

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."

Hickory Nut Cake.
One cup of nut meats.
One and one-half cups of soft A sugar.
One-half cup of butter.
Two cups of flour.
Three-fourths cup of sweet milk.
Whites of four eggs, well beaten.
Stir all together, adding nuts last.
Bake in solid cake in moderate oven.

White Cake.
Two cups of soft A sugar.
One-half cup of butter.
One cup of water.
Three cups of flour.
Whites of four eggs.
Two teaspoons of baking powder.
Beat all together thoroughly. Bake in solid cake in moderate oven.

Cup Cake.
One cup of granulated sugar.
One cup of sweet milk.
Two and one-half cups of flour.
One large tablespoon of butter.
One egg.
Two heaping teaspoons of baking powder.
One teaspoon of vanilla.
Bake in layers and use chocolate icing.

Sponge Drop Cakes.
Three eggs, one and one-half cups sugar, two cups flour, one-half cup cold water, two teaspoonsful baking powder, one teaspoon extract of lemon. Beat the eggs without separating, add the sugar, water, flour and baking powder sifted together, and flavoring. Bake in muffin pans or cups in a quick oven.

Sugar Cookies.
Three pints of A sugar.
One pint of butter.
One pint of sour cream.
One teaspoonful of soda.
One teaspoonful of baking powder.
One grated nutmeg.
One-fourth teaspoon pulverized alum.
Three eggs.
Pinch of salt.
Beat all together, then add flour enough to make as soft dough as can be rolled. Mould and bake on pan turned bottom up in a quick oven.

Apple Pudding.
One quart of stewed apples.
One cup of sweet milk.
One cup of flour.
Two tablespoon of melted butter.
Two teaspoons of baking powder.
One egg.
One cup of sugar.
Beat all together, bake in a pudding pan in moderate oven for 20 minutes. Serve with sweetened milk.

Peach Dumplings.
These may be made of biscuit dough the same as apple dumplings, or of puff paste rolled into rounds six inches across. Pinch up the edges to shape into cups. Arrange in a baking pan and put a peeled peach in the center of each. Sprinkle with sugar and dot with butter, then bake in a hot oven.

Cherry Pie.
Line a pie plate with good crust and half fill with ripe, stoned cherries, sprinkle over one cup of sugar, a little flour and a few bits of butter; then fill in more cherries and sugar and put strips of the pastry on top. Bake in a hot oven.

Fudge.
Two cups of granulated sugar.
One cup of cream and milk.
A lump of butter the size of a walnut, cook until it will make a soft ball in cold water. Take from stove and add nuts and flavoring for white fudge or for chocolate fudge. After taking from stove add one teaspoonful of chocolate and flavoring.

Cream Tartlets.
Make a paste of the white of one and the yolks of three eggs, one ounce of sugar, one ounce of butter, a pinch of salt and enough sifted flour to make into a paste. Work it lightly; roll out to the thickness of a quarter of an inch on a floured board. Line some patty pans with it, fill with uncooked rice and bake in a moderate oven until done. Remove the rice, fill with any fresh berries or fruit sprinkled with sugar. A spoonful of whipped cream on top of all is a nice addition. Preserves or jam may be used when fresh fruits are not in season.

Quince Pudding Sauce.
Put a stick of cinnamon in half a pint of milk and place in a saucepan over the fire. Moisten a tablespoonful of corn starch with two tablespoonfuls of cold milk. When the milk is boiling stir in the cornstarch, then add half a cup of sugar and one cup of quince preserves that has been mashed with a spoon. Let the mixture cook ten minutes; then remove from the fire and rub through a coarse sieve. This sauce is nice hot or cold. A tablespoonful of wine for flavoring in the place of the cinnamon may be used.

