

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."

White Cake.

One and one-half cups of granulated sugar,
Whites of four eggs,
One-half cup of butter and lard mixed,
Two-thirds cup of water,
Sift two and one-half teaspoons of baking powder into enough flour to make a medium batter. Beat the egg to a stiff froth before adding to the batter. Bake in three layers, use whites off eggs for filling and flavor it with lemon essence.

Spice Cake.

Cream one-half cup of butter, add one cup of granulated sugar, and beat light. Add one-half cup of sour cream, two well-beaten eggs, two cups of flour sifted twice with one-half teaspoon of soda, the same of cinnamon, one-third of a nutmeg grated, a saltspoon of cloves, and one cup of currants. Bake about forty minutes.

Kelly Island Cake.

One cup of butter,
Two cups of granulated sugar,
Three cups of flour,
Four eggs,
One-half cup of sweet milk,
Two teaspoons of baking powder.
Bake in layers. Use any kind of filling desired.

Cream Sponge Cake.

Two well beaten eggs,
Two cups of soft A sugar,
One cup of sweet cream,
Two level teaspoons of baking powder. Flour enough to make the batter medium stiff. Flavor to suit taste. Bake in three layers in medium oven.

Jelly Roll.

One cup of sugar,
One cup of flour,
Three eggs,
Three tablespoons of sweet milk,
One-half teaspoon of soda,
One even teaspoon cream of tartar.
Spread thin and bake in a quick oven. Turn the pan while warm and spread with jelly, roll in a piece of cheese cloth and allow cloth to remain on till cool.

Ginger Cakes.

Two cups of soft A sugar,
One cup of Orleans molasses,
Half cup of sour cream,

One cup of lard,
One teaspoon of soda,
One tablespoonful of ginger,
One tablespoonful of baking powder.
Dissolve the soda in half cup of hot water. Flour enough to make a soft dough.

Sugar Cakes.

One cup of sour cream,
One-half cup of lard,
Two cups of sugar,
One teaspoonful of soda,
One-half teaspoonful of baking powder.

Eggless Ginger Cake.

This fine recipe comes from New Orleans, the sender of which states: "It came to me from an epicurean housewife several years ago, and we, being southerners of the southern, consider ourselves judges of good eating. It is considered unapproachable by my children and grandchildren." The recipe:

Put a pint of good syrup into a deep bowl. Stir in sifted flour until the mass begins to break or to crumble (the exact amount cannot be specified, as different flours vary, but begin with two cups and add until above results obtain). Add two large tablespoons of the best lard (melted after it is measured) and a little less than one-half teaspoon of salt. Next stir in one tablespoon of ginger and one teaspoon of cinnamon, and lastly one and one-half cups of boiling water in which are dissolved three level teaspoons of soda. Bake in a slow oven from forty-five minutes to an hour. This cake may be enriched by adding raisins and spices.

Boiled Cherry Pudding.

Two pints of buttermilk,
One teaspoon of soda,
A pinch of salt.
Mix together and add enough flour to make a stiff batter. Then add one pint of seeded cherries. Put this in a muslin sack which has been previously dipped in boiling water and place in a kettle of boiling water. Boil one hour. Sack must be large enough to allow pudding to raise. This may be served with new milk, sweetened to taste and a little nutmeg added.

Quince Marmalade Pudding.

Cream a tablespoonful of butter

with half a cup of sugar, then stir in the beaten yolks of three eggs, one cup of bread crumbs, and one cup of milk. Beat the whites of the eggs stiff and add them to the other ingredients. Butter a plain mold or basin and put a layer of this mixture in the bottom; then a layer of marmalade, alternating until the dish is filled. Put the dish in a moderate oven and bake three-quarters of an hour. Turn out on a flat dish and put whipped cream around the mold. This may be served hot or cold.

Lemon Pie.

One cup of sugar,
Two tablespoons of corn starch,
A cup of boiling water,
Butter half the size of an egg,
Grated rind and juice of a lemon.
Cook together till clear, and when cold add the yolk of an egg. Line the plate with paste and bake; then fill, putting on the white of an egg with a little sugar for icing; then put in the oven and brown.

Sweet Potato Pie.

One pint of potato rubbed through a sieve or colander,
Four well-beaten eggs,
One full cup of sugar,
Teaspoonful of butter,
Nutmeg to suit the taste.
Make into a very thin batter with rich milk; fill three undercrusts; bake in moderate oven.

Fudge.

Take two cups of brown sugar,
One teacup of water,
A lump of butter the size of a walnut, four tablespoonsful of chocolate.

Corn Chowder.

Put six or eight paper-thin slices of bacon in a kettle with two finely-chopped onions and brown. Add a little water, lump of butter the size of an egg and one quart of green corn scraped from cob. When tender add one cupful thin cream and serve. Many like it better without the onion. Season with salt and pepper.

Tomatoes With Noodles.

Roll the noodles thirty minutes in salted water and drain. Have ready some cooked tomatoes passed through a sieve and seasoned to taste. Put the noodles in a baking pan and cover with tomato juice. Put dots of butter over the top and bake thirty minutes in a quick oven.

