

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.

Angel Food Cake.
Whites of 11 large eggs or 12 small ones, or one pint of whites.
One and one-half cups of granulated sugar.
Sift one cup of flour two times, then add to it one teaspoon cream of tartar and sift twice more.
Flavor with one teaspoon of vanilla, bake in loaf for one hour.

Snow Cake.
One-fourth cup of butter.
One cup of granulated sugar.
One-half cup of sweet milk.
One and two-thirds cups of flour.
One and one-half teaspoons of baking powder.
Stir all together, then add the well beaten whites of two eggs, flavor with lemon. Bake in layers in medium oven; use any filling desired.

White Cake.
Two cups of A sugar.
One cup of sweet milk.
Whites of three eggs.
Two large tablespoons of butter.
Three cups of flour.
Two full teaspoons of baking powder.
One teaspoon of vanilla. Bake in three layers.

Cream Sponge Cake.
Take two eggs, beat in a teacup and fill cup up with sweet cream.
Then add one teacup of soft A sugar, two heaping teaspoons of baking powder and two cups of sifted flour. Flavor to suit taste.

Sugar Cakes.
Two teacups of soft A sugar.
One cup of lard.
One cup of sour cream.
One level teaspoonful of soda, flour to make a soft dough.

Cinnamon Rolls.
One and one-half pints of bread sponge.
One egg.
One cup of soft A sugar.
One cup of butter.

Bird Nest Pudding.
Pare four or five good cooking apples, then remove the cores, leaving the apples whole; grease the bottom of the pudding dish, set in the apples, fill the cavity of apples with butter, sugar and a little grated nutmeg; then make a batter of one pint of sweet milk, three eggs, four tablespoons of flour and a pinch of salt.

the oven grease over the top with butter.

Sugar Cookies.
Two cups of A sugar.
One cup of shortening.
One cup of clabber or buttermilk.
One teaspoon of soda, dissolved in the milk.
Add flour enough for a soft dough, flavor to suit taste, roll thin and bake in quick oven on cake pan turned bottom up to prevent scorching.

Lemon Pie.
This recipe will make two pies:
One and one-half lemons.
One cup of A sugar.
Two eggs.
One tablespoon of cornstarch.
One teaspoon of butter.
One pint of boiling water.
Add all together and let come to a boil, stirring constantly. Pour into crusts previously baked. If desired, each pie can be covered with the white of one well beaten egg and set in the oven until brown.

Pumpkin Pie.
One quart of sweet milk.
Three cups boiled and strained pumpkin.
One and one-half cups of A sugar.
One-half cup of molasses.
Four eggs.
Pinch of salt.
One teaspoon of ginger.
One teaspoon of ground cinnamon.
Beat all thoroughly together.
This amount will make three pies. Bake in medium oven.

Tasty Hotpot.
One pound of shoulder of lamb or beef cut up into 2-inch squares, four potatoes sliced thin as for frying, one onion cut up pretty fine. In a deep dish place first a layer of meat, salt and pepper. Over this drop one-half of the onion, then a layer of potatoes. Repeat, having a good thick layer of potatoes on top to brown nicely. Bake three hours in a rather slow oven.

Plain White Sauce.
Melt a tablespoonful of butter in a saucepan, stir in a teaspoonful of flour until smooth, add slowly a teacupful of stock or milk, stirring rapidly, and cook five minutes. Season to taste with salt and white pepper. Always use white pepper in white sauce.

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.

PORTLAND RAILWAY, LIGHT & POWER COMPANY

C. G. MILLER, Agent

OREGON CITY, OREGON

Beat the whites of the eggs separate, and after mixing all thoroughly together, add the whites; last, pour the batter over the apples and cook until apples are done. The pudding can be served with sweetened dip or butter and sugar.