English Plum Pudding.
One pound of raisins, one-quarter of a pound of flour, one pound of sweet chopped fine, one pound of currants, three-quarters of a pound of stale bread crumbs, half a nutmeg, grated; one-quarter of a pound of brown sugar, five eggs, grated rind of a lemon, half a pint of brandy, half a pound of minced candied orange peel. Clean, wash and dry the currants, stone the raisins. Mix all dry ingredients together. Beat the eggs, add them to the brandy, then pour over the dry ingredients and mix thoroughly. Pack in greased small kettles or molds (this will make six puddings) and boil six hours when you make it and six when wanted for use. Serve with hard or brandy sauce.

Apple Gelatine.
Make an ordinary apple sauce, having it rather thin. To every pint of this add a tablespoonful of soaked gelatine, beat hard and set aside to cool. Serve with rich cream or heap upon it uncooked meringue, sweetened.

Potatoes and Eggs.
Boil potatoes the size of a small egg without peeling, and when cool peel and cut in halves. Put one tablespoonful of butter in frying pan and brown the potatoes in it, seasoning to taste. Just before taking up add three or four eggs, making little places among the hot potatoes for them. When nearly set, gently stir potatoes and eggs together and remove the instant the eggs are cooked.

Chocolate Creams.
Two cups soft A sugar, and two-thirds cup sweet cream. Boil together for five minutes. After beginning to boil remove from stove and add one-half teaspoon vanilla, pour out in a bowl and stir constantly until cool enough to work with the hands, mould into pyramid shape and stand on buttered paper to cool. Then take two squares of sweet chocolate, two-thirds cup of sugar and one-half cup sweet cream. Boil together until it hardens when dripped on a plate, place the cream pyramids on the prong of a fork and dip the chocolate over them with a spoon. If desired the fondant can be moulded in other shapes and nutmeats placed on top instead of covering with chocolate.

To Whip Cream.
If whipped cream is wanted quickly, and no churn or eggbeater is at hand, have the cream very cold, put in a cold glass fruit jar, with an airtight cover. Half fill the jar with cream, fasten the cover tightly, and shake the jar vigorously.

Cabbage Salad.
One head of cabbage chopped fine, 2 cups of vinegar, 1 cup of sugar, 1 cup of water, 1 tablespoonful of mustard, 2 eggs; place this on the stove and let it come almost to a boil, then pour over the cabbage; add a little salt and pepper, and mix well together.

Crystallized Fruit.
Make a sirup by boiling together a pound of sugar and a gill of water, without stirring, until a little dropped into cold water becomes brittle. Take from fire, set in an outer vessel of boiling water and add the juice of a quarter of a lemon. Have the various fruits ready and as dry as they can be made, run a thin skewer through each and dip it in the sirup. Lay on waxed paper to dry. In packing in tin boxes to keep, sprinkle each layer with powdered sugar. Keep in a dry, cool place.

Horseradish Sauce.
For cold meat. To four tablespoonfuls of freshly grated horseradish add a heaped teaspoonful of granulated sugar, half a teaspoonful of salt, a dash of pepper and two teaspoonfuls of prepared mustard. Add vinegar to make it smooth and creamy. To serve with hot meats, add two teaspoonfuls of thick cream and heat in a dish set in boiling water. Do not let the mixture boil.

Orange Sirup.
Allow to each pint sweet, strained orange juice a little of the grated yellow peel and 1 pound sugar. The grated peel and juice of a lemon may also be added, to give it zest if desired. Cook fifteen minutes, skimming as scum rises. Strain, bottle and seal. This is a most refreshing addition to the various summer cups or for use in sweet sauces.

Removing the Odor of Paint.
Place a vessel of lighted charcoal in the middle of the room and throw two or three handfuls of juniper berries on it. Shut the doors, windows and all means of ventilation for about twenty-four hours, and the smell will be entirely gone. This process, says Popular Mechanics, will not injure curtains, carpets or furnishings.

How to Walk Gracefully.
There is now a "hipless" walk, as the dresses fit so tight that it is hard to walk in the old way. The new manner of progression is described in this way: "With each step you must give a little forward kick. The knee is lifted and the toe is brought forward, pointing downward; then the step is taken. It will require some hours to become handy with your feet."

