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IT IS suggested that the contractors who are laying Warrenite on the Base Line are stretching their material about a fifteenth, thereby cutting down the thickness by that much. As the surfacing is only three inches reducing that a fifth of an inch may be a matter of consequence.

And there are other interesting developments from time to time. It was rumored last week that the surfacing had already required repairing along the Sandy Road. That seems hardly probable, yet we are informed that there are several "spots" that are going to require touching up pretty soon.

Foster road is looking fine. It is hard as steel and every man that goes over it is delighted with it. The crossing at Lents Junction required altering this week and the concrete between the ties had to be cut out. It was hard as flint at 40 days old. Even the tools used in cutting it were badly turned. The only worry ahead on it is that it may crack some, but there is little occasion to anticipate that. The joints are short and there will be little if any cracking.

The Portland "Ad" Club has put up \$250 for prizes to be awarded participants in a poetic contest with the logan berry for the theme. Of course the poems must be arranged for music as it is the aim to sing the logan berry into fame. There ought to be poets enough in Oregon to make the undertaking interesting. Oct. 31 is the date set for final acceptance. Send your poems to Geo. E. Waggoner, 805 Yeon Bldg.

"The Business Side of Farming" in Bulletin 196 from the Oregon Agricultural College covering land titles, transfers, mortgages, leases, abstracts, recording, administration, tax sales, and other less common legal proceedings. It is for the asking and is well worth it.

Flour has taken a tumble of 20 percent—that might mean two more slices of bread on the loaves now served, which are about the size of one of grandma's biscuits.

NOTES OF THE W. C. T. U.

The annual calendar for the work of the year has been prepared by Mt. Scott Union and will be placed in the hands of members next Tuesday at the regular meeting, at the home of Mrs. Rodin. This meeting is the first one upon the calendar. The meeting places have all been selected because of their central location. The calendar shows the thoughtful work of Mrs. Additon.

The Connecticut man who stole eight hundred dollars from the employer who trusted him was arrested the other day at Oregon City. He says he took several drinks before he secured the money and then took several more before he ran away with it. That a prohibition state should become the place from which sprang the desire to earn money to replace the stolen funds speaks well for Oregon. "Drink did it" for the insignificant sum of \$800. Did the man sell his honor for \$800? No, he sold his honor for the price of the drink and he was not drunk when he took the first glass. The man who is on the safe side of the drink question is the one who stops before he begins. It was the drink, not the money, that was the temptation.

A funny Christmas man by the name of Flynn has been holding what he calls a Good Health Chautauqua in Portland. The other night he made the statement that there was more danger in a cup of strong coffee than there was in a glass of beer. Four people applauded. Then he spoke of the danger of the liquor habit and there was a storm of applause. Then, just to be fair to everybody, he gave his opinion of women who ran around wearing a white ribbon but are themselves slaves to the coffee habit

whereupon every white ribboner in the audience applauded.

Mrs. Sommerfeldt, president of Mt. Scott Union, went to the state convention Tuesday.

The Oregon state W. C. T. U. convention in session this week at Newberg. An unusually full attendance is reported. The delegates are full of enthusiasm and the addresses have been well received.

The Mt. Scott delegates to the state convention are Mrs. Sommerfeldt, Mrs. Fankhauser and Mrs. Richardson.

CHERRYVILLE

Jack Frost made his appearance this week.

Archie Averill secured the contract for erecting the new bungalow for J. T. Freil on the site of the old hotel building recently destroyed by fire. He now has a force of men at work in hopes of finishing it before bad weather sets in. It will only be a matter of time until a string of bungalows will be built along this main auto road from Portland for summer homes.

