THE HOUSEHOLD PAGE.

CONTRIBUTIONS FROM THE LADIES SOLIC-ITED FOR THIS DEPARTMENT. TELL YOUR VAL-UABLE RECEIPTS, HOW YOU MAKE FANCY AR-TICLES AND ABOUT THE DESIGNS AND CARE OF YOUR "ROSE GARDEN."

"GOOD THINGS TO EAT."

Yellow Cake. Two cups of soft A sugar. Two-thirds cup of butter. One cup of sweet milk, Five eggs, whites beaten separate. Three cups of flour. Two teaspoons of baking powder.

Flavor with one teaspoonful of va-Bake in three layers.

flavored with vanilla. Marbled Cake.

One teacupful butter. Two teacupfuls powdered sugar. Three teacupfuls flour. Four eggs. One teacupful sweet milk.

One-half teaspoonful soda. One teaspoonful cream tartar sifted with flour. When cake is mixed take out about

a teacupful of the batter and stir into this a great spoonful of grated chocolate, wet with a scant tablespoonful of Fill your mold about an inch deep with the yellow batter and drop upon this, in two or three places a the tip of your spoon, spreading it in ing knead, shape into biscuit and let broken circles upon the lighter sur- rise until well puffed. Bake in a hot face. Pour in more yellow batter, oven for 20 minutes. then drop in the brown in the same manner as before, proceeding in this order until all is used up. When cut, the cake will be found to be handsomely variegated.

Gold Cake. One pound of sugar. One-half pound of butter. One pound of flour,

Yolks of ten eggs, well beaten. Grated rind of one orange and juice of two lemons. One teaspoonful of soda dissolved

in hot water. stir in the yolks. Beat very hard for many tart apples as will fill two-thirds

five minutes before putting in the of a pudding dish. Sprinkle with sugar flour. The soda next, and lastly the and flavoring, dot with butter and lemon .juice, in which the grated orange peel should have been steeped the dish with a nice cake batter and and strained out in a piece of thin bake in a moderate oven one hour. muslin, leaving the flavoring and coloring matter in the juice. Flavor the icing also with lemon.

Sugar Cookies.

Three eggs. Two cups of sugar. One cup of butter, One cup of sour cream. One teaspoon of soda. Flavor with nutmeg.

Use flour enough to make a batter a gravy in pan and pour over the as thin as can be rolled. Mould and parsnips before serving. bake in a hot oven; watch closely to prevent scorehing.

One pint brown sugar.

One gill of milk. One-half pint of molasses. One-half cake unsweetened choco-

One generous teaspoonful of butter. One tablespoonful extract of va-

Boil all except the vanilla over a slow fire until the ingredients are dissolved, and stir occasionally afterward, as it is liable to burn. Test by dropping a little in cold water, and if it hardens quickly remove at once

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from the fire, add the flavoring extract and pour into buttered tins. When cool, mark the caramels in squares with a buttered knife.

Johnnycake.

Two teaspoonfuls sugar. One tablespoon butter. Two well-beaten eggs.

Stir all together; add one cup sweet milk, three teaspoons (level) baking powder and three-fourths cup corn For filling use thick whipped cream meal, then all flour to make it quite stiff. Bake in a square tin in a quick oven. If directions are followed this never fails to make a light, delicious cake. Unlike most johnnycakes, this is also good cold, but is best when eaten hot.

Squash Biscuit.

One pint milk. One-fourth cup butter. One-fourth cup sugar. One level teaspoon salt. One-half yeast cake, dissolved in

one-fourth cup lukewarm water.

One cup steamed and sleved squash. About six cups flour. Scald the milk and add the butter, sugar and salt. When lukewarm add spoonful of the dark mixture. Give the yeast, squash and flour. Cover to the brown spots a slight stir with and let rise overnight. In the morn-

Shoo Fly Pie.

Two cups of sugar. One cup of lard. Four and one-half cups of molasses. One cup of boiling water.

