

# MABEL'S CHITCHAT

Jewels of Personality Fad of the New York Woman.

## THE SOULFUL NECKLACE.

Opportunities For Commercial Enterprise at Social Functions For Girl Who Makes Hand Wrought Jewelry a Profession—Hint For Your Christmas Buying.

Dear Elsa—You have often called me a creature of impulse and fondly possibly you're right in your estimate but the fact that is uppermost at the moment is likely to develop into a serious purpose, not to say a life work. Now, aren't you duly impressed? What is this serious intent and purpose? The making of arts and crafts jewelry, a course in which I am taking at Teachers' college.

But, my dear, we of the sisterhood call this kind of craftsmanship nowadays "jewelry of personality." Why? Because the artist who makes it for you studies you before designing your necklace or your belt buckle or your bracelet, just as if the work of art were a blank plate or even your soul picture. I, of course, have not reached the stage of soul development. My place among the fascinating jewels, the tools and the little forge which glows and melts and fashions the metal after the designs are worked out on paper has been of too short duration to place me in this class. There are makers of jewelry of personality, though, who, having studied only about three months, feel the call of the muse, especially when the orders come tumbling in.

And there is an amusing commercial side to the work. A friend of mine, a graduate of the Academy of Design here in New York, who has taken up jewelry craft as a profession, says she hardly ever wears a piece of her own work that she doesn't sell it before she gets back home. To meet these financial emergencies she puts an extra necklace or two in her pocket when she fares forth to a reception or tea, and when she sets the one she has on she whips out the other. In the event of her selling that she adorns herself with the third reserve pocket supply. As these necklaces represent \$35 a piece at the lowest figure you see where the profit comes in. Of course the business transaction is carried off as a joke, but it is a transaction of which any artist might approve.

Up to date there is nothing that has struck the popular note like the jewelry of personality, and expressions of the art have put milady's diamonds back in their velvet cases, for she prefers the soul jewels that fit her gowns, her social functions and her moods.

I am at work on a stunning pendant of topaz and silver to wear with my new brown street suit, and for a green gown I have designs to be worked out in amethyst and silver, and to wear on days when I feel psychic I have a cross symbolic of the orient developed in enamels, which my soul sense interprets for me.

You think me overenthusiastic about the craft, but you should see the line of automobiles awaiting girls of wealth outside the college where the classes are held. Many of the girls work the entire day at their craft. When they sell a necklace for \$75 they send the check to their favorite charity and feel that they have done something for somebody. Then, besides the monetary and artistic consideration, the jewels of personality handed down as heirlooms will make your granddaughters wonder what sort of person you were.

Speaking of gift giving reminds me to tell you about my scheme for collecting Christmas presents this year. I've made a list of people I'm going to remember, and whenever I see anything in the shops from now on until the holidays I am going, as Dick says, "to nail it." For instance, Dorothy, I know, wants a handsome hand bag. It is an expensive thing, but when a sale is on I will take advantage of it in her behalf. And the same rule holds good with regard to Sallie's umbrella, and John's handkerchief, and Mary's set of furs, and the book little Jack is so anxious that Santa Claus shall bring him.

The shops often have days when they reduce their monogrammed correspondence cards and envelopes, which come put up in neat boxes. These make charming gifts for the girl who has many engagements. You are out of touch with the big stores, but these places are always glad to fill mail orders and upon application will send you a "gift book" with lists of everything on earth in it. Good suggestions are often gained in this way. An old lady of my acquaintance is making me a dozen crocheted thumb holders that will be distributed as "little remembrances." I think, Elsa, if you cared to, you could easily make the holders, for they are nothing but a small cork over which is crocheted a calyx of green, from which springs a pink carnation carried out in three shades of pink crocheted silk. When a clove is hidden among the petals of the flowers and a thimble placed in the coils the effect is very pretty and realistic. These gifts when finished will be wrapped in tissue paper and carefully laid away for mailing time. This sensible way of doing Christmas buying early will, I hope, make the day what it ought to be—a time of unalloyed joy and good will toward all.

The telephone bell is ringing furiously, so I'll have to stop gossiping and answer it. Goodbye for awhile, from yours devotedly, MABEL.

## TULLE NECKWEAR.

Lace Collars on Outside of Coat a Winter Novelty.

There is no article or accessory of dress more fascinating than the tulle neckwear that is so fashionable just now.

There are innumerable ways in which tulle can be made up into dainty frills, pretty jabots, collars and ruffs for wear with plain or fancy blouses or over your one piece frocks and street suits.

In France all fine nets are known as tulle. Neckwear need not be made of fine, perishable net, but those



ONE OF THE NEW COLLARS.

nets and tulle known as waterproof, which simply means a stronger fabric that will withstand a considerable amount of dampness, even a slight wetting, and which when dampened slightly can be pressed into freshness again by means of a warm iron. This material can be bought by the yard. It is not expensive and provides a suitable and altogether delightfully fluffy fabric with which to make all sorts of pretty conceits for feminine adornment. Lace collars worn outside the coat are one of the season's novelties. Such a neckpiece is seen in the illustration.