Myron T. Herrick, a big Republican politician from Ohio, who came to Oregon a short time ago hollering for Rural Credits, or cheap money for farmers, which was nothing but pure "bunk" on his part, has now seen a great light, being doubtless told by Big Business to cut it out even though he did not mean it. He now says farmers can get money through the banks just as well. A nice arrangement this by which the banks get big interest and a nice commission for handling government money and farmers who have property are putting their heads in the lion's mouth to help people on the ragged edge who may go broke any time. The cotton growers in the South are now getting money from the government for 8 percent, something better than they ever had, but the banks get 3 percent for handling this money—the people's own money. Pray tell me why the government can't loan this money direct to the farmers for 3 percent and cut out the bankers. Plenty of good reliable people would like to handle this money for 1 percent. The banker and the manufacturer have always been the pets and favorites of nearly every administration except Old Andrew Jackson, who went after the banks from "Hell to Breakfast" as Billy Sunday says.

Richard TenEyck and family near Marmot have a patch of Magoon strawberries that are now producing abundantly the second crop. Some days they pick 2 or 3 gallons of large luscious berries.

The Oregonian can't kick Lafferty often enough nor hard enough because he has exposed some of the dirty deals of the greedy rich. In a late issue it makes a terrible case against him because he complimented a lady on her personal appearance. Several men were guilty of the same offense here when Miss Webber returned from Eastern Oregon as her health was so much better that they all complimented her appearance and she wasn't mad a little bit.

W. McKenzie of Bull Run has sold his farm near that place and moved to Bridgeport, Conn., where he expects to secure a job in some of the gun and munition of war works now in full blast there. Mr. McKenzie formerly worked for the Savage Arms Works at Ulica, N. Y., and understands the game. Bridgeport has grown from a city of 107,000 to a city of 125,000 in six months and every train brings new inhabitants. Skilled mechanics, or those who know how to make things that kill, can get \$4.00 a day, but that is not so much when rents are high in a city where every room and every building is jammed full of people and more coming. Besides the cost of living is frightfully high, including fuel for a long, cold winter. Bridgeport is a Fool's Paradise that people will do well to keep away from. The greedy capitalists who started this boom and are now making shells at a cost of \$2.00 each which they are selling to the allies at \$16.00 will soon cut the wages down to \$2 or \$3 a week and employ largely women and children just as they are doing in England, where women work for \$1.68 a week in these shell factories.

Names for Preserved Foods

Now that the housewife is labeling preserves and jams, it may be of interest to her to know what is the basis for the distinction to be made in the use of the terms preserve, conserve, marmalade, jam, butter and relish.

Preserves include the fancy grade of fruits preserved in a heavy syrup and with little cooking of the fruit, so that the natural form, flavor and color are

Health In The Suburbs

BY LORA C. LITTLE

About once a year I make a food discovery. That is to say, I learn of a new dish, or sample a food that is new to me, and then marvel that I should have lived so many years and missed something that is simple, delicious and wholesome. A really worth while discovery in this line must be all three.

Some two years ago I was a chance guest at the table of friends, and found garlic on the table. I had always had a prejudice against garlic, but was urged to try it, and as I am willing to try most anything once, I did so. The result was to learn that gastronomically speaking I had missed half my life. After that I ate garlic, studied garlic and recommended garlic. I learned that it is not only a fine and tasty relish, but that it also has decided medicinal value. It has a beneficial action on the kidneys and bladder, is valuable in tuberculosis, and if eaten freely will go far to offset the harm done the healthy by the too free use of bread.

Just peel the "cloves" and eat four to six of them with your other food, much as you would eat radishes or raw onions.

Discovery number two was that parsnips (a vegetable I never liked) made a decidedly appetizing dish, when boiled, mashed, seasoned with cream and butter, and set in the oven until browned over.

Probably a poor cook could spoil them, even as such a cook can spoil mashed potatoes. But did it not surprise you to hear Mrs. Rorer deride mashed potatoes? It showed that even that superlative cook has something to learn. For where is there a finer dish than mashed potatoes, when mashed finely (this is important), salted just enough, beaten up with just enough cream, and served immediately, with a lump of butter on the top of the dish? But lumpy mashed potatoes, or dry mashed potatoes, or mashed potatoes seasoned with skim milk, or mashed potatoes not properly beaten, or served cold, or after standing awhile on the stove—that is a different thing. And since some one or all these defects are almost inevitable in the dish as served in hotels and restaurants, why, mashed potatoes are a strong argument for home cookery, and home eating, and home.