One tablespoonful of soda. Take the molasses, water and soda, mix together and put in the pie first, then take the sugar, lard and flour, mix together for crumbs and put on top of pie. Bake without upper crust.

Apple Pudding.

An apple pudding is a delight to Cream the butter and sugar, and children, Pare, core and quarter as moisten with a little cold water. Fill

Baked Chicken With Parsnips. Wash, scrape and quarter parsnips, parboll for 20 minutes. Prepare a young chicken, place in a dripping pan and lay the parsnips around it; add salt, pepper and a piece of butter. Put enough water in the pan to prevent burning. Bake until both chicken and parsnips are tender. Serve chicken on a separate platter. Make

To Deodorize the Goose,

In preparing a goose for the oven, a thorough bath in hot soapsuds is not only expedient, but necessary. The skin of a goose is so exceedingly olly that heroic measures are neces sary to obtain good results. Indeed, many particular housekeepers take soapsuds and a small scrubbing brush kept for that purpose to all fowls. claiming that the skin is more or less exposed to all sorts of dust penetrating through the feathers. Certain it is that there is a marked difference in the complexion of any fowl before and after the scrubbing. Of course, a good rinsing after the soaping process must follow.

French Toast.

Beat one egg in a shallow dish, add a teaspoonful of sugar, a pinch of salt and one cup of milk. Soak six slices of stale bread in the custard. Drain and brown them on each side on a well-buttered griddle. Spread them with jelly or marmalade, and pile them lightly on a dish.

Scalloped Fish. Two cups flaked fish. One-half cup mashed potato, Two level tablespoons melted but-

Two hard-boiled eggs. Two cups white sauce, salt and pep-

ate oven for 20 minutes.

Mix the fish and potato with a fork and beat until light. Season to taste. Mash the yolks of the eggs fine and mix them with the melted butter, then add the white sauce gradually and

Medicinal Value of Vegetables. If people would study the various vegetables, fruits, etc., as to the medicinal qualities in remedying ailments. there would be less demand for the doctor's services. It would not be difficult to remember that fruits and vegetables (tomatoes) are good for the liver. Lettuce and celery are good nerve tonics. Beans, peas, len-With Your Next tils, etc., produce heat and strength, and are a good substitute for meat in winter. Onions and radishes are preventives of colds. Eggs are easier to digest when slightly boiled than when raw. Macaroni and vermicelli, on ac-Include a pound of Seeley's count of their closeness of grain, are Special Blend Coffee. We innot as easily digested as light bread. Potatoes, when mealy, are easily difeel sure you will be so pleased

Perfumes.

should avoid dried fish.

It is a well-known fact that workers The Isthmian Canal Commission among lavender beds seldom take in- shall cease to exist after July 1, 1908. fectious ailments, and those engaged and the new government, as provided in the perfumery trade are singularly in the bill, shall come into absolute free from them. A good perfume, in power.

the old days, was considered an excellent disinfectant. The doctors then used to carry walking sticks with silver or gold knobs. These opened with a lid, disclosing a tiny vinalgrette box, which the physicians held to the nose when entering rooms containing patients ill with any infections diseases.

The Kitchen Floor.

Grease stains on a kitchen floor are difficult to remove by ordinary means. but they will generally come out with a hot solution of potash. If one application is not enough, use a second, or even a third. Sometimes the solution, some lime with the solution until a provincial. thick paste is formed. Let the paste We cou remain on the floor at least 12 hours. the first time I met him, I took him It is better to use a weak solution of by the arm and demanded an explasal soda and fuller's earth on very | nation, nice floors.

Children's Games,

No one makes a greater mistake in planning a children's party than the hostess who aims at the elaborate. Parties which involve a great deal of expense and considerable labor seldom prove as successful as those simple gatherings when the conventional forms are almost entirely ignored. If tine said, "and very commonplace; the hostess possess a fertile mind and but since you insist upon knowing it, is forearmed with a number of games, there is no question about the enjoyment of the children, however simple and unpretentious the arrangements may be. The games, however, should be planned beforehand, all those demanding any mental effort whatever being barred out.

