

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.

One-half, One, Two, Three and Four Cake.

One-half cup of butter.
One cup of milk.
Two cups of sugar.
Three cups of flour.
Three teaspoons of baking powder.
Four eggs.
Cream the butter and sugar together, then add the eggs well beaten, next the milk; lastly, the flour and baking powder. Beat thoroughly. Flavor with vanilla. Bake in three layers in a moderate oven.

For the filling use one cup of granulated sugar, four tablespoons of boiling water; cook until it becomes waxy when dropped into cold water. Then add the beaten whites of three eggs before taking off the fire.

Fruit Cake.

One pound of flour.
One pound of sugar.
One pound of butter.
Two pounds of raisins.
Two pounds of currants.
One-half pound of citron.
Six eggs.
One teaspoon of soda.
One teaspoon of sour cream.
One gill of brandy.
One nutmeg.
One teaspoonful of cloves.
One teaspoonful of cinnamon.
One cup of molasses.
This will make a loaf big enough for a six-quart pan. Bake three hours in a slow oven.

Sponge Cake.

Three eggs beaten very light, then add three tablespoons of water, one cup of soft sugar and one cup of flour, one teaspoonful of lemon and three of baking powder. Bake in a loaf cake.

Raisin Gingerbread.

One cup of sugar, one-half cup of molasses, one-half cup of butter; sift together one teaspoon each of ginger, cinnamon and cloves and two teaspoons of soda with two and one-half cups of flour, pour one cup of boiling water on the sugar, molasses and butter; then add the dry ingredients, the last thing beating in two eggs and one cup of chopped and floured raisins. This is splendid and will keep soft several days.

Spider Corn Cake.

This is probably one of the best rules for corn bread to be had. It is one of Miss Parloa's recipes, but is not especially well known. Measure out 1 2-3 cupfuls of cornmeal, 1-3 a cupful of flour, 1/4 cupful sugar and a teaspoonful of salt. Sift all together and add to them two eggs which have been beaten with a cupful of sour milk and one of sweet milk, in which a small teaspoon of soda has been dissolved. Stir all thoroughly. Put one or two teaspoons of butter in a hot spider on fire. When the butter has been melted pour the batter into the spider, open the oven door and place the spider on the lower shelf. Pour another cupful of sweet milk into the batter, but do not stir it at all. Now shut the door and let the cake bake without touching it for about twenty minutes or half an hour in a quick oven. When a rich brown and done lift the cake out of the pan and place on a large plate or cut into thick slices in the pan, and serve hot with butter. The peculiar feature of this cake is that it has streaks of creamy consistency running through the whole, especially near the bottom or top. This makes it very delicious and is due to the cupful of milk added at the last moment, just before the oven door is closed.

Permonge Pie.

Take a quart of milk, put it in a skillet or stew pan, place on the stove and let come to a boil. Then add to it the yolks of three well beaten eggs; four heaping tablespoons of sugar; three or four tablespoons of corn starch; add enough milk to make a thin batter. Then pour this mixture slowly into the boiling milk, stirring to prevent scorching. Continue to stir until it has boiled three or four minutes. Remove from the stove and after it has cooled a little add flavoring to suit taste. Pour into two baked pie crusts, over these spread the whites of three well beaten eggs to which two tablespoons full of white sugar has been added. Set them in the oven until the whites have become a golden brown.

Fried Green Tomatoes.

Slice them thin; place in salt water for a short time; put on the frying pan; have equal parts of lard and butter. Roll the tomatoes in flour; put them to fry; pepper them well,

turn them over, and brown both sides.

Okra Soup.

Into a quart of chicken stock stir two slices of corned ham, minced, a chopped onion and two dozen okra. Add a pint of strained tomatoes and boil all until the okra is tender. Season to taste and serve.

Sweet Pickles.

