

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."

Tapering Fingers.

The careful daily manicuring of the nails and the pinching of the finger tips softly after washing will tend to keep the fingers tapering, and to prevent the square, stubby look often noticed in badly kept hands.

For Young Mothers.

A soft sponge should be used for bathing the baby's body, limbs and scalp. There should be a separate washing cloth for the face. When used frequently sponges become dirty and are liable to cause infection of the eyes. For this reason they should not be used for washing the face. A new sponge should be purchased whenever the old one does not become wholly clean when washed in boiling water.

To Clean Hairbrushes.

Rub the brush with flour; when quite clean, remove all traces of flour with a dry towel. This method preserves the varnish on the wood and prevents the bristles from becoming soft.

To Preserve Furs.

Pour two or three drops of paraffin oil upon the hands, then rub it upon the fur. This will preserve it from the great enemy, the moth. All furs should be clean when put away, and perfectly dry.

Cucumber Pickles.

One gallon vinegar, one cup dry mustard, one cup sugar, one-half cup salt, as many cucumbers as the vinegar will cover. Put in a stone crock or glass jars.

Canned Lima Beans.

Fill the cans loosely with the beans, then fill to overflowing with cold water and seal tightly. Place a wooden rack or some old dishes in the bottom of a wash boiler; put in the cans; pour in cold water to cover the cans about three inches; bring slowly to a boil, and boil four hours. Let them remain in the boiler until cool enough to handle. Tighten the covers before lifting them out.

Pepper Pot.

This is an English recipe, and is very good. Stew gently, in four quarts of water till reduced to three, 3 pounds of beef, one-half pound of lean ham, a bunch of dried thyme, two onions sliced and two large potatoes pared and sliced. When the water has boiled well down and the vegetables are tender, take up the meat, mash the vegetables through a colander, return the broth to the kettle, add a small fowl, cut into joints and skinned, one-half pound of salt pork sliced, the meat of one lobster minced. When the fowl is well boiled and tender add one-half peck of spinach that has been boiled and rubbed through a colander, one green pepper chopped very fine, some small suet dumplings about the size of a walnut and a tablespoonful of salt. Boil 10 minutes. The liquor or soup in the pot should be replenished as it boils away, so that when done there should be three quarts or at least five pints. If it should not be "hot" enough (and it should not be "hot") add cayenne to taste. This is also very good without the lean ham or the fowl.

Green Corn Omelet.

Score the kernels of four large ears of corn and scrape out the pulp. Mix with five well-beaten eggs, whites and cream, half a teaspoonful salt and pepper to season. Heat a frying pan, drop in a tablespoonful butter and grease every portion of the sides and bottom. Pour in the omelet and tilt the pan, sliding a thin-bladed knife under the omelet to prevent its sticking. When nearly cooked on top the stove, set in turn onto a hot plate. Then fold over and turn onto a hot plate.

Corn Boiled in Milk.

Another nice way to cook tender corn is in milk. In this case husk the corn and drop into the boiling milk. Cook just five minutes from the time it begins to boil. Keep covered closely while cooking and serve as soon as done. Where there is a large family to be provided with corn, it is wiser to cook the corn in relays.

Chili Sauce.

Twelve medium-sized ripe tomatoes, 1 pepper finely chopped, 1 onion finely chopped, 2 cups vinegar, 3 tablespoonfuls sugar, 1 tablespoonful salt, 2 teaspoonfuls cloves, 2 teaspoonfuls cinnamon, 2 teaspoonfuls allspice, 2 teaspoonfuls grated nutmeg. Peel tomatoes and slice; put in a preserving kettle with remaining ingredients. Heat gradually to boiling point and cook slowly two and one-half hours.

Corn Soup.

