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COOKING TIME-TABLE

TIME ALLOWED IS OF UTMOST IMPORTANCE.

Too Long or Too Short Application of Fire Will Spoil Any Dish—Follow These Rules and Success is Certain.

Loaf bread, 45 to 60 minutes; rolls and biscuits, 10 to 20 minutes; graham gems, 30 minutes; gingerbread, 20 to 30 minutes; sponge cake, 45 to 60 minutes; plain cake, 30 to 40 minutes; fruit cake, 2 to 3 hours; cookies, 10 to 15 minutes; bread pudding, 1 hour; rice and tapioca, 1 hour; Indian pudding, 2 to 3 hours; steamed pudding, 1 to 3 hours; steamed brown bread, 3 hours; custards, 15 to 20 minutes; pies, 30 to 45 minutes; plum pudding, 2 to 3 hours.

Time for Cooking Vegetables—Greens, dandelions, 1 1/2 hours; spinach, 20 to 30 minutes; string beans, 1 to 2 hours; green peas, 20 to 30 minutes; beets, 1 to 2 hours; turnips, 1 to 2 hours; squash, 1 hour; potatoes boiled, 20 to 30 minutes; potatoes baked, 1 hour; corn, 20 minutes; carrots, 1/2 to 1 hour; asparagus, 15 to 25 minutes; cabbage, 1 to 2 hours.

Time for Broiling—Steak, 1 inch thick, 4 to 6 minutes; steak, 1 1/2 inches thick, 8 to 15 minutes; fish, small and thin, 5 to 8 minutes; fish, thick, 15 to 25 minutes; chicken, 20 to 30 minutes.

Time for Cooking Meats—Beef, underdone, per pound, 9 to 10 minutes; beef, fillet of, 20 to 40 minutes; mutton, leg, per pound, 10 to 12 minutes; mutton, stuffed shoulder, per pound, 18 minutes; veal, loin of, plain, per pound, 15 to 18 minutes; veal, stuffed, per pound, 20 minutes; pork, spare ribs, per pound, 15 to 20 minutes; pork, loin or shoulder, per pound, 20 to 30 minutes; liver, baked or braised, 1 to 1 1/4 hours; corned beef, per pound, 25 to 30 minutes; boiled (stewed) beef, per pound, 20 to 30 minutes; ham, per pound, after water boils, 15 to 20 minutes; bacon, per pound, 15 minutes; chicken, baked, 3 to 4 pounds, 1 to 2 hours; turkey, 10 pounds, 3 hours; goose, 8 pounds, 3 hours; duck, tame, 40 to 60 minutes; duck, wild, 30 to 40 minutes; grouse, pigeons and other large birds, 30 minutes; small birds, 10 to 15 minutes; venison, per pound, 15 minutes; fish, long and thin, 6 to 9 pounds, 1 hour; fish, thick, 6 to 8 pounds, 1 1/4 to 2 hours; fish, small, 20 to 30 minutes.

FOR THE HOUSE MISTRESS

Suggestions That Will Prove of Practical Value in Conduct of Establishment.

After the rugs or carpets are cleaned and laid on the floor the colors often look dingy. A solution made of bits of soap dissolved in a gallon of warm rainwater and a tablespoonful of ammonia added, if applied a little at the time with a good scrubbing brush, will brighten the colors wonderfully. Only the top of the carpet gets wet and in 12 hours the room is ready for use.

Housekeepers who only have a weekly allowance for household expenses sometimes find it a drain on their purses to buy fruit to preserve for winter use. If they will count the cost of each can or jar of fruit preserves and jot it down in a notebook, then as each bottle is used through the winter put the price of it in money in a small box kept for the purpose, when summer time comes money for the winter's preserves will be in readiness.

A certain portion of wall space in the hallway of a house where every member of the family passed by many times a day was reserved for changes in decoration. There was first hung a map of the United States, then a poster of some new public building, an inexpensive print of some famous painting and a poster of special interest, etc. This proved to be a never-ending source of interest throughout the year.

Fruit Cake.

Take one pound of flour, one pound of brown sugar, one-half pound of citron, two pounds of raisins, one pound of currants, three-fourths pound of butter, one pound of almonds, one ounce of mace, one cup of molasses, one-half teaspoonful of soda stirred in the molasses and five eggs. Stir the sugar and butter to a cream, then add white and yolks of eggs, beaten separately. Stir in the flour gradually, then the molasses and spices, and lastly the fruit. This makes three loaves. Bake in a moderate oven.

Fancy Fried Potatoes.

Wash and pare potatoes, slice thin (using vegetable slicer) into a bowl of cold water. Let stand two hours, changing water twice. Drain, plunge in a kettle of boiling water and boil one minute. Drain again and cover with cold water. Take from water and dry between towels. Fry in deep fat until light brown, keeping in motion with a skimmer. Drain on brown paper and sprinkle with salt.

Left-Overs in Borders.

Left-overs of meat well prepared, seasoned and moistened with a little gravy, taste well in a border of hot mashed potato. If more is liked, mash it from a small bowl and never serve it from the potato. Mem.: It is not stylish to say gravy. Everything of its kind is sauce now, whether it goes with fish, fowl or fruit.—Alice E. Whitaker.

PROPER CARE OF SHIRTWAIST

Attention to Details While Garment is Being Ironed is of First Importance.