Peel the fruit—peaches or pears—weigh them, and to every pound of fruit allow half pound of sugar. Place the fruit and sugar in alternate layers in a preserving kettle, bringing slowly to the boil, and, for six pounds of fruit allow a pint of vinegar spiced with a tablespoonful each of ground mace, cinnamon and cloves, each of these spices being tied in a small muslin bag. Pour the vinegar over the fruit and boil for five minutes. At the end of this time remove the fruit, spread it on platters and boil the syrup until thick, then pack the fruit into glass jars, fill to overflowing with the syrup (from which the spice bags have been removed) and seal.

To Preserve Cider.

Bring the cider to a boil in a copper kettle; remove all the scum that rises on it. Have ready a good clean barrel; pour the cider from the kettle while boiling hot into the barrel, then drive the bung in good and tight. Do not remove the bung until the cider is wanted for use. I have kept cider by this mode for one year, that was as sweet when the barrel was tapped as it was when put up.

Baked Egg Plant.

Boil the whole egg plant in salt water for twenty minutes, halve it with a sharp knife, scoop out the centers; chop and mix this portion with bread crumbs, a little finely cut raw tomato, chopped parsley, onion juice and seasonings. Refill the shells with the mixture, cover with buttered crumbs and bake for half an hour in a hot oven.

For an Inspid Melon.

When the breakfast melon proves inspid, as often is the case when purchased in city markets, don't try to eat it then, but put on ice and serve at luncheon as a salad. Take out the ripest pieces, cut in blocks about the size of an English walnut, arrange on a bed of lettuce or water cress and dress with a French dressing made of lemon juice and oil instead of vinegar.

Washing White Ribbon.

White ribbon can always be successfully washed in soap and water. It should, however, be afterward well rinsed in cold water to which a few drops of methylated spirit have been added, a teaspoonful a pint being the correct proportion. Before ironing it is a good plan to roll the ribbon round a bottle until it is dry, and then, after crumpling it between the fingers until it is soft, it may be pressed on the wrong side with a moderately hot iron, a piece of paper or fannel being interposed between the latter and the cloth.

To Bake Bottom Crusts.

Put in your bottom crust first and bake a light brown; then add the fruit or other filling, and you will have pies with no soggy morsel anywhere about them, says the Delineator.

Notes.

Every green vegetable should be cooked rapidly and uncovered, to retain its color.

The best dressing for vegetables at their perfection is butter, pepper and salt—cauliflower and perhaps asparagus excepted.

Lying in cold water for an hour or more will restore to wilted vegetables quality and freshness.

Sour cream makes tough butter, and lacking in that delicate aroma that attaches to butter made from cream that is ripe, but not sour.

For a thick gravy fry a minced onion in butter to dark brown color, stir into it one ounce flour, stir well, then add half pint of stock, pepper and salt to taste, and a little catsup. Stir while all boil for a few minutes, then strain and serve.

Thin the paint or varnish that by standing has become thick, with turpentine; keep all small paint brushes when not in use in a covered paint pail in turpentine. If kept covered it will not evaporate. Will keep the brushes as pliable as gasoline.

For a good squash pie take a heaping cup of squash, one pint of milk, three eggs, one cup of sugar. Mix together ground ginger and grated nutmeg, so you have of the two together two-thirds of a teaspoonful, and one-half teaspoonful of salt. Bake without a top crust.

CLACKAMAS STUDENTS.

