

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."

Baked Indian Pudding.

A baked Indian pudding is a dessert in which the old-time New England housekeeper took especial pride. It is doubtful if it can ever be served in perfection without a brick oven. It should be dark, rich in flavor, with a quivering, jelly-like substance mixed through it, the result of long, slow baking at a steady heat and successive additions of milk during the baking. Baten with rich cream—or with maple sugar, if you wish, melted in cream—or with simple, sweet butter—this pudding is a culinary triumph. It is a failure if any makeshift process is resorted to in order to shorten the time of its preparation. It should be baked at least six hours, if a steady, slow heat can be maintained in the stove. If possible, use the old process, not the kiln-dried meal usually sold in city groceries. The "old process" meal can be obtained at mills and is often sold at country grocery stores. To make the pudding, stir into a pint of cold milk 7 even teaspoonsful of Indian meal. Add a teacup of molasses, a half teaspoonful of salt and a large tablespoonful of butter. Pour another pint of milk scalding hot over the other ingredients and stir well. Put the pudding into a thick earthen pudding dish, for the old-fashioned yellow ware seems the most appropriate to serve it in. It should be begun early Christmas morning in order to be served at a 3 o'clock dinner, as it should be nearly done before it is time to prepare the main part of the dinner.

Cheshire Pork Pie.

Cut two or three pounds of lean, fresh pork into strips as long and as wide as your middle finger. Line a buttered dish with puff paste; put in a layer of pork seasoned with pepper, salt and nutmeg or mace; next a layer of juicy apples, sliced and covered with about an ounce of white sugar; then more pork, and so on until you are ready for the paste cover, when pour in a pint of sweet cider or wine, and stick bits of butter all over the surface. Cover with a thick lid of puff paste, cut a slit in the top, brush over with beaten egg, and bake an hour and a half.

Pineapple Shortcake.

For the cake make a rich but soft paste; divide into equal parts; press one-half into a buttered pie plate; spread liberally with butter, and place the other half of the paste on top. Bake in a quick oven. Several hours before serving take a ripe, finely flaved pineapple, peel and shave into thin slices. Sprinkle with sugar and the juice of one or two lemons, then cover it closely. When it is time to serve the shortcake, split the cake in half; spread the prepared pineapples between the layers and on top of the cake, and serve with sweetened whipped cream.

Hominy Drop Cake.

Heat in a farina kettle one pint of boiled hominy broken into grains as lightly as possible with a fork; beat two eggs separately and stir the yolks into the hominy with one tablespoonful of water and one-half teaspoonful of salt; then add the whites. Drop in tablespoonfuls on buttered tins and

bake to a golden brown in a quick oven.

Soft Hermits.

One-half pound butter.
One cup sugar.
Three-fourths cup raisins seeded and chopped.
Two eggs, well beaten.
One-half cup milk.
One cup flour.
One-half level teaspoon each of cinnamon and clove.
One-fourth level teaspoon each of mace and nutmeg.
Three level teaspoons baking powder.

Flour to make a soft dough.
Cream and butter, add the sugar, then the raisins and egg. Beat well, add the milk and the flour, spices and baking powder sifted together. Add enough more flour to make a soft dough; roll out, cut and bake in quick oven.

Jumbles.

One pound butter.
One pound sugar.
Four eggs.
One pound flour, or enough to make a soft dough.
Wineglass (small) rosewater.
Cream the butter and sugar, add the beaten yolks, then the rosewater, next half the flour, lastly the whites, stirred in very lightly, alternately with the remaining flour. Have ready a pan, broad and shallow, lined on the bottom with buttered paper. With a tablespoon form regular rings of the dough upon this, leaving a hole in the center of each. Bake quickly, and sift fine sugar over them as soon as they are done.
You may substitute lemon or vinegar for the rosewater.

Steamed Oysters.

If you have no steamer, improvise one by the help of a collander and a pot lid fitting closely into it, at a little distance from the top. Wash some shell oysters and lay them in such a position in the bottom of the collander that the liquor will not escape from them when the shell opens—that is, with the upper shell down. Cover with a cloth thrown over the top of the collander, and press the lid hard down upon this to exclude the air. Set over a pot of boiling water so deep that the collander, which should fit into the mouth, does not touch the water. Boil hard for twenty minutes, then make an examination of the oysters. If they are open you are safe in removing the cover. Serve on the half shell or upon a hot chafin dish. Sprinkle a little salt over them and a few bits of butter; but be quick in whatever you do, for the glory of the steamed oyster is to be eaten hot.

