

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."

Mahogany Cake.

The unusual combination of sweet milk and soda in this cake is very good because of the chocolate. The cake keeps fresh and moist several days. One and one-half cups sugar, one-half cup butter, one cup sweet milk, 3 eggs, one square bitter chocolate, one teaspoon soda, 2 cups flour. Melt chocolate in one-half the milk and dissolve soda in remainder. Cream butter and sugar, add the well beaten yolks of eggs, then add the melted chocolate, milk and flour; fold in the stiffly beaten whites last. Bake in two square pans in a moderate oven. Put together with any favorite icing.

Love Cake.

One-half cup of butter, One and one-half cups sugar, One-half cup sweet milk, Two cups of flour, Three eggs, Two teaspoons of baking powder. Whip the butter to a cream, then in rotation add the sugar, eggs, milk, flour and baking powder, beating it constantly until all is thoroughly mixed. Bake in loaf.

White Cake.

One and one-half cups sugar, One-half cup of butter, One cup of sweet milk or cold water, Two large cups flour, Whites of three eggs, Two teaspoons of baking powder. Mix as for any plain cake, creaming butter and sugar and using any flavoring desired. Bake either in layers or in loaf.

Sugar Cookies.

Two cups of sugar, One-half cup of butter, One-half cup of lard, Two eggs, One scant cup of sweet milk, Four cups of flour, Roll sugar as fine as can be rolled, mix sugar and shortening together, then beat the eggs and add to the shortening and sugar. To this add the milk and lastly the flour and baking powder mixed, work the dough well with the hands, roll thin, mold and bake in a quick oven. If desired, a little granulated sugar can be sprinkled over the cakes or a few seeded raisins pressed in the dough, after placing in the pan.

Jelly Roll.

Weigh four unbroken eggs. Equal the weight in flour, sugar and butter. Cream the butter and sugar until smooth and light, beat the yolks of the eggs, and add them to this mixture. Beat for a few minutes, then put into the flour alternately with the stiffened egg whites and stir in lightly and quickly a scant teaspoonful of baking powder. Pour into a greased baking tin, not having the batter more than a scant half inch thick. Bake quickly and steadily and when done turn the cake out upon a clean towel, spread at once with jelly and roll. Cover with tissue paper or waxed paper and tie in shape until cold.

Finger Cakes.

Beat two eggs very light, add one table spoon vanilla and a cup of sugar, reserving two tablespoons. Stir in one cup of flour, sifted, with two level teaspoons cream tartar, and one-half teaspoon soda, adding a half salt-spoon salt. Add flour to make stiff dough. Roll into a thin sheet, dredge with reserved sugar, pressing it in lightly with a rolling pin. Cut into strips a finger width. Bake light brown in quick oven, being careful that strips do not touch one another.

Nut Biscuit.

Sift together two cups of flour, one-half teaspoon of salt, one heaping-tablespoonful butter, add one cup ground or finely chopped nuts, or almonds—and two tablespoonsful of sugar; mix to a soft dough with milk, mold in the hands into small balls, placed well apart on greased pans, brush each with milk, put a pinch of chopped nuts on top, and bake in a hot oven.

Milk Pudding.

The well beaten yolks of three eggs, Three tablespoons of corn starch, Two tablespoons granulated sugar and a little cold milk. Mix all together and pour the mixture in one quart of boiling milk, let boil two or three minutes stirring it constantly while cooking. Just before taking it off the fire add the whites of the eggs well beaten in a little sugar and one teaspoonful of vanilla.

Shoo Fly Pie.

One pint of sorghum or Orleans molasses, One cup of boiling water,

Two teaspoons of soda, One cup of sugar, Four cups of flour, One cup of lard, Mix the water, soda and molasses together thoroughly, then divide it equally into four crusts, rub sugar, flour and lard together until it crumbles. Sprinkle it over the pies, adding a little grated nutmeg. Bake with upper crust.

Cream and Banana Pie.

Heat together in a basin a little granulated sugar and a lump of butter, the yolks of three eggs, a little milk and sherry and some banana thoroughly mashed. Pour the mixture into a deep dish and stir in the whites of two eggs, well beaten. Bake in an oven not too hot, remove and serve.

Fudge.

Two cups of light brown sugar, One cup of cream, One cup of grated chocolate, One-fourth teaspoon of cream of tartar, Flavor with vanilla.

Cook to a soft wax and when cool beat to a cream, stir nearly all the time while on the stove.

Mincemeat.

