

ABOUT THE HOUSE

Look In Your Piece Box For Odds Sash Ribbons.

DECORATIVE BOXES THE FAD

Chinese Embroideries and Rare Old Lace Paper Pictures Pressed Into Service For New Craze—Sideboards, Scarfs Made of Lace and Madeira, Work.

The woman who has a Roman sash hidden away may now congratulate herself. On the other hand, the woman who hasn't one is apt to be put to some trouble and not a little expense in supplying this need.

In spite of the fact that these Roman striped ribbons are one of the fads of the present moment the supply in the colorings most wanted is limited, and the made up Roman sashes of today suffer by comparison with those of a generation ago. It is especially in the finish that the difference is noticed. Instead of the hand knotted fringe, the purchaser must be content with a stitched on fringe of chenille or silk unless she is willing to pay \$4 or more



SCARF OF FILLET AND MADEIRA WORK.

additional for the luxury of a hand tied fringe repeating the various colors of the stripes.

The girl who knows how to tie the fringe may easily finish the ends at home. A tiny hem caught with invisible stitches will answer for a foundation to which the fringe may be tied, or the sash ends may be rounded and closely but touched. The fringe may then be fast to the buttonholes instead of to holes punched in the hem. Where the Roman sash is of pale colors with much white nothing is prettier as an accessory to a young girl's evening gown. The ends may be finished and finished with a ruffled fringe or one of head repeating the predominant tone of the sash. There is a great deal to be done in season for decorating boxes with a kind of ribbon.

Old Chinese embroideries and rare old lace paper pictures have likewise been pressed into service to decorate the latest glove boxes of moment, while one bracelet keeps her many packs of playing cards and the scores for her afternoon and evening bridge parties in a deep cardboard box, covered with a beautiful copy of a rare old Morland print, which has the faces painted in water colors on a cream satin background, while the clothes and the rustic background are skillfully carried out in the finest colored silks and embroideries. Sideboard scarfs are unusually attractive this winter. In the scarf illustrated fine shawl lace and Madeira embroidery have been combined with good effect. And it is possible that the piece box may contain scraps of lace and embroideries that will bring up into a scarf of the same order.

Beds Should Be Well Aired. Every morning the bed should be stripped as soon as the late occupant rises. Bolster and mattress should be beaten and laid upon chairs to air and cool. The covers should be shaken in the air and disposed in such a manner that the air may freely visit them. The mattress should be turned and laid on end to allow free circulation of the morning breeze. Three hours at least should elapse before the bed is remade. It takes fully that length of time to dissipate the odor and warmth imbedded during the night.

To Use Leftovers.

A good way of presenting roast beef a second time is to introduce it under the name of "scallop beef." Melt about two ounces each of fresh butter and Parmesan cheese. Chop fine half a pound of cold roast beef and heat it in the cheese and butter. Season with salt and pepper. Pour the mixture into scallop shells or little tins, sprinkle over with breadcrumbs and grated Parmesan cheese. Brown in the oven and serve very hot.

MENDING MATTING.

When a Worn Place Appears Darn With Strands of Raffia.

"Matting is such an unhandy thing to work with" exclaimed a young housekeeper who was trying to mend a hole that had been worn through the matting on the bedroom floor.

"It's impossible to sew it, and if I tack a patch over this hole it will look untidy and will be kicked up at the edges in a few days anyway."

That is partly true. Matting is difficult to work with, and tacked on patches are unsightly, but it can be sewed if you go about the sewing properly and use raffia instead of thread.

Raffia can be bought by the hank in colors that correspond with the colors in the matting or in "natural" color, which matches the groundwork in nearly all the mattings. It costs but a few cents and will wear as long as the matting itself.

When a worn place or hole appears in the matting it can be darned with threads or strands of raffia. Use a long darning needle having an elongated eye and work the strands of raffia in and out of the matting, the same as you would if you were darning a hole or torn place in any other material.

When patching cut a piece of matting several inches larger than the hole itself, taking care to match the figure in the patch with that in the matting on the floor; then lay the patch under the hole and darn the worn edges of the matting down to it, weaving the raffia in and out, over and under, using colors where colors in the figure in the matting demand and natural colored raffia on the groundwork.

If neatly done this is a successful way of mending matting. After the work is finished the worn place will not be at all noticeable.

Raffia is the best thing to use when sewing strips or breadths of matting together. Lay the two breadths together as you would when sewing carpet and sew over and over with a firm but not too tight stitch. When the breadths are opened out flat the stitches will look like a portion of the woven material.

NEW SANDWICH FOR TEA.

It is Made of Ground Almonds and Minced Eggs.

