

THE HOUSEHOLD PAGE.

CONTRIBUTIONS FROM THE LADIES SOLICITED FOR THIS DEPARTMENT. TELL YOUR VALUABLE RECEIPTS, HOW YOU MAKE FANCY ARTICLES AND ABOUT THE DESIGNS AND CARE OF YOUR "ROSE GARDEN."

GOOD THINGS TO EAT.

Chocolate Caramel Cake.
Two cups of brown sugar,
One-half cup of butter,
Two-thirds of a cup of sour milk,
Two eggs.
Stir all together. One level teaspoonful of soda in one-half cup of boiling water, in that dissolve one-third of a cake of Baker's chocolate, to that stir sugar, eggs, butter and milk. Add two and one-half cups of flour, one teaspoon of vanilla.
Icing—Two cups of brown sugar, one cup of sweet milk, butter the size of an egg, one teaspoonful of vanilla. Boil until quite stiff. Stir until cold.

Custard Sponge Cake.
Six eggs,
Two cups of granulated sugar,
Three cups of flour,
Three teaspoons of baking powder,
Four tablespoons of water. Bake in eight layers.
For the custard or filling use—
One-half cup of butter,
One pint of new milk, let milk and butter come to a boil then add two well beaten eggs, one cup of granulated sugar, two level tablespoons corn starch thinned with a little milk, cook the same as corn starch custard and when done spread the custard between the layers of the cake.

Spice Cake.
Three eggs,
One cup of brown sugar,
One cup of white sugar,
One-half cup of sour milk,
One teaspoon of soda,
One cup of melted butter,
One and one-half teaspoon of cloves
One teaspoon of cinnamon,
Two cups of flour.
Bake in layers and use any kind of filling desired.

Cream Crullers.
Two cups of soft A sugar,
Two cups of sweet cream,
Two eggs,
Two teaspoons of baking powder,
Flavor to suit taste, fry in hot lard.

Sugar Cookies.
Two eggs,
Two cups of soft A sugar,
One cup of sour cream,
Three-fourths cup of butter and lard mixed.

One teaspoon of soda,
Two teaspoons of baking powder,
Flour enough to make a soft dough as can be rolled, bake in a quick oven, keep in stone jar with tight fitting lid to prevent cakes from drying out.

Boston Pie.
For each pie take:
One pint of boiling milk, add to it three tablespoons of granulated sugar, two tablespoons of flour, yolks of two eggs, well beaten together. Let all come to the boiling point, then add a pinch of salt and one teaspoon of vanilla. Pour in a previously baked crust, cover with meringue made from white of an egg.

Cottage Pudding.
One and one-half cups of granulated sugar,
One cup of milk,
One pint of flour,
Three tablespoons melted butter,
Two teaspoons of soda,
Two teaspoons of cream tartar,
Two eggs,
Pinch of salt,
Bake in small pan one-fourth of an hour, serve with dip or cream.

Short Cake.
One cup of water,
Two teaspoons of baking powder,
One teaspoon of lard,
One tablespoon of granulated sugar,
Pinch of salt,
Flour enough to make a dough as stiff as biscuit dough. Bake in pie pans until light brown. Split with a knife. Place a good supply of sweetened berries of any kind between the halves of the baked dough. I prefer strawberries which I wash clean then sweeten and let stand a few hours, then mash before placing in the cake. Serve with sweetened milk or rich cream.

Buns.
Three cups new milk,
One-half cup of sugar,
One-half cup of yeast,
One cup of flour,
Let stand over night, in the morning add two-thirds cup of butter. Knead stiff and let rise. Place again on kneading board and roll out one-half inch thick. Cut out with biscuit cutter, place in pans to touch each other, let rise again. Brush over top with white of egg, bake to a light brown.

By using cold sliced ham these buns make splendid sandwiches.

Corn Bread.
Two cups of flour,
One cup of corn meal,
Scant one-half cup of sugar,
One egg,
Two tablespoons of lard,
One and one-half cups of sweet milk,
Three teaspoonfuls of baking powder.

Mix flour, corn meal, baking powder and lard together, rubbing the lard in well, then add the milk and eggs well beaten. This receipt can be used for corn cakes by leaving out the lard and sugar and adding more milk.

Baked Corn.
Slice tender corn and season well with salt, pepper, butter and a little sugar. Place alternate layers of corn and rolled crackers in a greased pan and cook until done.

Chocolate Fudge.
One cup of white sugar,
One cup of brown sugar,
One-fourth of a cup of honey drip molasses,
One-fourth of a cup of melted butter,
One-half of a cup of sweet cream.

