

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."

Cocoa Nut Cake.

Two cups of pulverized sugar,
Three-fourths cups of butter,
One cup of sweet milk,
Two teaspoons of baking powder,
Whites of five eggs,
Three and one-half cups of flour,
Flavor with equal parts of vanilla and lemon.

Bake in three layers in medium oven.
For filling use white of egg and sprinkle grated coconut between layers and on top.

Jam Cake.

One cup of any kind of jam,
One cup of sugar,
Three-fourths cup of butter or lard,
One and one-half cups of flour,
Three tablespoons of sour cream,
Three eggs,
A little nutmeg,
One teaspoonful of allspice,
One teaspoon of soda.

Sponge Cake.

Three eggs with whites beaten separate.
One cup of granulated sugar,
One and one-half cups of flour,
Three teaspoons of baking powder,
Four tablespoons of water,
Pinch of salt.
Bake in loaf.

Sugar Cookies.

Three eggs,
Two cups of soft A sugar or
One and a half cups of granulated sugar,
One cup of shortening,
Three teaspoons of baking powder,
One quart of flour,
Three tablespoons of water,
Flavor with nutmeg.
Sift the flour in a bowl, break the eggs in the flour, add the sugar, shortening, etc., mix thoroughly with the hands, roll thin, mould and bake in a quick oven.

Lemon Crackers.

Two cups of shortening,
Five cups of sugar,
Four eggs,
One quart of milk,
Five cents' worth of lemon oil.
Sift flour in pan and mix with the other ingredients making dough about the same thickness as bread or biscuit dough. Soak the ammonia over night in one-half the milk before mixing with the other milk in the morn-

ing, when ready to bake roll thin and bake in a hot oven.

Lemon Pudding.

Work thoroughly, so as to be very light, one teacupful of sugar and a piece of butter the size of a walnut; then add the grated skin and pulp of one lemon with all its juice, three eggs and a teacupful of milk. Bake in an under crust with a frosting of white of egg and sugar, if desired.

Sour Cream Pie.

For each pie take:
One pint of sour cream,
Two tablespoons of sugar,
One and one-half tablespoons of flour,
A little soda and flavor with cinnamon. Bake with one crust. Best eaten when warm.

Crab Apple Pie.

Wash three large crab apples, quarter them, remove the stems and cores. Fill a deep dish with apples, put on one cup of sugar to one quart of apples, cover with a crust and bake. Or bake with a thin undercrust only, adding sugar after baking and covering with whipped cream.

Corn Fritters.

Take 12 ears of very soft corn. Split each row of grains with a knife, scrape out the milk. To the corn add
Two eggs,
One and one-half teaspoons baking powder,
Flour enough to make a soft batter. Fry in greased skillet, using plenty of butter and lard.

Macaroons.

Four ounces of ground coconut, four ounces granulated sugar, one egg. Mix coconut and sugar thoroughly, add egg well beaten. Beat with fork until mixture will stick nicely together. That is the secret of success. Drop a dessert spoonful of the mixture for each macaroon on to a well greased tin and bake in a moderate oven until they are a golden brown. Let cool and put into tins until required.

Quince Honey.

Pare and grate six large quinces. Boil a quart of water with five pounds of granulated sugar for five minutes, then add the grated quinces and boil for thirty minutes. Pour into pint

jars and seal. This makes from five to six pints.

Mixed Pickles.

One quart of young, tiny cucumbers, not over two inches long,
One quart of very small onions,
Two heads of cauliflower, cut in small pieces,
Two quarts of string beans, each cut in halves,
Three quarts of green tomatoes, cut coarsely,
One head of cabbage,
Two quarts of not too ripe muskmelon,
One dozen mangoes, quartered,
One quart of Lima beans,
One quart of celery, cut in one inch pieces.

Mix all together, lay in salt water over night, drain well and put in a preserving kettle with one ounce of tumeric, one pint of sugar, spices to suit taste. Pour over all enough cider vinegar to cover. Boil until tender and can while hot.

Cream Oysters.