Orange Straws.
Remove the white membrane from orange skins, then cut into strips. Soak in cold water for two hours and wipe dry. Boil two cups of sugar with one of water until the syrup spins in a thread. Dip the straws in this and lay on oiled paper until the next day.

Onion Pickles.
Peel and soak in salt water over night, drain and pack in jars with small red peppers. Pour boiling vinegar over them and seal. If it be desired that the pickles shall be white, use small white onions and white wine vinegar.

Slaw.
Two quarts chopped cabbage, one-half cup white sugar, one teaspoonful salt, one egg, well beaten in one-half cup vinegar, stirred into a pint of scalding cream, add one-half pound butter, mix well, garnish with hard boiled eggs.

For the Canary.
Dry plenty of plantain seed stalks for the canary—they are very fond of them. Try giving your bird saltines; they supply the needed bit of salt.

To Prevent Flat Irons Sticking.
To prevent the irons sticking to starched linen, add a pinch of salt to the starch when mixing, but not more than a pinch, for salt attracts moisture, and too much will make the article starched get limp as soon as exposed to a damp atmosphere.

To Wash Comforts.
When washing comforts, quilts, or pads for beds, to obtain best results do not wring them through the last water by wringer, but take to line in tub of water and throw over the line to drain and dry. When dry give a thorough shaking and they are as light and soft as new. By using this method the cotton also receives a good cleansing.

DOVER.
Mrs. McClure is out from Portland spending a few days with her husband, who is doing some work for Dr. Watters on his ranch.

There was a surprise party at the Wolf home Saturday night. Miss Lulu Morrison goes to Portland this week for a few days visiting and shopping.

Mrs. Kitzmiller spent several days last week with her son, Perry, and his wife at Bull Run.

Rev. J. W. Exon went to Portland Friday, returning Saturday night to attend the road meeting held at the school house.

Mrs. J. L. Robertson and Miss Lulu Morrison went to Sandy last week to trade.

Guy Woodle had the misfortune to cut his hand last week.

CLARKES.
Ben Marshall is going to build a new house and he is hauling lumber at present.

Mrs. S. W. Kleinsmith, who has been away visiting friends for a month, came home last Friday.

W. G. Kleinsmith was in town last Saturday to get his fruit trees.

All are preparing for Christmas here; there will be two Christmas trees.

Henry Kleinsmith was in town last Friday to get his mother, who is visiting here.

G. Marquardt was in town last week on business.

Ole Hanson has sold his potatoes to the Dix Bros.

A. Scherrable is plowing for wheat.

Mr. Bower went to town on business last Monday.

John Marshall is going to Highland to saw wood with his steam saw.

Rev. Rinehart preached last Sunday evening in Clarkes M. E. church.

But Sullivan was on the sick list but is improving.

W. H. Wettlaufer was in Colton the other day and got a load of cedar posts for a new fence.

Chris and Gottlieb Kenzy were out to visit their parents last Sunday.

Mrs. O. Martin was in Clarkes to visit her parents, Mr. and Mrs. Maxon, for a few days and they spent their Sunday with Mr. and Mrs. Lee.

Mrs. Tom Grace had her foot put out of joint, and was very bad, but is improving.

At the special road tax meeting held in Highland last Saturday they voted six mills. Grant B. Dimick was there from Oregon City.

SUMMONS.
In the Circuit Court of the State of Oregon for Clackamas County.
A. D. Perkins, Plaintiff,
vs.
Eva H. Perkins, Defendant.

In the name of the State of Oregon, You, Eva H. Perkins, are hereby required to appear and answer the complaint filed against you herein, on or before Saturday, the 21st day of December, 1907, that day being six weeks from the first publication of the summons herein, and if you fail to appear and answer herein, plaintiff will appeal to the Court for relief prayed, to which reference is hereby made, and more particularly as follows:

For a decree dissolving the bonds of matrimony now existing between the plaintiff and defendant on the ground of defendant's willful desertion and abandonment of the plaintiff for the period of more than one year continuously, immediately prior to the commencement of this action, and for such other and further relief as may be most in the premises.

