

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."

Women's Corsets. It is not a hundred years ago since stays for women were composed not of whalebone or hardened leather, but of bars of iron and steel from 3 inches to 4 inches broad and 18 inches long. Again during the reign of George III. the top of the steel stay bask had a long stocking needle attached to it to prevent girls from spilling their shape by stooping too much over their work. In the days of Catherine de Medicis, 12 inches was the fashionable size for the waist, and to achieve this an overcorset of very thin steel plate was worn. It was made in two pieces opened longitudinally by hinges, and was secured when closed by a sort of hump and pin, much like an ordinary box fastening. The best corsets today are made on a foundation of Greenland whalebone, which has steadily risen in price during the last twenty-five years from \$2500 to \$15,000 a ton. Cheap whalebone can be bought for \$150 and \$200 a ton, but it soon dries and becomes brittle, thus spoiling the corset as well as the figure.

Fried Corn. Materials—One quart prepared corn, one tablespoonful of flour, six slices breakfast bacon, one tablespoonful sugar, one teaspoonful salt, one-half cup cream. Prepare the corn the same as for corn pudding, and mix with it the salt, sugar and flour. Put the bacon in a frying pan and fry out the fat. Remove the bacon and add the corn mixture to the fat in the frying pan. Fry for fifteen minutes, stirring constantly. Then add the cream, reduce the heat, cover closely and cook until the cream is nearly absorbed. When serving, garnish the dish with the reserved bacon. This dish may be varied by adding either a tablespoonful of green pepper, chopped, or onion. If either of these is added it should be placed in the frying pan two or three minutes before you add the corn.

India Relish. Peel and chop a white cabbage and six onions. Put in layers in a stone jar, covering each layer with salt. Stand for twenty-four hours; then rinse in cold water and drain. Bring a pint of vinegar to the boil with a half pound of brown sugar, a half teaspoonful of alum, a heaping teaspoonful each of tumeric, mace, black pepper, allspice, ground cinnamon and two teaspoonfuls each of celery and mustard seed. Stir this vinegar into the cabbage and onion, and set aside overnight. In the morning drain off the vinegar, heat it to boiling; then pour again over the pickle. Repeat the process on the following day, and set aside for one more night. Turn all

into the preserving kettle and boil for five minutes; set aside to cool. Marshmallows. Soak four ounces of pulverized gum arabic in a teaspoonful of cold water for two hours. Put into a double boiler, with cold water in the outer vessel, and bring gradually to the boiling point. When the gum is dissolved strain through coarse muslin, return to the double boiler with a heaping cupful of pulverized sugar and stir rapidly until the mixture is white and stiff. Remove from the fire, beat very hard for a minute longer, and pour into tins the insides of which have been rubbed with cornstarch. When the paste is cool cut it into squares of uniform size and turn each of these over in a mixture made of three parts cornstarch and one part powdered sugar. Keep packed in a tin box until wanted, as they soon dry if exposed to the air.

Scalloped Tomatoes. For the use of a can of tomatoes, or the same quantity of freshly sliced tomatoes. Drain off about half of the liquid and season the tomatoes with paprika, salt and a very finely minced onion. Butter a baking dish, and in it put a cup of fine cracker crumbs. Turn in the tomatoes and cover with a half cupful of crumbs. Dot the top liberally with butter, and bake until the crumbs are brown. Serve in the dish in which it was baked. Omit the onion if the flavor is objectionable. This makes an excellent entree or a hearty supper dish.

Chili Sauce. A reliable recipe for chili sauce calls for twenty-four large, but not too ripe tomatoes. Cut these fine, boil them for two hours, and strain. Then add four green peppers and four onions, chopped fine, with two even teaspoonfuls of mustard. Into a cheesecloth bag tie a tablespoonful each of cinnamon, ground cloves and allspice, together with one nutmeg, grated. Boil this with the tomatoes and peppers for two hours. At the end of this time remove from the fire, add five cupfuls of pure vinegar, and while still hot pour into cans and seal.

Beaten Biscuit. One quart of flour, a small teaspoonful of salt and a piece of butter and lard, mixed, about the size of an egg. Mix with cold water into very stiff dough. Beat on a biscuit block with an ax until the dough is smooth and blisters. Mold by hand and bake in a quick oven.

