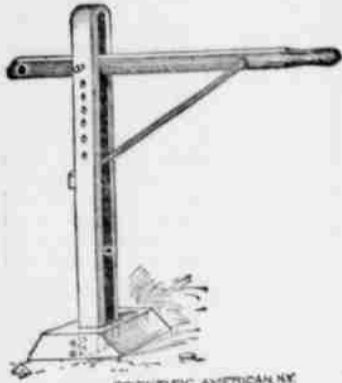


### SIMPLE VEHICLE JACK.

Mandy and Inexpensive Device For Raising Wagon Bodies.

One of the simplest forms of jacks for use in lifting the bodies of wagons or other vehicles is illustrated in the accompanying drawing. The device can readily be made by any amateur, and the construction is inexpensive.

The uprights of the jack consist of a single length of iron 1 1/4 by 1/2 inch, bent double or to hairpin form, with the lower ends secured in a block of wood measuring 2 by 6 inches. The ends of the uprights are fixed into recesses in the block and are held in place by means of bolts as indicated by dotted lines in the drawing. The



VEHICLE JACK.

lever on which the vehicle axle is supported is made of strap iron measuring 1 by 1/2 inch. This is fulcrumed between the uprights by means of a bolt which passes through holes in the sides of the uprights. There are a number of such bolt holes to permit of adjusting the lever to various heights. The weight comes on the short arm of the lever and is lifted by depressing the long arm.

To hold the long arm in depressed position a rod is provided which is fastened to the lever at one end, while the other end passes between the uprights and is welded to a block of metal. This is adapted to bear against the uprights and serves as a catch to hold the lever at any desired adjustment. The rod shown in the drawing is three-eighths of an inch in diameter.

### A HUGE WATER SYSTEM.

Enormous Cost and Extent of the Work Needed to Supply New York.

New York city adds another big city's population to itself every year. In this way an Albany, a Bridgeport, a New Haven or a Grand Rapids is annexed every twelve months; in two years a Jersey City is gained and in five a Boston, a Cleveland or a Baltimore. In order to provide an adequate supply of water for this growth of approximately 125,000 a year a plan was approved to obtain from the foothills of the Catskill mountains 500,000,000 gallons daily. The comprehensive plan includes the development of the watersheds of the Esopus, Rondout, Schoharie and Catskill creeks, but at the present time only the Esopus watershed is being developed with its available 250,000,000 gallons of water daily.

Starting at the 130,000,000 gallon Ashokan reservoir, holding enough water to cover Manhattan to a depth of twenty-eight feet and whose area is equal to all of Manhattan below One Hundred and Sixteenth street, an aqueduct 127 miles long is being constructed which will pass under deep valleys, the Hudson, Bronx and East rivers and the Narrows to Staten Island, supplying New York's boroughs, known as the Bronx, Manhattan, Brooklyn, Queens and Richmond. Near Valhalla, N. Y., thirty miles from the city hall, the aqueduct is interrupted by the Kensico reservoir, which acts as an emergency storage reservoir to prevent interruption of supply during the unwatering periods necessary for inspection between Ashokan and Kensico reservoirs. This reservoir will have the largest dam in the world, containing over 1,000,000 yards of masonry, and will store 40,000,000 gallons of water, which is sufficient to supply New York for seventy-five days or cover Manhattan Island to a depth of nine feet. Its shore line is 302 miles long.

The total estimated cost of building the 500,000,000 gallon aqueduct was \$176,857,000, of which about \$100,000,000 had been spent to March, 1912.—Engineering Magazine.

### Most Important Minerals.

The great volume of the mineral production of the United States, its tremendous increase during the last few years and the wide distribution of the important minerals were indicated in a recent address by George Otis Smith, director of the United States geological survey. The twelve most important mineral products in the United States, in the order of value of annual output, were stated by Mr. Smith to be coal, iron, clay products, copper, petroleum, gold, stone, natural gas, cement, lead, silver and zinc.

### Preserved Timber.

An English company is engaged in preserving wood somewhat as the housewife preserves fruit—in a sweetening solution. Saccharin is used. The object is to render the timber immune to the larvae of damp, insects and fungi. The timber is immersed in the solution and soaked at an elevated temperature. The process is intended especially for railroad ties.

### Production of Glass Sand.

Pennsylvania produces 30 per cent of the sand used in glassmaking in the United States—about 400,000 tons. The average value of glass sand in Pennsylvania, according to the United States geological survey, is \$1.40 a ton.

### HEALTH HINT FOR TODAY.

#### The Cold Bath.

No man, woman or child should neglect to bathe at least once a day. In fact, cool baths or cold plunges should be taken two or three times daily, if at all convenient. No one yet has ever caught a cold through frequent bathing. Everybody should take a cold bath once a day at least, preferably in the morning. Men who do manual labor should bathe even oftener.

The only virtue in the bath is the stimulating effect which it imparts. There being no danger in its too frequent indulgence, there is every reason why all should cultivate a habit of bathing several times a day. The only danger is when the water is too hot and too much soap is used. In this case slight skin diseases might set in. Frequent bathing at home has never had any bad effects on a person's health. Colds do not come through the pores. The mouth and nose are the only parts of the body through which colds are transmitted. The season of the year, therefore, does not necessarily have to be considered.