America has the best oysters and snails of any country in the world. Mrs. Lily Haxworth Wallace, the English cooking expert, told the women at the pure food show cooking lesson the other morning.

"The best way to cook an oyster," said Mrs. Wallace, "is not to cook it at all. There is an English saying, 'The more you do to an oyster the more it will do to you.' That means that the more you cook it the less nourishment you get."

But she gave them recipes to cook the best oyster in the world, the American oyster. If they were not content to eat it raw. The American salad is the best in the world, Mrs. Wallace says, because America has the greatest variety of fruits, vegetables and other products of the garden and field. She gave the women a recipe for a new sandwich that a number of them said they were going to try immediately for afternoon tea.

Two ounces of almonds are salted and ground for the egg and almond sandwich and passed through the meat chopper. Two finely minced hard boiled eggs, blended with two tablespoonfuls of butter, are added and the whole is seasoned and spread between thin slices of bread.

Afternoon Bridge Gown.

Tobacco brown chiffon with a panel of white satin on which is trimming of brown soutache in button effect forms



BROWN CHIFFON AND WHITE SATIN.

the simple but effective costume pictured here. The arrangement of the two color belt and the double flounce of chiffon are notable.

Preparing Gowns For the Dyers. Old and faded or soiled gowns if ripped up entirely before sending to the dyers in flat pieces may be very inexpensively freshened, and when cut all over again and made up into a new gown will bear to resemble what-ever to a made over costume.

WASH DAY HINTS.

Time and Labor Saved by Using Toy Express Wagon.

Time and labor can be saved on wash days if you are fortunate enough to have an old express wagon about the house that has belonged to one of the children. Knock the sides off the top part and when the basket has been filled with clothes ready for the line put it on the wagon and draw it around with you as you hang out the wet garments.

You will be able easily to handle a large basketful of clothes and will not suffer from the tiresome stooping over every time you have to pick up a garment. The wagon comes in handy when removing the dried clothes from the line also.

If skirts are hung up by the belt instead of the hem, as is generally done, they will dry evenly and will not pull out of shape, besides being much easier to iron.

When washing thin white or colored shirt waists do not starch them. After they are dry dip them in hot water and roll up tightly in a thick towel for half an hour. Then iron on the wrong side and they will look like new.

When ironing table linen always put it on the ironing blanket or board so that the iron can be pushed the same way as the design is woven in the cloth. By ironing with the grain of the material you will get a much higher polish.

A convenient ironing blanket for embroideries and laces can be made at home by sewing together several thicknesses of outing flannel and a double thickness of turkish toweling. The turkish side is used for laces. The loose threads are forced up through the lace when ironing. The other side is used for the embroidery.

Small pieces, such as collars, jabots, handkerchiefs and belts, are conveniently handled on wash day if they are first placed in a bag of mosquito netting before putting them in the boiler. They can then be lifted out without any trouble of fishing around with the stick and will all be kept together.

If you do not happen to own a sleeve board, when ironing a shirt waist or, in fact, any sleeve, roll up a piece of muslin—an old sheet will do nicely—and place it inside the sleeve.

GOOD THINGS TO EAT.

Recipes the Cook Can Add to Her List of Winter Edibles.

To make crostades of butter soak some butter and squeeze the water out. Make the pieces of butter into rolls with floured hands, brush over with beaten egg, toss in fine breadcrumbs, doing each piece twice, put them into smoking hot fat and drain. Blend two tablespoonfuls of butter with two tablespoonfuls of flour in a saucepan over the fire, then add gradually one cupful of milk and stir till boiling, add seasoning of salt, pepper and red pepper, a little lemon juice, yolk of one egg, and half a can of chopped lobster meat, allow to heat thoroughly. Clip top off the crostades and pour the melted butter out and drain on a plate, then fill with the mixture. Chopped



CROSTADES OF BUTTER. FRENCH DATE PUDDING.

cooked veal or chicken may be used instead of the lobster. Decorate with sprigs of parsley, says Table Talk.

French Date Pudding.

Separate the yolks from the whites of three eggs, add to the yolks two tablespoonfuls of melted butter, one cupful of milk, pinch of salt, four tablespoonfuls of sugar and two cupfuls of sifted flour. Beat until smooth, then add three level teaspoonfuls of baking powder, one teaspoonful of vanilla extract and fold in the stiffly beaten whites of the eggs. Pour into a well greased baking dish, cover with whole stoned dates and bake in a hot oven for half an hour. Serve hot with sweet sauce flavored with vanilla extract or with cream.

Sets of Glass.