Pie Crust. Rub well together one-half cup of

lard and one pint of flour; add enough to make a dough not too stiff; roll out and spread with butter, fold over evenly and make a second fold in the opposite direction; roll out again, being careful not to squeeze the butter out.

Chow-Chow. Six large ripe tomatoes, one large onion, one green pepper, one teaspoonful of salt, two tablespoonfuls of brown sugar, one pint of vinegar; peel and cut fine the tomatoes, chop fine the onion and pepper; add salt, sugar, and vinegar; stew gently one hour.

Cold Cream. Two ounces of mutton tallow or lard, 2 ounces spermaceti, 1 ounce of white wax, one-quarter ounce pure glycerine; melt all together, using as little heat as possible, perfume with a few drops of attar of rose.

Gray Hair Shampoo. A good shampoo for gray hair is made by dissolving three or four ounces of castile soap in a pint of boiling water. When cold the raw white of an egg should be beaten in.

Under no circumstances should gray hair be shampooed oftener than once in four, and preferably once in five weeks. If the texture becomes in the least over dry, the effect gets extraordinarily like that of straw, and the look of age will be materially increased on the face. Harsh gray hair is a disfigurement that a woman should use every means to prevent, and neglect will surely cause it.

The most important method for achieving pretty gray hair is by the use of a long, soft bristle brush. For by applying it—even if the hair is inclined to come out easily—the fall is not increased and the brushing will accomplish much by taking out the dust. The brush should be used, not by drawing close down against the scalp, as would be done were one trying to bring lustre to the surface, but as a clothes brush might be applied, lifting the hair in strands and bringing the bristles through in short, sharp strokes that will raise the dust and take it out. A little indigo (not bluing) may be put in the rinsing water.

A Miracle. No miracles? Nay, say not so; For I myself have seen A miracle. But yesterday an old man bending low, Stood in a crowded car with humble mien.

Among the others there A lady sat. Her jewels gleamed, her youthful face was fair. Beholding him, weighed down by many years, with hands that bore The cruel marks of toil, she sweetly rose

And offered him her seat—yes, more! Unmindful of the wondering looks of those Who had beheld her graceful act, she bent

And spoke respectfully, as if indeed She thought his usefulness and years had lent

Him dignity that it were well to heed. Sweet in her youth she was, and did not seem to hold

Him in contempt because the man was poor and old.

FISHING LAW IN A TANGLE

MEASURES ENACTED BY PEOPLE LAST JUNE CONFLICT WITH WASHINGTON.

ARE NOW IN OPERATION

Trouble is Expected in An Attempt to Enforce New Laws Regulating Fishing on Columbia and Tributaries.

The new fishing laws adopted by popular vote last June went into operation in Oregon Thursday and a merry time is expected in their enforcement, although Master Fish Warden H. C. McAllister declares he will do his utmost to compel compliance with them. To that end he has caused to be posted along the banks of the Columbia River and its tributaries two notices, one for that portion of the state east of the Sandy River and the other for all west of that stream. The first notice reads: "Warning—To all fishermen and others engaged in the fishing industry on the Columbia River and its tributaries, notice is hereby given that on and after September 10, 1908, the laws of the State of Oregon prohibit fishing of any kind in the waters of the Columbia River and its tributaries, excepting with hook and line, commonly called angling."

The notices posted below the mouth of Sandy River specify: "That it shall be unlawful to catch salmon or sturgeon in the channel of the Columbia River, which is used for navigation, or in any waters of the Columbia river over which the State of Oregon has jurisdiction, between one hour after sunset of any day and one hour before sunrise of the day following, after noon, September 10, 1908."

"This means that no fishing is permitted in the Lower Columbia River west of a line drawn from the mouth of the Lewis and Clarke river, across Young's Bay and the Columbia River to McGowan, Wash."

"No net, seine, gillnet or other device for catching salmon or sturgeon, which said device is over 150 fathoms in length or greater in depth than 4 1/2 fathoms shall be used in fishing for salmon or sturgeon."

"The closed season provided by law is between October 1 and December 31 of each year; between 6 o'clock P. M. of Saturday and 6 o'clock P. M. of Sunday, from January 1 to October 1, next following each year."