One quart of chopped beef, 2 quarts of chopped apples, 1 pint of molasses, 1 pint of sugar, 1 teacup of vinegar or cider, 1 quart of chopped raisins or currants, 2 tablespoonsful of cloves and cinnamon, 1 nutmeg, 1 gill of butter; cook until scalded, then seal in glass jars until wanted, or pack in an earthen jar and cover with melted lard.

Hickory Nut Cookies.

Two cups of sugar, two eggs, half a cup of melted butter, 6 tablespoonsful of milk, one teaspoonful of cream of tartar, half a teaspoonful of soda and one cupful of chopped kernels stirred into the dough.

Kidney or Tomato Sauce.

Cut in small pieces a fresh kidney and fry in hot lard. When almost done add to it a sliced onion, half a cup of tomatoes and a slice of ham. Let all fry together and when done add a spoonful of flour, a piece of red pepper and a spoonful of chopped garlic and parsley. Thin with a little water; season with salt and boil a few minutes.

Broiled Oysters.

Lay oysters in shell on the fire, with the deep side down; when half cooked turn them. Serve on a hot plate with a little butter and some little hot tea biscuits.

Chicken Loaf.

Cut a cold chicken or veal into dice, make a white sauce, into which slice two hard boiled eggs, then add the chicken and pour into the loaf, which has been prepared, and bake.

Cider for Winter Use.

First let the cider settle in the barrel; draw it out, rinse all the sediment out of the barrel, replace the cider in the barrel, after straining it through a cloth, bung the barrel air tight, stand it on end and place a wooden faucet in the upper end, turn the spigot or peg of the faucet so the gas from the cider can pass through; take a piece of rubber hose about 12 or 15 inches long, fit one end tightly over the open end of the faucet peg and place the other end of the hose in a vessel of water. After that don't disturb the barrel until all the gas has passed off when it is ready to bottle or drink. An old hand at preserving cider says he has tried several ways but gets best results from this method.

Ideal Work for Women.

Five years ago Mrs. Burbridge obtained a setting of eggs and raised a brood of chickens. Now she is called the poultry queen of California and has taken more ribbons and cups than anyone else in the state. She makes at least \$5000 a season of four months by selling capons. She is trying to demonstrate that poultry raising is ideal work for women. One old woman whom she helped with a setting of eggs two years ago, the chickens being kept in an old piano box, now clears \$100 a month.

Damp Beds.

The time draws near, alas! when damp beds become greater elements of danger than they were in warm summer weather, though, of course, at any time a damp bed is to be avoided. In no household should the precaution of airing the bed linen before taking it into use be omitted, and it will make the bed more healthy and more comfortable if an India rubber hot water bottle, or a stone bottle cased in flannels, be put in just before bedtime. As a final test of dampness in a bed, put a small looking glass between the sheets. Leave it there for about five minutes, and if it is then taken out with a cloud or mist upon its surface, it is a sure sign that the linen is not thoroughly dry. In such a case do not attempt to sleep between it, for damp bed linen is a fruitful source of rheumatism and lung affections.

Orris for Washing.

Almost every one knows that clear orris root imparts a scent of violets, and that it is not as expensive as it was formerly. Either the whole root or the powdered may be used, and once the perfume has made its way into the woods of chiffoniers and dressing tables everything kept there will be sweet. Girls who like extremely dainty scents will find that a bit of the root boiled with handkerchiefs and stocks after the latter are washed will make them exquisite.

Peony Planting.

Peonies are much better put in now than in the spring, and will flourish better next season. They, and indeed all things, should be well protected during the winter, if they are not to be killed.

Plants Killed by Heat.

The ordinary furnace-heated house is a bad place in which to grow plants. Air seems to have had all the dampness removed, and that moist condition so conducive to a good growth in plants is not found. This may, in a measure, be overcome by means of evaporation, which, while

not supplying a great amount of moisture, should do something toward relieving the bad condition of the atmosphere. Place jars or pans of water in, around or about the furnace, hang buckets of water down inside the furnace pipes, below the registers, or place them anywhere that rapid evaporation may be induced. Keep all the plants in light, dry locations, but away from draughts. Never consign a well-grown specimen palm to a corner of the room, though it may look better there. Its beautiful appearance will last a short time only in the dark, close place. It may seem strange to some, but the very best place in the house, if temperature there can be maintained at an even point, is the kitchen, because of the constant evaporation of the water as it puffs from the spout of the tea-kettle.

Chili Sauce.