## COLORS FOR BABIES.

Constant Association With White Tone Is Not Good.

Much of the irritability and peevishness of babies and young children may be put down to their constant association with the color white.

Banish white from your nurseries! See that everything about the children is colored either green, blue or yellow—their clothes, toys, nursery wall papers, and even ceilings!

This startling condemnation of white was made by a busy practitioner who is a clever children's doctor.

Many nurseries, he said, are decorated like this—a snow white cot, white or creamy paper (relieved perhaps by a fairy tale frieze), white ceiling, of course white clothes and, when they go out, a white perambulator with a glaring white hood at which baby lies and stares.

It is sheer cruelty. It is just like placing anybody on the Alps, where they cannot escape from the monotonous dazzling fields of snow.

Apart from the discomfort, white is extremely hurtful to the delicate retina of the eyes and may permanently disarrange the sight.

Toys, coats, baby carriages—everything should be colored—never, by the way, a bright red, which is even more irritating than white.

And nurses should not wear plain white clothes. Slate gray, blue or print dresses should be worn. The constant association of an all white woman must make baby furious.

## A Dainty Tea Tray.

A novel and most economical way to make a pretty tea tray was discovered by a girl who is very clever with her wits and her fingers. She first purchased for 40 cents a large oval picture frame from a second hand store, securing a very good bit of natural old woodwork. Then with a bottle of stain, some sandpaper and a little varnish she polished up the wood to look like new, then screwed on two brass handles, one at each end, afterward cutting a piece of pretty cretonne the same size as the glass and pasting it smoothly where the picture would ordinarily go. Covering it with the boards that belong to the frame, tacked securely into place, the entire back then being covered with a piece of felt, when she found herself possessed of the most fetching tea tray, which in the shops would cost from \$5 to \$8.

## Celluloid Sets In Fancy Colors.

Toilet sets of fancy celluloid are so much in vogue that new ones are constantly to be found. One of the new sets is of deep purplish blue and translucent. It may be had perfectly plain or ornamented with gilt. It is really very costly when the material of which it is made is considered. For instance, a pair of military brushes sells for \$16.50, almost the price of solid silver. All the usual toilet pieces may be had in this set. A similar set, not quite so dear, is to be had in amber color.

## When Stuffing Turkey.

After stuffing a turkey or fowl do not sew up the opening. Instead insert wooden toothpicks and with a piece of string or stout thread lace back and forth over the opening. When the bird is roasted slip out the toothpicks and with them the string. The opening will be closed and no unsightly marks left to tell how the trick was done.

## The KITCHEN CUPBOARD

### ROLLED STEAKS.

**MONOTONY** in cooking is a mistake. Many a bad appetite may be traced to weariness of the same dish served day after day or week after week by unenterprising cooks.

Steaks, even the poorest cuts, may be made acceptable if they are served in a variety of forms.

Some suggestions along this line are given here.

#### For Tough Steak.

**Steak Roll.**—A steak which is too tough to cook any other way may be used for this. Begin by pounding it flat and tender. Spread with highly seasoned stuffing, roll into shape and sew tightly in cheesecloth. Roll for three hours in salted water, take out and press under a heavy weight until cold. Take off the cloth, cut in thin slices and serve with horseradish or made mustard.

**Roast Rolled Steak.**—Take a round steak and pound it well. Make a dressing of breadcrumbs, one egg, a small piece of butter, salt, pepper and a little sage. Mix all together and spread on the meat. Roll and tie with a string. Put in a pan and roast. Baste often with hot water and melted butter. Make a brown gravy and serve with it.

#### Succulent Steaks.

**German Rouladen.**—Cut pieces the size of your hand from round steak, sprinkle salt and pepper over them, then spread with mustard. Lay a slice of bacon and some chopped onion upon each. Roll up and fasten together with wooden toothpicks or tie with thread. Fry brown in bacon fat or in butter. Add water, cover and let them simmer from two to two and one-half hours. Add as much water as is needed to make gravy and thicken with cornstarch. A little cream will improve it.

#### An Appealing Roll.

**Savory Rolled Steak.**—Pound a steak hard on both sides with a wooden mallet until tender. Rub melted butter into the meat, then spread it with one-half cupful of flour seasoned with celery salt and white pepper. Sprinkle this with a few drops of onion juice and roll up the steaks. Tie together with a piece of soft white twine and lay in a covered roaster. Pour in a gill of water in which a teaspoonful of butter has been melted and cover closely. Cook in a moderate oven for an hour. When done, place the rolled steak on a hot platter, thicken the gravy left in the pan and pour it over the steak before sending to the table.

