

The KITCHEN CUPBOARD

MINCED HAM RECIPES.

WHEN there is cold ham which is not presentable for the table it may be minced or chopped and made into various dairy viands. Recipes for some of these are given here.

Use For Cold Ham.

Ham Balls.—The pieces of cold ham must be chopped fine for this. Add half a cupful of milk to four tablespoonfuls of bread crumbs. Put the milk and bread crumbs on the range and boil until thick, then add the yolks of two eggs and stir well together before taking off the fire. Add a cupful of chopped ham, a teaspoonful of chopped parsley and salt and pepper to taste. Mix this. It may then be put away to cool. When ready to use shape into balls. Dip into beaten white of egg, then into bread or cracker crumbs, and fry in hot fat. Serve hot with parsley.

Quickly Made.

Ham Croquettes.—Take one cupful of chopped cooked ham, one cupful of bread crumbs, two cupfuls of hot mashed potatoes, one large tablespoonful of butter, two eggs and a dash of cayenne. Beat the ham, butter, egg and cayenne into the potatoes. Let cool and shape like croquettes. Roll in bread crumbs, dip in beaten egg and again in crumbs, put in frying basket and plunge into boiling fat. Cook two minutes, drain and serve.

Ham Omelet.—Run the ham through the meat chopper and allow one tablespoonful of ham to each egg. For a large omelet beat three eggs, yolks and whites together. Add seasoning and three tablespoonfuls of cold water and beat well. Into an omelet pan put one teaspoonful of bacon fat or drippings and heat these. Pour in the omelet and reduce the heat at once, as the eggs must cook slowly. Keep the pan in motion constantly, lifting the edges so that the soft part will run underneath and still be moist. Add the chopped ham, which has been warmed. Double up the omelet.

Served With Sauce.

Ham Loaves.—Mince ham and season to taste, adding one-third as much bread crumbs as ham. Use enough milk to moisten, fill well buttered molds and sprinkle lightly with bread crumbs. Bake in a pan of hot water until they puff up. An egg may be dropped in a larger mold before the ham is added, or some chopped boiled egg or other garnish may be put in, so that it will decorate the center when contents of the mold are turned out.

Anna Thompson.

The KITCHEN CUPBOARD

LUSCIOUS APPLE DESSERTS.

APPLES supply an economical way of providing fall and winter desserts. The more we use apples the more we appreciate their possibilities. They may be made up as the simplest of viands or they may be the ingredients in desserts as elaborate and attractive as anything that may be served.

Simple, Yet Attractive.

Sugared Apples.—Take seven or eight apples, core, peel and cut in halves and set in a baking pan cored side up. Pour over them one and one-half cupfuls of cold water and three small cupfuls of sugar, cover closely and let boil gently for half an hour. Remove cover, set in oven and bake brown. Serve cold.

Apple Custard.—Beat the whites of two eggs until dry, then add a cupful of sweetened apple sauce and mix. From the yolks of the eggs make a custard by putting the milk in top of double boiler, heating the yolks with two tablespoonfuls of sugar and a pinch of salt and adding to the boiling milk. When cold pour into a glass dish and add the apple and white of egg.

Elaborate Desserts.

Apple Pralines.—Take six apples. Pour four ounces of granulated sugar and a pint and a half of water in a saucepan and as soon as it boils add the fruit and cook it for fifteen minutes very gently, so that the apples will not break. Turn with a skimmer occasionally, so that they will cook evenly on all sides. On removing them drain upon a cloth and let them cool off. Blanch two ounces of almonds. Drain, peel and mince them and put them into a earthenware bowl with three ounces of granulated sugar, half a gill of water and a teaspoonful of vanilla essence. Stir the mixture with a wooden spoon for half a minute. Place it on a brisk fire and stir until it is a golden color, then take from the fire. Lay the apples on a deep plate, fill their cavities with currant jelly and spread the almond preparation over them, then serve.

Apple Gateau.—Take a pound and a half granulated sugar and boil it in a half pint of water. Then put into the strup two pounds of cooking apples. Boil together until the mixture is tolerably stiff. Before removing from the fire grate in the rind of a lemon. Press into molds that have been previously dipped in cold water, but not wiped. When the same is turned out on a dish it can be ornamented with blanched almonds. Serve with cream or a thin custard.

Anna Thompson.

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WHEN MAKING WAFFLES.

MOST cooks have struggled with the annoyance of having waffles stick to the irons. This may be remedied by treating the irons with salt. After these have been used and are washed and dried rub them with dry salt. Then set them on the back of the range after the salt has been brushed out. Let them stand there for a couple of hours. The irons should be set on the range or in the oven to heat for about a half hour before they are to be used. After they are heated they should be greased thoroughly. A bit of fat pork wrapped in a rag or butter may be used for this purpose.

Tempting Waffles.