Corn and Potatoes.

Wash enough medium-sized potatoes for dinner and put in a large kettle. When the potatoes are nearly done put in roasting ears, with outer husks and silks removed, but with a thin layer of inner husks tied about the ears. Steam till done and serve at once. The potatoes will hold the corn up out of the water. If extra work is going on, the kettle may be hung, gypsy fashion, out of doors. Good for picnics also.

Quince Jelly.

A nice jelly can be made with the skins, cores and hard part of the quinces. Put them in a kettle and cover them with water, cook slowly until they are soft and the flavor is extracted; then strain through a cloth. Measure the liquid and put over the fire in a preserving kettle and boil 20 minutes. Measure as many pints of granulated sugar as there are pints of juice, put the sugar on tins and place in the oven to heat. When the juice has boiled the required time add the juice of one lemon for each quart and stir in the hot sugar. Let the liquid boil up once and take from the fire. Turn the liquid jelly into glasses, but do not cover until the jelly is cold.

Chicken Pie.

Chicken pie made by this recipe is excellent cold; Save the neck, the tips of the wings, the gizzard and the liver of the chickens, and the feet. Pour boiling water over the feet; leave them a moment, then pull off the outer skin and nails. After these are removed put the feet with the other parts. They are quite important, as they contain the gelatine which forms the gravy around the chicken when the pie is cold into a delicious jelly. Stew the skinned feet, wing tips, neck and giblets, which have been well cleaned, in just enough water to cover them, add a slice of onion, one of carrot, and let the water simmer gradually till it is reduced one-half; add a few drops of lemon juice or a teaspoonful of tarragon vinegar and some jellied stock, if necessary. Pour this gravy around and over the chicken in the pie and cover it with a paste, and bake it until the crust is a fine brown. It is better to strain the gravy before pouring it over the chicken. Some people add little egg-balls or slices of the yolks of hard-boiled eggs and rings made of the whites.

Piccalilli.

One peck of green tomatoes, chopped fine; put in layers in a jar with layers of salt; let stand overnight; drain, and add eight onions, eight peppers, two large (or three small heads of cabbage, all chopped fine; whole spices to suit taste, one cup of sugar if you wish, vinegar to make moist enough; heat it all up together. Can be canned or put in a jar; keeps fine.

To Save Cakes Sticking.

Stand your pans on a damp cloth immediately after taking them from the oven and the cake will come out without sticking.

Washing Fluid.

Take 4 pounds of sal soda, put it in a porcelain, granite or brass kettle; add four quarts of cold water, let boil until dissolved, then add a 10-cent box of chloride of lime (first washing the lumps), boil about a minute, then remove from the fire and let stand over night, when the lime will have settled. Pour off the clear liquid into jugs and bottles and keep tightly corked. A tablespoonful of washing fluid is the amount used for a tub of water about two-thirds full; when ready to boil your clothes, have your boiler two-thirds full of water, and into this put two tablespoonsful of javelle water.

To Clean a Steel Knife.

Cut an Irish potato in half, dip one of the pieces in the brickdust which is generally used for cleaning knives. Rub the blade of the knife and the stain will immediately disappear.

Notes.

If the water is hard a tiny bit of soda no larger than a pea, will make the vegetables cooked in it tender and of a better color. Ordinary water does not require such addition.

After lifting a carpet add two tablespoonsful of turpentine to a pailful of water and mop the floor.

Boil all dainty white clothes in strong pillow cases. This saves much wear and tear.

A half-hour's sleep after dinner is to many women worth two-hours' sleep in the morning.

Delicately colored goods of any kind should never be washed without a salt water bath first, taking care in reference to materials which are likely to shrink when immersed in water.

We wish to warn all housekeepers against using chloride of lime or oxalic acid to bleach their wash. Either rots and burns the fabric, and in a short time even the best of linen will be full of holes.

Bathing during profused perspiration is more to be commended than bathing when the body has cooled off, inasmuch as in the latter case the vitality may be too low for reaction.

Greasy foods of any sort, and too much sweets are bad for any one who is subject to pimples. Eat plenty of fresh spring greens, dates and rhubarb.

Perfume is the expensive luxury of the dressing table. By adding half an ounce of oil of geranium to a pint of spirits of cologne, you will have a very nice perfume and a strong one. Let this stand a month and it will be ready for use.

Those who have tender feet will find much relief by a frequent change of shoes. It is not only hygienic, but economical as well to change one's shoes often. Two pairs of shoes used alternately will last as long as three pairs used successively.

After laying a carpet use a mop of clean cloth wrung dry from warm water to which has been added two tablespoonsful of turpentine. Wipe the carpet all around the room for six or more inches from the baseboard. This will serve to check moths.

Apply turpentine on carpets under heavy furniture not on castors or that is not easily moved.

If you are troubled with fever blisters, moisten a tiny bit of alum with a little water and rub thoroughly, but gently, over the surface just as soon as you notice that a blister is beginning to develop. Camphor applied in the same way is also efficacious.