Following are the names of students from Clackamas county at the State Agricultural College at Corvallis:
Fred Breithaupt, Clackamas; Adna E. Murrow, Oregon City; Leroy Breithaupt, Clackamas; Lloyd P. Lowe, Bullrun; John W. Darling, Oregon City; Ecaline Newkirk, Oregon City; James Leo Duffy, Milwaukie; Bernhard Olsen, Milwaukie; Otto Herman Elmer, Mullno; Charles F. Schirmer, Oregon City; Georgia V. Ewing, Oswego; Floyd W. Scott, Milwaukie; Joseph Allen Ganong, Oregon City; William Alva Sellwood, Milwaukie; Frederick L. Griffin, Canby; Thos. R. Sleight, Oregon City; Frank E. Hall, Milwaukie; Julius Spees, Oregon City; John E. Hannay, Oregon City; Claude B. Sprague, Oregon City; Willamette Harris, Oregon City; Helen M. Sprague, Oregon City; John E. Hlati, Oregon City; Roy H. Sprague, Oregon City; George P. Heinbotham, Oregon City; George W. Thirssen, Milwaukie; Zoa Irwin, Estacada; Emma A. Vick, Molalla; Vera Kayler, Molalla; Fred H. Wilcox, Oregon City; John F. Ketels, Clackamas; Erwin T. Willis, Milwaukie; Fred Knaus, Oswego; Cora M. Yocum, Estacada; Marshall J. Lazelle, Oregon City; William L. Marrs, Oregon City; Ralph S. Mills, Oregon City.

NOVEL FRUIT DRINKS.

Lead Chocolate, a French Punch and a Delicious Pineapple Lemonade.

Now's the day and now's the hour when the cooling draft is sought for. Fruit drinks that are novel are especially desired. Lead chocolate is rather unfamiliar, and is perhaps more nourishing than the other recipes here offered to fill a wide felt demand:

Lead Chocolate.—This beverage is so generally served hot that the cool summer drink is far less familiar than it should be. When carefully made and served it is delicious as well as wholesome, and can be safely recommended for delicate children and elderly people. Put one ounce of unsweetened chocolate into a saucepan and pour on it gradually one pint of boiling water, stirring all the time. Put the saucepan on the fire and stir until the chocolate is all dissolved, then add granulated sugar to taste and stir until it begins to boil. Cook for three minutes longer without stirring, then strain and cool. Add one teaspoonful of vanilla extract, bottle and store in a cool place. When needed put two tablespoonfuls of crushed ice in a tumbler, and two tablespoonfuls of whipped cream, one gill of milk and half a gill of carbonic or apollinaris water. Stir thoroughly before drinking.

Tea Punch.—While fresh fruits are always preferable, canned berries and pineapple may be substituted. Steep two generous teaspoonfuls of tea in two quarts of water for five minutes. Then strain and add one pound of lump sugar, stirring until thoroughly dissolved. Grate the peel of eight good sized lemons and extract all the juice. Cut three oranges into slices, shred one pineapple, slice five bananas very thin, and hull one pint of strawberries. When the tea is cold add the fruit and let stand in the refrigerator for several hours. Place a cube of ice in the punch bowl; pour the mixtures around it. When chilled serve in punch glasses. To get the best results from the pineapple peel and remove the eyes, tear apart with a silver fork, reject the cores, sprinkle with sugar, and let it stand on the ice for twelve hours.

A French Punch.—The French are noted for their delicate and delicious drinks. A favorite Parisian recipe calls for five pounds of raisins, five pounds of dried apples and five gallons of water. Put all together in a small earthen jar and let stand uncovered for three days, stirring occasionally from the bottom. At the end of that time bottle, with half a teaspoonful of sugar and a stick of cinnamon in each bottle. Cork tightly and store in a cool place. The fruits having fermented the drink will keep for a considerable length of time and is really delicious when served cold. It is claimed that over 50,000,000 gallons of this punch were drunk in France in a single year.

Pineapple Lemonade.—Pineapple lemonade is refreshing and is prepared with very little trouble. Pare and grate a ripe pineapple; add the juice of four or five lemons and a sirup made by boiling together for a few minutes two cups of sugar and the same quantity of water. When quite cold, strain and ice. A maraschino cherry in each glass is an agreeable addition, as are a few strawberries or raspberries.

Egg Pique.—A drink that combines nourishment with refreshment is sure to be welcome on a warm day. Break a whole egg in a glass and add two tablespoonfuls of any fruit sirup preferred. Fill with iced bottled soda water and mix thoroughly in an egg shaker until light and foamy. Pour into a glass, add a dash of phosphate and grate nutmeg lightly over the top.