Jellied Chicken.

Boil a chicken in as little water as possible till the meat falls from the bones. Chop or pick it to pieces—not too fine—salt and pepper. Let the liquor get cold, after which take off all the fat. Then warm the liquor, adding a little water if you think there is not enough to cover the meat, and when the liquor is warm stir in one-fourth ounce of gelatine. Throw this gelatine liquor over the meat in a mold. Set away to get cold. Over night is best.

Turkish Macaroni.

Break a half pound of macaroni into inch pieces and drop into quickly boiling water. Keep at a fierce boil till the macaroni is tender, then drain and let it stand in cold water for ten minutes. Make a sauce with two tablespoonfuls of butter, two scant tablespoonfuls of flour, one pint of strained tomato and salt and pepper to taste. Drain and add the macaroni and a half cupful of almond meats cut into strips. Simmer fifteen minutes, turn into a dish and sprinkle thickly with grated cheese and a few almond strips and serve.

Peach Betty.

Slice two cupfuls peaches. Butter a baking dish and lay in it a layer of the peaches, sprinkling with cinnamon and sugar and dotting with bits of butter. Place over this a layer of bread or cake crumbs. Then alternate peaches and crumbs until the dish is three-quarters full, having crumbs on top. Add no water, but cover closely and steam three-quarters of an hour in a moderate oven. Then remove the cover and brown. Serve with cream or a sweet sauce.

Milk Sherbet.

One quart of sugar, add juice of six lemons and grated rind of one. Let it stand over night. When ready to freeze it fill the quart up with water and add a quart of milk and freeze.

Oyster Fritters.

Wash well in their own liquor a dozen oysters. Chop them a little and add one cupful of flour, two well-beaten eggs, a teaspoonful of baking powder and a half cup of milk. Drop by spoonfuls into hot fat and fry a golden brown on both sides. Drain carefully and serve very hot. Garnish with parsley and serve with butter and sliced lemons.

Old-Fashioned Biscuit.

An old-time recipe, for soda biscuit, dating from the days when baking powder was unknown, is still used in many kitchens of old residents, and with most admirable results. Given experience and practice, the tiny, spongy biscuit thus evolved is as light as the proverbial feather. A medium dough is mixed at night of sour milk, flour and a pinch of salt. In the morning this is rolled out on the moulding board, with just a bit of flour to keep it from sticking, and over the top is sprinkled the finest bit of soda, bearing in mind that the sourer the milk the less soda used. Roll lightly and

fold over. Repeat three times, cut into biscuit about the size of a dollar and bake in a slower oven than is required for baking powder biscuit.

Sally Lunn.

One quart of flour.
Four eggs.
Half cup melted butter.
One cup warm milk.
One cup warm water.
Four tablespoonfuls yeast.
One teaspoonful salt.
Half teaspoonful soda, dissolved in hot water.

Beat the eggs to a stiff froth, add the milk, water, butter, soda and salt; stir in the flour to a smooth batter, and beat the yeast in well. Set to rise in a buttered pudding dish, in which it must be baked and sent to the table. Or, if you wish to turn it out, set to rise in a well-buttered mold. It will not be light under six hours. Bake steadily, three-quarters of an hour or until a straw thrust into it comes up clean. Eat while hot.

Wholesome Coffee Substitute.

Potatoes provide a good coffee substitute for those whose nerves will not endure a strong coffee, yet whose palates revolt equally against weak coffee. The dry, yellow kind of potatoes are best for this. Pare them, cut them into small dice, let them dry a day, then parch them like coffee, grind and keep them dry and dark. Mixed with one-third of real coffee the result is scarcely distinguishable from coffee. Alone, the parched potato makes a palatable drink, although lacking the aroma of the berry.

Orange Honey.

Mix together the juice of three oranges, the grated rind of one, a small cupful of sugar, a tablespoonful of butter and the beaten yolks of two eggs. Cook over a slow fire, stirring constantly until clear and as thick as honey. Serve cold.

Serve Green Cabbage.

To preserve the fresh greenish color of cabbage, put a little soda in the water in which it is boiled. About a quarter of a teaspoonful for a medium-sized cabbage.

Roasting Meats.

All white meats gain in flavor from a delicate onion admixture with the gravy. The onion is to be grated and put over the meat before it has just finished roasting and then blended by basting. In this way one avoids the burnt onion slices, which sometimes result from other methods, and which have, in a way, caused the addition of onion to be regarded with disfavor.

Celery Salad.