"Fall close season for this year and the Sunday close season begin on the same date. This does not affect the

regular Spring closed season of March 15 to April 15 of each year, nor the close season of August 25 to September 10 of each year."

COUNTY COURT.

(Continued from page 3.)

District No. 8. H. Bridenatine 2.60 L. Ware .85 D. W. Douglas 7.50

District No. 10. Western Banking Co. 1.30 R. F. Holder 23.00 G. DeShazer 3.00 W. St. John 2.00 F. W. Bates 2.00 F. Davis 7.00 J. Labour 2.00 R. Davis 2.19 R. C. Herring 2.00 C. Wilcox 1.00 W. H. Holder 6.00 C. A. Looney 3.50 N. M. Tracy 10.50 G. T. Beebe 7.00 D. M. Marshall 23.25

District No. 11. F. Busch 8.00 W. A. Holmes .85 W. H. Smith 13.15 A. Havens 3.75 A. E. Stubbe 3.75 E. Rivers 20.00 M. Tivers 22.00 Geo. Himler 14.00 B. F. Powers 14.00 N. J. Powers 14.00 O. L. Clyde 38.00 F. W. Hawkey 28.00 T. J. Murphy 42.00 T. L. Harris 26.00 Bert Clyde 11.00 J. Burnett 4.00 E. Combs 4.00 Ray Walworth 4.00 R. J. Sears 7.00 E. Harrington 26.25

District No. 13. Joe Fellows 10.62 Sprague Bros. \$3.91

District No. 15. Pope & Co. 5.00 W. M. Fine 62.50 C. Kenney 60.00 N. T. Melvin 40.00 A. B. Mead 45.00 Frank Quinn 37.00 L. Mattoon 56.25 A. H. Rowland 68.00 C. Ward 37.50 George Williamson 9.00 Mae Telford 48.00 Wm. Rowland 57.50 F. Way 43.00 Wm. Buckner 24.00 H. C. Sheer 46.00 A. Buckner 8.50 W. R. Snooks 18.00 Joe Chrydel 36.00 Bill Freeman 32.00 John Mead 10.00

District No. 17. Carlton & Rosenkrans 1.50 M. Diggerness 19.75

District No. 18. Catberg's 2.75 William Moehnkke 30.31 E. W. Hornshuh 13.75 A. Gunther 6.00 C. Murali 5.00 C. Moehnkke 4.00 H. Hansen 2.00 H. Moehnkke 2.00 J. Moehnkke 2.00 C. Jones 4.00 H. Gunther 2.00 W. Blumh 2.00 A. Hornshuh 13.75 L. Moser 15.50

District No. 20. C. Shockley 2.00 B. Sullivan 4.00 P. Sullivan 2.00 Fred Bauer 2.00 A. Insler 2.00 Carl Stromgren 4.00 A. Schrubble 2.00 F. Schrubble 2.00 Joe Parrish 2.00 C. Bailey 2.00 W. M. Bailey 2.00 Peter Kern 2.00 Nat Scribner 7.00 J. Putz 3.00 P. Putz 3.00 Geo. North 2.00 F. Mayfield 2.30 Fred Heft 35.60

District No. 22. Trullinger 2.00 Ed Anderson 8.00 Herman Bherndt 2.00 Wm. Schofield 8.00 Ben Schofield 8.00 Albert Engle 20.00 Budd Lay 8.00 Lesley Dickey 8.00 Chas. Glenn 8.00 Chas. Freyer 4.50 Jack Freyer 1.50 Wm. Freyer 1.50 Clay Engle 20.00 G. Freyer 16.00 Fred Schaffer 28.00 Raymond Dickey 16.00 P. S. Noyer 16.00 James Lay 16.00

District No. 21. Robbins Bros 3.20 Frank Robeson 6.00 Henry Fisher 2.00 Chas. Fisher 2.00 Frank Winslow 5.00 C. E. Gorbett 2.00 Walter Gorbett 1.00 John Phillips, Sr. 1.00 John Phillips, Jr. 1.00 J. Countryman 1.00 W. E. Bonney 1.00 Frank Carver 4.00

District No. 23. N. Diggerness 6.00 Carlton & Rosenkrans 6.65 R. W. Zimmerman 49.85 A. J. Lais 109.57 O. L. Miller 5.40 A. Bolland 42.20