A nut party always is successful, and is quite an improvement upon the ordinary parties, which often end in failures when the games are too common or well known. At the nut party a large table covered with peanuts is placed on one side of the room. Another table bearing a row of plates stands at the other end of the room. Each plate should bear the name of a child written in large letters on white cardboard. Each little guest is furnished with a knife and is told to carry the peanuts, one by one, on the knife from the first table to his plate. The child carrying the greatest number of nuts in 10 minutes wins the first prize. A booby prize in the

shape of a peanut doll may be given. Before refreshments are served it is a good plan for each child to secure a partner, since little formalities of this kind are the essential things for obtaining that ease of manner so desirable in later life. The children should be taken into another room. Every child is given a nut, to which a string is tied. Each one is required to find the other end, which, of course, is held by another child. The strings are wound in and out around the chairs, among the cushions and behind the pictures, thus causing a great deal of running to and fro, and creating amusement for the little people.

For the Complexion.

Water cress contains much Iron, and this is real blood medicine. Peowho desire good complexions should eat it abundantly, because it is a destroyer of pimples and a cleanser of the entires ystem. Water cress also neutralize chalk in the blood. which limy matter is the great cause of the aging and the stiffening of the

Kitchen Weights and Measures. Four teaspoonfuls of liquid make one tablespoonful.

Four tablespoonfuls of liquid, one gill, or a quarter of a cup.

A tablespoonful of liquid, half an

A pint of liquid weighs a pound. quart of sifted flour, one pound. Four kitchen cupfuls of flour, one pound.

Three kitchen cupfuls of corn meal, one pound.

One cup of butter, half a pound. A solid pint of chopped meat, one

pound.

Ten eggs one nound A dash of pepper, an eighth of a teaspoonful.

A pint of brown sugar, 13 ounces. Two cupfuls and a half of powdered sugar, one pound.

Latest in Anniversaries. The silver separation is a cynical

imitation of the silver wedding. A well-known woman recently celebrated her silver separation, and her husband sent her a valuable present, "In memory of the many happy years we have lived apart."

Oil Pickles.

Slice 100 small or medium-sized cuthe egg whites rubbed through a cumbers without peeling. Lay in sait sieve. Put the fish and sauce into a three hours under weight (salt to buttered baking dish in alternate lay- taste), drain, add 3 pints of small ers, having sauce on top. Cover with white onions, sliced, a piece of alum a generous layer of buttered bread or the size of a nutmeg, dissolved in hot cracker crumbs and bake in a moder- water, 3 ounces of white mustard seed, 3 ounces of white ground pepper, 1 ounce of celery seed and 1 pint of olive oil. Mix all thoroughly and cover with cold cider vinegar.

Instead of a Ring.

The Japanese lover, instead of an engagement ring, may give his future bride a piece of beautiful silk to be worn as a sash.

Origin of High Heels. High heels, it is said, owe their origin to Persia, where they were introduced to raise the feet from the

Gives President Full Power.

burning sands,

A bill providing for government of gested; when close and watery are the Panama Canal zone, for construct ately? hard to digest. Bananas, on account tion of the canal and kindred purposes of the nitrogen they contain, are easy was introduced by Representative to digest, says Woman's Life, Suffer- Mann, of Illinois. It provides that the ers from dyspepsia should take tur- canal zone shall be governed "by such nips, spinach, cresses, salads, celery, persons as the President shall from lettuce and dandellons. A person suf- time to time appoint," and gives the fering from chronic rheumatism President sweeping powers. The President is given further authority to devise and interpret laws which shall govern the zone.

Fall of a Bachelor

.........

