

# 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."

### Devil's Food Cake.

Two cups of light brown sugar,  
One cup of butter,  
Two eggs,  
One cup of buttermilk,  
Three level teaspoonfuls of soda,  
Three cups of flour,  
One square or one-fourth of a large cake of German sweet chocolate.  
Dissolve the soda in the buttermilk and the chocolate in a little boiling water. Bake in three layers.  
For filling use:  
One cup of granulated sugar, one-half cup of cream and the same amount of chocolate as used in the cake. Boil the filling until it thickens, then flavor with vanilla.

### Chocolate Cake.

Four cups of flour, two teaspoonfuls of baking powder, sift together two cups of sugar, one cup each of butter and milk and the yolks and whites of four eggs beaten separately.  
Filling—One cake of sweet chocolate, two cups of sugar, one egg and two-thirds cup of milk; stir fifteen minutes after it begins to boil, and when done add one-half teaspoonful of vanilla and spread on the cake immediately. If wanted extra nice, stir in one cup of chopped hickory nut meats and ornament the top with whole halves of the nuts. It makes a large cake, and is best when made the day before used.

### Eggless Cake.

Two cups of sugar,  
Two cups of buttermilk,  
Four cups of flour,  
Two tablespoonfuls of soda,  
Two teaspoonfuls of baking powder,  
One-half cup of raisins,  
One-half cup of shortening.

### Nut Cakes.

Cream one-half cup of butter and one-half cup of sugar together, add two well beaten egg yolks, one-half cup of water, one and one-half cups of flour, sifted with two level teaspoonfuls of baking powder. Add the stiffly-beaten whites of two eggs and one cup of flowered nut meats. Bake in small buttered patty pans.

### Steak and Oyster Pie.

Cut 1 1/2 pounds of steak into thin slices. Cut 20 large oysters in halves and roll each half into a slice of beef with a small piece of fat. Then dip into a mixture of flour, pepper, salt, paprika, and fill a pudding dish with this. Pour in two gills of water.  
Cover with pastry and bake in a hot oven for one and one-half hours.

### Date Pudding.

Beat the yolks of four eggs and three teaspoonfuls of powdered sugar to a cream, add a few drops of lemon extract and half a pound of dates that have been stewed until tender, drained, the pits removed and each date cut into four pieces. Just before baking stir in the whites of the eggs that have been beaten stiff with a pinch of salt and a tablespoonful of finely minced candied orange peel. Turn immediately into a buttered pudding dish and bake in a quick oven for 20 minutes. Serve with a hot, foamy sauce.

### Sponge Gingerbread.

Five cups of flour.



## Cupid is a Dapper Driver

and handles the reins in a smart fashion. It's his delight to board our delivery wagon along New Year's time to distribute our

## Choicest on Earth Groceries

to those who buy them. Leave an order and we will have him rein up at your door in an hour to deliver your purchase.

P. S.—Prices are a shade lower.

## SEELEY'S THE BIG STORE

9th and Main Sts., Oregon City

One heaping teaspoonful of butter,  
One cup molasses,  
One cup sugar,  
One cup milk (sour is best),  
Two teaspoonfuls saleratus, not soda, dissolved in hot water,  
Two teaspoonfuls ginger,  
One teaspoonful cinnamon.  
Mix the molasses, sugar, butter and spice together; warm them slightly and beat until they are lighter in color by many degrees than when you began. Add the milk, then the soda, and, having mixed all well, put in the flour. Beat very hard five minutes, and bake in a broad, shallow pan or in pate tins. Half a pound of seeded raisins cut in pieces will be a pleasant addition. Try this gingerbread warm for tea of luncheon, with a cup of hot chocolate to accompany it, and you will soon repeat the experiment.

### "Chicken Wiggle."

Among the newer dishes is "chicken wiggle," which is simply warmed chicken with peas. Cut the cold chicken into small pieces and warm with butter, pepper, salt and a little cream. Add the peas, which have been cooked in salted water; stir till all is heated through and serve. For a moderately lean fowl, add a small cupful of nut meats to the stuffing, and this will make it richer. In making chicken pie from old hens have plenty of gravy and boil the meat till thoroughly tender.