Some folks contend that they have caught awful colds after coming out of the Turkish bath. Of course, but the cold was communicated not from the effects of the bath, but by the thousands of "bugs" or germs which are pent up in the room and are kept alive by the steam.

### HEALTH HINT FOR TODAY.

#### Curing a Headache.

Those who have headaches must surely know that something is wrong in their organism. A headache is a warning cry, and it should be heeded, and no stone should be left unturned to find what is the cause, for one cannot successfully cope with headache without knowing exactly why he has the headache. The migraine attacks those who are run down. Rest from work, avoidance of fatigue, the proper attention to diet, the use of some tonic, may ward off the attacks. A light laxative, taken immediately upon feeling as though a headache might come, will often free the system so that the headache can be avoided.

### HEALTH HINT FOR TODAY.

#### Danger of Sore Eyes.

Persons with sore eyes, especially if there is a discharge, should be careful not to transmit the disease. The towels they use should be kept entirely apart from the ones used by others and care taken with the materials used for dressing or treating the sore eyes in order not to infect others.

All persons should bear in mind the possibility of infecting them with their hands when they are handling unclean or infectious material of any kind, especially clothing or anything of a personal nature which has been in contact with diseased persons. Some diseased people cause dangerous diseases in their own eyes in this way.

Workmen engaged in occupations which endanger the eyes should employ protective measures. Eye protectors, such as goggles or plain glass spectacles, should be worn to protect the eyes from injury from foreign bodies, such as chips of steel, emery dust, etc., where the machinery or implements in use are not provided with eye protective devices. No injury to the eye, however slight, is a trifling matter.

A physician is the person to remove a foreign body from the eye when it cannot be removed by simple measures, as by rubbing the other eye, wetting a corner of a clean handkerchief and wiping it out or taking hold of the eyelashes or the upper lid of the affected eye and pulling it down over the lower lid.

### HEALTH HINT FOR TODAY.

#### What Dieting Means.

Many intelligent persons, including not a few physicians, sincerely believe that dieting implies the eating of unpalatable foods. This is a mistake. Foods that taste good are more apt to digest well than unpalatable articles, but the individual is also more liable to be tempted into dietary excess by the former than the latter. This is all the truth there is in the notion.

Dieting means simply that the individual shall refrain from eating things that are known to disagree with him and shall limit the amount which he eats while judicious medication and rest to the digestive organs are restoring normal tone and activity.

## The KITCHEN CUPBOARD

### SAVOY CABBAGE.

SAVOY cabbage is the wrinkled leaved variety. It is the best kind to boil. It has a flavor which is particularly nice with meats.

These close leaf plants require plenty of washing and soaking in salt and water before boiling. The stems should be removed. Then they may be boiled in half a gallon of water, with two teaspoonfuls of salt and a little soda.

#### Cooking the Cabbage.

Stewed Savoy Cabbage.—Cut in thin slices, wash; then boil till tender. Drain free from water. Put into a clean pot two ounces of butter or fat and a little salt and pepper. When hot add the cabbage and stir it well until nearly dry; then throw in a tablespoonful of flour, keep stirring and add a cupful of either broth, milk or water. Let boil ten minutes and serve.

German Savoy Cabbage.—Take the outer leaves from a head of Savoy cabbage. Cut into small pieces, wash through several waters, put into saucepan, cover with boiling water and boil thirty minutes. Do not cover the saucepan. Drain, mix with the sauce and serve in a hot dish.

For the sauce take a tablespoonful each of butter, flour and lemon juice, a cup of stock or of water and salt and pepper to suit the taste.

Put the butter into a saucepan. When melted add the flour. Mix well; then add the cold stock or water, stirring constantly. Boil two minutes. Add the salt, pepper, lemon juice and grated onion. Boil a minute; then pour over the cabbage.

#### Highly Seasoned.

Boiled Savoy Cabbage.—Take a small head of Savoy cabbage, a tablespoonful of butter, a tablespoonful of flour, one-quarter cup of cold water, a teaspoonful of salt, a dash of white pepper, a tablespoonful of lemon juice or two tablespoonfuls tarragon vinegar, one-half teaspoonful grated onion.

Wash and cut the cabbage into small pieces, put on in boiling water enough to cover and boil forty-five minutes or until tender. Drain and pour over the sauce, mix well and cook three minutes.

To make the sauce put the butter into a saucepan, melt, add the flour and onion juice and add the cold water, salt, pepper and lemon juice. Stir until smooth and creamy and cook three minutes.

*Anna Thompson.*

## The KITCHEN CUPBOARD

### WHEN SERVING PARTRIDGE.

PARTRIDGE is roasted about the same as chicken. The birds should roast about forty minutes and be basted often.

When broiled the birds should be brushed inside and out with olive oil or melted butter. The fire should be a moderate one and the birds browned over it.

#### How to Cook.

Some special methods of preparing the birds are given here.