Anna Thompson.

## The KITCHEN CUPBOARD

### MAPLE CANDIES.

**THERE** is nothing in the shape of candy more wholesome for the little ones than confections prepared with maple sugar.

No matter how simple these are, if perfectly fresh they are delicious. The boiled maple syrup may be run into fancy buttered tins to form all sorts of quaint figures. Tins of this sort, intended for small cakes, may be bought in the shops.

#### Delicious Confections.

**Maple Caramels.**—Here is a simple recipe for caramels: Take a pound of maple sugar and break it into pieces. Put the pieces into a pint of milk which is part cream and boil until it hardens when tested by dropping a little into cold water. Pour into buttered pans and mark into squares.

#### Simple, Yet Dainty.

**Maple Fudge.**—Take half a cup of granulated sugar, one and a half cupfuls of maple sugar and a cup of milk. Heat together, then add an ounce of grated chocolate and butter the size of an egg. Boil for about twenty minutes or until a little dropped in cold water will harden at once into a soft ball. Take from the fire and add a teaspoonful of vanilla and beat until it begins to thicken, then pour into greased tins and when cooling mark off into squares.

#### Like French Candy.

**Cream Maples.**—Take some fondant made for cream candies, work a little vanilla flavoring into it and form into balls the size of small marbles. Set these in a cool place to harden. Prepare the dipping fondant as follows: Put a cup of fine crushed maple syrup in a smooth, clean saucepan with a cupful of granulated sugar and three-quarters of a cupful of boiling water. Cook in same manner as white fondant, but do not let it stand. When done put a little in a tiny saucepan that will fit over the tea kettle (unless you have a tiny double boiler for the purpose). Stir the fondant as it melts and as soon as soft drop in a ball of the white fondant, roll it around quickly until entirely coated, then with a little wire candy dipper lift out quickly and lay on oiled paper, giving the dipper a little twist to give that curl seen on "French bonbons."

Anna Thompson.

## The KITCHEN CUPBOARD

### CHRISTMAS COOKIES.

**WHEN** making your holiday plans, if there are little folks in the family, it is well to include in the said plans a generous supply of attractive and appetizing cookies. Children are always fond of these little cakes, and a pan of the plain ones may, as a treat of the season, be left where the youngsters can help themselves.

#### Some Favorite Cookies.

**Fruit Cookies.**—Take two eggs, one-half cupful of butter, one cupful of sugar, two cupfuls of flour, one teaspoonful of baking powder, one-half cupful of raisins, measured after they have been stoned and chopped, and two tablespoonfuls of grated chocolate.

Dissolve the chocolate in a bowl over a kettle of hot water and let it stand until needed. Rub the butter and sugar to a cream, add the eggs, which have been well beaten, then the flour, which has been sifted with the baking powder, and lastly the melted chocolate. Beat hard and mix very thoroughly, then work in the raisins and roll the dough out to a thin sheet.

Cut into shapes with fancy cutters, press one, two or three whole raisins into the top of each cookie, according to size, and bake in a moderately quick oven.

Keep fresh by packing them in a stone crock or earthenware dish with a cover.

#### Plain and Wholesome.

**Seed Cookies.**—A good old recipe for these cookies calls for two and a half pounds of flour (pastry flour is the best), half a pound of sugar and half a pound of butter. Rub the butter through the flour and mix in the sugar. Make a cavity in the mixture and pour in half a pint of lukewarm milk in which is stirred a quarter of a cup of yeast or a third of a yeast cake.

Let the batter stand overnight. In the morning add an ounce of caraway seeds and beat all the ingredients thoroughly together.

Then set the batter in a warm place to rise, and when it has doubled in bulk roll it out until it is not over a quarter of an inch thick. Cut into cakes about two and a half inches wide by five long.

By the time they are all cut out the first will have risen enough to bake. Bake them in a moderately hot oven for about half an hour, or until well done, but a delicate brown.

Brush them over with milk when they come out of the oven, to give them a glossy surface. If you like, shredded coconut may be used instead of caraway seed.

Anna Thompson.

## The KITCHEN CUPBOARD

### CREAM PIES.

**CREAM** pies are just the things for winter desserts when fruits are scarce and high. While the different kinds are made much alike, they may be greatly varied by using different flavors in the creams.

The following recipe will provide a puff paste for cream fillings. It is especially suitable for the purpose:

Sift together half a cupful each of sugar and pastry flour, one-half teaspoonful of cream of tartar and a little nutmeg. Separate two eggs, beating the whites very stiff. Beat the yolks an equal length of time. Put both together, mixing very carefully, and fold in the flour, sugar, etc., a little at a time. Do not beat in the ingredients, but fold in with mixing spoon.

Bake in a moderate oven about fifteen minutes.

