

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.

Cook one-half cup of chocolate in one-half cup of sweet milk until thick like cream, stirring all the time.

One and one-half cups of brown sugar.

One-half cup of butter.

Three well beaten eggs.

One-half cup of sweet milk.

Two cups of flour.

One even teaspoon of soda dissolved in milk.

One teaspoon of baking powder.

Now stir in the cooked chocolate, stirring lightly, leaving the dough in streaks. Bake in layers.

Filling—One cup of seeded raisins chopped fine. Cook to the proper consistency one and one-half cups of brown sugar and two-thirds of a cup of sweet cream and a bar of chocolate. Pour upon the raisins, stirring well. Flavor with vanilla.

White Cake.

Two cups of soft A sugar.

One cup of butter.

One cup of sweet milk.

Three cups of flour.

Three teaspoons of baking powder.

Whites of five eggs.

Flavor to suit taste. Bake in a moderate oven.

Two-Egg Sponge Cake.

Beat two eggs separately and well. Add to yolks one-half cup of sugar; beat; then three-eighths cup boiling water and another half cup of sugar and one-fourth teaspoonful of salt; beat again. Add juice and grated rind of one-fourth lemon; beat again. Now add alternately the whites of eggs and one level cup flour, sifted with one and one-half teaspoonful baking powder. Bake twenty-five minutes in a greased, paper-lined, shallow pan in a moderate oven.

Ginger Cakes.

One-half cup of sugar.

One pint of black Orleans molasses.

One tablespoon of ginger.

One teacup of lard.

One teacup of thick milk.

One heaping tablespoon of soda.

Add enough flour to make a soft dough. Knead as little as possible. Roll one-fourth inch thick. Bake in a hot oven.

Waffles.

Dissolve half a yeast cake in a gill

of lukewarm water. Beat four eggs light, add a pint of sweet milk, a tablespoonful of sugar, three tablespoonfuls of melted butter, three cups of flour, sifted, with a half teaspoonful of salt, and, lastly, the dissolved yeast. Beat long and hard, set in a warm place to rise, and when light bake in a greased waffle iron.

Raisin Muffins.

Put into a bowl one pint sifted pastry flour, one-half teaspoonful salt, one-fourth cup sugar and 2 level teaspoonfuls baking powder. Mix thoroughly, then stir in 1 cup prepared small, seedless raisins. Beat 1 egg until light, add 1 cup of milk, and stir it into the flour mixture, and then stir in 2 tablespoonfuls melted butter. When well mixed drop into well-greased muffin pans and bake from 20 to 30 minutes.

Squash Biscuit.

One pint milk.
One-fourth cup of butter.
One-fourth cup of sugar.
One level teaspoonful of salt.
One-fourth cup lukewarm water.
1 cup steamed and sifted squash.
About 6 cups of flour.
Scald the milk and add the butter, sugar and salt. When lukewarm add the yeast, squash and flour. Cover and let rise over night. In the morning, knead, shape into biscuits and let rise until well puffed. Bake in a hot oven for 20 minutes.

Apple Sauce Cake.

Mash one cupful of sour-apple sauce and add to it one teaspoonful of soda; then stir in one cupful of sugar, one-half cupful of butter and one cupful of chopped and seeded raisins, mixed with one and one-half cupfuls of flour with which has been sifted one teaspoonful of cinnamon, one-half teaspoonful of each of cloves and salt. Bake in a moderate oven.

Cream Pie.

One and one-half cups powdered sugar.

Two eggs.

Piece of butter size of a walnut.

One cup of sweet milk.

Two teaspoonfuls cream tartar.

One teaspoonful saleratus.

Three cups sifted flour.

Cream, butter and sugar.

Add the eggs and beat thoroughly. Put in the milk, except two large spoonfuls, and stir in flour, in which

you have sifted the cream tartar. Dissolve the soda in the rest of the milk, and add the last thing. Bake in two large, deep, round tins. When wanted, split one of the cakes and cover the lower half with slices of banana sprinkled with powdered sugar. Have some whipped cream prepared as for short cake, and spread a few spoonfuls over the fruit. On this place the other portion of the cake, which must be covered with banana and sugar; pour the remainder of the cream over the top and the sides and serve immediately. Use a silver knife to slice the bananas. This recipe will make two pies, as the crusts are thick enough to split and will keep for several days if not filled.