Sweet Milk Waffles.—Take two eggs, a pint of flour, one and a half cupfuls of milk, butter walnut size, a dash of salt and a small teaspoonful of baking powder. Mix the salt and baking powder into the flour, rub the butter in evenly, then the beaten eggs and stir all into the milk. Have the waffle irons hot and well greased, pour on the batter and bake quickly.

Old Fashioned Waffles.—Take a pint of flour and sift a couple of times with a teaspoonful of baking powder and an even teaspoonful of salt. Beat the yolks of three fresh eggs smooth, stir these into two cupfuls of sweet unskinned milk and add two tablespoonfuls of melted butter or other shortening. Then with long, swift strokes mix in the flour alternately with the whites of the eggs whipped to a standing froth. As soon as the waffle batter is thoroughly mixed, drop by large spoonfuls into the heated and greased irons.

Novel Recipes.

Lemon Waffles.—Take one quart of flour, one-half a teaspoonful of salt, three tablespoonfuls of sugar, two large teaspoonfuls of baking powder, two tablespoonfuls of lard, rind of one lemon, grated; one teaspoonful extract cinnamon, four eggs and one pint thin cream. Sift together flour, sugar, salt and powder; rub in lard cold; add beaten eggs, lemon rind, extract and milk. Mix into smooth, rather thick batter. Bake in hot waffle iron and serve with sugar flavored with lemon.

Rice Waffles.—Take two eggs and beat the whites and yolks separately. Stir one cupful of flour with a teaspoonful of baking powder and a level teaspoonful of salt. Mix the beaten eggs with a pint of milk. Add a teaspoonful of sugar and a cupful of cold boiled rice. Beat for a minute before adding, alternately and quickly, the whites beaten stiff and the prepared flour. Lastly beat in with deep and long upward strokes a large tablespoonful of melted butter.

Anna Thompson.

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OYSTERS COOKED IN THE OVEN.

AMONG the various ways of preparing oysters one that recommends itself to most cooks on account of the savory results and also because of its convenience is to bake them in the oven. It is best not to salt oysters until after they are cooked. This prevents their shriveling or becoming hard.

Well Flavored Viands.

Deviled Oysters.—Chop up about two dozen firm, fat oysters, add to the oysters a cupful of cream, a half cupful of cracker crumbs, a tablespoonful of melted butter and a dash of salt. Butter some individual baking dishes of empty oyster shells and fill them with the combination. Bake in the oven for twenty minutes.

Oysters In Blankets.—Take twelve slices of nice thin bacon and twelve large oysters. Place an oyster on each slice of bacon and roll the bacon around the oyster. Then transfix with a skewer. Arrange the rolls on a wire rack and put in the oven until the bacon is browned. Serve very hot.

Baked In Shells.

Oysters In the Shells.—Take large, nice looking shells or cook the oysters in small individual baking dishes. Clean the shells with a stiff brush, reserving the deepest for use. Roll each oyster in melted butter seasoned with minced parsley and pepper. Arrange in the shells, sprinkle with lemon juice and cover with grated bread crumbs. Place in rows in a baking pan and bake in a quick oven. Serve in the shells, season with salt just before sending to the table.

French Baked Oysters.—After trimming the oysters, put them back into the shells. Place in a saucepan a little butter, and when it is melted add a little parsley chopped very fine and some chopped shallots, a tablespoonful of white wine vinegar, the juice of a lemon, a pinch of salt and a little red pepper. Leave the saucepan on a slow fire until the vinegar is boiled down, and at this point add two small tablespoonfuls of bread crumbs fried in butter and a tablespoonful of butter. When the whole is well mixed pour it over the oysters, so that the shells are well filled. Place the dish containing the oysters in a hot oven and serve after a few minutes.

Anna Thompson.

OPPOSITION.

The coldest bodies warm with opposition; the hardest sparkle in collision.—Burke.

Nature is upheld by antagonism. Passions, resistance, danger, are educators. We acquire the strength we have overcome.—Emerson.

The greater the obstacle the more glory in overcoming it, and difficulties are but the maids of honor to set off the virtue.—Moliere.

IDEAL.

There are two kinds of the ideal. One tends toward expression; the other animates all kinds of labor and secures results. When a practical man says he can do without the ideal he does not understand his business. When a prosaic moralist says the same and takes a contract to reform or to establish he throws up the material that he must work in. It is intangible, but has a pressure of so many pounds to the inch, and he stands drenched in it while he pretends he does not breathe.—John Weiss.

THE GENTLER SEX.

Man for the field, and woman for the hearth;
Man for the sword, and for the needle she.

Man with the head, and woman with the heart;
Man to command, and woman to obey.

—Alfred Tennyson.

One reason why women are forbidden to preach the gospel is that they would persuade without argument and reprove without giving offense.—John Newton.