District No. 24. L. P. Spagle 37.50

District No. 26. J. A. Wells 9.00 L. Bergstrum 7.50 J. F. Adams 2.00 B. Perry 1.85

H. N. Everhart 16.85 S. A. Cordill 1.85 T. M. Cross .75 V. Dauts 4.00 F. E. Albright 3.00

District No. 27. B. Jack 10.00 G. W. McRoberts 10.50 J. T. Drake 3.00 Guy Larkins 2.50 J. P. Miller 12.00 Arthur Nelson 3.60 G. W. Bentley 4.00 S. Adkins 5.00 T. Shaughter 8.00 Ed. Hobart 2.09 S. Nickelson 3.00 J. Labour 15.00

District No. 30. O. C. Whitten 6.00 Ed Whitten 6.00 Henry Mattial 24.09 W. Hallman 6.04 G. Baker 4.04 Leslie Whitten 27.04 H. Borland 28.04 J. P. Cook 15.00

District No. 32. Peter Heater 6.00 W. C. Hoater 5.08 Jef Shaw 18.73 Frank Davidson 18.73 Thomas Blackburn 18.75 Fred Schaber 1.87 J. Edwards 12.25 N. T. Melvin 12.25 Luckey Davidson 8.75 D. A. Dillman 40.00 Mat Rauch 2.62

District No. 39. D. Gunther 1.00 C. Murali 3.75

District No. 41. Perry Kitzmiller 20.00 Walter Kitzmiller 18.00 Frank Morrison 22.00 J. Cooper 25.00 J. W. Exon 16.00 Lee Cooper 15.75 M. L. New 23.00 Harry Morrison 4.00 A. J. Kitzmiller 43.75 Firwood Lumber Co. 2.91 E. E. Elliott 15.15

District No. 44. T. Oshorn 2.00 Chris Reusser 3.00 S. M. Warnock 3.75 W. S. Rider 1.50 C. Reusser 1.00 S. M. Warnock 3.35

General Roads. F. Busch 11.75 J. M. Turner 8.75 M. Rauch 6.12 J. M. Turner 3.55 G. B. Dimick 8.70 John Lewellen 48.20 W. H. Mattoon 19.80 Wm. Shannon 9.00 Sellwood Lumber Co. 14.40

Indigent Soldier. Mead Post No. 2 15.00

Armory Rent. Co. "G" O. N. G. 25.00

County Poor. P. J. Hansen 6.00 W. Danforth 5.00 H. H. Hughes 8.00 C. E. Burns 5.00 B. F. Forrester 6.00 W. J. Lewellen 8.00 M. Kruger 7.00 John Avin 10.00 J. E. Jack 8.00 W. T. Gardner 10.00 Mrs. M. Pickens 10.00 F. W. Sprague 10.00 Mrs. Bradt 10.00 J. A. Jones 10.00 Geo. Lazelle 10.00 G. B. Dimick 7.00 T. H. A. Sellwood 12.50 G. B. Dimick 7.00 W. H. Young 10.00 Rev. A. Hillsbrand 5.00 Lewis Freeman 15.00 Mary Moraj 8.00 Mrs. Ballou 11.00 C. Dinbin 5.00 H. Baxter 6.60 Henry Brand 8.80 W. A. Holmes 8.50 Electric Hotel 9.00 W. J. Stewart 2.00 Mrs. Gurnup 25.00 Jones Drug Co. 1.50 Sandy Furniture Co. 18.00 W. J. McCord 2.25

County Court and Commissioners. J. Lewellen 12.25 W. H. Mattoon 19.28 G. B. Dimick 3.99 R. Prier 6.20 W. Green 6.20 H. W. Trembath 6.20 C. W. Wright 6.20 J. A. Tufts 6.09 G. Zinzerling 6.30 B. A. Rittenhouse 4.20 G. Clonser 4.40 Lorenzo Tenny 4.40 Carrie Enneberg 4.40 D. C. Scott 4.40 A. A. Allen 4.40 Chas. Miller 4.40 Helen J. Ward 4.40 Al Havens 10.90 P. A. Miles 9.40 J. E. Samson 9.00

