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STATE BANK OF REDMOND REDMOND, OREGON

W. S. Rodman, President

Joseph H. Jackson, V. Pres. Roy A. Bush, Cash.

A COMPLETE MARKET

WE DESIRE to inform the people of Redmond and vicinity that we have moved to our new building on 6th Street, where we will conduct a modern, up-to-date Meat Market, and carry a full line of goods appertaining to such a market. We solicit a share of your patronage.

ISAAC J. PAGE
Proprietor

THIS lavatory would look well in your bathroom or bedroom. It is triple enameled, insuring durability. There are no cracks or crevices in which dirt might lodge, and so the fixture is easy to keep clean and bright.

Ask us for prices on this lavatory and other styles of "Standard" fixtures. We can furnish a fixture for every requirement.



W. J. WHEELER, Plumbing, Tinning, Sheet Metal Work
Redmond, Oregon



If you want to **SELL** your property list it with

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He doesn't ask an exclusive right; he can sell it anyway.

CONDIMENTS OF VALUE

SIDE DISHES THAT GIVE ZEST TO THE DINNER.

Two Ways of Preparing Stuffed Cucumbers—Approved Fashion of Serving Lettuce—To Get Most Good From Tomatoes.

Stuffed Cucumbers No. 1—Pare six medium sized plump cucumbers, too ripe for salad. Cut off the stem down to the seeds and with an apple corer scoop out seeds. Let them stand for ten minutes in cold water, to which add a little vinegar. Then parboil for three minutes. Drain and lay in ice water to chill. Drain again and fill with chicken, veal or mutton forcemeat. Line a bake pan with very thin slices of fat pork, lay the cucumbers on these, season with salt, pepper and minced herbs; baste with melted butter and bake, covered with buttered paper, for twenty minutes. Arrange on a platter and pour a brown gravy around them; garnish with parsley and little pickled onions, browned lightly in butter.

Stuffed Cucumbers No. 2—The cucumbers should be of good size and just turning yellow. Pare and halve them crosswise, scoop out the seeds with the handle of a teaspoon and simmer in boiling salted water for ten minutes. A filling is made with any cold meat on hand chopped fine, a spoonful of chopped ham, a spoonful of fine crumbs, salt and pepper to season and enough stewed tomatoes to moisten. Each piece is filled with this, then placed upright in a deep pan. A cup of thin brown sauce, mixed with tomato sauce, is poured round them and then they are baked for 45 minutes.

Stuffed Lettuce—Take five lettuce heads, wash well in cold water, shake and drain. Then carefully open the leaves and put in the stuffing, which should be highly seasoned, whether cold meat, chicken or bread stuffing is used. A little tomato pulp, green peppers, onion and parsley, with bread crumbs, a sprinkling of grated cheese, cayenne or Worcestershire sauce gives a nice combination. Tie up the heads with narrow strips of muslin and place in a deep saucepan or boiler with some good gravy stock or broth and cook just long enough to make very hot through and through. Then serve with gravy which has added to it a little salt fat pork sliced and slightly browned.

Stuffed Tomatoes—Scoop out the seeds from round solid tomatoes, place them in a saucepan containing a gill of salad oil. Chop about half a bottle of mushrooms, a handful of parsley, four shallots and put them to stew with two ounces of scraped bacon or ham. Season with pepper, salt and a little chopped thyme and fry five minutes. Then add the yolks of three eggs and at once fill the tomatoes with this mixture. Sprinkle with buttered bread crumbs over the top and bake a nice brown.

The Living Room.

In choosing chairs for the living room, the individual requirements of the members of the family should be remembered, so that when the family is gathered together there will be a comfortable spot for each member.

Curtains, too, should be chosen in accordance with the needs and desires of the family.

Since the living-room is always where the privacy of home life is enjoyed, the curtains should, if necessary, serve as protection from passersby.

On the other hand, the room will probably require all the light possible. A happy arrangement is often made by having upper and lower curtains. Such sash curtains are made in two tiers, and hung on two sets of brass rods, so that either the upper or lower half, or both, can readily be drawn aside.

Lentils.

Pick the lentils over carefully, wash thoroughly and soak over night in cold water. In the morning drain, then cover with boiling water and simmer gently for several hours until tender. After this their treatment may be varied. They may be sauted in butter, with or without a little onion, then covered with a brown sauce made by adding a tablespoonful of brown flour and a teaspoonful of vinegar. The contents of the pan may be made into croquettes by seasoning lentil pulp with salt, pepper and parsley, moistened with a little cream and shaped into croquettes. These are dipped in egg and bread crumbs and fried in deep fat. Serve them with mint or tomato sauce.

Baked Eggs.

Butter a smooth saucepan, break as many eggs as will be needed into a saucer, one by one; if found strictly fresh slip each into the saucepan. No broken yolks must be allowed, nor must they be crowded so as to risk breaking the yolk after they are in. Put a small piece of butter on each and sprinkle with pepper and salt. Set into a well heated oven, bake till the whites are set. If the oven is rightly heated, it will take but a few minutes and the cooking will be far more delicate than fried eggs.