Pare 12 ripe tomatoes and chop them fine. Peel two large onions and chop with three green peppers. Stir all together and add two table-spoons each of sugar and salt, one teaspoonful of cinnamon and one pint of good cider vinegar. Boil one hour and bottle the same as ketchup.

Cleaning Paint.

Every housekeeper knows full well how quickly the paint in the kitchen will soil, soon appearing both shabby and dull from too much scrubbing. However, the next time it needs cleaning, try washing it with a mixture made by boiling for an hour one pound of bran in a gallon of water. This process is said to keep paints not only immaculate, but bright and glossy as well.

Scalloped Salmon.

Place a layer of cracker crumbs in a square pan, then a layer of salmon, sprinkle with salt and pepper and add a few bits of butter. Then another layer of cracker crumbs, salmon, salt, pepper and butter and lastly cracker crumbs. Almost cover with milk and bake for three-quarters of an hour.

Codfish, Mexican Style.

Fry to a pale yellow one small finely chopped onion in three tablespoons of butter. Add two tablespoons of flour, half a green pepper chopped fine and one cupful of stewed and sifted tomato pulp. When the sauce reaches the boiling point add a half pound of salt codfish, which has been freshened for 24 hours in cold water and slowly simmered until it readily will separate into flakes.

Preserved Quinces.

Peel and cut some fine ripe apple quinces in quarters—if large in eighths; remove the core and drop the fruit as soon as peeled in cold water. Drain and wash the quinces; place them in a kettle of boiling water and boil until tender; remove with a skimmer to a large flat dish. For six pounds of quinces allow four pounds of sugar and one quart of the water the quinces were cooked in; place water and sugar over the fire, boil a few minutes, then add the quinces; cook five minutes, fill them in jars to overflowing, close at once and set aside.

MANY SKUNKS ARE CAUGHT.

The Crop Unusually Good This Year. Legal Holidays Cut No Ice.

The Corvallis Times says: Crops never fail in Oregon. The skunk crop this season is one of the best in a decade. Three steel traps set at Samuel Bane's place, west of town, the other night, captured three. The same traps in the same spot the next night nailed two skunks and a rat. Dr. Lester, however, beat that combination when recently, with one trap, he captured two skunks at a time. He and Mr. Bane in the last few months have trapped a total of 55 or 56. Even a better record was made by the man who preceded Dr. Lester at the Miller poultry farm. He captured ten straight at one stump.

One feature of latest captures by Bane is that it happened during the legal holidays. If the skunks are relying on the Governor's proclamation for immunity, they are badly bungled, as business proceeds regularly at the old stand. Skunk skins are worth 75 cents to \$1.25 each, but the Times is not in the market as a buyer. They are used for making rugs and other adornments and conveniences. If soaked long enough in water, it is said that the thing which is unpleasant about them disappears.

Bishop's Story Brings Results.

The Bishop of Maryland was much interested in uplift work among the lowly, and maintained a school for neglected children in one of the poorer quarters of Baltimore, says the Sun. Among the pupils was a little girl whose free use of "swear words" indicated lamentable conditions in the home circle. On one of the bishop's visits to the school the teacher told him of this little girl's persistent use of profanity, and asked him to talk to her about it. Later the good bishop called the child to him and, after putting her at ease by a few kind and fatherly words told her how very wrong it was for a little girl to swear, and hoped she would not do it any more.

The child, in no wise abashed, wanted to know of the bishop "who told him."

"Oh," he said, evasively, "a little bird told me."

"Well," said the child, with a flash of quick intelligence, "I bet it was one of those d—English sparrows."

STATE NEWS.

A large cougar was recently killed on the Moran place a few miles south-east of Brownsville.

Albany will begin a war of extermination on rats as a preventive of the bubonic plague which prevails at Seattle and San Francisco.

A potato weighing four pounds, and ten inches long, was grown at Myrtle Point and was sent to the Portland Chamber of Commerce by the Myrtle Point Enterprise.

At Arleta on last Monday a young man named Warner was accidentally killed falling upon a revolving circular saw. An arm and one side of the body was cut completely off and death was instantaneous. He was well known in Baptist circles.

Train service will be inaugurated on the new Salem-Portland electric line January 1. Eight trains a day each way will be operated. One of two trains each way will be through trains, making the trip in an hour and three-quarters, which time will be reduced to an hour and a half when the track becomes firm.