O woman, woman, thou shouldst have few sins of thy own to answer for! Thou art the author of such a book of follies in a man!—Edward Butler-Lytton.

TRUTH.

A man protesting against error is on the way toward uniting himself with all men that believe in truth.—Carlyle.

THE RIGHT TO BE ONESELF.

Suppose I could make \$10,000 a year as the manager of a trust, but suppose my happiness would be promoted by managing a little business of my own out of which I might not even make \$3,000. And suppose—what is true—that I should be prevented by the trusts from running my little business and should be broken up if I tried to run it. Have I not then been deprived of the one thing in life that this republic ought to give a man—his chance to be happy? If this continues there will be great captains of finance and industry who will wade through slaughter to a throne and shut the gates of mercy on mankind. They will take the young man of today and crush out every little bit of personal ambition which these young men may have and make them only cogs in a great industrial system, and our boasted democracy, where men were free, will cease to exist save in name. Too long have we contemplated great riches as the source of happiness. Contentment is the great thing for a people, and no people can be content whose men may not engage in any business that they may choose which is not immoral in its character, and many a man is happier in the failure of his own plans than he would be in the success of a system.—Governor Thomas R. Marshall.

THE HUE OF HEAVEN.

Blue: 'Tis the life of heaven, the domain Of Cynthia, the wide palace of the sun.

The tent of Hesperus and all his train.

The bowser of clouds, gold, gray and dun.

Blue: 'Tis the life of waters—ocean

And all its vassal streams, Pools numberless

May rage and foam and fret, but never can

Subside if not to dark blue nativeness.

Blue! Gentle cousin of the forest green.

Married to green in all the sweetest flowers—

Forget-me-nots, the bluebells and that queen

Of secrecy, the violet: What strange powers

Hast thou as a mere shadow! But how great

When in an Eye thou art alive with fate!

—Keats.

One Recommendation.



The Hero—What do you think of the awful costumes the women are wearing now?

The Victim—Well, at any rate, they have the advantage of buttoning be hind.—Pele Mele.

Very Fond.



"Are you fond of opera?"
"Extremely."
"What is your favorite selection?"
"Alexander's Ragtime Band."

Willing to Please.

"I have a fortune in a name that I will sell for a boat \$1,000,000, and it is cheap at that."

"Better keep it rather than sacrifice it."

"Say, you are a shoe manufacturer?"

"Yes."

"This name is for new footwear. I would call it the president's shoe, and everybody would be anxious to step into it."

Quite Right.



WILL LAWLER
"What is a philosopher?"
"The man whose only troubles are the troubles of his friends."

Atmospheric Answers.



Boarder—Your steak is just like the weather—rather raw.

Landlady—Your board bill's like the weather too—unsettled.—Pittsburg Press.

Got on His Nerves.



Miserly Old Man—Here, waiter, cover up that mirror. I can't stand the strain. It looks as if I've got to pay for two.—Pearson's Weekly.

Millinery

Hats at Lower prices here than at any place in Central Oregon. If you want guaranteed bargains in hats call on

Mrs. Estes
Prineville, Ore.

Pianos for Sale

Two Second-Hand Pianos for \$50 Each. Write or see

Chas. F. Condart

Unless we make good, as we can and should, we ought to go back to the woods; for the fellow who stays, in these modern days, is the man who delivers the goods.

We are here and are delivering the goods, and if you wish to be shown come in—we are ready to show you that we do good work. Portraits, Copying and Enlarging. Also Amateur Finishing.

Lafler's Studio

We strive to please

Fruit Trees!

Central Oregon Grown

The only kind you can afford to plant. ILLUSTRATED CATALOGUE FREE. Write for one. Prices low enough to surprise you.

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Porter, Ale and Olympia Draft Beer on Tap.

Imported Wines and Liquors.

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 Bond, 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. 116 25-12 31

Notice to Creditors.

Notice is hereby given by the undersigned, the administrator of the estate of Larkin Weaver, deceased, to the creditors of said estate and all persons having claims against the same to present such claims to the undersigned at the office of M. R. Elliott in Prineville, Oregon, within six months from the first publication of this notice.

Dated this 23rd day of Jan., 1913. DAVID WEAVER, Administrator of the estate of Larkin Weaver, deceased.

Summons

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

Annle 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 Annle Maling, plaintiff, and mortgaging the e 1/2 sec 31 and s 1/2 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 23rd 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 B. LITTLE, 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 Wilbur 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 1/2 n 1/2, ne 1/4, sec. 35, tp 18 s., range 21 e., Williamette 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 thereon, 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 contestee, either in person or by registered mail. If this service is made by the delivery of a copy of your answer to the contestee in person, proof of such service must be either the said contestee'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.

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Famous Ranier Beer in Bottles and on Draft.

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Wood for sale at \$4.75 and \$5 a cord at the yard; 50c extra per cord delivered. P. L. & W. Co. 1-16