Iron the wristbands, neckband and any other stiff starched plaits or bands, first on the right side, then on the wrong side. This will give them the desired smoothness that ironing first on the wrong side would in some cases destroy.

Lay the shirtwaist on the ironing board with the neckband directly in front of the ironer and parallel with the front edge of the table, stretch until smooth, and iron on the right side until partly dry, then on the wrong side, and finish on the right side. Proceed in the same manner with wristbands. Iron prints on the wrong side, if possible, because it gives them more nearly the appearance of new and prevents an undesirable gloss.

When the neckband and cuffs are finished, lay the wrist on the board with the neck at the left hand, and iron the fronts, then the back. It is best to iron both fronts first, because they are often trimmed, and will look better and iron easier if not allowed to become dry. The back, too dry, being plainer, can be dampened with a cloth wrung from warm water.

Iron well into the gathers and until dry. Do not iron across the seams, but close to them on either side, then press the seams by setting the iron directly on them. To iron the sleeve, fold at the seam and begin ironing at the seam side, being careful not to iron across the opposite fold, and thus form a crease.

After ironing one side, loosen the two sides by slipping the hand between them, then turn the sleeve over and iron the other side. Now put the hand in the sleeve at the bottom and turn it so that the seam lies on the table and the unironed strip at the back or outside of the sleeve lies above it.

With a small iron smooth out this portion, and, still using a small iron, slip it inside of the sleeve at the arm's eye, and iron the top of the sleeve in the gathers. If possible, iron the gathered portion at the cuff in the same way and iron the sleeves on the sleeve board.

CARE OF HOME TREASURES

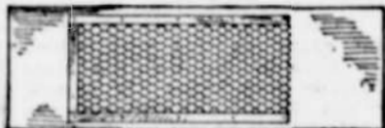
Methods of Cleaning That Will Add to Their Appearance and Preservation.

To clean old pewter, experts usually find it best to dip the plates and tankards, as the case may be, in a basinful of hot water in which soda crystals of borax have been dissolved.

The water should be almost hotter than the hands can bear, and the pewter must be washed with a hard nail brush and plenty of soap. To make it shine there is nothing to equal ordinary metal polish of a reliable make, to which a few drops of petroleum have been added. The dishes must then be washed in warm soap-suds and finally rubbed when dry with powdered whiting, or while still wet with whiting paste.

A paste of whiting, soap and milk is the best for dust-stained alabaster ornaments. The paste must be left to dry on, and then washed away, the surface being then dried with a cloth and then with a flannel.

HAND CORN SHELLER



Metal Lath on a Board.

A very handy device for shelling corn, and especially popcorn, can be made of a 1-inch board on which is fastened a piece of metal lath. The edges of the metal lath are bound with a strip of wood nailed to the board.—Popular Mechanics.

Shelf Papers.

The next time you are cleaning the pantry shelves fold at least three newspapers the longest way of the full sheet, says the Indianapolis Star. Place them on the shelf with the fold in front and fit snugly. The next time you want a clean paper slip the edge of a knife along the fold of the outer sheet and remove the soiled top. The remainder of the sheets will be left intact for future use, and much time and labor will be saved to the housewife.

Dressing the Bed.

The bed is receiving a good deal of dressing these days. One of the most splendidly appareled ones has a cover with brocade velvet center, a wide band of point de venise, and for the border a band of seal. A huge bow of old rose taffeta with fringed ends is laid across the bed near the foot.

To Wash Chamols Skin.

Wash chamols skin in warm soap-suds, rinse thoroughly in several warm waters, draw it through the hand to press the water out, hang in the air to dry. Pull thoroughly while drying, and when almost dry rub until soft and smooth.—Suburban Life.

Waffles.

Sift together one quart of flour, one third teaspoonful sugar, two teaspoonful baking powder. Rub in one-third cup butter. Add three eggs, whites and yolks beaten separately, and sufficient milk to make a thin batter. Cook in hot greased waffle irons.

Competition in Value Giving is Honest Competition

The value of a shoe, as related to its price, is the true test of a shoe bargain. Merely a low price on a shoe you wouldn't want at any price if you knew the unvarnished shoe truth about it, about its slighted workmanship, its low grade of leather--should not impress you at all.

This shoe store doesn't sell the lowest priced shoes in town. It does not attempt mere "price competition." But it DOES sell shoes that in actual VALUE GIVING, set the pace for all competitors, and usually sets it so that competitors prefer to talk "prices" rather than values. Our line of SELZ SHOES cannot be beat for value giving.

Your Dress Accessories Should Be as Classy as the Clothes You Wear

Some one has said that the right kind of a tie adds 10 per cent to a man's dress, and the wrong kind cheapens it 50 per cent. At a small price you may buy ties at our store that will add more than 10 per cent to your dressed-up-ness. Let us show these ties.

They're ties for people who believe it worth while to wear the classiest that may be obtained.

No Deteriorated Foods at Any Price

It's worth a lot, in way of peace of mind, to know that no deteriorated foods are ever apt to get into your house. And you are positively assured of this, that nothing of the sort will get into your house THROUGH THIS STORE.

Price concessions on deteriorated food products are merely one kind of a swindle, and one that ought to have its penalties.

A grocer must KNOW his business, in addition to having a conscience, if his patrons are to be protected in what they buy for their tables.

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