

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."

Sunshine Cake.

Sift a cup of granulated sugar and add to it the well-beaten yolks of five eggs. Sift three-quarters of a cupful of flour with a half tablespoonful of cream of tartar, and add to the eggs and sugar. Beat for twenty minutes, then fold in the stiffened whites of seven eggs into which a teaspoonful of sugar has been beaten with a teaspoonful of lemon juice and one of orange juice. Butter a pan, dust it with flour, pour in the batter and bake for nearly three-quarters of an hour in a steady oven.

Creole Daub.

Four pounds of beef, one can of 10-cent tomatoes (they have more liquid on them than higher-priced ones; we need the juice here, as no water is used), one large onion, one pepper, one carrot cooked in one tablespoonful of butter or drippings. Sear the beef, add vegetables, one tablespoonful of vinegar, one salt-spoonful of mustard, one level teaspoonful of salt, three peppercorns, three cloves, one bay leaf, and pour over the can of tomatoes. Cover closely and cook four hours. Add a tablespoonful of flour gravy. This is extra fine.

Cake Without Eggs.

The price of eggs make it almost imperative that the consumption of them should be reduced in many families. All these years eggs have been the mainstay in the culinary department of every household, and years ago they were one of the cheapest products of the farm, says the Florida East Coast Homemaker. But times have changed, and high prices rule. Here are some tested recipes that do not call for these luxuries, and when tested have become favorites, and even better than the "real thing."

Fried Cakes—One-half cup of sour buttermilk, one-half cup sour cream, one cup sugar, one teaspoonful nutmeg, a pinch of ginger and the same of salt, one teaspoonful soda. Mix very soft and fry quickly.

Soft Molasses Cookies—One cup molasses, one-third cup shortening, one teaspoonful soda, one teaspoonful ginger, two tablespoonfuls water (warm), flour to mix. Milk may be used instead of water.

Cream Cookies—One cup very thick sour cream, one cup sugar, one teaspoonful soda, one teaspoonful nutmeg, pinch of salt. Roll very soft, dust with sugar and bake quickly.

Ginger Cookies.

One cup of molasses, one cup of sugar, one cup of shortening, two level teaspoonfuls of baking soda dissolved in three-quarters of a cup of hot coffee, one teaspoonful of ginger, enough flour to make a stiff dough. Knead thoroughly and roll out into a thin sheet, then cut into rounds.

While Waiting for the Doctor.

Pneumonia often comes with a cold and the patient has violent pains. When pains first commence get a box of mustard and mix a poultice of it with milk and white of an egg. Make on cheese cloth and apply direct to parts that have the pains; renew poultices till pains disappear, and use other medicines as customary to give persons having severe colds. If taken in



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9th and Main Sts., Oregon City

time, pneumonia can generally be checked by the mustard plaster.

Liver Dumplings.

Cut up one cupful of calf's liver and then chop very fine with one-eighth pound of suet. Also chop and add one small onion and one-half teaspoonful of chopped parsley. Soak one slice of bread, an inch thick, in a half cup of water, then press it well to extract the water, and add the meat. Beat up an egg, add salt, two or three dashes of pepper and a few grates of nutmeg, then the meat. Drop by spoonfuls in the hot soup. Cook half hour. Fine.

Cheese and Nut Sandwiches.

Chop the meats of 25 hickorynuts, almonds, or any nut you have on hand. Add them to a cream cheese and a dozen olives chopped very fine. Spread on thin slices of white bread.

Mixed Sandwiches—Cut fine one cup of any cold meat, such as turkey, chicken or veal, one cup of nutmeats chopped finely, one box of sardines, four small cucumber pickles chopped very fine. Add plenty of lemon juice and mix well. Spread on lettuce leaves between white bread. This sandwich is also very delicious with mayonnaise dressing.

Peanut Sandwich—Chop the meats very fine, or put through a coffee mill, salt to taste and add a little sherry or port wine to make a thick paste. This is much better than the peanut butter, which can be purchased already prepared.

Orange and Date Salad—Remove the pulp and skin from six oranges and one grapefruit, and break them into very small pieces. Mix this with one pound of dates that have been stoned and cut into fine strips, and a half cup of nutmeats chopped rather fine. Serve on lettuce leaves with the following dressing: The yolks of two eggs beaten very light, and add half a cup of powdered sugar, and one cup of sherry or port. If wine is not liked, use a cup of orange juice with a tablespoon of lemon juice in it.

Bouillon—Two pounds of beef, one pound of bones, two quarts of cold water, one tablespoon of salt, four whole peppercorns, four cloves. Wash the meat and bones and add the water, season and let simmer for two or three hours. Boil down to one quart, strain and let it cool. Then remove the fat that has risen, heat again and it is ready to serve.

Creamed Oysters—Melt two tablespoonfuls of butter in a saucepan, and add to it two heaping spoons of flour, cook for a few moments, and stir in gradually two cups of milk which has been heated. Wash and pick over carefully one quart of oysters, boil them in their own liquor, then drain and add to the cream. Salt and pepper to taste. If necessary to thin, add a little oyster juice. Two tablespoonfuls of sherry will also give a nice flavor to the dish.

Creamed Chicken—One pint of chicken meat already cooked, one-half cup of cream, two tablespoonfuls of butter, two tablespoonfuls of flour and a little chopped parsley. Melt the flour and butter, pour in the cream very slowly and work until smooth. Stir in the chicken meat and parsley, which have been chopped in medium pieces, and cook for five or ten minutes. This can be served on toast.

Recipe for Rosy Cheeks.
A lady prominent in social circles just returned from a sojourn in Europe, brings back with her a valuable skin food recipe, which she says is in general use among the society women of France, who have an international reputation for their exquisite complexion. The recipe is as follows:
Two ounces of rose water; one ounce spirits of cologne; four ounces sartinol (crystallized).
Put the sartinol in a pint of hot water (not boiling), soft water being preferable. When it is dissolved and cooled, strain through a fine cloth, add the rose water and spirits of cologne. This preparation to be applied twice a day or oftener and massaged thoroughly into the skin and if adhered to persistently is said to produce wonderful results even on the worst complexion or roughest skin. It is an inexpensive mixture and the ingredients can be gotten from any well stocked drug store, the above formula making enough to last quite a while, and sufficient for a very thorough trial.

FAVORS THE PARCELS POST.

J. D. Chitwood Urges Grange to Work for Reform.

"The farmers of the country want the parcels post," declared J. D. Chitwood in an address Saturday afternoon before Lents Grange. Mr. Chitwood said that more than 20 years ago he had brought the question before the State Grange, with the result that it had been favored ever since by resolution and otherwise. Mr. Chitwood said that the story circulated that the farmers were not asking for the parcels post, and did not want it, was made out of whole cloth. He declared that the demand came from the farmers and that the farmers do want it.

Discussing the subject further, Mr. Chitwood said that the opposition so far had been able to prevent the passage of a parcels post bill, although the National Grange had sought to get such a bill through Congress. He contended that the Grangers should continue to educate the people on the advantages of the system and it would come into time.

The other speakers were Professor A. E. Hershner, who compared Roosevelt to Lincoln and Washington; Mrs. Toban, who spoke on the life of Washington, and Miss Rockwell, who told anecdotes of Lincoln.

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