for selling is the herd law in Morrow county, and the transforming of my 3000 acre stock farm into a wheat field. I must close out this stock. Will consider trade. What have you got?
R. F. SWAGGART, Prop.
Lexington, Oregon.

FACE COVERED WITH PIMPLES ALL HER LIFE. Nov. 23, 1914: "All my life my face was covered completely with a mass of pimples, blackheads and blotches. I spent a lot of money on numerous remedies and treatments without success and no relief at all. I tried so many things that I was afraid my case could not be cured. Resinol ointment and resinol soap seemed to do me good right from the first. I used two jars of resinol ointment and some resinol soap, the total cost being only \$2.00, and this completely cured my case. My skin is without a blemish, and I am the possessor of a beautiful complexion." (Signed) Mabel Ayres, Stone Mountain, Va. Every druggist sells resinol soap and resinol ointment.—Adv.

Forget That? Health students who advise people to avoid crowds do not show much regard for the uplift as conducted from a speaker's platform.

Howard E. Burton—Assessor and Chemist, Lowellville, Colorado. Specializes in Gold, Silver, Lead, Bi. Gold, Silver, etc. Gold, etc. Zinc and Copper. E. L. Mailing catalogue. Full price list sent on application. Control and Sample work on limited. **Interference: Outstate National Bank.**

Useless Hope. "Well, did you get quantum sufficit at the Smith's luncheon?" "Certainly not. This town is local option."

HOW WOMEN AVOID OPERATIONS. By Taking Lydia E. Pinkham's Vegetable Compound. Cleveland, Ohio—"My left side pained me so for several years that I expected to have to undergo an operation, but the first bottle I took of Lydia E. Pinkham's Vegetable Compound relieved me of the pains in my side and I continued its use until I became regular and free from pains. I had asked several doctors if there was anything I could take to help me and they said there was nothing that they knew of. I am thankful for such a good medicine and will always give it the highest praise."—Mrs. C. H. GRIFFITH, 1658 Constant St., Cleveland, Ohio.

However, Pa.—"I suffered from female trouble and the pains were so bad at times that I could not sit down. The doctor advised a severe operation but my husband got me Lydia E. Pinkham's Vegetable Compound and I experienced great relief in a short time. Now I feel like a new person and can do a hard day's work and not mind it. What joy and happiness it is to be well once more. I am always ready and willing to speak a good word for the Compound."—Mrs. ADA WILT, 303 Walnut St., Hanover, Pa.

If there are any complications you do not understand write to Lydia E. Pinkham Medicine Co. (Confidential) Lynn, Mass. Your letter will be opened, read and answered by a woman and held in strict confidence.

P. N. O. No. 25, 1915

WHEN writing to advertisers, please mention this paper.

BEGINNERS WITH BEES

Healthful, Interesting and Profitable Occupation.

Selection of Site for Apiary of Much Importance—Experiments Have Proved That Low Stand is Always Preferable.

Beekeeping may be conducted profitably when managed carefully by putting into practice what has been found out by experts in the management and use of modern appliances. Emphasis, however, should be placed upon the importance of beginning in a small way and developing as one's interest increases. The equipment necessary, while simple, is peculiarly adapted to the business. Use nothing but a modern hive; one that you may open from time to time, permitting a study of the condition of the bees. The selection of the site for the apiary is of importance. The apiary may be placed in the dooryard, in the orchard, in the meadow, at the edge

of woodland, or on a hillside. If the hillside be chosen and the hill be of considerable height, it is well to have the apiary located about half way up. Bees may be successfully kept in houses having entrances through the sides of the building. Bees may also be kept upon roofs of high buildings. Several experiments with hive stands at varying heights have proved that a low stand is preferable. If the hives are eight, ten or twelve inches above the ground the heavily laden bees returning from the field will often drop to the ground before reaching the entrance, losing considerable time, if they gain the entrance at all. If hives are on rather high stands it is well to have a sloping entrance reaching nearly to the ground. The hives may be arranged separately or in pairs. We are using a low stand containing two hives with about eight or ten inches between. Many of the better beekeepers are keeping bees after this method and several have the stands single with from five to ten feet between.

The hives should all face in the same direction, and between the rows there should be sufficient room for the bees to rise up out of the way of the operator.

The hive should be placed on a stand nearly level from side to side, with a very slight tilt forward to allow water to run out in case of a beating rain

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GAS COOKING WITHOUT OVEN

Potatoes, Apples or Spaghetti May Be Cooked Excellently on Top of the Stove.