Vegetable Salad.

Take any left-over vegetables, such as peas, beans, carrots, beets, potatoes, turnips, and cover with a good salad dressing and arrange on lettuce leaves. This will make a very appetizing salad.

IRONING THE TABLE NAPKINS

Points Worthy of Remembrance That Will Conserve the Life of the Article.

Fold them double, selvage to selvage, perfectly even, and mangle several at one time, then let them lie rolled up in a towel for some time before ironing. To iron them, take one at a time, shake out and stretch evenly, lay out very smoothly on the table with the right side uppermost and as square as possible.

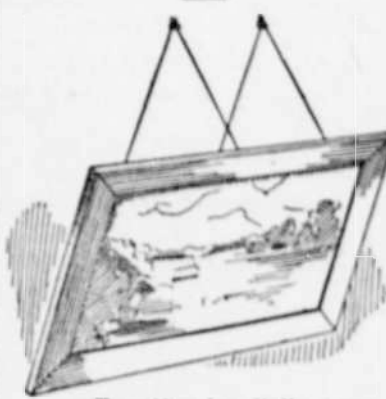
Iron the right side first, then the wrong, and back again on the right. Be careful not to stretch the edges out of shape, and iron until quite dry. They are ironed on both sides to avoid having one side rough and the other smooth, as sometimes happens. Give the hems an extra iron to dry them well.

Table napkins can be folded either in three or in four, according to taste. To fold in four, fold in the same way as a tablecloth, only on the opposite side, bringing the right side outside instead of the wrong. Get the ends very even, press the folds well with an iron, and fold in four across, making a square again. Air well before laying them away.

To fold in three, measure the sides (hems) first, and get them divided into three equal parts, press them down with an iron to keep them in place, then make the folds right across and iron them down, and press with the iron once more.

If there is a name, it must be on the outside when the table napkin is folded; if a monogram or raised initials, iron well on the wrong side to make the embroidery stand out.

HANGING PICTURES



Two Hanging Nails.

A large picture hung by one wire is hard to keep in place so that it will always appear straight, as a slight jar or a gust of air may shift it. An improvement in the hanging can be made by attaching two wires as shown in the sketch. The hanging can be better accomplished and the picture held more firmly in place in this manner.—Popular Mechanics.

Renovating Painting.

Often the beauty of a painting is lost because it is so thickly covered with dust. To remedy this follow these suggestions:

Brush the painting free from dust and wash the canvas with water, using a sponge. Now take a piece of shaving soap and rub it over the entire painting, leaving it on a very short while. Scrub off with a brush, and when it is thoroughly dried, rub the canvas with a piece of linen which has been dipped into benzine. Do not use this too freely, however. If the painting appears dull, a little olive oil will benefit this. A coat of thin, colorless varnish is now applied, which protects the painting and keeps it bright for a long time.

To brighten a gold frame, boil some onions in water until soft, mash them fine and use the fluid that is extracted.

Uses of Hot-Water Bottle.

I wonder how many know the many uses of hot-water bottles. Nearly every one uses it filled with hot water in cases of neuralgia, toothache or pains in any part of body, or filled with crushed ice to lay on head in cases of brain trouble. One way I have found it useful is to fill with hot water and set my bread on it to rise on a cold night or in the day time in cold weather. Still another is to make a cover to fit it with a pocket on each side large enough to hold a nursing bottle, put bottle of milk in pocket and fill hot water bottle with hot water. It will keep the milk warm for baby and save the trouble of getting up to warm milk on a cold night.

For Cleaning Sewing Machine.

First place it near a fire to get warm that the congealed oil may melt, then oil it thoroughly with paraffin. Work it quickly for a few minutes, then wipe off all the paraffin and dirt. Treat it to a very little of the machine oil, and after the application of a little more kerosene wipe it again and it will be ready for use. People often shirk the trouble of cleaning their machines like this, but a clogged and heavy machine under this treatment will become like new, and its easy working will be ample reward for the trouble incurred.

Rolled Rib Roast.

Have the backbone and ribs removed and utilize them for making a stew for lunch. Tie the meat into a round shape and sprinkle it with salt and pepper, then dredge with flour and place in a dripping pan. Have the oven hot when the meat is first put into it, in order that it may be seared over quickly to prevent the juices from escaping. Then reduce the heat and baste often with the fat in the pan. When done place on a hot platter and surround with rice potato.

Bring Us Your Prescriptions

Do not hesitate to bring your family recipes and prescriptions to the Redmond Pharmacy. They will be filled by a graduate in pharmacy.

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is the Motto of Our Store*

The Redmond Pharmacy
J. D. Butler, Propr.

Smith & Allingham

Have opened their bar-room next door to the billiard and pool room

*Wines and Liquors - Imported and
Domestic Cigars*

Redmond - Oregon

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And eat at the
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Good Rooms for Transients. Board by Week at Reasonable Rates.