Bring to a boil and cook for two minutes stirring rapidly, then add two squares of Baker's chocolate scraped fine and continue boiling for five minutes stirring rapidly at first but more slowly toward the finish, take from the fire and add one and a half teaspoon vanilla stirring constantly until the mass thickens. Pour in a shallow buttered pan to cool. Before it gets too cold mark it off in small squares with a knife which will break straight when cold.

Killarney Potatoes.
Peel and dice one quart of raw Irish potatoes and place in buttered pan, pour over them a mixture of one and one-fourth pints of sweet milk, three well beaten eggs, one teaspoon of salt. Dot over the top with small pieces of butter, give a good dusting of pepper. Bake slowly until tender, adding a little more milk if necessary.

English Chow Chow.
An English chow chow in which all the ingredients are chopped calls for two medium sized heads of firm white cabbage, half a peck of green tomatoes, two quarts of firm ripe tomatoes, half a dozen green peppers and two red peppers. Chop all the ingredients as fine as possible and pack them, after mixing, in layers of salt. Pack in a coarse bag of burlap or some similar material. Put the bag across a rack improvised of slats of wood and arrange the rack over the top of a barrel or keg into which it can drain, after putting a heavy press on top, allow it to drain for 24 hours. After the chow chow is thoroughly drained it should be removed from the press. Add to the chow chow one and a half pints of sugar, half a cupful of grated horse-radish, half a teaspoonful of ground black pepper, half an even teaspoonful of ground mustard, one ounce of white mustard seed, one ounce of celery seed, a tablespoonful of ground mace and finally a gill of Dutch mustard.

Don't Show Off the Baby.
Too great emphasis cannot be laid on this matter of shielding the baby from excitement. Undoubtedly the temptation to show him off is very great—he is such a cunning little dear, and he has such pretty tricks. But decide now. Is it your desire to gratify your pride or to promote your baby's welfare? It is a great mistake to handle an infant any more than necessary, not only on the score of his nerves, but on that of his bones. Baby's bones, you know, are soft; thus constant handling tends to destroy the shapeliness of his body. The greater part of his early life should be spent on the bed. When he gets tired of lying in one position gently roll him over without picking him up.

Cough Remedy.
One-half pint of good whiskey,
One-half pint of Orleans molasses,
One-half ounce of iodoform,
Mix all together in a bottle and shake well before taking. Dose for an adult one teaspoon full three times a day. In case it creates drowsiness take smaller doses.

Notes.
Rub fan shoes with a cloth moistened with turpentine.
Salt vegetables you are cooking when about two-thirds done.
Most vegetables should be put on to cook in freshly boiling water.
A little turpentine applied with a woollen cloth will clean gilt ornaments and gilt picture frames.
Rinsing cold glasses in cold water before washing them in warm prevents them from looking smeared.
When pouring hot fruit into a glass dish place the latter on a wet cloth. This prevents any chance of the dish cracking.
Old or stale vegetables are improved by a cream of butter sauce—the basis for the latter being the reduced liquor left when the cooking is finished.
If you shut your finger in a door or bruise it, put it at once in water as hot as you can bear. Change the water as it cools and keep the finger in for fifteen minutes.
To keep bread and butter fresh and moist, put it in a cool place, with a serviette or cloth wrung out of cold water, and many hours after it will be as moist as when cut.
Keep the roots of the celery plant dry, grate them and mix the powder with one-third as much salt. Keep in a bottle, well corked. This is delicious in soups, gravies, hashes, etc.
When ironing, the best thing with which to rub the irons is a fairly large pad of folded brown paper. This will also serve to test their heat. Besides this a cloth should be kept on hand on which to wipe off any flakes of soot or dirt.
A home remedy for sprain is made by adding five cents worth of arnica to a pint of gasoline. Keep well corked in a bottle and shake before using. Bathe the afflicted part freely with the mixture but don't apply it near a blaze or hot stove.

POOR JOHN

"I'll be ready, John, just as quick as you come and button my waist for me."
"Yes, dear."
"Don't begin at the bottom, John. You can't button a waist from the bottom. Begin at the top—in the collar there."
"All right," said John, cheerfully. Pause.

What's the matter, John? Can't you find the buttonholes?"
"There, I've got the first one," said John, triumphantly. "By Jingo, I haven't either, I've got it buttoned into a hole in the lace. I'll have to unfasten it. There—now we're getting along."

"You're awfully clumsy, John. How many buttons have you got fastened?"
"I've got one all right," he declared. "This lace collar is the hardest part of it. I guess it'll be plain sailing as soon as I get that done."

"Well, let me see if I can do that," she said, a little impatiently, twisting around before the mirror and putting both hands back to her neck.
"You've got the second one buttoned into the third hole," said John, watching her manipulations. "Maybe I can fix it now, my fingers are rested."

