

# 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.

**Raised Cake.**  
Two cups raised bread dough, one-half cup butter, two cups sugar, two eggs, well beaten, one-half level teaspoon each of cloves and cinnamon, one-fourth level teaspoonful of mace, one cup raisins seeded and cut in two, one-half cup of currants, one-half cup citron, thinly sliced.

Allow the dough to raise ready to shape into loaves, cut down, and take two cups of it. Work in the butter, which should be very soft, but not melted, and add the remaining ingredients, working them in thoroughly. Turn into greased bread pans, let rise until double in bulk, and bake in moderate oven, when done remove from pans and cover with icing.

**Cream Cake.**  
Two cups of sugar.  
Three eggs.  
One cup of whipped cream.  
Two and one-half cups of flour.  
Two teaspoons of baking powder.  
Flavor with lemon or vanilla.

**Icing for White Cake.**  
One-half cup of granulated sugar.  
Two tablespoons of sweet cream.  
Boil a few minutes, then stir occasionally until cool enough to spread. Have the cake cool before spreading on the icing.

**Sugar Cookies.**  
One and one-half cups of granulated sugar.  
One egg.  
One cup of sweet milk.  
One cup of butter and lard mixed.  
Two teaspoons of baking powder.  
Flour enough to make dough as soft as can be rolled. Mix thoroughly, mold and bake in moderate oven.

**Oatmeal Cookies.**  
Two cups of flour.  
Two cups of Mother's oats.  
Two cups of granulated sugar.  
One cup of seeded raisins.  
One teaspoon of cinnamon.  
One teaspoon of soda.  
Mix the above together dry, then add one cup of melted butter.  
Three eggs.  
Five teaspoons of sour cream.  
Mold into balls with the hands and bake in a quick oven.

**Fruit Pudding.**  
Two eggs well beaten.  
One cup of sweet milk.

One cup of A sugar.  
One tablespoon of melted butter.  
Two large tablespoons of Royal baking powder.  
Pinch of salt.  
Flour enough to make stiff batter.  
Then add as many cherries or other fruit as can be stirred into the batter. Bake in greased pan in oven until done. Serve in sweet sauce made by boiling to a syrup one cup of A sugar, one-half cup of water, butter the size of a walnut and a little flavoring.

**Elderberry Pie.**  
One pint of elderberries.  
One-half cup of sugar.  
One tablespoon of good vinegar.  
Place in pie and sprinkle a little flour over the berries before putting on the upper crust.

**Pumpkin Pie.**  
One pint of cooked pumpkin.  
One cup sugar.  
Three eggs.  
One cup cream.  
One cup milk.  
One teaspoon cinnamon.  
One-half teaspoon ginger.  
One-fourth teaspoonful salt.  
One tablespoonful melted butter, pie paste.

Way of preparing: Peel the pumpkin after cutting it into convenient pieces; remove the seeds and all soft portions and steam until soft. Then press it through a fine sieve. Beat the eggs until well mixed, then add the sugar and pumpkin, the spices, salt and butter. After that add the milk and lastly the cream.  
Then line the pie tins with rich paste and fill with this mixture. Cook in a moderate oven until set for about forty-five minutes. Then increase the heat and brown—if necessary.

**Potato Soup.**  
Brown one-half cup of butter and two large onions (chopped) together until well done. Slice one pint of potatoes and add to the onions and butter. Add enough water to cover and cook until the potatoes are soft. Season to taste with salt and pepper, and last of all add about a cupful of rich cream. Serve while very hot.

**Roast Turkey.**  
Choose turkeys with white flesh and fat. Those with long hairs should be avoided, also those whose backs and legs have a light purple tinge.

The birds when young have smooth black legs, with (in the cock) short spurs. The feet of young turkeys will be supple. The turkey should be hung as long as possible without acquiring any taint. In cold weather it will keep quite a fortnight. Draw it carefully. Fill the breast with real force meat, omitting the net, and truss it into good shape. It will take from one hour and a half to two hours to roast; and should be basted well with butter or good dripping. It is well to cover the breast with buttered paper or slitted bacon; this should be removed half an hour before it is finished. It may be served with fried or baked sausages placed around it. To make the gravy, cut one pound of gravy beef into small pieces, simmer it with the giblets in three pints of water, with one onion sliced, for three hours. Thicken it with two ounces of flour, and pour a little round the turkey. The gravy from the turkey should be served in a sauceboat. A turkey may be stuffed with chestnut forcemeat or truffles. It is most excellent stuffed with mushrooms, and served with a mushroom sauce.