### Steamed Squash.

Cut the squash into pieces and scrape out the seeds and stringy part. Place in a steamer over boiling water, cover closely and cook until tender. When done, remove from shell and wash. To each pint allow 2 table-spoons butter, 1 level teaspoon sugar and salt and pepper to taste.

### Macaroni With Cheese.

Take one-half box of macaroni, break in small pieces, put in granite kettle with enough boiling water to cover; it will have water salted and cook slowly on back of the range for two hours; then turn into colander and bleach by pouring cold water over it; then place in kettle and add one quart of fresh or canned tomatoes; peel and slice six medium-size onions and fry in butter until well done; then add this to macaroni and allow it to cook slowly ten minutes; turn into baking dish and grate or slice very thin a generous amount of cheese over the top; place in oven until cheese is nicely melted; garnish with parsley and serve hot.

### Boiled Beef.

Place beef in a pot, salt, cover with water and let boil until a fork will penetrate the meat easily, then lift meat out of the broth, place in a hot skillet with a little butter and lard, turn the meat so as to brown a little on both sides, remove from the skillet to a crock with a tight-fitting lid where it will keep nice and moist for several days. A beef heart cooked the same way is splendid.

### To Prevent Pneumonia.

The Commissioner of Health of the City of Chicago has recommended that open trailers be run on the street lines of that city as a means of preventing the spread of pneumonia and other diseases, a fact which leads to the reflection that if people would live more in the open air and less in overheated and ill-ventilated quarters, pneumonia would be much less prevalent than it is during the fall and winter months.

### Hot Water as a Remedy.

Headache almost always yields to the simultaneous application of hot water to the feet and back of the neck.

A towel folded, dipped in hot water, wrung out quickly and applied over the stomach acts like magic in cases of colic.

A towel folded several times and dipped in hot water, quickly wrung out and applied quickly over the seat of pain will in most cases promptly relieve toothache and neuralgia.

A strip of flannel or towel folded several times lengthwise and dipped in hot water, then slightly wrung out and applied about the neck of a child suffering with an acute attack of croup will usually relieve the sufferer in the course of ten minutes if the flannel is kept hot.

Hot water, if taken freely a half hour before bedtime, is one of the best possible cathartics in severe cases of constipation, while it has a soothing effect upon the stomach and bowels.

### Hints to Housekeepers.

Raisin bread, which is made like ordinary white bread, with the addition of one-half cupful of raisins to a small loaf, is appetizing for Sunday night supper.

White summer shawls, made of soft wool, may be cleaned by rubbing them in several changes of magnesia and flour, mixed.

To brown a meringue on a pudding or pie, an ordinary fire shovel heated red hot and passed over the surface until the desired color is obtained is as good as a regular salamander. Care is required not to allow it to scorch. Vinegar will brighten copper. Vinegar and brown paper will heal a bruise or "black eye."

### Blood Poisoning.

This may result from the most trivial wound. A very weak mixture of carbolic acid and water, such as a druggist or physician who deals in drugs can furnish, should be kept on hand to prevent danger. It should be poured on a cloth and wrapped round any such wound after first washing it carefully. This mixture, which contains about 10 per cent of carbolic

acid in water, is sufficient to purify any ordinary wound and keep out impurities if it is well wrapped with clean, dry cloth. Even the scratch of a needle or pin in the laundry tub may cause blood poisoning if the water contains coloring matter or any impurities powerful enough to cause

### For the Housekeeper.

A little charcoal mixed with clear water and thrown into a sink will disinfect and deodorize it.  
Petroleum ointment staves are very obstinate, and the best thing for them is to soak in kerosene.

Newspapers afford excellent protection against moths, which have a decided aversion to printers' ink. Wrap each garment in newspaper before storing.

The best way to freshen home-made bread so that it is as good as new is to dip the loaf in cold water, put it in a pan and bake it until it is heated through. Then wrap in a damp cloth, and when cold it is as good as when first baked.