Cook together a tablespoonful of butter and one of flour, and when they bubble pour upon them a large cup of cream or very rich milk, to which a pinch of baking soda has been added, and a gill of oyster liquor. Stir in a smooth sauce, lay in the oysters, season with salt and white pepper, and cook until the edges just begin to curl, then pour gradually, stirring all the time, two well-beaten eggs. Cook only a half minute and serve.

Scotch Broth.

To make a Scotch broth, take 2 pounds of the "scraggy part" of a neck of mutton. Cut the meat from the bones and carefully free it from fat. Then cut the meat into small pieces and put them into the soup kettle, with 1 large slice of turnip, 2 of carrot, 1 onion and a stalk of celery, all chopped fine. Add half a cup of barley and three pints of water. Simmer gently two hours. In the meantime add one pint of water to the bones; simmer two hours and strain the stock thus obtained into the soup. Cook a tablespoon of butter and the same amount of flour until perfectly smooth; stir gradually into the soup, and add a teaspoonful of chopped parsley. Season well with salt and pepper. If properly prepared a bowlful of this mutton broth is hearty enough to make a meal for a hungry man in winter.

Johnny Cake.

Two eggs, 1 cup of sugar, a pinch of salt, butter the size of a walnut (melted), 1 1/2 cups of flour, 2 1/2 cups of yellow corn meal, 2 teaspoonfuls of baking powder, a large tablespoonful of molasses, enough rich sweet milk to make a batter that will pour. Mix well and bake in a hot oven in a loaf tin for thirty minutes.

Ham Salad.

Chop fine cabbage and onion, mix 1 pint of cabbage, 1 tablespoonful of onion, season with salt, pepper and crushed celery seed; sprinkle over the cabbage and onion 1 cup of minced boiled ham; pour over all good vinegar and serve quickly.

Canned Pumpkin.

Peel the pumpkin, cut into pieces and cover with boiling water. Stew until very tender, then rub through a colander. Return to the fire, bring to a hard boil, sweeten to taste and, while boiling, fill the overflowing hot jars and seal immediately.

A Floor Stain.

A good floor stain that goes right into the wood and is very durable is made of linseed oil colored with ground burnt amber. Rub thoroughly into the boards with a flannel pad, and next day polish with beeswax and turpentine.

Wall Paper Tip.

In papering a room remember that large patterns and dark colors will make it appear smaller, while a plain or striped paper, if a light hue, will give an impression of increased size.

Potato Pancake.

Take about three medium-sized potatoes and grate them. Add one egg, a pinch of salt, one cup of milk, one and one-third cups of flour, with one heaping teaspoonful of baking powder. Bake on hot griddle.

Quince Snow.

Beat the whites of two eggs to a froth, add three-quarters of a cup of powdered sugar, beat, add two-thirds of a cup of quince marmalade, and beat again. Pipe in a dish and bake a pale yellow.

LETTER LIST.

Letter list for week ending November 8, 1907.
Men's list—Garry Burkart, Albert Dean, Chas. A. Dalzell, Eugene Late-
rell, Pete St. Mary, Chas. C. Smith, Anthony W. Thompson.

Horse Thieves Escape.

Thieves stole two horses from the Penman farm at Central Point Monday morning, at about 4 a. m. The theft was soon discovered and a posse started in pursuit. A short distance from the place of theft, near Brown's school house, the party was sighted and when the thieves found themselves close pressed they turned the horses loose. Pursuit was not continued after the horses were recovered. Those in pursuit did not come to close range and so could not give any description of the thieves.

Shubel School Report.

Following is the report of district No. 80, for the month ending Nov. 1: No. of pupils enrolled 23, number of days taught 17, average daily attendance 20. Pupils who were neither absent nor tardy were Aletha Hornschuh, Lulu Hornschuh, Hilda Shubel, Esther Glnther, Alvin Stormer, Wesley Stormer, Walter Hornschuh, Wendell Glnther. Visitors present during the month were G. A. Shubel, Alvin Hornschuh, Callo Glnther and Lottie Hornschuh.

ROBERT GINTHER, Teacher.

Money transferred by Postal Telegraph.

DEALING IN FUTURES

By Lydia E. Peaster.