One boiled egg.
One raw egg.
One tablespoonful salad oil.
One tablespoonful white sugar.
One saltspoonful salt.
One saltspoonful pepper.
Four tablespoonfuls vinegar.
One teaspoonful made custard.
Cut the celery into bits half an inch long and season. Eat at once, before the vinegar injures the crispness of the vegetable.

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 two tablespoonfuls butter, one level teaspoon sugar and salt and pepper to taste.

Cover Frying Eggs.

If a cover is placed over eggs when frying they will not stick or need any turning.

Keep Your Figure.

Are you reducing? Many women are. That they may do much to reduce their weight and improve the figure there is no doubt, but they must be willing to work long and persistently.

TIME CARD.

O. W. P. RAILWAY

Leave	Arrive	Leave	Arrive
Portland 1st & Alder Sts.	Oregon City	Canemah	Oregon City 1st & Alder Sts. Portland
14:00	5:40	5:50	8:00
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	8:10
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	12:15
12:50	1:45	1:55	1:00
1:25	2:20	2:30	1:25
2:00	2:50	3:05	2:00
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	8:00
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	12:52		11:00
			12:00
			*1:00

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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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ently. To lose flesh rapidly can only be done at the cost of sacrificing physical strength.

It is through sitting properly, exercising and eating, or rather avoiding certain kinds of food, that one may reduce weight, and the effort should begin by learning to sit so that the hips will not be too much enlarged, and the abdomen disproportionately developed.
Sit back so far on any chair that the small of the back is supported, for if it is properly braced, then the abdomen can not be pushed forward so that the weight which should be taken by the spine is forced on the hips.
An exercise for reducing flesh on the hips is extremely simple. It consists of standing with the weight well thrown forward, but still erect, while holding the right arm high above the head.

Regularity for Baby.

Regularity is the keynote to health in a baby. Whatever is done for him must always be done at the same hour. He should have his bath at the same time, always be fed in the same way, at the stated hour; the time of being put to bed either for a nap or for the night, should not vary five minutes, and his airing must not be interfered with. Baby is distinctly a creature of habit as well as of instinct, and unless he is allowed to do the same things day after day he will have indigestion, insomnia, bad temper, cold, etc.

Cleaning Walls.

The very best material to clean wall paper and fresco, painted or kalsomined walls is stale rye bread. This bread is used in preference to anything else by artists to clean drawings in charcoal. There are manufactured wall cleaners which do their work very well, but they do the work no better than the old-fashioned bread cleaner. Wheat bread that is two or three days old will do the work almost as well as the rye bread, which is sold for the purpose.

Cleaning Lamp Burners.

To save the expense of buying new lamp burners when they get blackened and unshinely, boil them in sweet milk, adding a little Gold Dust or soap, and wash them with soda water. They can be cleaned and used many times, and will be bright as new and give a much better light. Instead of boiling tinware in soda water, as a friend suggested, I take a wet cloth and dip in dry baking soda and rub smoked or black spots of tin. I can clean more tinware in less time and use less soda in this way.

Good for Burns.

Equal parts of lincseed oil and lime water mixed and poured over the burn. A cotton or linen cloth may be wrung out of the mixture and laid upon the wound. If this preparation is faithfully used it will be found to remove pain and give a great deal of comfort. Pure glycerine is a most excellent remedy to use. When first applied it causes smarting, but this soon ceases and the actual pain from the burn is much relieved. Glycerine is said to favor rapid healing. The sooner it is applied after the accident the quicker good results will be obtained.

Home-Made Sachets.

Different odors for sachets may be prepared by buying eypress powder, which any good druggist should keep, and scenting it. The essence or oil, not extract, will be required for this, and a few drops will be enough. It is impossible to give the quantity, for the strength depends upon its purity. The powder should be sifted, and after the oil is dropped over the combination, must be tightly closed in a bottle for several days for the odor to mingle.

Treatment for Sprains.

The best treatment for a sprain is rest. At the time of the accident, apply hot cloths to reduce the swelling and pain. If the skin is not broken, apply thirty drops of arnica in a wineglass of water by means of linen bandages. If the skin is broken reduce the amount of arnica to five or ten drops. If any redness or inflammation occurs in consequence of using the lotion discontinue its use.

Hard Soap.

One of our subscribers asks for a recipe to make hard soap. The following has been used with good results: Take 12 gallons of soft water, add 6 pounds of soda ash and 3 pounds of unslaked lime; let it come to a boil and then put in jars; let it stand one day to settle; put back in the kettle and add 12 pounds of grease; boil five hours. Let it stand one day, and then slice out in cakes the size wanted. If desired, add a few drops of sassafras oil or oil of bergamot to perfume it.