**Virginia Mince-meat.**  
This mince if admittedly rich and taxing to a delicate digestion, as well as delicious to the taste, is purely Virginian in its origin. To make it boil until tender a large beef tongue that has lain in salt water over night, when cold remove all skin and unnecessary fat, then mince very fine. Separate 2 pounds of nice beef suet from the skin and strings which envelop it, and chop to a fine powder; mince 6 pounds of nicely flavored tart apples; chop 4 pounds of seedless raisins and rinse the same quantity of dried currants through several waters. Mix all together, and add the grated rind and juice of four fresh lemons, four grated nutmegs, two teaspoons ground cloves, two tablespoons ground cinnamon, a few blades of mace, 1 1/2 pounds of white sugar, 1 pound citron cut into shreds, and 1 pound sweet almonds, blanched and pounded in a mill of rosewater. Mix all these ingredients and moisten with three pints of port wine or brandy.

**Celery Salad.**  
Cut crisp celery into small pieces, add to it a little grated onion and 2 hard-boiled eggs chopped fine; beat well and stir in one-half cup of cream, a teaspoon of salt, 2 teaspoons of sugar, half a teaspoon of mustard made smooth in a little water. Melt half a cup of butter in a cup of vinegar, add the other ingredients, and stir over the fire in a double boiler until it becomes creamy. Whip the whites of the eggs and pour gradually into the dressing, and when ready to serve pour over the celery, which has been kept crisp and cold. This dressing is also very good for cabbage or plain lettuce.

**A Useful, Strong Paste.**  
This article, so universally useful in the home, can be really depended upon to do its duty well, if prepared as follows: In half a quart of warm water dissolve a small teaspoonful of alum, and when it cools add enough flour to make it into a thin paste. Stir it until smooth, then add a pinch or so of powdered resin, and pour on to the paste half a cupful of boiling water. When well mixed and thickened, turn into receptacles with a cover, and store in a dry corner of a cupboard. When required for use soften a small quantity with warm water.

**One Mother's Experience.**  
The questioning mind of a child, and the difficulty in answering is well shown in the incident related below. He was her first. She tells her experience to the club when she read the paper.

"Well," began the little mother, "this morning, when I was trying desperately to finish the paper I had promised to read here this afternoon, Charlie started a perfect stream of silly questions:

"Why don't vines grow down instead of up?" with a lot more of the same kind. Then he tackled theology. "Has God got just one big eye, or lots of little eyes?" "Do good mosquitoes go to heaven if they don't bite little boys?" As my unfinished writing met my eye, I was forced to say that I would put him to bed, if he asked another question before I was through with my work.  
"Of course, he promised not to, and of course, he forgot. I had to keep my word, and his little body shook as I put him in bed, but he was too brave to cry. Later, I was back at his bedside: 'Charlie, dear, you may get up now.'  
"Oh, mamma, may I ask just one more question?"  
"Yes, dear."  
"How far can a cat spit?"

**Baby's Liver.**  
No baby can be well if its liver does not act with the utmost regularity. The slightest variation in its functions requires immediate attention, and the longer treatment is deferred the more difficult will be the cure.  
Torpidity rather than over-activity is likely to be the cause of trouble in this organ when cold weather begins. The symptoms of this state are easy to discover.  
In the case of torpid liver in a baby almost a year old, who is still being nursed and given no bottle food, lack of nourishment is sometimes the cause. That is, a baby literally is not getting enough nourishment for the liver to have anything upon which to act, and he is out of health in consequence.

**Washday Helps.**  
In winter add a large handful of salt to the rinse water, and the clothes will not freeze while hanging them out. When ready to go out, wet the hands well with vinegar. Let it dry on, and you will have no cold fingers.

To clean fabrics two good-sized potatoes are grated into a pint of water, says The Woman's Home Companion. Then they are strained through a coarse sieve into another vessel containing a pint of clear water, and allowed to stand until thoroughly settled. The clear solution is poured off and used to sponge fine materials,

which are afterward washed with clean water, dried and ironed.  
After washing delicate white waists apply boiled starch, and hang until very dry. When ready to iron, wring out in hot water and put through a wringer. They will not stick and will look sheer and fine.  
To wash ponge silk do not wring it, but let it drip dry. Iron with a moderately hot iron when very dry. Do not sprinkle at all.

**Care of the Coffee Pot.**  
Some cook books say that the inside of a coffee pot should never be washed with soap-suds. If granite ware is used, and becomes badly discolored, fill the pot about half full of cold water, add one tablespoon of borax, and heat gradually until the water boils. Rinse with hot water, wipe and place on back of range until perfectly dry.