Drinking glasses and tumblers are an endless necessity in any home, and when they have to be purchased in a fairly large quantity it is good to know where one can procure an inexpensive pattern which at the same time is not utterly commonplace. Brides who just at this season are furnishing their new homes find this particularly true. A very excellent set of glass, which may be had in every piece from goblets to finger bowls, is in optical effect, which is so very dainty. The set is named for a famous New York hotel, and the tumblers cost but \$1.35 a dozen. The other pieces of the set are in proportionate cost. It is by far the best bargain in glass which has been shown this season.

For the Kitchen Sink.

A convenience for the kitchen sink, to which for some reason it is impossible to attach a soap bracket, is a new bracket of nickel which has a ring that fits over the top of the faucet. This soap bracket may be bought for 12 cents.

The KITCHEN CUPBOARD

COOKING SCALLOPS.

NOW that fresh scallops may be obtained these recipes for cooking them may be of interest. In communities where the fresh scallops are unavailable the canned ones may be substituted for them.

The most popular way to cook scallops is to fry them. They are generally rolled alternately in cracker crumbs and beaten egg.

The Popular Way.

Fried Scallops.—Fresh or canned scallops may be used for this. Drain the liquor from the shell fish, soak them in milk, season with salt and pepper and roll in cracker crumbs so that they are thoroughly covered. Put them in a frying basket and plunge them into hot fat. Then fry them for about four minutes. Take off the fire, drain and lay on soft paper to remove all superfluous grease. Serve on a napkin on a hot platter and with thin slices of buttered toast.

Stewed Scallops.—Take a pint each of scallops and milk, a tablespoonful each of butter and flour, with salt and pepper to taste. Wash the scallops in clear, cold water and drain them. Put the milk on in a saucepan and bring it to the boil. Knead the butter into the flour and, when the milk is boiling, drop into the liquid. Then add the scallops and cook for five minutes, stirring all the time. Then put in salt and pepper and serve.

Nice Luncheon Dishes.

Scallops on the Shell.—Take the scallops, drain off the liquor and parboil them. Then cut them into cubes. Take a quarter of a cupful of butter, a half cupful of mushrooms peeled and cut into squares and a slice of onion and saute for five minutes. Stir in a quarter of a cupful of flour and, when it is combined with the butter, add a pint of the scallops cut into cubes and a half pint each of the scallop liquor and cream. Bring to the boil and let simmer six or eight minutes and then season with paprika and a teaspoonful of butter. Take buttered scallop shells, line these with cracker crumbs soaked in butter, add the boiled scallops and brown in the oven.

Scallop Salad.—The scallops should be first soaked in salt water and then placed in boiling water and allowed to simmer for five minutes. Take off the fire, drain in a sieve and let cool. Cut the scallops into slices and stir in French dressing. When it is time to serve the salad drain the slices of scallops and mix with chopped celery stalk. Shape into a mound or pyramid and dress with mayonnaise.

If you want a handsome effect mask with mayonnaise and mark patterns on the side with capers and fill the patterns in with chopped white of egg and patterns cut from slices of cold beet.

Anna Thompson

The KITCHEN CUPBOARD

ASPARAGUS COMBINATIONS.

WHEN asparagus is not in season and canned asparagus is used the cook will find it convenient to economize by combining the asparagus with other vegetables. Many delicious and tempting dishes may be prepared in this way.

In Vegetable Cups.

Asparagus With Carrots.—Unless the asparagus is very tender it should be boiled in salted water and drained. Then put several pieces in a ring that you have cut out of cooked carrot. Lay it on a dish. Sprinkle it with a few green peas and with French dressing.

Asparagus and Cucumbers.—Cook the asparagus tips, and while they are on the fire hollow little cups from cucumbers. When the asparagus is done and cold fill the cups and set them on the ice until ready to serve, then cover them with mayonnaise.

Dainty Salads.

Asparagus and Watercress Salad.—Watercress and asparagus tips may be combined in making an attractive salad. Wash the cress and break it into bits, rejecting the coarser leaves. When ready to serve mix it with French dressing. Heap it in the center of a dish and surround it with red green and white asparagus tips.

Asparagus and Turnip Salad.—Boil turnips in salted water until tender. Drain and cut out the centers, form in cups and when cold sprinkle with oil and lemon juice. Let stand for half an hour and just before serving arrange the cups on lettuce leaves and fill them with cooked and chilled asparagus tips that have been mixed with French dressing.

Asparagus and Potatoes.—Steam a quart of nice small potatoes and two bundles of the tender stalks of the asparagus. Mash the potatoes, turn out on a hot platter and place the asparagus tips around them. Make a dressing of the yolks of three hard boiled eggs rubbed smooth with half a cupful of melted butter, the juice of a lemon, a tablespoonful of salt and a dash of cayenne. Mix over boiling water and pour over the vegetables just before serving.

Anna Thompson

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Application for Grazing Permits.