Pressed Chicken.
Pressed chicken is delicious for supper or picnics, and even an amateur cook need not be afraid to attempt it. Boil the meat till tender, saving the clear broth. Discard all bones, skin and gristle before chopping the meat fine. For this the old-fashioned chopping bowl is better than the grinder, or the meat may be cut into small bits by hand. It should have been highly seasoned with salt and pepper when cooked, and, if liked, a little celery salt may be added. Pour over it the broth and set away in a small crock or mold to harden thoroughly, and slice it cold for supper. A little experience will teach you the amount of broth to have, and it should be just enough to thoroughly moisten the chopped meat. Veal may also be prepared in the same way.

Rules for Roasting.
1. Allow fifteen minutes to every pound and an extra fifteen minutes for the whole joint. Heat of oven, 240 degrees Fahrenheit.
2. Place it near the fire for fifteen minutes, in order to harden the surface and keep in the juice.
3. Baste frequently with plenty of dripping to prevent the meat from shrinking and drying up, and also to insure even cooking.

White meats and young meat require much longer cooking—twenty minutes to the pound and an extra twenty minutes over for the whole joint. Pork may even be given one-half hour to the pound, as it is a food which may carry disease, and the germs, unless destroyed in the process of cooking, continue to grow in the human body. Before roasting the fire should be well backed up, sufficiently to roast the joint without mending. In using gas stoves the burners should be very frequently regulated to keep the fire from being so intense as to harden the meat to the point of burning outside before the heat has penetrated to the center of the joint. Should a coal fire need replenishing, add coal a shovelful at a time, and leave the drafts on until it has become well ignited. Do not stir the fire before adding the coal or the ashes will mix with the hot embers and cause a general collapse.

The best joints for roasting are:
In beef, the sirloin, crop, round, in mutton, the leg, saddle, loin, shoulder.
In veal, the loin, the thick end of leg.
In pork, the spare rib, loin, leg.

Baked Bananas.
Did you ever bake bananas? If not, you have missed a great dainty within the reach of all. Skin the bananas, lay them side by side on a baking dish or pan, put them into a hot oven and bake until a rich brown. The juice from the fruit will form a thick syrup. Serve hot or cold, with cream and sugar, and you will thank us for suggesting this cheap but toothsome dish. Bananas so served will be found to be easily digested by those who cannot eat them raw without indigestion.

Brown Sauce.
To a tablespoonful of butter, well browned, add a tablespoonful of flour; mix and brown, but do not scorch; add slowly a teacup of stock or water and cook five minutes. Season with salt and black pepper.
A little caramel is sometimes added to brown sauce, but it must be used sparingly, or it will detract from the flavor. To prepare caramel, put two teacupfuls of granulated sugar in a saucepan, add a tablespoonful of water, heat it over the fire, stirring it constantly until it takes on a dark brown color, is brittle and slightly bitter. Watch that it does not burn. Now add two teacupfuls of hot water and stir while it boils ten minutes. If it candies when cold, add hot water and boil again. Keep in a glass can hermetically sealed.

Will Clean Copper Thoroughly.
Some copper articles are difficult to clean with powders on account of their ornamental surface. This difficulty is obviated, says the Scientific American, by means of acids, which restore the lustre. Should the object be greasy, it should be cleaned by dipping in a hot solution of soda, then rinsed in clear water. A bath for imparting brilliancy is prepared as follows: Nitric acid, two parts; sal ammoniac, one part; or, sulphuric acid, one part; nitric acid, one part; water, one part. The sal ammoniac must be dissolved in water to saturation. The articles should not be immersed more than two or three seconds. They are rinsed first in cold water, then in soapy hot water and dried in warm sawdust.

Sweet Grape Wine.
Select good, ripe grapes, remove from the stem, add a little water and boil until the seeds become loose. Then separate the juice from the pulp by squeezing through a coarse cloth. To each quart of juice add one pint of granulated sugar and boil ten or fifteen minutes.
Seal in glass cans or bottles.

Beware of Dust.
Breathe as little dust as possible, for part of it reaches the lungs, and dust often contains the germs of tuberculosis. About the house as you sweep and dust use every precaution. It is well to tie a handkerchief over the nostrils when you are doing this work.

Pine salve Carbolized acts like a poultice, draws out inflammation and poison. Antiseptic, healing. For chapped hands, lips, cuts, burns. Sold by Huntley Bros.