Yankee Salt Pork Fritters.

Parboil eight or ten thin slices of salt pork, then fry them. Make a batter of a pint of milk, three beaten eggs, a half teaspoonful of baking powder, a pinch of salt and enough flour to make a thin batter. This will make two cakes of the size of the frying pan. Place half of the pork in the frying pan and pour half the batter over it; then fry on both sides. When done, proceed in the same way with the remaining pork and batter.

Roast Rabbit.

First, to skin the rabbit, cut off the feet at the first joint, then loosen the skin on each side of the slit in the belly. Now push the hind legs (free) inward, then the shoulders; strip the skin from the back, leaving the tail on. Now comes the most critical point—the skinning of the head. Should it be for roasting, the ears should be left on; if for boiling, cut them off. Draw the skin very carefully off, using a knife where the skin is firm. If this is not done the rabbit will be decapitated instead of skinned. Truss the rabbit by drawing the legs close to the body, the hind ones forward and the front ones backward; pass a skewer through them and the body. Skewer the head firmly between the shoulders. Fill the rabbit, before trussing, with veal stuffing. It will take three-quarters of an hour to roast. Serve with gravy and green apple or currant jelly.

Broiled Oysters with Bacon.

Place thinly sliced breakfast bacon in a broiler over a dripping pan and place in hot oven until cooked. Remove brown paper and keep warm. Wash and dry good-sized oysters and dip them, one at a time, in the bacon fat. Place in a broiler, sprinkle sparingly with salt and pepper, and broil over a hot fire until they are plump and the edges curled. Turn once while broiling. Arrange on small pieces of toast on a hot platter, and garnish with the bacon and some parsley.

To Use Cold Meat.

Take scraps of cold meat of any kind, cut in uniform size, add a piece of butter the size of a walnut and one small onion, and fry together until brown. Add boiling water to make a good gravy, and thicken with flour to the consistency of cream. This makes an excellent "warmed-over" dish.

Cream of Cauliflower Soup.

One cauliflower.
Four teaspoonfuls butter.
Three level teaspoonfuls flour.
One quart milk.
Two sliced onion.
One level teaspoon salt.
One-eighth level teaspoon pepper.
One-half cup of cream.

Soak the cauliflower in cold, salted water for one hour. Drain and cook in boiling, salted water until tender. Remove and reduce the water to two cups. Reserve as many flowers as persons to be served, and press the remainder through a ricer or sieve. Melt the butter, add the flour, and when blended add the water in which the cauliflower was cooked. Then add the cauliflower puree, and the milk, which should be scalded with the onion. Season, add cream and flowerets and serve.

Cheese Sauce.

One level teaspoon butter.
Two level teaspoons corn starch.
One cup milk.
One-half pound cheese, grated.
One-half level teaspoon salt.
Few grains cayenne.
One egg.
Melt the butter, add the corn starch and then the milk gradually. When thickened add the cheese and seasoning. Stir constantly, and as soon as the cheese is melted add the egg, slightly beaten, and serve at once.

The Grip.

The grip is not simply a bad cold, and this fact is worth knowing. It resembles a cold in some respects, and colds are often wrongly diagnosed by the victims as grip. The grip is a malady which has laws of its own, both as to origin and progress after development. According to the doctors, it must run its course—there is no special remedy that can directly destroy the infection, no drugs that can kill the bacillus or neutralize its toxin. This is also worth knowing. The main thing is to nurse with care and give the system the best possible aid in its efforts to throw off the poison.

For the Complexion.

In many cases a wonderful improvement in the complexion may be obtained by merely washing the face several times a day with the following lotion, leaving it on until it dries: Take half an ounce of glycerin, and mix with it half a pint of orange flower water. To this add a tablespoonful of powdered borax.

How to Fold a Skirt.

To fold a skirt properly, close the placket fastening and then place it flat against the exact middle of the front breadth. This will bring a fold down each side of the garment, but will leave the front breadth flat and smooth, which is all-important. Then grasp the skirt band at each of these folds and fold the skirt in three. This is usually about the width of the front breadth, so that remains flat.

Stains on Linen.

To remove tea, coffee, fruit and tomato stains, stretch the stained portion over a bowl and pour boiling water through the cloth. If tea stains resist this treatment, rub well with glycerine, let stand five minutes and wash in suds.

Cleaning Gilt Frames.