STATE NEWS.

Otis Brown, who escaped from the Oregon State Prison, was taken into custody Saturday afternoon at Vancouver. Although Brown, since his capture, has made no attempt to deny his identity or the fact that he is an escapee from the Oregon prison, he declined positively to leave here with the officers until extradition papers are secured. Brown was sent to the state prison from Grant county, under sentence of two years for forgery, and at the time of his escape had about eight months of his time to serve.

The Oregon State Bar Association will hold its seventeenth annual meeting in Portland November 19 and 20.

Reports from construction camps along the California Northwestern are to the effect that 300 men have been added to the force during the past week, most of whom were brought from Portland. The contractors have been endeavoring to push work and as soon as idle men began pouring in to Portland from other railroad work they were sifted out and the best class engaged for work on the Klamath Falls line.

The Pendleton Savings Bank decided to remain closed, under the governor's holiday proclamation, because of inability to secure money due from the larger banks and on grain shipments and a steady drain on its cash on hand through unexpected withdrawals at a critical time.

The director of the Kansas experiment station, C. W. Burkett, believes that agriculture should be taught in the public schools. He declares that there is just as much knowledge, just as much thought, just as much inspiration to be derived from the study of soils, plants and animals as there is in the study of foreign writers, countries and histories.

The state entomologist of Illinois has the sum of \$25,000 appropriated by the last legislature to fight farm insect pests.

Bonanza, Klamath county, is at present headquarters for an oil excitement. Two parties made a race for the same land this week, consisting of 1,700 acres in the upper end of the Langell valley. One party, headed by E. B. Hall, succeeded in filing leases first. A mild gold excitement also is on in this vicinity and a shaft has been sunk about a half mile north of the Hot Springs tract. Gold has been found in this section but never as yet in paying quantities.

Plans are under discussion for the holding of a general agricultural fair for Linn, Benton and Lincoln counties next year. In the event that such a fair is decided upon it will be made an annual event and the State Legislature will be asked to make a small appropriation, probably about \$2500.

One of the surprises at the Yamhill county fall at McMinnville was exhibit of English walnuts. Specimens measuring 5 1/2 by 6 3/4 inches in circumference were on exhibition. There is more than 1000 acres of young walnut trees fast coming into bearing, some only five years old. The Thomas Prince orchard at Dundee, this year yields 14 tons.

The Butte Falls Sugar Pine Lumber Company, of Medford, has failed. Liabilities given at \$36,500 and assets \$100,000.

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Over Harding's Drug Store and Postoffice.

WORLD NEWS

Judge Olin Wellborn, in the district court at Los Angeles, has just fined the Santa Fe \$330,000 for rebating. The fine is based on 66 counts at \$5000 each.

The receipts of the Vancouver post-office for the sale of stamps, etc., for the year ending September 30, were \$16,354, a gain of \$2,550 over the previous year.

For the benefit of its army of employees who might have trouble securing cash on their pay checks, the Chicago & Alton has decided to restore the pay car and it started over the road Monday, paying off all employees in currency. Of late years all the roads have resorted to the check system, but the Alton people believe it will help conditions everywhere to turn loose a lot of actual currency, gold and gold certificates and by helping the employes of the road, who number thousands, will also lighten up matter in all the territory spanned by the Alton lines.

The population of Spain is something like 19,000,000, or a trifle less than the combined population of New York, Pennsylvania, Illinois and West Virginia.

The biggest tomato patch in the United States, if not in the world, is in Clark county, Missouri, just south of the Des Moines river. In this patch there are 170 acres of tomatoes, and it is exactly a mile in length and about one-third of a mile in width.

In the state of New York there are 12,000 abandoned farms, representing an area of 12,000,000 acres and capable of caring for a population of 250,000. It is stated that farm lands in that State have decreased \$170,000,000. It is stated that farm lands in

Silas H. Reid has been appointed judge of the district court of Alaska.

Any farmers' boys who have a supply of bumble bees will confer a favor on the Agricultural Department by reporting them at once. They are wanted for shipment to the Philippines, to be used in the cross fertilization of plants. It has been found that honey bees are not strong enough for this purpose and there are no bumble bees over there.

Secretary Metcalf will ask congress to appropriate \$125,031,399.80 for the navy for the next fiscal year.

Now that the electric car has come to stay, and the few horse cars that we see seem to us relics of the dark ages, it is interesting to note that the first horse railroad was built in 1826.

The State Board of Railway Commissioners of Montana Monday issued an order permitting the Northern Pacific to withdraw passenger trains of the accommodation class between Helena and Livingston, Logan and Butte and Missoula and Spokane. The order permits the withdrawal of the trains for a period of 90 days from November 9, and it is stated that the action is taken to give the road an opportunity to relieve the freight congestion in coal, wheat, lumber and other commodities.

The anti-cigarette law, which banished this kind of smoking material from the state of Washington was declared void by Judge E. H. Sullivan, in the Superior Court on the ground that the title does not conform to the body of the act.

It is a well known 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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