"I am sorry, but you will have to be held until all the evidence is in."
"Was I wrong?" the girl quavered.
"I don't see what wrong I—"
"No license, you see," interrupted a lawyer.

"But my friends all understood, and—"
"Why were you telling fortunes?" asked the lawyer.

Ida Conyers' white throat quivered piteously, but no words came.

Chief Clerk Fisher left off writing and looked at this unusual prisoner.

From the beginning of her arraignment, the humiliating moment when she was placed in the dock with miscellaneous prisoners, her eyes had encountered nothing genial till Fisher looked at her with commiseration.

Then she, who had contradicted her statements heretofore, gave him an accurate story.

The gist of the matter was that her church committee in planning to raise money for the building fund, persuaded her to exercise her talent for palmistry. She had charged but ten cents a reading, the money obtained having been turned into the church treasury.

Then the officer who had served the warrant on Miss Conyers deposed that a complaint was made against defendant by Mr. Lionel Mosgrove, a palmist. He claimed that she interfered with his custom.

Mr. Mosgrove not having arrived, Chief Clerk Fisher turned in her direction and again met the eyes of the unlicensed palmist.

Fisher had the reputation of being a cool man of the world, a wealthy bachelor with no passion except for racing cars.

And here on this dull morning he was taking a decided interest in a case out of his line.

"Are you known to Mr. Mosgrove?"
"Yes, sir," Miss Conyers answered, miserably.

"Did he complain to you that you interfered with his profession?"
She searched his grey eyes; something in them gave her courage.

"He never objected in any way till I refused to marry him. He had praised my talent and gave me instructions before that; when he wanted me to help him in his work and I would not he entered a complaint."

The chief clerk began to sort papers, and the girl saw for the first time the strength and character of his shapely hands.

Suddenly her voice came, sweet as a piccolo.

"I have been looking at your hand—it is such an interesting one!"
Fisher lifted his grand head with an abrupt movement.

"A hand of power tempered by mercy," Miss Conyers continued, lost to everything except her interest in the subject; she lifted his left hand and examined its lines. "You are a leader of men; Napoleon without his desire for conquest; Lincoln without his visions; Grant without his rigid justice."

Her voice quailed as she became aware of her surroundings. What would her fate be? How callous the other prisoners were! Would she become that way also? She felt as though she would faint, but at this moment her despair was lifted.

"Plaintiff not appearing against Miss Conyers, the case is dismissed." Tears arose in her eyes; she put a white hand impulsively to the chief clerk, who held it closely for a moment, then, with a glad, swift motion, she left the room.

Outside she moved more slowly; suddenly a man accosted her.
"Beg pardon," he said breathlessly.
"Frightened, she faced him, but he removed his cap as he finished respectfully."

"Mr. Fisher's automobile is at your service. He asked me to drive you to your home; here is his card."
Bewildered, she followed the chauffeur to the big car; climbed into the cushioned seat, then with dazed glance scanned these words pencilled on Fisher's visiting card:

"May I come some time to find out what lies in my future? I shall place implicit trust in the decision of such a wise and gentle sibyl."

GRANGE INSTITUTES.

In pursuance with instructions of the last State Grange a series of Grange institutes are being planned for the purpose of instructing deputies and officers of subordinate Granges.

These institutes will be under the direction of Past State Master B. G. Leedy, assisted by the worthy lecturer and secretary of the State Grange.

The schedule of dates is as follows: Clatskanie, November 11; Hood River, November 13; Dufur, November 15; Albany, November 21; Oregon City, November 25; McMinnville, November 26. Opening sessions 10 a. m., afternoon sessions, 1 p. m.

These institutes will cover the whole work of the subordinate grange and their importance can not be overestimated. They will be open to all fourth degree members in good standing, and it is especially urged that the master, lecturer, and secretary of each Grange will arrange to attend one of the institutes nearest them. These meetings are not public but are intended only for members of the order.

She (indignantly)—You had no business to kiss me! He—But it wasn't business, it was pleasure.—Town Topics.

Ella—She is a decided blonde, isn't she? Dora—Yes, but she only decided recently.—Philadelphia Inquirer.