**Long-Lived Women.**  
The artistic life is conducive to longevity in men. Apropos of this, it would seem that literature might make a similar claim, as regards women. For instance, Caroline Herschel reached the age of 98; Harriet Lee, 99; Mary Somerville, 92; Hannah Moore, 88; Maria Edgeworth and Anna Barbauld, 82; Jane Porter, 74; George Sand, 72, and Mary Mitford, died in her 70th year.

**For Cold in the Chest.**  
Common mustard used as a plaster or poultice is the best cure for a cold on the chest, and the white of an egg with sugar is the finest medicine for hoarseness. To cure a burn an application of the white skin that lines the shell of an egg is unbeatable, while the raw yolk is a capital tonic.

**Remedy for Burns.**  
Put into turpentine all the gum camphor it will cut and keep in a glass-stoppered bottle to apply to burns. It will not only heal severe burns, but also will prevent a scar.

**To Drive Out the Rats.**  
To rid the house of rats and mice paint the floor, walls and ceiling of the cellar with whitewash made with yellow copperas. This is also an excellent disinfectant and deodorizer; it is good at all times, but especially when contagious diseases are prevalent.

## SING A SONG OF CHRISTMAS.

Sing a song of Christmas Eve,  
Of Santa Claus and toys;  
Of the presents, large and small,  
For Santa's girls and boys;  
Stockings hanging on the wall,  
Drowsy eyes asleep;  
Xmas carols dancing round,  
Soft their vigils keep.

Sing a song of Xmas trees,  
Standing in a row;  
With their lighted tapers, all  
Prettily aglow;  
Wreaths of Xmas holly  
Hanging all around,  
Christmas snow-sparkling  
On the frozen ground.

Sing a song of friendship,  
Christmas love and cheer;  
Loving hearts made happy,  
Christmas time is here;  
Sing a song of happiness—  
A Christmas song today—  
For the loving Christ child,  
Was born on Christmas day.  
—ELSIE BRAYTON BLOOD.

**Letter List**  
For week ending December 20, 1907:  
Women's List—Alfred, Mrs. J.; Thompson, Mrs. A. W.  
Men's List—Craie, Mr. and Mrs. Charley; Cole, Wm. F.; Draper, Arthur; Rubarde, G. R.; Sturman, L.

## STATE NEWS.

Tuesday, December 3, owing to the prevalence of a high wind, the waters in Link River were banked up toward upper Klamath Lake, stopping the current in the river, and the plant of the Klamath Falls Light & Water Company was without power, the consequence being that the town had no lights until Wednesday, when the wind abated and a snowstorm set in.

The Catawpa poultry show at Cottage Grove last week was pronounced by the manager a complete success in every sense. The proceeds are far beyond expectations. The building was crowded all day. The baby show was held at 2 o'clock, with women and children packed in the house like a hive of bees. There were 580 birds on exhibition.

Charles D. Johnson died in McMinnville of paralysis Tuesday, December 10, 1907, aged 66 years. He was born in Nova Scotia. When but four years of age he went with his parents to Boston, where he spent his early days. He came to Oregon in 1865. For the past 42 years he has followed the blacksmithing and implement business.

Recent warnings as to the exhaustion of the forests of the country seems to cause little concern in Oregon, which has 200,000,000 feet of standing timber, more than other state in the Union, and one-sixth of the entire supply of the United States. At \$12 per 1,000 feet, the state's timber is now worth \$2,400,000,000, or more than the total amount of money in circulation in the United States.

A canvass of the students of the University of Oregon just made shows that between 60 per cent and 70 per cent of the men in the university this year are either wholly or partially making their way through college. The greater part of the earning is done during the summer.

To stop that pain in the back, that stiffness of the joints and muscles, take Pinules. They are guaranteed. Don't suffer from rheumatism, backache, kidney trouble, when you get 30 days' treatment for \$1.00. A single dose at bed time proves their merit. Get them today. Sold by Huntley Bros.



## 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

Every brewery in St. Louis and East St. Louis, together with the four leading breweries of other cities having depots there, have formally made a written pledge that they will not sell beer or other supplies to any saloon or club which he places a black list, which he will furnish the managements. The blacklist will comprise the names of saloons and clubs that violate the liquor law.

# 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

Pacific Phone 2983 Home Phone 44 Old Heidelberg Liquor Store Free tickets on Sewing Machine



## 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.

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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.

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