Don't attempt to clean picture frames covered with gold leaf, as the finest and most beautiful of all gold frames are. You can tell them by the way the gold, as you look at it closely, seems laid on, here and there curling over so slightly away from the frame. Any sort of cleaning, except the most casual dusting, is bound to make the gold scale off in unsightly fashion.

Making New Citizens.

One of the most interesting accounts of the assimilation of an immigrant by the land to which she had just come was in a newspaper account which told of a young Polish girl, who stepped off the steamer with the proverbial shawl about her head. She was met by a friend and before they reached the ferry the shawl had been discarded; her hair had been hastily twisted into a semblance of the latest American mode and a new wrap had been put about her shoulders.

Sea Beach on Ocean Liners.

A sand pit has been provided on one of the Canadian trans-Atlantic liners for the amusement of the children of emigrants on board. In rough weather the children have the pleasure of being tumbled about in this sand, where formerly they were compelled to stay quiet for fear of being bumped against the hard steel decks and partitions of the ship.

Woman's Hour of Distress.

"One of the most distressing experiences for us women," announced Bettina, with a toss of her pretty head, "is to be brought face to face with the same kind of gowns or hats as those we happen to be wearing. Really, I can't think of anything more exasperating. All togged out in my new flurry I boarded a Broadway car the other day. Can you believe it? When I sat down I saw opposite me a woman whose dress was of the same material and made up in much the same way as mine, and her hat was modeled on mine or mine on hers—not that it made much difference. The horror in her eyes reflected in my own, I suppose, and the smiles of everybody else—well, I just knew how people looked. As soon as I recovered from my first feeling of weakness I started to leave the car, but, to make matters worse, my vis-a-vis, having the same intentions, got up at the same moment. Then smiles became laughter, and we both fled."—New York Press.

A Conservative Speech.

There were some doubts in the community as to Homer Floyd's fitness for a position on the school board, owing to certain lapses in his early education, but his first speech in his official capacity silenced the tongues of all critics. He listened to several recitations with a grave and interested air, and at the end of the last one he arose to address the school "by request."

"Some things are in my province as member of the school board and some are not," he said, with a genial smile. "It's within my province to say that I never heard scholars answer up more promptly than you children of district No. 3. As to whether your answers were or were not correct it is not my place to say. Your teacher knows, and in her hands I leave the matter."—Youth's Companion.

A Very Dirty Collar.

Sue Moon, a Chinaman, was brought before the Melbourne magistrates the other day charged with having worked after 2 o'clock on a Saturday afternoon, contrary to the provisions of the local factories' act. He pleaded that he had washed only one collar after the statutory closing time. "What! Only one collar from 2 to 8 o'clock?" exclaimed the chairman. "Him welly dirty collar," rejoined Sue Moon. This defense was deemed too thin, and Sue was fined \$2.50. After paying he remarked, "Fackly act make Chinaman welly lazy fellow."

The True Bohemian.

The main characteristic of the bohemian is a perfectly consistent carelessness. Phil May was a true type of the bohemian; so was the Shifter; so was O'Shea; Wallis Mackay also, but not, perhaps, William, his brilliant brother. The bohemian never works unless he feels in the mood. Money is not his incentive. Fame he laughs at.—Mammon.

Strictly Business.

"Young man," said the old gentleman as he shuffled into the parlor, "I believe—in fact, I know—that you and my daughter are rapidly edging toward matrimony."

"It is true, sir," replied the poor but otherwise honest youth. "And, while I am obliged to confess that it will have to be a case of love in a cottage, still I—"

"That's all right, young man," interrupted the stern parent. "Love in a cottage is the true ideal of happiness. You have my consent."

"Oh, thank you, sir!" exclaimed the young man.

"Upon one condition," continued the old gentleman, "and that is you must be able to show me the deed for the cottage. Good night, young man."—Chicago News.

Good Nature.

Good nature is worth more than knowledge, more than money, more than honor, to the persons who possess it, and certainly to everybody who dwells with them, in so far as mere happiness is concerned.—H. W. Beecher.



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

STATE NEWS.

H. W. Cooper, an Oregon pioneer of 1847, aged 74 years, died Friday, December 14, at his home near Tangent, after a long illness.