Score the kernels of nice corn and press out the pulp until you have a full pint. Add to the pulp a pint of water and cook 10 minutes. Cover the cobs with another pint of water in a separate kettle and cook the same length of time. Meanwhile add a sliced onion to a quart of milk and bring to the boiling point. Add to the corn that has cooked 10 minutes and cook 20 minutes longer. Strain and press through a puree sieve, add the water strained from the cobs, then thicken with a teaspoonful of flour stirred smooth with a tablespoonful butter. Cook a few moments longer, add a teaspoonful of fine minced parsley with salt and pepper to taste, and a cupful of cream and serve as hot as possible.

Indian Corn Pudding.

This is one of the gastronomic delights of midsummer. Select firm, fresh ears of corn, medium size, and with a keen-bladed knife score each row of kernels, then scrape out the pulp, leaving the hulls on the cob. To the pulp taken from a dozen ears allow a pint and a half rich milk, four beaten eggs, a teaspoonful salt, a half teaspoonful pepper, and if the corn lacks sweetness two or three tablespoonfuls of sugar. Bake in a well-buttered deep earthen dish for two hours in a slow, steady oven.

Corn Fritters.

Cut the kernels from four good-sized ears young corn. Add two beaten eggs, half a teaspoonful salt, a salt-spoonful pepper, a cup of flour pressed down and heaped a little, and a cup cold milk. Have ready a hot frying pan well greased and drop in the batter by spoonfuls. There should be enough for a dozen. Do not let the fritters touch. Cook in relays, frying on one side 10 minutes, then turn and fry the other side. These are delicious as an accompaniment for chicken or to serve for breakfast.

Care of Shoes.

Shoes can be well preserved and kept in a good condition by being wiped daily with milk or cream.

Baked Corn.

Take off the coarse outer husks from young corn, turn back the inner and remove the silk. Bring the inner husks back over the end, tie in place and lay in the oven. Bake about 20 minutes.

Broiled Sweet Corn.

Boil the ears of corn two minutes, then drain and dry on a towel. Place on a broiler and toast over glowing coals or under the gas flame until a good brown. Season with salt and send to the table in a napkin.

What to Do With Left-Over Corn.

Cut from the cob, then chop very fine. Or under the same conditions, we will give instead of the Mush Set One 7-piece Hoffman Lunch Set, consisting of 6 plates and 1 large cake or bread plate. Each dish having a strictly Dutch design.

MR. BILL GOES EAST.

Will Make Effort to Increase Population of County.

D. K. Hill, of the firm of Schooley & Hill has gone east on an extended tour of the central and farming states with advertising matter and general information of the resources of Oregon and CLACKAMAS COUNTY. In particular, and those wishing to sell their farms and other property, will do well to list the same with W. F. Schooley & Co., Oregon City, Ore., 606 Main St. This firm has made several large transfers in the last few months and the demands for good tracts, both large and small are greatly sought. Mr. Hill is making a very extensive canvass throughout the east and a decided increase in population and home-seekers is sure to be the result.

Tomato Sauce.

Cook a quart of tomatoes 20 minutes and strain through a coarse bag into a saucepan. Season with a teaspoonful of onion juice, one of sugar, a little salt and pepper, and when it boils stir in a tablespoonful of butter cooked to a roux with one of flour. Simmer two minutes and serve.

Removing Acidity from Fruit.

Canned Whole Tomatoes. Scald and remove the skins; but in a steppan, just one layer close together; turn so they are thoroughly heated through, but not so they will go to pieces. Afterward put them in wide-mouth jars; fill up with the juice in which they were cooked. Seal and put in a cool, dark place.

Boiled Raisin Cake.

Cover one and a half cups of raisins (seeded) with boiling water and simmer 20 minutes. Cream three-quarters of a cup of sugar with a quarter of a cup of butter, and add one and one-half cups of flour, half a cup of the raisin water and one egg beaten light, but not separated. One teaspoonful of soda should be sifted with the flour. Season with one teaspoonful each of nutmeg and cinnamon, add the raisins well dredged with flour, and bake one-half hour. An excellent cake, cheap, easily made, and with a flavor of its own.

Boiled Black Bass With Cream Gravy.