This summons is served upon you by publication thereof for not less than six weeks in the "Oregon City Enterprise" published at Oregon City in the County of Clackamas, State of Oregon, the place where said suit was filed and is pending and is published by order of Honorable Grant B. Dimick, Judge of the County Court for the County of Clackamas, which order is dated the 28th day of October, 1907, and is made upon the application of the attorney for the plaintiff herein.

The date of the first publication of this summons is Friday, the eighth day of November, 1907, and the date of the last publication of this summons is Friday, the 20th day of December, 1907.

EMMONS & EMMONS and W. H. FOWLER,
4817
Attorneys for Plaintiff.

Notice of Final Settlement.
Notice is hereby given that the undersigned, Leonard Schaber, administrator of the estate of Matthew Athey deceased, has filed his final account as such administrator in the County Court of the State of Oregon for Clackamas County, and that the said court has set Saturday, November the 23rd, A. D. 1907, at 10 o'clock a. m., and the court room of said court as the time and place for the hearing of objections or exceptions to said final account or to the settlement of said estate.

LEONARD SCHABER,
Administrator of the Estate of Matthew Athey, Deceased. 46-5t

SUMMONS.
In the Circuit Court of the State of Oregon for Clackamas County.
John W. Gorman, Plaintiff, vs. Emma Gorman, Defendant.

To Emma Gorman, Defendant: In the name of the State of Oregon you are hereby required to appear and answer the complaint filed against you in the above entitled suit on or before the 6th day of December, 1907, which is six weeks after Oct. 27, 1907, the date of the first publication of this summons, and if you fail to appear and answer, for want thereof the plaintiff will apply to the Court for the relief prayed for in his complaint, to-wit: That the bond of matrimony now existing between yourself and plaintiff be dissolved. This summons is published pursuant to an order of the Hon. Thomas A. McBride, Judge of the above entitled Court, made and entered on the 25th day of October, 1907.

PAUL R. DEADY,
46-7t
Attorney for Plaintiff.

SUMMONS.
In the Circuit Court for Clackamas County, Oregon.
Isaac F. Beals, Plaintiff,
vs.
Yohanna Katharine Beals, Defendant.

To Yohanna Katharine Beals, the defendant above named: In the name of the State of Oregon, you are hereby required to appear and answer the complaint filed against you in the above entitled Court and cause on or before the day next following the expiration of six consecutive weeks from date of first publication of this summons, that being the date fixed by the Court for such appearance or answer in and by order of the Court for the publication of this summons, and if you fail to so appear and answer, plaintiff will apply to the Court for the relief prayed for in his complaint, to-wit: For a decree forever divorcing plaintiff from defendant.

This summons is published by order of the Hon. Grant B. Dimick, Judge of the County Court for said county.

The date of the first publication of this summons is the first day of November, 1907.

ED MENDENHALL and A. R. MENDENHALL, Attorneys for Plaintiff. 47-7

NOTICE OF SCHOOL INDEMNITY SELECTION.
United States Land Office, Portland, Oregon, October 14, 1907.

Notice is hereby given that the State of Oregon, on July 12, 1907, applied for S¹/₄ NE¹/₄, SE¹/₄ NW¹/₄ & W¹/₂ SE¹/₄, Sec. 26, T. 7 S., R. 3 E., and filed in his office a list of School Indemnity Selections in which it selected said land; and that said list is open to the public for inspection.

Any and all persons, claiming adversely the above described land or any legal subdivision thereof, or claiming the same under the mining laws, or desiring to show said land to be more valuable for mineral than for agricultural purposes, or to object to said selection for any legal reason, should file their claim or their affidavits of protest or contest in this office on or before the 2nd day of December, 1907.

ALGERNON S. DRESSER, Register.
GEO. W. BIBEK, Receiver.

I hereby designate The Oregon City Enterprise as the paper in which the above notice is to be published.

ALGERNON S. DRESSER, Register. 45-5t

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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.

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

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