A broom supporter made of spools is a simple and convenient device. Screw two large, empty spools high up on the middle frame of the door, just far enough apart to allow the handle of the broom to slip in. The broom part rests on the spools.

Before storing knives, oil them carefully and wrap them in paper. This is to keep them from rusting, but it will be well to inspect them occasionally for they may need oiling again, and with rust prevention is certainly better than cure.

To scald milk, place the required amount in the inner vessel of a double boiler; partly fill the outer vessel with hot water, cover and place on the fire. By the time the water boils rapidly the milk will be at the scalding point, and should be used at once.

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

### Waste in Lumbering Southern Appalachian Forests.

The forests of the Southern Appalachian Mountains have been cut so eagerly for the valuable hardwoods they contain that very little virgin timber is left and about 85 per cent of the area is second growth.

The drain on these forests by many industries is immense. The lumbermen are going over the land for the third time. First they took only the prime oak and poplar saw timber. Next they took the oaks that were suited for barrel staves. Now they are after whatever merchantable trees are left, such as birch, chestnut and gum.

Moreover, these forests have been, and still are, logged very wastefully. Nearly three-quarters of the timber cut for ties is wasted. Double or even treble, the number of ties now cut could readily be secured from the same area without injury to the forest. By simply taking all the suitable trees, 125 ties could be cut from an acre which now yields only 60, and if all of the wood in the trees were fully utilized, fully 170 additional ties per acre could be secured.

With nine timbers the story is the same. Fully 40 per cent of the timber handled in procuring them is entirely wasted.

Finally, fires are injuring the productiveness of the Appalachian forests by running over the ground and killing the young growth.

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.

Miss Margaret Mulvey has gone to Shaniko to file on a timber claim.

## TIME CARD.

O. W. P. RAILWAY			
Leave	Arrive	Leave	Arrive
Portland 1st & Alder Sts.	Oregon City	Oregon City	Portland 1st & Alder Sts.
14:00	5:40	5:50	6:00
6:25	7:20	7:30	6:25
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	11:05
11:40	12:35	12:45	11:50
12:15	1:10	1:20	12:25
12:50	1:45	1:55	1:00
1:25	2:20	2:30	1:35
2:00	2:50	3:05	2:10
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8:25	9:20	9:30	8:35
9:00	9:52		9:00
10:00	10:52		9:55
11:00	11:52		10:55
12:05	12:52		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.

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Address  
EMIL TUCHOLKE, Milwaukie, Ore.



"Did your sister know I was coming?"  
"Well, she broke her lookin' glass, and somethin' was bound to happen."  
—Philadelphia Press.



Old Lady—Are you traveling for the good of your health?  
Defauling Bankrupt—Rather!—Illustrated Bits.



Materfamilias—Great Scott! Two more mouths to feed!—Harper's Weekly.



Kind Hearted Motorist (to victim)—There's a doctor in that car behind.—Browning's Magazine.



First Beggar—What's that paper you've got?  
Second Beggar—List of places where there's a lack of workmen.  
First Beggar—You crazy? We won't go near such places!  
Second Beggar—Chump! That's why I got it!—Fliegende Blatter.



Bill (watching the traffic below)—Risky things, them there motors.—Sketch.

## MUNICIPALUNACY.

By JOHN KENDRICK BANGS.

The greatest invasion of the rights of private parties as yet recorded is alleged to have occurred recently at Athens, N. Y., where, according to a dispatch from the local correspondent of a New York paper, a citizen unknown, dissatisfied with the quality of the tar pavements, covered them with feathers, with the usual result. This is the first time in the history of American municipalities that a town has been tarred and feathered. We hope the tendency will stop with this beginning, for we should not like to wake up some morning to find that our chosen city had either been lynched or ridden upon a rail.

The latest report of the government telegraphs and telephones of Great Britain shows a loss for the year of \$5,000,000. The proportion of this loss properly borne by the telephone department is an indication that, as far as the taxpayers of Britain are concerned, talk is no cheaper than it used to be.