It is said by Albany lawyers that another probable effect of the recent lapse in the special holidays, is that Ralph Turpin, of Waterloo, who was on trial charged with a statutory crime when the holidays began, will go free without further trouble. The adjournment of the term of Circuit Court discharged the jury which was trying the case, and attorneys assert that Turpin having once been in jeopardy cannot be tried again.

The annual Angora goat show is to be held at Dallas January 15, 16 and 17. The Dallas show has long been notable for making the finest annual show of Angora goats made in Oregon, and, for that matter, in the United States. It is held at the season of the year when Angora goats are at their best. It has done a great deal to advance the standard of Angoras in Polk and adjoining counties, and to keep up interest in the improvement of goats in Oregon.

The fruit farms of Josephine county are to be named and the fruit shipped from each is to bear upon its boxes and upon letterheads used in the shipping business the name of the farm.

The body of Arch E. Ferguson who was drowned Sunday in the Calapoola River, five miles from Albany, has not yet been recovered. Searchers believe that it will be almost impossible to find the body until the flooded waters of the river abate, and the task has been practically given up. Search will be resumed when the river gets down to its natural course.

William R. Manis, an Oregon pioneer of 1852, and a veteran of the Rogue River Indian wars, died Monday morning at his home near Seilo. Death was caused by paralysis. Mr. Manis was 77 years old and a native of Tennessee. He crossed the plains in 1852 and located in Linn county, near the scene of his death. He spent a number of years in his life in the sheep business in Eastern Oregon. He served with honor in the Indian wars in the Rogue River Valley in 1855 and 1856.

The body of E. H. Hurlburt, superintendent of the Cline Falls Power Company, was found lying face down in the ditch at the headgate on the company's ranch at Cline Falls, Saturday night. When removed a small bullet hole was found squarely between the eyes.

The first case, that of Roy Johnson, accused of violating the local option law in Eugene, resulted in a conviction, the jury being out less than 15 minutes. Judge Bryson imposed a fine of \$200.

Medford will hold its annual municipal election next month. It is reported that a no-license ticket will be in the field for the first time in the history of the place.

The moral reform wave has struck Klamath Falls. Mayor Bishop has put the lid on gambling and issued instructions to the police officials to make arrests for any violations of the law.

The Oregon State Board of Health held its annual session in Salem last week. The following officers for the ensuing year were elected: Dr. Kinney, president; Dr. A. C. Smith, vice-president, and D. Yenney, secretary. Between now and the next meeting all the state institutions will be inspected and recommendations made for betterment wherever it is needed. A movement will also be started to improve the sanitation in hop fields and fruit orchards.

The grand jury has returned an indictment charging George Putnam, editor of the Medford Tribune, with libel. The indictment grew out of an attack in the paper in question upon the grand jury and court in the matter of its investigation of the famous Barnum-Reddy fight. The editor was the sole witness for Mayor Reddy in his effort to have the Rogue River Valley Railroad president indicted for assault.

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

Clackamas County Headquarters

CLACKAMAS TITLE COMPANY, 606-608 Chamber of Commerce, PORTLAND, OREGON.

Full equipment of maps, plats, abstract books and tax rolls.

Agents for Clackamas County Lands, Money loaned, titles perfected.

E. F. & F. B. RILEY, Attorneys and Counsellors at Law.

FRED C. GADKE

Plumbing & Tinning

Hot Air Furnaces, Hop Pipes, Pumps, Spray Pumps, Water Pipes, Spigging Materials.

All Kinds of Jobbing a Specialty

Estimates Given on All Classes of Work.

Res. Phone 1514—Shop 1516

914 N. Main St., Oregon City, Or



THE ARISTOCRAT AMONG THE WHISKIES OF THE OLD SCHOOL.

WITHOUT A PEER.

For sale by E. MATHIES.

TIME CARD.

O. W. P. RAILWAY

Leave	Arrive	Leave	Arrive
Portland 1st & Alder Sts.	Oregon City	Canemah	Canemah
14:00	5:40	5:48	6:00
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	8:45
9:20	10:15	10:25	9:20
9:55	10:50	11:00	9:55
10:30	11:25	11:35	10:30
11:05	12:00	12:10	11:05
11:40	12:35	12:45	11:40
12:15	1:10	1:20	12:25
12:50	1:45	1:55	12:50
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	9:55		9:00
10:00	10:52		9:35
11:00	11:52		10:00
12:05	12:52		11:00
			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.

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 you 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

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.