Put in a pot enough slightly salted water to cover the fish; add a gill of vinegar, an onion, eight whole peppers and a blade of mace. Sew up the fish in a piece of thin cheese cloth fitted snugly to it. Lay in the water; bring very slowly to the simmering point, and then boil steadily, allowing 12 minutes to each pound of the fish. When done, remove the cloth, lay the fish on a platter garnished with sliced lemon and serve with the following gravy:

Cook together a tablespoonful each of butter and flour, and when blended strain slowly upon them a cupful of the water in which the bass was boiled and stir until thick and smooth. Season to taste with celery salt and white pepper, and stir in a gill of cream to which a pinch of baking soda has been added. Make very hot, but do not boil, and as soon as hot remove from the fire.

Not every person knows that if a pinch of baking soda be added to a rhubarb pie or pudding it not only improves the flavor, but also concentrates the sugar. The soda, immediately the rhubarb commences to cook, mixes with the acid, and the two start to effervesce. Most of the acid is then contracted, and so less sugar is required.

Kodol will, in a very short time, enable the stomach to do the work it should do, and the work it should do is to digest all the food you eat. It makes the stomach sweet and it is pleasant to take. It is sold here by Howell & Jones.

Milwaukee and Vicinity

MILWAUKEE. The Milwaukee Grange is working on the premium list for their Fair, which is to be given on the 24th, 25th and 26th of the month. The new addition to the School House is about done. School opens September 14, and it is expected that everything will be in readiness. The Knights and Ladies of Security held their regular election last Wednesday evening. The Postoffice will be moved about the middle of the month to the building that was formerly occupied by the Evangelical Church. It is rumored that there will be a new bakery in the building that the Postoffice is leaving. A. H. Dowling states that the real estate business is getting brighter around Milwaukee. Several good deals are hanging fire. Peter Barney and wife purchased 13 lots from S. M. Mann in Minthorn Addition to Milwaukee, and Mr. Buck has just purchased 2 1/2 acres at Milwaukee Heights from W. H. Edwards.

F. T. Davis has moved into his new home. The Milwaukee Band gave another of their good concerts last Tuesday evening and attracted quite a large crowd. The band is doing some fine work and deserves the support of everyone in this part of the country. Ash Camp No. 359 of the Woodmen of the World, now has something over 100 members. They are considering the advisability of enlarging the building that they now own. Mr. Wiesinger rents the lower floor of the present building. The contemplated addition will provide another building of the same size and double the size of the hall.

The Hawley Pulp & Paper Company, of Oregon City, has begun the construction of their new sawmill on the bank of the Willamette at Milwaukee. It is said that Wistar Selwood is building a new kitchen on the home which his parents are occupying. This makes his friends ask the question, "What next?" seeing that his mother already has a good kitchen.

Ben Irwin and his mother have sold their holdings in Minthorn and moved to Portland. Mr. Irwin is one of the members of the band and expects to continue his connection with that organization.

Mrs. John Stulky, who has been very sick for the past 10 days, is improving very slowly. Dale Duffy, who has been spending an extended vacation at Willhot Springs, will return the end of this week.

JENNINGS LODGE. Mr. Miller, who is building our new school, had his chest of tools taken sometime between Saturday evening and Monday morning. We are in hopes the guilty parties will be captured and the tools will be returned to Mr. Miller soon.

Mr. Harte, who was hurt some time ago, is again able to resume his work and is painting Mr. Oatfield's new house, near Concord.

Mr. and Mrs. Howard and family, of Sellwood, spent Sunday with the latter's parents, Mr. and Mrs. McMonigal.

Mr. and Mrs. G. D. Boardman have gone to Eugene, Ore., to spend a few days.

Rev. Schupp, of Milwaukee, organized a Sunday School in the Evangelical grounds on Sunday, August 30. Twenty-seven were present, and Messdames Spooner and Painton had charge for the asking.

FOR BUILDING MATERIAL

Sand, Gravel, Lime, Cement, Drain Tiling, Vitrified Sewer Pipe, Terra Cotta, Chimney Pipe, Land Plaster, Etc.