"Well, for goodness sake, hurry, or we'll be late. I'm getting all tired out standing up here, and my hair's coming out of curl. Can't you hurry a little?"
"I'm hurrying as fast as I can," he suggested amiably. "It's new work for me, you know. I don't see why they make waists button up the back for anyway."

"Have you got all four buttons of the collar fastened?"
"Are there four of them? By gracious, I thought there were only three! I missed the third one—the collar's folded down so. I'll have to unfasten the last one and button the third."

"Well, John Dixon, you are smart! Didn't I tell you there were four buttons on the collar?"
"I didn't hear you, dear," he said meekly. "Don't twist around so. You'll have the second one out next. There—I thought you would. Now I've got to begin all over."

"My face is getting so red I'm ashamed to go anywhere," she began, dabbing some powder on her nose. How far down are you now?"
"Don't raise your arms up that way," he cautioned her. "You make it gape in the back, and I can't button it at all. There—the collar's all done now, dearie. Just a few minutes more."

"One—two—three—four—five—six—seven—eight, he counted slowly. "Only seven or eight more. Now! That's all but the hook and eye."
"What makes that little bulge up there near the top?" she inquired, looking sidewise into the mirror.
"Well, I declare, John Dixon, if you haven't missed one of the top buttons and got it all buttoned crooked! Well, you are a smart one!"

"That don't make any difference," said John soothingly. "Nobody will ever notice that."
"Now, John Dixon, if you think I'm going down town with a hump on my back like a camel and my waist buttoned crooked, you're mistaken! Besides, I'm so warm and tired I don't care whether I go now or not—so there! You can unbutton the whole thing, and I'll take it off and stay at home!"

Tears.
"For goodness sake don't cry over a little thing like that," said John in distress. "I'll button it again in a jiffy."
"I'm not crying over the waist. I'm crying because you're so cross and mean and hateful. Don't start to button it up again. I don't want it buttoned."

"I wouldn't act like that, dear," he protested. "There isn't any use quarrelling about a little thing like buttoning a waist."
"I'm not quarrelling," she declared tearfully. "I've stood up here for half an hour, until I'm all tired out, and I've been just as patient as I can be, and you say I'm quarrelling!"

More tears.
"Haven't you got another waist that buttons easier?" he suggested. "Maybe I could button another one in a minute."
"No, I haven't," she said. "They all button down the back."

"Then I guess we'll have to give it up," he admitted. "I'll telephone down and tell them not to hold the tickets."
"John Dixon, do you mean to say you're going to miss that performance because you're so stupid you can't button my waist for me?"

"I don't see how I can button it if you won't let me try," said John, meekly.
"Who said anything about not letting you try?" she retorted tartly. "The trouble is you don't want to be bothered about it in the first place, and you don't try."

Two or three minutes later it was all done. John bent over and kissed her.
"If you had tried in the first place, dear," she said, "instead of being impatient with me and not caring, we would have been spared all this bother."

"I know, I know," he agreed humbly. "But it's all right now, isn't it?"
"I do hope my eyes won't be red," she murmured. "And John, tell me, is my hat on straight?"

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We have been receiving resolutions and cards of thanks lately without the enclosure of money to pay. That there may be no misunderstanding we would say: It costs money to run a paper and the editor has but two things to sell to get his money back—one is subscriptions and the other is his advertising space. As is customary, we will charge for card of thanks, 50c; for resolutions of respect, \$1.00; for notices of church or lodge entertainments, suppers, sociables, etc., where there are charges for admission, 5 cents per line, but where there are no charges for these events, we will break the rule and insert them free. We make this announcement so that our good friends may understand our rule in this respect. Those who send such articles in should enclose the money for publication.

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Frank Forsberg to D. L. Wolverson, lots 1, 2, 3, 6, 7 and 8, blk 19, Bolton, \$2225.
W. E. Riley to Dora L. Cheek, lots 24 and 35, blk 40, Minthorn add Portland, \$205.
H. S. Wilson to John M. McCorkle, lots 11 and 12, blk 13, West Gladstone, \$825.
Oregon Water Power Townsite Co. to J. R. Neill, lot 22, blk 7, Estacada, \$200.
Oregon Water Power and Townsite Co. to J. R. Neill et al, lot 3, blk 8, Estacada, \$200.
R. L. and A. Adams to O. Tonkin, Jr., lot 6, blk 12, Willamette Falls, \$850.
Lawrence J. O. Solder to W. E. Hauser, se 1/4 sec 12, town 2e, range 1e, 13.12 acres; also 18 acres same section, \$9500.
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Fred Hogz to Richard Petzold et al, e 1/2 or sw 1/4, sec 29, town 4e, range 3e, \$380.
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