There was general astonishment in our little circle of friends when we learned of the coming marriage of Valentine Sancerre. What! He, that hardened old bachelor; that Parisian skeptic, who scoffed at every suggestion of matrimony; that jolly high liver, who had sworn a hundred times that he would "never be caught! Yes, Valentine was going to enter the if the wood is very white, will leave great fraternity, and whom was he to a yellowish stain. To avoid this, mix marry? A widow. More than that, a

We could not understand it. So

"I have but little time," he said, and have a great many things to do. I have just come from the mayor's, and am going to the printer's for the invitations. If you care to come with me that far-

"How did it come about?" I asked him, and we started down the boulevard, arm in arm.

"The story is quite brief," Valenhere it is."

In the month of February I went to Nice for the carnival. I have a horror of traveling by night, so I took the 8:55 train in the morning, which should land me at five minutes after midnight. I would pass a day in Marseilles, where my good friends, the Rombauds, of the Rue St. Ferreol, expected me to breakfast. The following day I would leave for Nice, where I would arrive about 2 o'clock in the afternoon

At the Lyons depot there was a great crowd, but, thanks to an obliging station master, I was able to find a place in a compartment. I was alone with another traveler-decorated, of severe bearing, with an official airwhose only baggage was a portfolio. Certainly he would not go far with that equipment, and soon I should be alone-alone, the one thing that makes a rallroad journey supportable. Everybody was settled; the train

was about to start. Suddenly, there were sounds of a dispute at the door. "No, monsieur, no," said a fresh feminine voice, with an almost imperceptible southern accent; "I ordered a leeping berth; I must have a sleep-

But, madame, we have none." "You should have paid attention to

my letter. We received no letter, madame. "Have them put on another coach,

"Impossible. We have reached the egulation number. Now, make haste; the train is going to start."

"But I must have a place." 'And I offer you two in that coach." "In there!"

Yes, madame, A little brown head was thrust in the doorway, and then withdrawn

quickly, as though frightened. "Two gentlemen are there." "Well, madame, I cannot give you

coach all to yourself. "Very well. I shall not go." "As you please, the train is going

to start. I have given the signal." "Stop, stop! I absolutely must go. And there is this carriage only? Well, they will give me a sleeping borth at the first station?"

"Yes, madame, yes." "You will telegraph?" "Yes, yes, madame."

"You promise me?" "Certainly." "You are sure?"

Yes! Yes!" The door opened; in plunged the little brown head, surrounded by a balo of packages and rugs; a shrill

whistle cut the air; we were off. The official gentleman gallantly seated himself near me, so as to leave one whole side free to the new arrival. Without so much as a glance towards us, all flurried and rosy with haste she arranged her packages in the rack and about herself, with the haste common to persons who have long hours to pass in a car. Out of the corner of my eye, I followed her little maneuers, and I ascertained with pleasure that she was charming. I say with pleasure; for, however proper one's intentions may be, it is always more agreeable to travel with a pretty woman than with an old man in spec-

tacles. The cold was intense; the country, sun, seemed to fly rapidly by the two will telegraph-we will telegraph; enveloped to the chin in her rugs, the left. The official gentleman drew from his portfolio some large papers yellow, green and blue, with printed headings, which he settled himself to read attentively. As for myself, com-fortably installed with my feet upon a hot-water bottle, I attacked the pile of newspapers, bought at the station, to pass the time,

At 11:21 Laroche. The train stopped. The official gentleman arranged his papers, rose, bowed, and got out. Barely had he stepped down, when he was received by the station master, who called him "Monsieur l'Inspecteur.

The lady traveller came to the door. 'Station-master!" she called. "Madame?"

"You have been telegraphed from Paris for a sleeping-berth?" "Yes, madame; I have forwarded the dispatch." "What, forwarded it! Am I not to

be given that sleeping-berth immedi-"Impossible, madame; we have no coaches here. You can be given one at Lyons.

'At Lyons! At what hour?' "Five-forty-five, madame. "The whole day, then! I cannot remain in this coach until that hour. It's impossible. I will not."