Call on J. E. Wetzler, or A. H. Dowling at Real Estate Office, Milwaukee. Phone Selwood 1014.

Henry Wilbern Sent to Asylum. Fred Wilbern, a son of Henry Wilbern, of Eagle Creek, has been committed to the state insane asylum. He is 42 years of age and was born in San Francisco. His trouble is degeneration of the nervous system and he is also a sufferer from insomnia. The unfortunate man was taken to Salem by his father.

U'Ren Sells Residence. William S. U'Ren has sold his residence property in Green Point to H. J. Bigger, of Woodburn, who will make his home in this city with his wife. The price was \$2500. The place was formerly owned by the Glasson family and was later in the hands of Henry Milley. Mr. U'Ren expects to live on the hill, if he can find a desirable place. Mr. Bigger is a retired capitalist and has interests in Alaska.

A Sure-Enough Knocker. J. C. Goodwin, of Reidsville, N. C., says: "Buckley's Arnica Salve is a sure enough knocker for ulcers. A bad one came on my leg last summer, but that wonderful salve knocked it out in a few rounds. Not even a scar remained." Guaranteed for piles, sores, burns, etc. 25c at Howell & Jones' drug store.

Judge Dimick Paroles Boys. Earl Paddock, Mart Lewis and Andrew Rintoul were paroled in the Juvenile Court last Saturday by County Judge Grant B. Dimick. The boys promised that their future behavior would be exemplary and they will be required to report to the County Judge every week. The three boys confessed to the theft of \$9.90 worth of soda water, cigars valued at \$2.50, 40 cents worth of oranges and 2 1/2 dozen glasses from Canemah Park.

Taft Buttons for the Asking. Neat buttons bearing the picture of William H. Taft, Republican candidate for President, have been received at the office of U'Ren & Schuebel, and will be given away for the asking. The Taft buttons are not large enough to be unduly conspicuous, and it is expected that there will be a ready demand for the supply.

DeWitt's Kidney and Bladder Pills are for weak back, backache, bladder pains, inflammation of the bladder and all other annoyances due to weak kidneys. They are sold by Howell & Jones.

Gladstone School to Open. The fall term of the Gladstone school opens on Monday, September 21. The teachers who have been engaged to teach the coming term are: Principal, Brenton Vedder; Miss May Munson, of Portland, and Miss Pearl Sievers, of Gladstone.



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Burmeister & Andresen Oregon City Jewelers Suspension Bridge Corner

J. S. BOWERS USES A GUN

BROTHER OF A HIGH OFFICIAL THREATENS TO KILL HIS FORMER WIFE.

SENT TO COUNTY JAIL

Last Escapade of Degenerate Son of Prominent West Virginia Family, to Whom He Appeals for Aid.

John Bowers, brother of George M. Bowers, head of the United States Bureau of Fisheries at Washington, D. C., was last Saturday placed in jail charged with assault with intent to kill, and in the hands of the authorities is a 38-calibre revolver, with every chamber loaded. The wires were kept hot in an effort to induce the distinguished brother of the prisoner to arrange for \$2500 bail. Bowers has been a resident of Oregon for a number of years. He is a scapegrace son of a prominent West Virginia family and was saddled upon the government fisheries station on the Clackamas River. Reform for him was impossible and he drank deeply and frequently, rendering himself obnoxious to the men working at the station and the superintendent in charge. September 26, 1926, he was married to a daughter of W. J. Rauch, of Gladstone, but their married life very naturally was unhappy and two years ago Bowers was sent by his brother to Test Bay, Alaska, to work in a fisheries station. Two months ago, during his absence, his wife obtained a divorce, stating that Bowers failed to keep his promise to stop drinking and that his ill treatment of her culminated in personal abuse. Bowers returned to Oregon City three weeks ago, and has been hanging around Oregon City. Friday night he went to the Rauch home and demanded an interview with his former wife, requesting her to come back to him. She discovered that he had a revolver and screamed for help and Bowers departed. Constable Miles was called and spent the night at Rauch's to protect the inmates of the house, and Bowers was arrested Saturday morning. The preliminary examination is set for next Saturday afternoon. Bowers Would be Exclusive. John S. Bowers is proud. He made a suggestion to Sheriff Dentie Wednesday that staggered that officer for a minute. What he wants is to be given privacy for his meals and scorns the companionship of the other inmates of the county jail. Bowers is a scion of a prominent West Virginia family and a brother of the head of the United States Bureau of Fisheries and is careful to make this fact appear prominently in his conversation. He was informed by the sheriff that he could buy and pay for his own meals if he so desired, providing they were served at the usual hours. "But so long as I board you," said the sheriff, "you will eat with the others."