ACCORDING TO DIRECTION

MIX IT AT HOME BY SHAKING INGREDIENTS IN BOTTLE.

SIMPLE HOME REMEDY

Hundreds of People in Vicinity Here Will Welcome This Advice, Says, Local Druggist.

What will appear very interesting to many people here is the article taken from a New York daily paper, giving a simple prescription, as formulated by a noted authority, who claims that he has found a positive remedy to cure almost any case of backache or kidney or bladder derangement, in the following simple prescription, if taken before the stage of Bright's disease:

Fluid Extract Dandelion, one-half ounce; Compound Kargon, one ounce; Compound Syrup Sarsaparilla, three ounces. Shake well in a bottle and take in teaspoonful doses after each meal and again at bedtime.
A well-known druggist here at home, when asked regarding this prescription, stated that the ingredients are all harmless, and can be obtained at a small cost from any good prescription pharmacy, or the mixture would be put up if asked to do so. He further stated that while this prescription is often prescribed in rheumatic afflictions with splendid results, he could see no reason why it would not be a splendid remedy for kidney and urinary troubles and backache, as it has a peculiar action upon the kidney structure, cleansing these most important organs and helping them to sift and filter from the blood the foul acids and waste matter which cause sickness and suffering. Those of our readers who suffer can make no mistake in giving it a trial.

TRY TO CALL FISH OFF.

His Success Would Mean Breakup of Every Railroad Merger.

New York, Dec. 7.—Wall Street and the railway world are beginning to realize the true import and the true significance of Stuyvesant Fish's attack upon the legality of the ownership of Illinois Central stock by the Union Pacific Railroad and by the Railroad Securities Company and, as a result, there is grave apprehension. It has recently developed that powerful influences on "the street" are at work trying to induce or to force Mr. Fish to abandon his injunction suit entirely, because the railroad world and the financiers do not want to see at this time any issue involving a question of public policy tried against the railroads. This does not mean an acknowledgment that the ownership of Illinois Central stock by the two corporations named is illegal or is contrary to public policy.

The apprehension which is felt here will be better understood when it is stated that the issue in the Illinois Central case is purely one of public policy and is not based upon nor is it dependent upon any statutory enactment. In the State of Illinois there is no statute prohibiting one corporation from holding stock in another. It is asserted by Mr. Fish, however, that there are important decisions to the effect that for one corporation to be permitted to do so is clearly contrary to public policy. The theory regarding this, if it be true, is that such stock ownership tends to create a monopoly.
Wall street has been casting up the accounts upon the hypothesis that Stuyvesant Fish will win his suit, and the result is staggering. It is stated that even the Illinois Central road would be disrupted, for it has nearly a score of subsidiary companies in which it owns stock. The alleged inconsistency of Mr. Fish is said to be shown by the fact that the Missouri Pacific, of which he is an influential director, owns an enormous block of stock in the Wabash Railroad and is controlled by the same interest that owns the Wabash.

School Report.
Following is the report of school district No. 38, Marks Prairie, Ore., for the month ending December 6: Number of days taught 18, number pupils belongin 31, average daily attendance 29, whole number days taught 527½ (whole number days' absence 36½).
Those perfect in attendance were Lenna, Mable, and Dewey Woffer, Lizzie, Leta, Roy and Henry Zimmerman, Louine and Lornie Kerr, Blanch, Gene and James Gribble, Earl Kocher, Reba Rueck, Theoline, Cora and Nora Larson, Sammy and Orville Marks, Ted Woffer, Mattie and Charlie Johnson.
Visitors present were Mrs. John Marks and Miss Rebecca Johnson. Visitors are always welcome.
ALICE E. RITTER, Teacher.

School Report.
Following is the school report of the Dover school, for the second month, ending November 29: Roll of honor—Raymond DeShazer, Ralph Deshazer, Lulu Roberts, Webb Roberts, Mollie Ahnert.
No. of pupils on roll 19, average daily attendance 16, per cent of attendance 84, number visits by parents 1, number of visits by members of board 2.
HARRY E. KEHRES, Teacher.