Mrs. Dunlap Wants Divorce.

Her maiden name was Morella Harkness, and on November 1, 1904, at Minneapolis, Minn., she was married to Dan Dunlap, who immediately after the happy event began a downward course, according to his wife, who filed a suit for divorce in the Circuit Court Saturday. She says he used intoxicants to excess and after running a whiskey bill he pawned their household effects in order to pay the debt. Mrs. Dunlap also states that her husband failed to support her. She asks that he be barred from claiming any interest to 40 acres of land in section 14, township 3 north of range 4 west, and two lots in Medical Springs, Wash. She is represented by Attorney George C. Brownell.

Harness Blacking.

A good, cheap blacking for harness, which is to be applied with a sponge and polished with a brush, is prepared as follows: Melt 4 ounces of mutton suet and 12 ounces of beeswax, then add 12 ounces of sugar candy, 4 ounces of soft soap dissolved in a little water and 2 ounces of finely powdered indigo. This, when well mixed, is thinned out with a half pint of turpentine. Frequent applications of this mixture will render the harness waterproof and greatly increase its durability.

REAL ESTATE

R. Shafer to J. F. Staudinger, 0 1/2 Calahan Claim, in 5, 3c. \$1.

C. M. Melin to H. J. Rental 0 1/2 Calahan Claim, 48 acres in section 12, 5s, 3c. \$1.

J. H. Gibson to H. Hargreaves, lot 16, Logan Tracts. \$350.

D. C. Latourette to R. Grubbs, 1/2 acres in sec 5, 3, 2c. \$700.

C. B. Reynolds to M. F. Ambler, 2 acres in sec 8, 2, 2c. \$250.

McArthur to W. L. Mead, 6.53 acres in Milton Brown Claim, 3, 1c. \$200.

Eastern Investment Co. to C. J. Jones, 6 acres in Garrett Cl. \$1.

Hibernia Savings Bank to A. Gittman, lots 10 and 11, blk. C, Mil. Hgts. \$300.

H. Hargreaves to C. McCown, lots 7 and 8, blk. 8, Gladstone. \$1.

Hanson & Marks to A. B. Cole, 43 acres in Fish Claim, 4, 1c. \$1600.

H. E. Harris to Horton & Cox, 8 1/2 lot of blk. 26, Oregon City. \$8,250.

C. McCown to C. T. Toozee, lots 7 and 8, blk. 7, Gladstone. \$200.

C. L. Staudinger to D. C. Bell, 165 acres in sec 6, 5, 3c. \$500.

Auwater to A. Hendrikson, 1/2 of sw 1/4 of the ne 1/4 sec 4, 2, 3c. \$750.

C. Junker to D. Herlitz, lot 1, blk. 1, Junkers Addition to Sandy. \$150.

D. Herlitz to T. B. Milan, ne 1/4 of ne 1/4 and se 1/4 of ne 1/4 sec 3, 2, 4c. \$200.

D. Herlitz to J. Milan, 1/2 of se 1/4 of ne 1/4 sec 3, 2, 4c. \$100.

Burley & Moran to Burley & Stafford, Hood Claim, 3, 2c. \$1.

J. S. Barnes to L. Sargent, 1 acre in sec 10, 3, 2c. \$1.

M. S. Mills to J. W. Loder, lots 4, 5, 16 and 17, blk 21, Gladstone. 500.

Clackamas Co. to P. H. Marley 1/2 acre in sec 9, 2, 3c. \$0.50.

P. H. Marley to J. C. Elliott, 1/2 acre in sec 9, 2, 3c. \$1.

J. H. Colt to H. P. Anderson, lot 19, Orchard Homes. \$650.

C. Ainsworth to G. M. Fry, 27 1/2 acres in sec 24, 5, 1c. \$600.

R. W. Brown to G. Brown, lot 5, blk 99, Oregon City, and 2 tract Jonson Cl. 2, 2c. \$10.

G. Brown to R. W. Brown, lot 5, blk 99, Oregon City. \$100.

H. Bort to M. Justin, part of tract J, Willamette Falls. \$125.

L. H. Williams to C. A. Williams, lots 1 and 2, blk 14, Gladstone. \$100.

Loder & Nash to D. A. James, lot 6, blk 151, Oregon City. \$1.