"Take care, madame; the train is starting." And the train drew out. She flung herself in her corner, furious, without throwing a single glance in my direction. I plunged into the

perusal of my tenth newspaper. I gave more attention to reading it

the same line twenty times. I believe stupidity. even that I held it upside down. One without experiencing some emotion, lady for me?" I should have liked very much to engage in conversation with her, but the ing." pretext, the opening subject, where She smiled; the ice was broken—was it to be found? Considering the the ice of conversation, be it undertemperature, the threadbare pretext stood, for, otherwise, I shivered. But

be done? My neighbor, I had discovered immediately, with the scent of an old had been in Italy like myself; in Spain, Parislan, was a woman of the world, like myself; in literature, in music, in and of the best. To speak to her in everything, the same tastes as my that way, roughly, without knowing own, And then, think of this; A crowd her, would have made me appear in of general connections. She was intiher eyes as the lowest of commercial mate with the Saint-Chamas, with the travelers. The only way to solve the Savoys, with the Monthazons, above difficulty was for me to find something all. To think that I had, perhaps, met atrikingly original to say to her. But her twenty times in those salons, and what? I cudgeled my brain in vain. | that I had never noticed her.

for opening a conversation, when the the charming simplicity that I admired train stopped.

"Tonnerre! opening the door.

couch with her three little bags, and descended. It was noon, and her hun- It would have been vulgar, and such ger evidently began to make itself felt. She went in the direction of the buffet, to the left, on the other side of the track, I followed her. I could then admire, at my ease, the elegant figure, well outlined in a long sealskin I was! I also marked the pretty, cloak. black ringlets at the nape of her neck, her gray felt hat, and her tiny little for the things left behind. feet.

At the entrance to the hall stood the steward. Bedecked with a velvet skull-cap, he indicated with his hand and a napkin a long table to be stormed. I entered with the tide of unkempt, ungloved, flurried travelers, and hastily swallowed the succession claim her sleeping-berth. of dishes served to me; the lady traveler took some broth at a separate ta-

I got up among the first and went out to smoke a cigarette on the platform. The twenty-five minutes would soon be passed. The travelers, in groups, came out of the eating-room and returned to their coaches. I also reinstalled myself in mine.

My lady traveler had not yet returned. saw her in the little station bookstall on the other side of the track, looking at the books displayed. Though I saw her from the back, I recognized her easily by her pretty style, her sealskin cloak, and ber gray hat. Her hair seemed to me to be a little lighter, but that was owing to the distance, no doubt.

Everybody had re-entered the coaches; the porter shut the doors tumultuously. "She is going to be day I would cure myself in the sun left," I thought, and threw open the

"Madame was too far off; she did not hear me; the whistle blew; what was to be eler-my charmer. done?

An idea flashed into my brain quick as lightning. She was going to stay there, in that horrible cold, without nere? baggage. She should have at least her small belongings-the poor little woman I made an armful of the three bags and the rugs, and, throwing it all to a man in uniform, who was near the get it? In the cars, perhaps? coach upon the road, I cried: "To that lady yonder!"

The man in uniform took the things stall. At the same moment, at the my traveler glide toward me across opposite side of the coach—the side the table. of the platform-the door opened and my lady traveler, perturbed, hustled following day I did not leave for Nice, by a grumbling conductor, plunged into the coach, and the train went off!

Horror! I had mistaken the traveler-the woman of the book-stall was not the one; the same cloak, the same hat, same style, but not she. I had played a pretty trick. She was barely in the coach when

she cried out: "My packages-they have stolen my packages" And for the first time she looked at me-with what a look Heavens! that look-I shall never forget it.

"No, madame," I said to her, "your oundles are not stolen; they have been eft at Tonnerre.

'At Tonnerre? How?" I explained all to her. The second glance she shot at me I think I shall remember longer than the other. "I am disconsolate, madame," stammered; "absolutely disconsolate.

But the motive was good; I thought you were going to miss the train, that you would be cold. I dld not want you to be cold. I beg you will pardon me. Fear nothing for your things; they are in safe hands-a man in uniform. At covered with snow, lighted by a pale the next station you will telegraph-I sides of the coach. The fair traveler, they will send them to you right away. You shall have them, I swear to you, gazed obstinately from the window to even if I should have to return myself to Tonnerre to get them."