#### A Rich Filling.

**Chocolate Cream Pie.**—Take three and one-half pints of sweet milk and one cupful of sugar. Beat the yolks of three eggs and add to two and one-half tablespoonfuls of corn starch which has been dissolved in a little milk combined with the rest of the milk. Stir and let come to a boil. Fill the pie crusts and frost with the whites of eggs; sweeten to taste; brown slightly. Two tablespoonfuls of chocolate or cocoa may be added to the boiling milk and one has a nice chocolate filling.

**Plain Puff Paste.**—A plainer crust than the one above mentioned may be made for this as follows: Take three cupfuls of flour, one teaspoonful of salt and one-half teaspoonful of baking powder sifted together. Rub into this one cupful of lard. Moisten with cold water. Roll out, place in pie pan and bake.

#### A Fruit Cream.

**Peach Cream Pie.**—Take half a cupful of sugar, the yolks of two eggs, a cup and a half of canned peaches which have been passed through a sieve and a quarter of a cupful of milk or peach juice. Beat the egg yolks and sugar. Add milk or fruit juice, then beat in the peaches. This is baked in a lower crust of puff paste covered with meringue. Put the meringue on the pie after the same has been baked and cooled. Set the pie in a moderate warm oven, keeping the door open so you can watch. As soon as the meringue is evenly tinged with a light golden color remove from direct heat, but let it cool gradually.

Anna Thompson.

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## Notice of Publication.

U. S. Land Office, The Dalles, Oregon, December 21, 1912.

Notice is hereby given that the Northern Pacific Railway Company, whose postoffice address is St. Paul, Minnesota, has this 20th day of December, 1912, filed in this office its application to select under the provisions of the Act of Congress, approved July 1, 1908, 35 Stat. 367, 625, as extended by the Act of Congress, approved May 17, 1908, the sw 1/4, sec. 2, Twp. 15 south, R. 16 East, W. 4.

Any and all persons claiming adversely the lands described or desiring to object because of the mineral character of the land, or for any other reason, to the disposal of applicant, should file their objections or protest in this office, on or before the 20th day of February, 1913.

C. W. MOORE, Register.

## Notice of Sale of Real Estate.

Notice is hereby given that in pursuance of an order of the County Court of the State of Oregon for Crook County, made on the 20th day of December, 1912, in the matter of the estate of Allen Hash, deceased, the undersigned, the executor of said estate, will sell at private sale, for cash, subject to confirmation by said county court, after the 24th day of January, 1913, in Prineville, Crook County, Oregon, all the right, title and interest of the said Allen Hash at the time of his death or that said estate has acquired in and to all the following described real property: to-wit: the south half of the northwest quarter and north half of the southwest quarter of section five in township thirteen, south, of range fourteen east of Willamette meridian in Crook county, Oregon.

Terms and condition of sale: cash, gold coin of the United States.

MARTHA ANN STRAIT, Executrix of the estate of Allen Hash, deceased.

Date of first publication Dec. 26, 1912

## Citation.

In the County Court of the State of Oregon for Crook County:

In the matter of the estate of JOSE H. JARRETT, deceased.

To Ada E. Jarrett, James J. Jarrett, Sarah M. Jarrett, Robert J. Jarrett, Benjamin E. Jarrett, Thomas S. Jarrett, William M. Jarrett, Ada E. Jarrett, Marie A. Jarrett, Earl E. Jarrett, Lucile M. Jarrett, and Howard T. Jarrett, greeting:

In the name of the State of Oregon you are hereby cited and required to appear in the County Court of the State of Oregon for the County of Crook, at the court room thereof, at Prineville, in the County of Crook, on Monday the 3d day of February, 1913, at 10 o'clock in the forenoon of that day, then and there to show cause, if any exist, why an order of sale should not be made authorizing said administrator of said estate to sell the following described real estate of said deceased, to-wit: Lots 3 and 4, and the south half of the northwest quarter of section 5, township 13 south, range 19 east of Willamette meridian, in Crook County, State of Oregon.

Witness the Honorable H. C. Ellis, Judge of the County Court of the State of Oregon for Crook County with the seal of said court affixed this 24th day of December, 1912.

Attest: WARREN BROWN, Clerk. [Seal] By A. W. Batties, Deputy, 12-26

## Notice of Final Settlement.

Notice is hereby given, by the undersigned, the administrator of the estate of Geo. F. Lytle, deceased, that she has made and filed with the county clerk of Crook county, Oregon, her final accounting of her administration of said estate, and the court has set

MONDAY, THE 3D DAY OF MARCH, 1913, at 10 o'clock in the forenoon, at the county court room in Prineville, Oregon, as the time and place for hearing and settling said final accounting. At which said time and place any person interested in said estate may appear and object to said final accounting.

Dated this 9th day of January, 1913 p. ELLA B. LITTLE, Administratrix of the estate of Geo. Lytle, deceased.

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