For Afternoon Wear.

This lingerie frock of sheer batiste and eyelet embroidery for afternoon wear is made in a simple but stylish fashion that will be becoming to the majority of young matrons. The em-



BLOCK OF BATISTE AND EMBROIDERY. broderie extending in panels from the shoulders to the bottom of the skirt is an effective way of decorating that will doubtless be much used during the coming season in lightweight silks.

Cold Water Plain Cake.

A cold water plain cake is made by creaming together one quarter cupful butter and one and a half cupfuls of sugar. Add two well beaten eggs, one cupful water and two and a half cupfuls flour sifted with two teaspoonfuls baking powder. Flavor with anything preferred.

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Chas Reynolds to Helen M. Woodruff, part Ezra Fisher die, town 28, range 26, 40 acres, \$1.
W. A. Garner to John P. Poor, part J. D. Garrett die, No. 38, sec. 22, town 18, range 26, 5 acres, \$100.
Gladstone Real Estate Assn. to Merian E. LaSalle, blk D, Gladstone, \$200.
Fred Hahn to Chas. Wolfert, 10 acres sec 35, town 28, range 16, \$1.
Valentine Klobe to Chas. Wolfert, 20 acres sec. 35, town 38, range 16, \$1000.
Martha J. Barclay to Molalla Lumber Co., 1/2 of SE 1/4 sec 13, town 48, range 36; also NW 1/4 sec 19, and SW 1/4 of NW 1/4 sec. 18, town 48, range 46, \$900.
John A. Scott et al. to Molalla Lumber Co., 1/2 of SE 1/4 sec 13, town 48, range 36; also NW 1/4 of NW 1/4 sec. 18, town 48, range 46, \$1500.
W. H. Wilson to Molalla Lumber Co., SW 1/4 of NW 1/4, sec. 20, town 48, range 16, \$3000.
Sisters Charity St. Vincent's Hospital to Molalla Lumber Co., 1/2 of NW 1/4 and 1/2 of SE 1/4 sec. 24, town 48, range 26, 160 acres, \$3000.
Peter Schiewe to Molalla Lumber Co., NW 1/4 sec. 22, town 48, range 36, 150 acres, \$2000.
C. H. Dye to Walter W. Hubbard, 5 acres sec. 2, town 28, range 26, \$400.
Martin Anderson to H. A. Talley, SW 1/4 of SW 1/4 sec. 12, town 48, range 16, \$2500.
Frank W. Vaughn to John C. Vaughn part W. H. Vaughan die, No. 47, town 58, range 26, 32 acres, \$1.
Frank W. Vaughn et al to Viola E. Engle, part W. H. Vaughan die, No. 47, town 58, range 26, 49 acres, \$1.
Arthur S. Draper to O. D. Eby, lots 9 to 14, blk K, Clackamas Heights, \$500.
Chas Thieme to Annie E. Thieme, 5 acres, sec. 8, town 48, range 16, \$1000.
Josiah Suter to James A. Suter, 1 acre town 28, range 46, \$400.
Carl M. Rieton to C. L. Bates, blk 19, Canby, \$500.
John E. Erickson to Ben Bermoser, blks 17 and 18, Canby, \$1500.
Waldo F. Hubbard to Robert A. Miller, block of lots in Gladstone and West Gladstone, \$1.
Thos. F. Ryan to P. G. Wells, part P. M. Rinearson die sec. 19, town 28, range 26, 3 acres, \$450.
Jesse C. Hamilton to W. S. King, 16 acres sec. 29, town 28, range 26, \$3400
J. C. Haines to Eliza M. Evans, lot 4, blk 37 Oregon Iron & steel Co.'s first addd. Oswego, \$410.
Otto Naef to John G. Roethe, relinquishment of claim to disputed lands sec. 18, \$225.

SEND MONEY WITH COPY.

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

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