NOTICE is hereby given that all applicants for permits to graze cattle, horses or sheep within the DESCHUTES NATIONAL FOREST during the season of 1913, must be filed in my office at Bend, Oregon, on or before February 20, 1913. Full information in regard to the grazing fees to be charged and blank forms to be used in making applications will be furnished upon request. M. L. MERRITT, Supervisor. 1-16 2 5-12 Rt

Application for Grazing Permits.

NOTICE is hereby given that all applications for permits to graze cattle, horses and sheep within the OCHOCO NATIONAL FOREST during the season of 1913, must be filed in my office at Prineville, Oregon, on or before February 28, 1913. Full information in regard to the grazing fees to be charged and blank forms to be used in making applications will be furnished upon request. HOMER ROSS, Supervisor. 1-9-4

Trappers.

I mount all kinds of Specimens, make Rugs, Robes and Coats out of Coyote, Cat, Horse and Cow hides. Coyote Robes for sale. I sell Hammerley's Animal Bait for Coyotes, Cats and Mink. My tanning formulas are wonderful. Complete instructions and formulas \$1. Success guaranteed. HENRY UTRLEY, taxidermist and tanner, Lakeview, Oregon. 1-23-2tp

Summons In the circuit court of the state of Oregon for the county of Crook.

Annie Maling, plaintiff, vs. Alfred G. Ellefson, defendant.

To Alfred G. Ellefson, defendant above named:

In the name of the state of Oregon you are hereby required to appear and answer the complaint filed against you in the above entitled court and cause on or before the 7th day of March, 1913, and if you fail to answer the said complaint or otherwise plead thereto, on or before said day, the plaintiff will apply to the court for the relief prayed for in her complaint: To-wit, for the foreclosure of that certain mortgage executed by Alfred G. Ellefson on the 28th day of October, 1910, in favor of Annie Maling, plaintiff, and mortgaging the e 1/4 sec 31 and s 1/4 sec 32, tp 14 south, range 21 east, W. M., in Crook county, Oregon, and for a decree of the sale of said premises to pay said mortgage costs and attorney's fees, and accruing costs and that you and all persons claiming under you, be forever barred and foreclosed of all equity of redemption in said premises and every part thereof.

This summons is published by the order of the Honorable G. Springer, judge of the county court of the county of Crook, state of Oregon, made on the 22nd day of January, 1913, and prescribed that this summons be published for six consecutive weeks in seven successive issues in the Crook County Journal, a weekly newspaper, published in Prineville, Crook county, state of Oregon. The date of the first publication of this summons is the 23rd day of January, 1913, and the date of the last publication will be March 6th, 1913.

Dated and published the first time January 23rd, 1913.

TIMOTHY E. J. DUFFY,

Attorney for plaintiff.

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 30 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. ELLA R. LYTLE, Administratrix of the estate of Geo. Lytle, deceased.

Notice of Contest. Department of the Interior, U. S. Land Office, The Dalles, Ore. January 30, 1913

To Mary Wilkins, deceased, of Prineville, Oregon, contestee:

You are hereby notified that Willour Byers, who gives Prineville, Oregon, as his post office address, did on January 6, 1913, file in this office his duly corroborated application to contest and secure the cancellation of your homestead, entry No. serial No. 06398, made April 4, 1910 for sec. 34, sec. 34, w 1/4 sec. 34, w 1/4 sec. 35, tp 18 s., range 21 e., Willamette meridian, and as grounds for his contest he alleges that said Mary Wilkins died on the 17th day of April, 1912 that since her death the heirs have failed to reside upon or cultivate the land.

You are, therefore, further notified that the said allegations will be taken by this office as having been confessed by you, and your said entry will be canceled thereunder without your further right to be heard therein, either before this office or on appeal, if you fail to file in this office within twenty days after the FOURTH publication of this notice, as shown below, your answer, under oath, specifically meeting and responding to these allegations of contest, or if you fail within that time to file in this office due proof that you have served a copy of your answer on the said contestant either in person or by registered mail. If this service is made by the delivery of a copy of your answer to the contestant in person, proof of such service must be either the said contestant's written acknowledgment of his receipt of the copy, showing the date of its receipt, or the affidavit of the person by whom the delivery was made stating when and where the copy was delivered; if made by registered mail, proof of such service must consist of the affidavit of the person by whom the copy was mailed stating when and the postoffice to which it was mailed, and this affidavit must be accompanied by the postmaster's receipt for the letter.

You should state in your answer the name of the postoffice to which you desire future notices to be sent to you.

C. W. Moore, Register. Date of first publication Feb. 6. Date of second publication Feb. 13. Date of third publication Feb. 20. Date of fourth publication Feb. 27

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