My latest discovery is French bread. Being utterly sick and tired of the breads put out by bakeries, with their

retained, in so far as is possible. Conserves are preserves consisting of a mixture of fruits.

The marmalade is much the same as a preserve, though not quite so sweet. The larger fruit is most used with the seeds removed and all or a part of the skin. The fruit is in sections.

Jams may be made from less perfect fruit than preserves, and the finished article is smooth, darker in color and thickened through longer cooking. Jams are less sweet than marmalades. Small fruit is used.

Fruit butter is more nearly like jam than either of the groups named. It is prepared from the divided or crushed fruit. It is free from seeds and skins. Little sugar is used. The product is made very smooth and thick through long cooking.

Relishes differ from pickles in that the mixture of vegetables is macerated and cooked until smooth. Catsup and chili sauce furnish too good illustrations.—Inga M. K. Allison.

To Locate Eight-Cylinder Trouble

Some have said they did not want an eight cylinder engine because it was so hard to locate the trouble.

After a person gets familiar with an eight cylinder he should have no more difficulty in locating trouble than in any other.

One way is to have a separate muffler cut out for each engine. Cut out one side. If you do not locate the set of cylinders it is in, cut out the other side, closing the first.

In this way you can locate the set. To locate the cylinder, take a screw driver or something with an all-wood handle, no rivets or metal of any kind through the center, lay the metal part across from top of plug to cylinder or some metal on engine. This cuts the plug out and if it is firing, causes it to miss which will be noticeable in the running of the motor. Repeat the operation until you find one that makes no difference in the firing of the motor, this is the one you are after. If ignition troubles it may be in the plug, valves or cable leading to the plug.

If you have not two cut outs for the engine, cut off the electric supply to plugs on one engine or disconnect terminals at plugs, run on one side, if it don't miss reverse the operation and run on the other set with muffler always open. You can locate the set in this way and proceed as before.—R. A. Bradley.

Engine Trouble

If your engine has been in use very shortly previous to the time you ex-

sweetened and shortened quality—a product that is neither bread or cake, but evidently must be demanded or the bakers would not spoil so much good flour and waste so much sugar and shortening—French bread came to me the other day as a revelation. There is a little French bread bakery over on the West side, a little way out Sixth Street. Once sample their product and if you have teeth and a particle of normal taste left, you will want no other bakery bread.

Next to this bread, is the product of a little home bakery on Hawthorne avenue, which is sure-enough bread and not a poor quality of cake.

A few things food manufacturers should be taught, and there is but one way to teach them: File your complaint every time you are forced to buy an unsatisfactory article, and when some enterprising individual begins to put out something minus the objectionable feature, patronize him. All the rest will follow as fast as they see the new demand.

Take cheese. All the Oregon cheese is brilliantly dyed. Butter is bad enough, but cheese is a brighter yellow than most butter, and if uncolored would be much paler. Do you not remember the home-made cheese of long ago? It was a delicate creamy color, just a shade darker than rich new milk. The orange-colored stuff we have to eat for cheese is a disgrace. It looks unwholesome and cannot be as good a food as would cheese of natural color.

Another thing about cheese: every retailer who sells enough to be able to do so should have a mild and a strong cheese to suit the different tastes of customers. Most of the cheese sold here is too old and too strong for persons who are accustomed to eat food without a bite in it. A few years ago, a cheese was made by one of the local dairy companies from their surplus milk, and marketed about two weeks after made, that was simply delicious. On inquiry, I was told its soft, melting quality was due to its having been cooked less than other cheese—either to a lower temperature in the making, or else the same temperature for a shorter time. This taken together with its mildness made it an ideal cheese for persons not addicted to highly seasoned dishes.