An expert in using gas for cooking, and who is an economist as well, gives these instructions:

Put an iron plate over one of the burners, lay a couple of potatoes on it, cover it with an inverted deep pan that fitted the plate, and light the gas. The potatoes will be done in at least two-thirds of the usual time. Take a little pan of apples, put in with them a little water and sugar and place them to bake in the same way as the potatoes. Those apples will come out as even and nice a brown as you would want to see.

Then cook a dish of spaghetti. Prepare the spaghetti by putting the dish on the hot plate, cover it with another pan. When the spaghetti is baked, cover the dish and just slip it down underneath the gas flame for a few minutes. It will be something to be proud of when it comes out—a fine rich brown—and you know it would taste right just by looking at it.

SERVICE FOR AFTERNOON TEA

Having Cup on Matching Plate, with Saucer, is Excellent Method, for Obvious Reasons.

An easy way of serving a cup of tea is to place the cup on a matching plate, and to put a folded tea napkin, a spoon and a fork on the plate. Then pass whatever sandwiches or cakes you may desire to serve with the tea. They can be accommodated on the plate, and daintily and easily eaten.

If elaborate cakes or sandwiches are served with tea and no plate is provided it is difficult to manage them balanced on the saucer of the cup. If a separate plate is held under the cup and saucer, it is practically useless, for the saucer so nearly fills it that the margin at the edge is not wide enough to accommodate the cakes.

Of course when a simple wafer or easily eaten sandwich is to be passed with the tea the saucer of the teacup is sufficiently commodious to accommodate it.

Lemon Buns.

One-fourth cupful of sugar, one tablespoonful butter, one cupful of milk, one-half cupful currants, one-eighth cupful lukewarm water, three cupfuls flour, one egg, one-half yeast cake, one-fourth teaspoonful salt, one-half lemon, one-fourth teaspoonful nutmeg. Cream the butter and sugar, then add egg well beaten. Mix thoroughly, add one cupful flour, then the milk, lukewarm, then the rest of the flour. Lastly add the yeast dissolved in warm water. Beat for 15 minutes, cover closely and let rise. When risen stir in currants, which must be well floured, then add the nutmeg and grated rind and juice of lemon. Place on your pastry board, roll out half an inch thick and cut out with medium-sized biscuit cutter. Place one-half the buns in greased pans, leaving plenty of space. Then place other half on those already in the pan. Let rise very light, bake in quick oven. When done brush with white of egg and sprinkle with powdered sugar.

Choice of Vegetables.

Selection of the vegetables for dinner has much to do with the success of a meal. Those which resemble each other should be avoided, as squash, sweet potatoes and parsnips, and with these pumpkin pie should be omitted; also, more than one vegetable requiring the same kind of dressing, as creamed cabbage and creamed carrots, or a vinegar dressing as cabbages, beets and spinach. Variety in flavors, rather than those that bear a near relation to each other, gives the most satisfactory results.

Virginia Waffles.

Cook a cupful of cornmeal in a cupful and a half of boiling water for 15 minutes. Add a cupful and a half of milk, a cupful of flour, two teaspoonfuls of baking powder, teaspoonful of salt, two eggs beaten separately and a tablespoonful of melted butter, also two tablespoonfuls of sugar, and beat well. Bake on hot waffle irons. Cornmeal griddle cakes are made in the same way though the batter should be somewhat thinner.

Cream Toast.

Toast a sufficient number of slices of bread crisp and brown. Make a sauce of one pint of milk which has been brought to the boiling point and thickened with a tablespoonful of four rubbed smooth in a little cold milk. Season well with salt, and add a large tablespoonful of butter. Cook till creamy. Then dip each slice of toast in the sauce, and lay in a deep dish; pour the sauce over the slices when the dish is full, and serve hot.

Chicken Pie.

Cook two fat chickens until tender in water slightly salted. When done place pieces evenly in pie pan, make a gravy (not too thick) and pour over chicken to cover. Have ready sufficient mashed potatoes, nicely seasoned with cream, butter and salt; spread evenly over top of pie, put into oven with a hot fire, bake about twenty minutes; serve.

Eggless Loaf Cake.

One cupful sugar, scant one-half cup shortening, one cupful milk, two teaspoonfuls baking powder, two and one-half cupfuls flour; one-half teaspoonful nutmeg, one teaspoonful lemon extract, one cupful raisins. Bake in medium oven.

SOME KITCHEN HINTS

DISPOSITION OF INGREDIENTS IN THE PANTRY.