Orange, Tex., is one of the latest towns to come in out of the wet. That city constructed a small waterworks system some years ago and operated it for several years prior to 1902 at a clear loss. In that year the city entered into a lease with a private company, and the other day the contract was revised and renewed for twenty years. We are glad to note that at least one Orange recognizes a lemon when it sees it and refuses to allow itself to be squeezed any longer.

How would you like to eat butter made by the fair hand of a plumber? Not much, eh? Well, look out for the man who proposes to have your house supplied with gas made under the expert eye of the ward politician who has studied statesmanship and civics in the sacred precincts of a corner saloon. The particular kind of gas in which he excels may be the kind that cannot be blown out, but you will seldom find it illuminating until your tax bill comes in.

As to municipal ownership of street railways, did you ever stop to figure out the ownership of a road that would run, say, from Portland, Me., to Portsmouth, N. H., passing as it does through Biddeford, Saco, Kennebec, the townships of Wells and York, thence through Kittery into Portsmouth? They used to say that it was a wise child that knew his own father, but he would be an idiot alongside of a railway that, passing through so many civic hands as that mentioned above, recognized its dotting parent. Solomon himself would have been sorely taxed in rendering judgment in a case like that, and those who are familiar with the Scriptures are aware that in matters of that precise kind he was the wisest man on record.

Ex-Mayor Weaver of Philadelphia advocates the establishment of a municipal bank. It isn't a bad idea. It will enable the grafter in public office to get at the money of the people without all the wearisome and sordid detail at present necessary to the accomplishment of the same ends. Then, too, depositors who are careful about their accounts will know to a cent just how much they are being despoiled of, which in these days of indiscriminate municipal looting is truly an advantage.

Philadelphia Suburbanites Aggrieved. When Philadelphia leased its gas works ten years ago, it retained one plant, which serves the Tacony and Holmesburg districts. In recording the action of a meeting of the citizens of these districts, when a committee was appointed to carry their grievance to the mayor, the Philadelphia Record says:  
"The plant was built twenty-five years ago and is declared to be in miserable condition, affording an inadequate and inferior supply of gas, although a handsome profit is returned to the city each year by its operation. The capacity of the plant has not been improved to keep pace with the growth of that section of the city. Frequent breaks in the mains leave the householders without gas."

Sample Civil Service Examination. This comes from Canada. A politician there was appointed to a position which technically had to be occupied by a lawyer, which the appointee was not. In order to obviate the technicality a board of examiners was appointed to question him as to his knowledge of the law. The first question by the board was, "What do you know about the law?" and the modest response was, "To tell the truth, I do not know a single thing." Whereupon the board intimated that the questioning was at an end and submitted a report on the examination, in which it was gravely stated, "We have examined the appointee as to his knowledge of the law, and to the best of our knowledge and belief he has answered all the questions with entire correctness."—Cincinnati Citizens' Bulletin.

A Long Beat. After a short residence in this country an Irishman applied for appointment on the police force. While undergoing the civil service examination he was asked among other questions if he knew the distance between New York and San Francisco, and he replied doubtfully, "Well, I don't know the distance exactly, but if that's gona be my beat I don't want the job."—Exchange.



Nervous Old Lady—Do people lose their lives here very often?  
Old Salt—No, mum; only about once!—Tattler.



He—I understand two of your sisters have joined the great majority.  
She—Yes. One of them married a man named Jones and the other a man named Brown.—Evening Mail.



"I never do have any luck. Now a raging toothache has begun just at the moment that I was going to take my life, and the nearest dentist lives at least three leagues from here."—Pele Mele.



Young Wife (who has cooked the dinner for the first time)—Whatever will my husband say when he sees that I have quite spoiled the joint? Come, Anna, we will toss who shall take it in to him.—Fliegende Blatter.



"Your friend D'Auber is an artist, isn't he?"  
"Yes, that fellow can draw anything."  
"Indeed! I have heard it said that he hasn't drawn a sober breath for years."—Philadelphia Press.



"Excuse me, my good man, but are you sure you know the difference between edible mushrooms and poisonous ones?"  
"Oh, that's nothing to me! I don't eat 'em; I sell 'em!"—Sourire.