Justice Courts. S. R. Green 31.80 T. G. Jonarud 3.20 Bert Jonarud 10.00 W. W. H. Samson 38.35 P. A. Miles 45.40 W. H. Cook 3.10 Joseph Smerker, Sr. 1.70 Joseph Smerker, Jr. 1.70 Dr. Geo. Hoeye 1.70 Paul Gofsky 1.70 V. Grinn 1.70 Clyde Dick 3.50 Grant White 3.50 Clyde Dick 3.50 Chester White 3.50 John Collier 3.50 H. Nachand 1.00 Chas. Priester 1.00 W. M. McLarty 1.00 A. B. Buckles 1.00 E. C. Hackett 1.00

Anderson & Dunway 77.50 Recorder. Gilbert Hodges 22.00

Coroner. P. W. Haley 1.20 A. G. Horley 1.20 Geo. Tackron 1.20 J. C. Bradley 1.20 Bert Hollis 1.20 J. P. Smith 1.20 Lillian Hodeen 1.70 F. K. Jones 1.70 R. H. Williams 1.70 R. L. Holman 18.45

Schools. Ora Marra 27.70 Howard Beole 45.00 L. A. Reed 46.00

Assessor. Edith Jackson 25.90 H. L. Patterson 18.00 Laura Pope 4.00 A. Warner 31.00 C. R. Burfus 42.00 H. W. Shaw 61.00 Emily O'Malley 49.00 Julia F. Nelson 14.00

Current Expenses. The Pacific Tel. & Tel. Co. 9.65 R. B. Beatie 5.00 Home Telephone Co. 14.10 F. W. Greenman 3.50 C. E. Ramsby 6.50 Glass & Prudhomme Co. 12.95 Huntley Bros. Co. 27.80

Court House. D. A. Dillman 1.25 Peter Neheren 4.00 Straight & Salisbury 1.45 C. E. Ramsby 248.80

Jail. R. B. Beatie 58.68

Insane. Dr. M. C. Strickland 10.00 Dr. H. S. Mount 5.00 F. A. Miles 5.00 W. U. Tel. Co. .50 Earl McCormack 1.50 George Safford 2.50 E. L. Davidson .50

Election. J. W. Smith 4.60 George D. Ely 4.40 J. C. Marquand 6.10

Surveyor. W. A. White 15.50 S. A. D. Hyngate 40.80 A. Schram 4.00 R. E. Green 4.00 R. T. Harbur 4.00 C. C. Miller 4.00 W. C. Ward 4.00

Printing. Enterprise 41.65 Anderson & Dunway 15.00 Courier 26.90

In the matter of the petition of the Oregon Iron & Steel Company for vacation of certain lots and blocks in First Addition to Oswego; ordered that this matter be laid over until October term of this court.

In the matter of the petition of Oregon Iron & Steel Co. for privilege to lay water pipes along a county road; ordered that said petition be granted, subject to restrictions of the County Court.

In the matter of town plat of Coolidge; ordered that said plat be approved.

A Prodigal Son

The undersigned wishes to announce to his old-time friends and to the generous public that after having roamed over the United States for many moons he has concluded that Oregon City is "Home-Sweet-Home" to him.

Human nature is weak, and as Professor McLean, of Ann Arbor once said to his class "We are all liable to make mistakes, aye even the youngest of us." So it is with the undersigned, but the old saying is "better late than never" so we have come back to settle down and be one among you.

NOW TO BUSINESS: We will open, on or about SEPTEMBER 25 a little store FULL OF BRAN NEW, DEPENDABLE, UP-TO-DATE

Boots and Shoes to Fit Everybody

Our motto will be—to fit the shoe to the foot, not the foot to the shoe. Our store will not be a pretentious one but the goods will be right and the prices will be right, and these two things are what we believe to be of the greatest importance. Our long experience in this line has taught us how to buy right, and goods bought right are more than half sold.

Please Come in and Take a Look at Our Goods.

We'll be more than pleased to see your familiar faces once again and to wait on you as in days gone by.

TO THE GENEROUS PUBLIC: We will say if you give us your patronage the best is none too good for you, and you will be treated fair and square. If you send a child to our store he, or she, will be waited on even more carefully than older persons.

Our Number is 215, 7th Street On left hand side as you go up the steps

Hoping this little circular will meet with your approbation and you will come and see us

We remain yours most sincerely, E. J. McKittrick

"The Old-time Shoe Man"