It is reported that a recent act of the Wisconsin legislature permits the owner of any tract of land in the State to set aside a portion not exceeding forty acres for forest culture to be exempted from taxation on that portion of land for a period of 30 years from the time of tree planting. This also applies to firms and corporations.



We May Be Long

But are never short when it comes to showing a well-stocked store of

Grocery Goods

You can go further and fare worse, but as to wholesome standard Groceries here is where you'll always find them fresh and in assortment. Have us for your grocer and you'll never lack for pure food stuffs.

Special for Holidays

- New Crop Walnuts 20c per lb.
- New Crop Almonds 20c per lb.
- Christmas Candies 8c per lb. and up

SEELEY'S

9th and Main Sts., Oregon City

BEUNA VISTA.

Dave Baker got badly hurt at Canemah on Monday last by being knocked down by a street car. He is getting along all right.
Mr. P. Murry, of this city, has purchased the Stillwell place now being occupied by Mr. Smith; price paid, \$500.
Mrs. Carlton was visiting friends here on Saturday last.
Mrs. Langsford is still confined to her room through illness.

TIME CARD.

D. W. P. RAILWAY			
Leave	Arrive	Leave	Arrive
Portland	Oregon City	Oregon City	Portland
11:00	6:40	6:48	6:50
6:25	7:20	7:30	6:35
7:00	7:55	8:05	7:10
7:35	8:30	8:40	7:35
8:10	9:05	9:15	8:20
8:45	9:40	9:50	8:55
9:20	10:15	10:25	9:30
9:55	10:50	11:00	10:55
10:30	11:25	11:35	10:40
11:05	12:00	12:10	11:15
11:40	12:35	12:45	11:40
12:15	1:10	1:20	1:25
12:50	1:45	1:55	1:50
1:25	2:20	2:30	1:35
2:00	2:50	3:05	2:10
2:35	3:30	3:40	2:35
3:10	4:05	4:15	3:10
3:45	4:40	4:50	3:45
4:20	5:15	5:25	4:20
4:55	5:50	6:00	4:55
5:30	6:25	6:35	5:30
6:05	7:00	7:10	6:05
6:40	7:35	7:45	6:40
7:15	8:10	8:20	7:15
7:50	8:45	8:55	7:50
8:25	9:20	9:30	8:25
9:00	9:52		9:00
10:00	10:52		9:35
11:00	11:52		10:00
12:05	12:55		11:00
			11:55
			*12:00
			*1:00

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

REDLAND.

There seems to be a mild form of an epidemic of scarlet fever in this community. W. H. Brown's children be afflicted. Dr. Mount is in attendance.
District No. 75 will have a two weeks' vacation through the holidays. Frang Gruel and wife leave today for Great Falls, Mont. Sorry to see Frank go.
E. N. Brock began putting a metallic trunk line in today.
Oregon City grist mills are doing a good business since shorts have gone up and hard to get.
W. H. Bonney started a logging crew in the woods last Saturday.
Adolf Fisher has left the hospital and is now at the Wilhelm Tell in Oregon City.
Storm & Storm intend to saw some again in about two weeks.

For the Holidays

All Liquors, Wines and Brandies; also Cigars, at prices to suit the times. My immense stock must be reduced by January 1st.

Our Basket Sale:

One quart bottle fine Whisky, One quart bottle Root and Rye, One quart California Brandy, Two quarts Port Wine, One quart Claret, Two quarts Blue Grass Champaign Cider. Total value \$5.00, sale price \$3.50

D. M. KLEMSSEN

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A SMOOTH ARTICLE

is turned out by the basketful in this laundry—shirts, collars, cuffs and all else requiring starching and stiff finishing. Our latest improved appliances, coupled with skill born of long experience, enable us to turn out first-class work quickly and cheaply.

CASCADE LAUNDRY Oregon City, ... Oregon

We have a buyer for timber lands—and for two ten acre tracts.

We have for sale some fine river front properties. Have made some nice additions to our list in last few days.

W. F. SCHOOLEY & CO.

606 MAIN STREET OREGON CITY.