Enough, sir." she said; "I know what I have to do," and she returned to her corner, twisting her gloves with anger. But, poor little thing, she had not thought of the cold. She no longer had her warm rugs.

At the end of ten minutes she began to shiver. Well might she draw her sealskin about her pretty figure; positively she chattered.

"Madame," I said, "I beg you, upon my knees, accept my rug; you will be ill, it will be my fault, and never in my life shall I console myself." 'I am not speaking to you, sir," she said, dryly.

I was very nervous, very excited. To begin with, I found her charming, and then I was furious over my ridiculous blunder. In short, I had arrived at a great resolution. "Madame," I said, "accept this rug,

or, I swear to you, I will precipitate myself from the window." And, throwing the rug between her and me, I lifted the window and seized the outside knob of the door.

Was I determined to throw myself out? Between you and me, not altogether, I think, but it appears I looked as if I were, for she cried, immediately: "You are crazy, sir, to think of such a thing."

"The rug, or I jump!" She took the rug, and in a tone more softened, said:

"But, sir, you will perish with cold."
"Do not disturb yourself about me, madame; I am not chilly, and even if I should be cold, it will only be the black.

than the nine first. I recommenced just punishment of my unpardonable

"Say of your too great haste, for does not find one's self alone with a you are right, the intention was good; pretty woman during a long journey but how could you have taken that

"Because she appeared to be charm-

She smiled; the ice was brokenof windows to open or close, was not how quickly I forgot the cold and the to be thought of. What, then, was to journey and all! She was delicious, · exquisite, adorable,

She loved travel, like myself; she

I was still searching for a pretext | She spoke naively, amiably, with so much. A slight-very slight-pro-Twenty-five minutes vincial accent, imperceptible-a warfor refreshments!" cried the porter, ble rather, gave her words the light skip of a bird. To profit by the sit-My neighbor arose, relieved herself untion-to be audacious. Don Juan, of her rugs, which she left in the cavaMer, all that I wished-the thought did not even enter my head. a woman could inspire nothing vulgar. We conversed, naturally, with keen pleasure. And that was all.

Though I did everything in the world to conceal it, heavens, how cold

At Dijon (2:20), my right foot was seized: we telegraphed to Tonnerre At Macon (4:45), it was the turn of

the left foot; we received a dispatch from Tonnerre, saying that the baggage would arrive at Marseillea the following day. At Lyon-Perrache (5:48), my left

hand became insensible; she forgot to At Valence (8:03), my right hand followed the example of the left; I

learned that she was a widow and without children. At Avignon (9:55), my nose turned violet; I understood that she never loved her first husband,

Marseilles at last (12:05), I speczed violently three time; she handed me my rug and said, graciously: "Au re-An revoir! Ah, I was wild

I passed the night at the Hotel de Noailles-an agitated night, full of thoughts of her. The following morning, when I awoke, I had the most horrible cold in the head imaginable. Would I dare present myself in that state to my friends, the Rombauds? Bah! Travel-

would take me as I was, and the next That excellent Rombaud had invit-Madame!" I cried. I ed several friends in my honor, and among the persons there was my trav-

ers must take travelers' chances. They

When I was presented to her, an imperceptible smile played about her I bowed and said: "And Ton-

"I have them," she whispered. We sat down at table. "What a cold, my good fellow" cried Rombaud: "where the

"Possibly," I replied; "but, to tell the truth, I do not regret it." Nobody understood this remark, but and went toward the lady of the book. I felt the soft and friendly glance of

> What more shall I tell you? The and I am to be married in a fortnight. -Argonaut

Found. A Jersey yearling helfer at my place, 5 miles from Oregon City, near the Redland road. Owner will call

and identify. FRED HEIDEMAN, R. F. D. No. 2, Oregon City.

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