Matthew Adams, of Arleta, a pioneer of Oregon, died at his residence on Thursday, November 21, aged 82 years. Mr. Adams was a native of Kentucky and crossed the plains in 1850, settling at Deer Creek, six miles east of Roseburg, where he resided until last September, when he removed to Arleta.

According to the report of the sheep inspector of Oregon, Dr. Lytle, the total number of sheep in the state is 2,316,997 and of this number 2,059,227 are free from scab. The remainder have been dipped and the cost of inspection amounted to \$4012.50. The cost of dipping was \$75,129.09.

Laselle Bros., of Albany, who have this year made the biggest shipment of dried prunes ever made from any one city in the Pacific Northwest, were forced into bankruptcy in the Federal Court at Portland Tuesday. The financial stringency and a practical abolition of extensive business by the credit system is responsible for the condition.

His Income.

The teacher of a Sunday school class in Wilkesbarre once put the following question to a new scholar: "What did Moses do for a living while he was with Jethro?"

There was a long silence, during which the other members of the class took occasion to "size up" the newcomer. The latter, however, was undismayed. After due reflection, he answered: "Please, ma'am, he married one of Jethro's daughters."

WANTED.

Dead horses, cattle, pigs, sheep and goats called for and disposed of. Notify Oregon City Bone Mill & Fertilizer Works, Highland Road. 4813

MARRIAGE LICENSES.

Peter Grezesen and Lizzie Larsen. Clayburn E. Brooks and Susanna E. Hillegas. Robert Guttridge and Linna Reney.

MARRIAGES.

BROOKS-HILLEGAS—In Oregon City Nov. 25, 1907, Clayburn E. Brooks and Miss Susanna E. Hillegas, Rev. J. M. Linden officiating. STRAIGHT-SMALL—In Oregon City, Nov. 21, 1907, Wm. E. Straight and Mrs. Sophia F. Small, Judge Grant B. Dimick, officiating. BURNETT-WALDRON—In Portland, Nov. 15, 1907, Wallace Barnett and Miss Lola Waldron, Rev. E. S. Muckley, officiating. McCABE-KUHN—At the home of the bride, Nov. 29, 1907, Francis McCabe and Amanda Kuhn, Justice T. G. Jonsrud officiating. DAHLQUIST-BURCH—At Gresham, Nov. 17, 1907, William Dahlquist and Lela Burch, Rev. Thompson officiating.

BIRTHS.

BOY—To Mr. and Mrs. Robert R. McAlpin, Nov. 23, 1907, a son.

DEATHS.

BATDORF—In Gladstone, Nov. 25, 1907, Mrs. Samuel Batdorf, aged 32 years. BUZBEE—At asylum at Salem, Nov. 21, 1907, John Buzbee, aged 76 years. Funeral from Holman's undertaking parlors last Friday. BRAZEE—At Clackamas, Nov. 24, 1907, Fremont Brazee, aged 57 years. He was buried from Clackamas M. E. church Tuesday at 10 a. m.

LETTER LIST.

Woman's list—Dollie Meyers, Florence McCracken, Mrs. J. C. Thompson. Men's list—Wm. Bixel, Robert Dillon, Sam J. Gibson, E. B. Grant, Ben Lovel, Ed A. Lobree, A. M. Morrison, John G. Rex.

Notice of Filing of Township Plat. United States Land Office, Portland, Oregon.

Notice is hereby given that all of township 3 south, range 6 east, has been surveyed; that the official plat

of said survey will be filed in this office on Wednesday, January 8, at 9 o'clock A. M., and that on and after said date we shall be prepared to receive applications for the entry of said land in said township. The land in said township was on December 16, 1905, temporarily withdrawn from all disposal, except under the mineral laws, for a proposed addition to the Cascade Range Forest Reserve, and became a part of the permanent reserve on March 2, 1907. Only persons who made valid settlement pursuant to law on said tract prior to December 16, 1905, and who have continued to comply with the law under which said settlement was made, will be qualified applicants, and they only under the homestead law. ALGERNON S. DRESSER, Register. GEORGE W. BILIEU, Receiver.

TIME CARD.

Table with columns: Leave, Arrive, Leave, Arrive. Sub-headers: O. W. P. RAILWAY, Portland, Astoria, Cannon Beach, Cannon Beach, Oregon City, Portland. Rows show departure and arrival times for various stations.

To Millwaukie only. Via Lent's Junction, daily except Sunday, leave on Sundays, 4:30 a. m. A. M. figures in Roman; P. M. in black.

LIVY STIPP

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

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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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