Flour Must Be Sifted Several Times to Secure the Best Results—Use of Bread Crumbs—Tin Cake Boxes.

Flour.—Flour should always be sifted several times, as this adds to the lightness of bread or cake. When sour milk is to be employed with the flour, cream of tartar or baking powder is omitted and only soda used. Tea biscuits, made with soda and sour milk, are delicious southern delicacies. A quarter of a teaspoonful of soda is sufficient for a quart of flour.

Bread Crumbs.—Crumbs that are to be kept for any time should be put in glass jars. Jars with the tight screw tops used for preserves are excellent for the purpose. The crumbs will keep better if the bread is first dried in the stove, then grated and bottled when entirely cold. All scalloped dishes include crumbs in the mixture and a dry dust of them on top. With the addition of the crumbs, and proper seasoning, all fragments of fresh meat, fish and poultry may be used up.

Salt and Pepper.—Table salt should be fine—in fact, almost as smooth as powder. Black pepper has more taste and pungency if ground freshly in a little pepper mill at the time of using.

Heating the Bread Knife.—When you are cutting new bread for the table did you ever try putting the knife in hot water? Try it some time and see if you don't find it cuts much easier.

Tin Bread and Cake Boxes.—Always keep cake and bread in tin boxes, as wooden boxes, unless well seasoned, are apt to give them a disagreeable taste, and wrapping them in brown paper should be avoided for the same reason.

Pork Chops and Spaghetti.

Fry pork chops brown with three sliced onions and a tiny clove of garlic, peeled and sliced. Then pour a can of tomatoes over the meat; season well with pepper and salt and a little paprika, and add a chopped green pepper. Cook slowly for an hour. Meanwhile boil a package of spaghetti in plenty of salted water, leaving it whole if possible. Cook till tender, then drain and rinse with cold water, and again with boiling water. Place the pork chops on a large platter and strain the gravy, which should have cooked till rather thick, over them, and border with spaghetti. Over the latter sprinkle grated cheese rather thickly and pass a dish of the same for those who like a more decided cheese flavor. Mushrooms, either the fresh or dried, may be cooked with the spaghetti and it will improve the dish greatly.

French Toast With Marmalade.

A fancy toast reminds one of what is sometimes called "French toast." Plain white bread is cut in rather generous slices, brushed lightly with a mixture of egg and milk, not enough being used to moisten more than the actual surface of the bread. The direct heat of toasting quickly dries this, and when the bread so treated is carefully browned it is difficult to guess wherein lies the secret of this particular brand of toast. With a spoonful of jam or marmalade this makes an ideal novelty for the afternoon tea table.

Smothered Mutton.

Cut in small pieces as much raw, lean mutton as desired. Slice seven small potatoes thin, peel four large onions. In a baking dish put a layer of mutton, sprinkle with onion, salt, pepper and dots of butter. (Butter may be omitted.) Cut bread in dice, dry in oven and use for next layer, or use only potatoes. Fill the dish with layers, making the top one of bread. It is nice to use bread only for the top. Onion extract may be substituted for the vegetable. Turn over all one and one-half cupfuls of hot water. Bake slowly.

Strawberry Mousse.


Pick and wash two quarts of strawberries or use the preserved fruit. Put through a sieve with a potato masher. Dissolve one-half box gelatin in a cupful cold water. Strain through a cheesecloth and add two cupfuls of sugar. Stir well over strawberry mixture. Whip a pint of cream until stiff. Add juice of one-fourth lemon, mix with strawberries. Put in a form and stand on ice for two hours. Turn out on platter and serve with whipped cream and powdered sugar.

Mountain Muffins.

Scald a cupful of corn meal with one and one-quarter cupfuls of hot milk and let it stand for five minutes. Then add a cupful of boiled rice and one cupful of flour, into which you have stirred two teaspoonfuls of baking powder, a teaspoonful of salt and one-quarter cupful of sugar. Stir in the yolks of two eggs beaten well, a tablespoonful of melted butter, and lastly the whipped whites of the eggs. Bake 25 minutes in hot greased gem pans.

Creamed Fish.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.



This Baking Powder Keeps Its Strength

The large can of K C lasts longer than 25 cents worth of other baking powders but no matter how long it takes the user to get to the bottom the last spoonful is guaranteed to give perfect satisfaction. K C raises the nicest, lightest biscuits, cakes and pastry you ever ate, and it is guaranteed pure and wholesome.