P. J. Henneaman to M. M. Cavanaugh, 11 acres in Whitcomb Cl. 1, 1c. \$1.

M. M. Cavanaugh to P. J. Henneaman, 11 acres in Whitcomb D. L. C. \$1.

Oregon Land Co. to R. V. Auxier, lots 7 to 14, and 27 to 40, blk 89, Minthorn. \$13.

T. Blyeu to L. G. Bergstrom, 1/2 of sw 1/4 sec 1, 4, 1c. \$1.

Ross & Roberts to C. Apter, 14 acres in Robertson. \$7250.

M. E. Boswell to J. T. Page, part Cl. 38, 4, 3c. \$525.

W. W. Everhart to N. H. Engle, lot blk 2, Everhart Add. Molalla. \$80.

S. D. Smalley to L. Humiston, tract 28, Oregon Homes. \$200.

G. T. Slaughter to C. D. Slaughter, 10 acres in sec 12, 6, 1c. \$60.

D. H. Hasbrouck to S. O. Dillman, 7 acres in Cl. 40. \$900.

J. W. Loder to E. M. Howell, lots 4, 5, 16 and 17, blk. 21, Gladstone. \$1.

L. Sargent to C. M. Stiles, 18 acres in sec 3, 10, 1c. \$3000.

O. Vansycle to C. R. Littell, lots 37 and 38, blk 40, Minthorn. \$30.

W. W. Everhart to M. B. Lett, ne 1/4 lots 4 and 5, blk 1, Everhart's Add. \$100.

M. B. Lett to R. E. Hamilton, part lot 1, Everhart's Add. \$50.

E. S. Levi to J. W. Grasse, lots 1 to 12, blk 43, lots 7 to 12, blk 44, lots 1 to 6, blk 45, lots 1 to 14, blk 46, lots 2 and 4, blk 33, Mil. Hgts. \$2500.

E. O. Bellinger to T. L. Charman, blks Nos. 1, 21, A and B, Gladstone. \$925.

John Straus to W. A. Proctor, 1/2 interest in sw of sec 19, 2, 5c. \$1.

J. Straus to W. A. Proctor, 1/2 interest in se 1/4 of se 1/4 sec 3, 2, 4c. \$1.

D. Herlitz to W. A. Proctor, sw of sec 13, 2, 4c. \$1.

J. Straus to W. A. Proctor, ne 1/4 of ne 1/4 sec 3, 2, 4c. \$300.

W. Q. Buffington to K. Lauderback, 5 acres in sec 28, 1, 4c. \$2500.

J. W. Roots to W. A. Proctor, lots 2 and 3, tract 20, Boring Junction. \$260.

M. Toozee to E. Miller, lots 6 and 15, and Ely 1/2 lots 7 and 14, blk 16, Gladstone. \$1800.

D. H. Hendee to C. C. McCormick, part sec 36, 1, 1c. \$1200.

SPELLING NAMES.

There Was No Doubt About "Hannah" When the English Lady Finished.

A bygone generation witnessed an acrimonious controversy in the Irish family of O'Connor in County Roscommon as to the right of any branch of the ancient race to spell the name thus—with one "n." That right, it was maintained, was held only by the O'Connor Don as head of the house. So prolonged was the contest between the partisans of the O'Connor and O'Connor titles that it was called the "N-less" (standing for "endless") correspondence. Finally the question was referred to Sir J. Bernard Burke, the Ulster king of arms. His decision coincided with a decision in a certain other matter—namely, that much might be said on either side. The two disputing families had a common origin, a king of Connaught, and could with propriety and in accordance with tradition spell the name "one way or the other. Fortified by his "award," the two families have continued to spell their name with one "n" up to the present hour.

Equally firm on the question as to how his name should be spelled was the witness in a case tried in the king's bench a few years ago. Asked his name, his prompt reply was "John 'Awkins." "Do you," queried counsel, "spell your name with or without an H?" The emphatic answer was, "J-o-h-n." As a rule, however, as we have said, variety in the spelling of the names of people, as in that of the names of places, owes its origin to people not being so clear as was our friend regarding how a name should be spelled.

Two stories in illustration of this occur to us. In the first Mrs. Quilver was having christened her latest baby. The old minister was a little deaf. "What name did you say?" he queried. "I said," replied the mother with some asperity, "Hannah." "Do you," said the other, "mean Anna or Hannah?" "Look here," exclaimed the now thoroughly exasperated lady, "I won't be hexamined in this way. I mean H-a-t-c-h-h-a-y-h-e-n-h-e-n-h-a-y-h-a-t-c-h-h-a-n-n-a-h."