Wife—My husband did not come home at all last night. Maid—Have you looked under the bed?—Meggen-dorfer Blatter.

The Mother—If he proposes today, tell him he must speak to me. If he doesn't propose, tell him I want to speak to him.—Fliegende Blatter.

Mrs. Flynn—An' phat's yer son Molke doin' now, Mrs. Casey? Mrs. Casey—Shure, Molke ain't doin' anything, Mrs. Flynn. He's got a government job.—Life.

"A STITCH IN TIME SAVES NINE"



This is gospel truth when applied to the care of teeth. A small orifice today becomes treble in size in a few days, or weeks; and in cases where it lays the nerve bare often causes untold suffering.

It Costs Less to Fill Small Cavities

And the pain of having one filled is less also. Save money, pain and your teeth. Consult us when you discover the first break.

Plates \$5. Crowns and Bridge-work \$5. Painless Extracting, and free when plates are ordered. Ten-year guarantee with all work.

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HUNDREDS APPRECIATE

NOTED AUTHORITY GIVES SIMPLE PRESCRIPTION.

TELLS HOW TO TAKE

Tells the Readers of This Paper How To Prepare the Mixture at Home and Other Advice.

Now is the time when the doctor gets busy, and the patent medicine manufacturers reap the harvest, unless great care is taken to dress warmly and keep the feet dry. This is the advice of an old eminent authority, who says that rheumatism and kidney trouble weather is here, and also tells what to do in case of an attack.

Get from any good prescription pharmacy one-half ounce Fluid Extract Dandelion, one ounce Compound Kargon, three ounces Compound Syrup Sarsaparilla. Mix by shaking in a bottle and take a teaspoonful after meals and at bedtime.

Just try this simple home made mixture at the first sign of Rheumatism, or if your back aches or you feel that the kidneys are not acting just right. This is said to be a splendid kidney regulator, and almost certain remedy for all forms of Rheumatism, which is caused by uric acid in the blood, which the kidneys fail to filter out. Any one can easily prepare this at home and at small cost.

Druggists in this town and vicinity when shown the prescription, stated that they can either supply these ingredients, or, if our readers prefer, they will compound the mixture for them.

The Klitties Band at Oregon City.

The announcement of the coming of "The Klitties" band November 14, has awakened enthusiasm not only among the members of Co. "G" but among all who enjoy high-grade entertainments.

This organization is among the best of the world's bands. It has twice appeared before King Edward at Balmoral castle and at Sandringham. It has a choir of twelve trained voices that sing the old ballads of "Annie Laurie," "Loch Lomond" and "Comin' Through the Rye"; five stalwart Scotch army pipers; Highland dancers, who in the Scotch reel, the Highland fling, the Shean Trews, the sword dance and other numbers are like a breeze from Aul Scotia itself. "The Klitties" present an entertainment that is classic as well as artistic, historical as well as musical. In the way of large audiences they hold the record of all large bands, the record audience being in Crystal Palace, London, where one day they played to 176,000 people.

It is a well know fact that persons living in the Pine forests do not suffer from kidney diseases. One dose of Pinules at night usually relieves backache. 30 days' treatment, \$1.00. Your money refunded if not satisfied. Sold by Huntley Bros.

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KEEP BRIGHT AND YOU WILL KEEP BUSY

Electric light is the magnet that draws trade. The bright store is the "hypnotic eye" of business. People can no more resist the attraction of a brilliant, Electrically lighted store than they can resist the clarion call of a brass band.

Is your competitor with the Electrically illuminated show windows, bright interior and sparkling Electric Sign getting an advantage over you? The moth never flutters around the unlighted candle! Up-to-date stores nowadays consider shop-window lighting a necessity, whether they remain open after dark or not. Competition forces modern methods.

A show window brilliantly illuminated with Electric light will make many a sale "the night before." Electric light compels attention, makes easy the examination of your display, shows goods in detail and fabrics in their true colors.

And don't neglect the Electric Sign. It is soliciting "tomorrow's" business every moment it is lighted—burning your name in the public mind. It is a solicitor that never becomes weary—never stops work—costs little.

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We have for sale some fine river front properties.

Have made some nice additions to our list in last few days.

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