Many Weddings Take Place. The county clerk's office has been headquarters for brides and grooms during the last two days, and many licenses to wed have been granted. Vettie Alley and Alexander M. Ross were married Saturday by Rev. O. A. Marti and licenses were issued to Floyd Spurlin and Linda May Women of Estacada, Bertha Irene Chambers and Theo. Burnett Davenport, who were married Tuesday morning in this city, Charlotte Adams and Stephen B. Couture, who were married Tuesday night, Nellie Victorine Wilson and Arthur L. Hancock, Laura Glinther and F. B. Schoenborn, Natalie Andrus and J. C. Mattoon, and Lottie Sinclair and Sam Wunder, who were married Monday by Rev. John M. Linden.

Arrested for Stealing Whiskey. R. K. Powell and Earl Johnson were arrested Saturday charged with larceny of whiskey from D. M. Klemsen. The case was adjusted out of court and the men released.

A Paying Investment. Mr. John White, of 38 Highland Ave., Houlton, Maine, says: "I have been troubled with a cough every winter and spring. Last winter I tried many advertised remedies, but the cough continued until I bought a 50c bottle of Dr. King's New Discovery; before that was half gone, the cough was all gone. This winter the same happy result has followed; a few doses once more washed the annual cough. I am now convinced that Dr. King's New Discovery is the best of all cough and lung remedies." Sold under guarantee at Howell & Jones' drug store. 50c and \$1.00. Trial bottle free.

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WILLIAM GARDNER Oregon City, Ore.

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- 1. We will give every subscriber who sends us \$7.50 for their own subscription and 4 additional new subscribers to the Enterprise one 13-piece French China Mush and Milk Set, consisting of one Covered Mush Dish, six 8-inch plates and six 5 1/2 inch mush dishes. This set would cost \$27.75 at any store. Or under the same conditions, we will give instead of the Mush Set One 7-piece Hoffman Lunch Set, consisting of 6 plates and 1 large cake or bread plate. Each dish having a strictly Dutch design.
- 2. We will give every subscriber who sends us \$9.00 for their own subscription and 5 additional new subscribers to the Enterprise one 31-piece French China Lunch Set, consisting of 1 Meat Platter, 6 Plates, 6 Butter Plates, 6 Cups, 6 Saucers, and 6 Desert Dishes. This set is valued at \$50.00.
- 3. We will give every subscriber who sends us \$22.50 for their subscription and 14 additional new subscribers to the Enterprise one 53-piece French China Monogram Dinner Set, consisting of 3 Platters, 1 Cake Dish, 1 Bread Dish, 1 Covered Vegetable Dish, 6 large size and 6 medium Plates, 6 Cups, 6 Saucers, 6 Soup Dishes, 1 Creamer, 1 Covered Sugar Bowl and 6 Butter Dishes, 1 large Dish and 6 Desert Dishes. Every piece will have the initial you desire in the center. This is an elegant set and one that will make a fine heirloom. It could not be purchased for less than \$9.00 at any store.
- 4. We will give every subscriber who sends us \$4.50 for their own subscription and 2 additional new subscribers to the Enterprise one 13-piece French China Berry Set consisting of twelve 6-inch individual berry dishes and one large 10-inch berry dish, instead of the Breakfast Set. This set would cost \$2 in any store.

OREGON CITY ENTERPRISE