Broiled Partridge.—Halve the birds and flatten with a knife. Season with salt and pepper or cayenne. Dip into clarified butter, then into very fine breadcrumbs. Place over a very clear fire and broil gently from twenty to thirty minutes. Send it to table with brown mushroom sauce or a slice of butter put on when taken off the grill.

#### The Favorite Method.

Roast Partridge.—Choose plump, tender young partridges for roasting, put a lump of fresh butter in each one and, after tying thin slices of larding bacon over the breasts, roast the birds for eighteen or twenty minutes. They can be roasted in a paper bag or in a fireproof earthenware casserole, with the addition of butter and bacon fat only.

When cooked the birds may be carved into two or at most three pieces and should be served on croutons of crumb of bread that have been fried in butter.

Pour off the fat from the dripping pan, add a little boiling water or some stock made from partridge bones and trimmings and serve the gravy separately in a sauce boat. On no account add any flavoring to the gravy or the delicate aroma of the partridge will be lost.

#### Using Cold Birds.

Scalloped Partridge.—The cold, cooked birds may be used for this. Cut off all meat from the bones of the birds and put the bones into a saucepan with enough cold water to cover them and a little salt. Let them simmer gently for three-quarters of an hour. Then the bones must be taken out and the stock strained. Add two teaspoonfuls of red currant jelly, a few grains of nutmeg and salt and pepper to taste. While the bones are cooking finely chop the meat.

Now brush the scallop shells with butter. Use you china ones or even the natural shells.

When the stock has been nicely seasoned, add the chopped partridge, mix it well and pour some into each of the shells. Then sprinkle a layer of browned crumbs over each and put them in the oven to get hot through.

*Anna Thompson.*

**"The wagon that stands up like the reputation of its makers"**

When you buy a Studebaker wagon you buy a wagon that will last until you turn the farm over to your son and he turns it over to his son.

One of the first Studebaker wagons ever made saw constant service for thirty years, and we will gladly send you the names of farmers who have in their possession wagons that have been in constant use anywhere from 17 to 48 years—and there are thousands of them. We are building the same kind of wagons today.

A Studebaker wagon is an investment that will give you full return for your outlay. It is built on honor, iron, steel, wood, paint and varnish used in its construction are tested and retested to make sure each is the best.

For work, business or pleasure—for town or country use—there is a Studebaker vehicle to fit your requirements.

Farm wagons, dump carts, trucks, buggies, surreys, runabouts, pony carriages, business vehicles of every description—with harness of the same high standard.

See our Dealer or write us.

**STUDEBAKER** South Bend, Ind.  
NEW YORK CHICAGO DALLAS KANSAS CITY DENVER  
MINNEAPOLIS SALT LAKE CITY SAN FRANCISCO PORTLAND, ORE.

**D. P. Adamson & Co.,**  
Druggists  
For Drugs, Patent Medicines, Chemicals  
Lowney's Candies, Ice Cream Soda, Stationery and Prescriptions see  
**D. P. Adamson & Co.**

**DeLAVAL**  
**Cream Separators**  
Sold on Easy Terms  
**Pioneer Cream Co.**  
Prineville, Oregon

**BEACH THOUGHTS**  
Are in Season  
And with them come  
the suggestion of a trip to  
**Delightful North Beach**  
By The Pacific  
Reached Via  
  
Spend Summer By The SEA  
To Portland  
**O-W.R. & N. Columbia River Steamers Beyond**  
You will always be glad you spent your summer at this splendid resort, where waves and trees combine to add pleasure to your outing. Let me tell you about it.  
6-19-21 **H. BAUKOL, Agent, Redmond**

**"RECEPTION"**  
Champ Smith, Propr  
Imported and Domestic  
**Cigars**  
Famous Whiskies  
Old Crow; Hermitage; Red Top Rye; Yellow Stone; Canadian Club; Cream Rye; James E. Pepper; Moore's Malt.  
Porter, Ale and Olympia Draft Beer on Tap.  
Imported Wines and Liqueurs.

**The Brosius Bar**  
Finest Brands of Wines, Liqueurs and Cigars.  
LAGER BEER ON DRAUGHT  
F. E. BROSIUS, Proprietor

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 Tree**  
Central Oregon Grown  
The only kind you can afford to plant. ILLUSTRATED CATALOGUE FREE. Write for one. Prices low enough to surprise you.  
**Lafollette Nursery Co.**  
Prineville, - 6-6 - Oregon

**The Oregon Bar**  
At the Old Stand  
**G. W. Wiley & Co., Prps**  
All kinds of Choice Liqueurs  
Wines and Cigars.  
Famous Ranier Beer in Bottles and on Draft.

Call for Warrants.  
Notice is hereby given that all registered, general fund warrants, all scalp bounty warrants and all high school warrants will be paid on presentation at my office. Interest stops May 29, 1913.  
R. L. JORDAN,  
County treasurer, Crook county, Ore.  
**Wood for Sale.**  
Wood for sale at \$4.75 and \$5 a cord at the yard; 50c extra per cord delivered. P. L. & W. Co. 1-16