Next turn engine till ignitor trips and try wire on insulated electrode. If a spark is produced here, the points are short circuited inside, probably by water or carbon. If no spark, the points are not short circuited. Now turn engine gain but stop just before ignition trips. Points are then in contact inside. Try wire again on the insulated electrode. If no spark is produced points are dirty.

If a spark is produced the ignitor is all right. If points are dirty or short circuited, the ignitor must be removed and cleaned. Tests are best made in order given above as it would do no good to test for dirty points if battery is worn out or if points are short circuited. With a jump spark system, the test is not so easy, but the plug can easily be removed, examined and tried while outside the cylinder. Be sure the plug is dry as a very fine film of moisture, even tho it be gasoline, covering point and porcelain will short circuit a plug. Battery is tested by short circuiting plug on outside before removing from cylinder? For this purpose use screw driver or other tool with wood on handle to prevent receiving a shock.

Commandments of Road

The National Council of Industrial Safety has presented these rules for automobilists. They should be respected by everyone who drives an automobile and everyone who bestrides a motorcycle.

- First, be considerate.
- Second, go slow; first, passing children; second, passing vehicles; third, approaching crossings; fourth, turning corners.
- Third, stop first at railroad crossings; second, behind standing street cars.
- Fourth, use chains on the slippery pavements.
- Fifth, when in doubt go slow or stop.

And the council further requests all automobilists to obey to the letter these nine commandments on the road:

- Don't run fast into or across main highways.
- Don't take blind curves too fast.
- Don't run on the wrong side of the road.

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Don't pass street cars when passengers are boarding or leaving.

Don't fail to sound your horn before passing other vehicles.

Don't forget that a car or a person may be just around the turn.

Don't forget that the other fellow may be drunk, dull or reckless.

Don't fail to look out for a pedestrian. Don't forget that children may dash in the way unexpectedly.

Don't take chances. That's the simple embracing rule.

Sweet Tooth Dainties

Date Cakes.—Date cakes are novel and good. Take one pound of dates, one-half pound of English walnuts, the same quantity of figs and the white of one egg to make these. Seed the dates and chop them fine with the figs and nuts. Mix all together with the stiffly beaten white of the egg and bake in small drop-cakes.

Peanut Crisps.—Peanut crisps are a fine substitute for the usual tea cakes. Shell a quart of peanuts and chop them fine. Add one cupful of powdered sugar, a tablespoonful of flour and the whites of two eggs. Beat up lightly and drop in spoonfuls on a buttered pan and brown in a moderate oven.

Lemon Wafers.—Lemon wafers and orange wafers are made in the same manner. Cream a cupful of butter with two cupfuls of sugar; work in two beaten eggs. Squeeze the juice from a large lemon and grate the rind. Add this to a small cupful of cold water and mix with the other ingredients. Then put in enough flour to make a dough stiff enough to roll. Roll very thin, cut in rounds or other shapes, and bake.

Honey Candy.—To make honey candy, put half a pound of honey into a saucepan, add half a pound of sugar, one tablespoonful of cream and a dessertspoonful of cold water; then mix and stir well. Allow to stand for one hour. Put over a moderate fire and cook, stirring gently until it is stiff enough to pull. Pour into buttered tins. When cool enough to handle pull and cut into small pieces.

Caramels.—This recipe is very old and very good. Mix two cupfuls of chocolate, two cupfuls of milk, two cupfuls of molasses, two cupfuls of brown sugar and two-thirds of a cupful of butter together. Boil until it hardens in water; but just before it hardens flavor it with vanilla.

To Clean White Felt Hats

White felt hats may be cleaned quite satisfactorily by the following method. Place the hat on a flat surface so the brim may be supported at all points.

Sprinkle crown and brim with course yellow corn meal and rub into the felt with a stiff bristle brush or a pad made of white crinoline.

It is better to begin at the center of the crown and work outward with a circular movement.

After the upper surface has been cleaned slip the crown of the hat through an opening cut in the lid of a box, which is a little larger than the hat.

This brings the under surface of the hat up and gives support for the brim.

Try Walsh when in need of any sort of auto repairing, or oils or gas.