For goodness sake, use K C.

The Youth of Athens.

When Athens gave every fourth block to her children and youth for the gymnasium and the playground, she built bodies of silk and steel, and great men walked up and down her streets in regiments, and her health bloomed in the orations of Demosthenes, and the essays of Plato and the marbles of Phidias. Just as soon as the race and the body began to deteriorate, Athens went to pieces. This has been the story, also, of Ephesus, and Corinth, and Venice.—Newell Dwight Hillis.

Dr. Pierce's Pleasant Pellets cure constipation. Constipation is the cause of many diseases. Cure the cause and you cure the disease. Easy to take.

Vegetable Leather.

The Japanese grow a plant which furnishes a sort of vegetable leather. It is a pretty shrub called the "mitsumata," and its inner bark, after going through certain processes, is converted into a substance as tough as French kid, so translucent that one can almost see through it, and as pliable and soft as calfskin.

Shake Into Your Shoes.

Allen's Foot-Paste, a powder for the feet. It cures painful, swollen, smarting, sweating feet. Makes new shoes easy. Sold by all Druggists and Shoe Stores. Don't accept any substitute. Sample FREE. Address: A. S. Olmsted, Le Roy, N. Y.

Coaling Barge Mixes Fuel.

Economy of fuel consumption in steamships often requires the mixing of two or more kinds of coal and an Englishman has invented a coaling barge that mixes coal as it delivers it into a bunker.

Better to Have Tried. "Failure after long perseverance is much grander than never to have a striving good enough to be called a failure."—George Eliot.

Uncle Eben. "De man dat gives advice," said Uncle Eben, "is generally tryin' to show off how much he knows instead of bein' any real help."

Habit is Internal Principle.

Habit is an internal principle, which leads us to do easily, naturally, and with growing certainty, what we do often.—Webster

The Secret of Health is Elimination of Waste

Every business man knows how difficult it is to keep the pigeon holes and drawers of his desk free from the accumulation of useless papers. Every housewife knows how difficult it is to keep her home free from the accumulation of all manner of useless things. So it is with the body. It is difficult to keep it free from the accumulation of waste matter. Unless the waste is promptly eliminated the machinery of the body soon becomes clogged. This is the beginning of most human ills.

DR. PIERCE'S GOLDEN MEDICAL DISCOVERY

(In Tablet or Liquid Form)
Assists the stomach in the proper digestion of food, which is turned into health-sustaining blood and all poisonous waste matter is speedily disposed of through Nature's channels. It makes men and women clear-headed and able-bodied—restores to them the health and strength of youth. Now is the time for your rejuvenation. Send 50 cents for a trial box of this medicine.

Send 31 one-cent stamps for Dr. Pierce's Common Sense Medical Advice—1008 pages—worth \$2. Always handy in case of family illness.
Address: Dr. J. C. Pierce, Littlefield, N. Y.

Gets Right Twist

On Rheumatism

Makes Short Work of Cleaning Out Your Entire System—Aches and Pains Go Fast.



In S. S. S. You Get a Twist on Rheumatism that Settles It.

Many a rheumatic sufferer has been to the drug store for a bottle of S. S. S. and been handed something claimed to be "Just as good." Truly, to ask for bread and be given a stone is still in practice. If you are troubled with rheumatism in any form be sure to use S. S. S. and note its wonderful influence.

S. S. S. has the peculiar action of soaking through the intestines directly into the blood. In five minutes its influence is at work in every artery, vein and tiny capillary. Every membrane, every organ of the body, every uncultured becomes in effect a filter to strain the blood of impurities. The stimulating properties of S. S. S. compel the skin, liver, bowels, kidneys, bladder to all work to the end of casting out every irritating, every pain-inflicting atom of poison; it dislodges by irrigation all accumulations in the joints, causes acid accretions to dissolve, renders

them neutral and scatters those peculiar formations in the nerve centers that cause such mystifying and often baffling rheumatic pains. And best of all this remarkable remedy is welcome to the weakest stomach. If you have drugged yourself until your stomach is nearly paralyzed, you will be astonished to find that S. S. S. gives no sensation but goes right to work. This is because it is a pure vegetable infusion, taken naturally into your blood just as pure air is inhaled naturally into your lungs.

Get a bottle of S. S. S. today, and ask for S. S. S. You may depend upon it that the store that sells you what you ask for is a good place to trade. Write to the **SWIFT Specific Co.**, 294 Swift Bldg., Atlanta, Ga., for their Book on Rheumatism.