

Efficient Housekeeping

BY HENRIETTA D. GRAUEL

A Christmas Thanksgiving

The Christmas dinner will surely be a Thanksgiving feast this year and one to be long remembered and counted back to as that red letter day before which, or just after, certain things are recalled.

It is not to be a course affair with softly shaded lights and a proper, dignified wreath marking the precise center on the gorgeously dressed mahogany and no children present to distress the correct butler. At such a dinner you get a slice of white meat and a slice of dark meat, so much sauce and a measured square of pudding. Such a dinner you can always buy if you feel like being bored, it is not a feast to be thankful for nor a meal to be especially merry over.

The 1918 Christmas dinner will have a homely aroma of good cheer that fills the house and the neighborhood, if the doors are opened much, and is enjoyed before it is eaten and long afterward. Such a dinner means pie pans filled with odorous sweetness. Pies made of pumpkin, mince-meat and some with a plink thing about the crusty edges that keep one speculating until they are cut when they turn out to be cherry or cranberry or some other delectable goody. Did you ever, emboldened by remembering that "Christmas comes but once a year, at Christmas play and make good cheer," stick your finger into the luscious custard of the golden pumpkin, or break a nibble-sized piece from the crimped edge of a fluted crust, then frightened, run away with watering mouth and an empty feeling? Of course you did this childish trick.

Beside the pies, all ready to be emptied into gleaming holders, mustard pickles, catsup, piccalilli and three kinds of jelly, black, scarlet and amber. Even the butter marker is at hand ready to stamp the golden yellow squares with the image of old Boss cleverly cut into it.

All other interests are to fade into nothing beside the rites of the kitchen this season. A pair of ducks, or a turkey, or even a great beef roast flanked by Yorkshire pudding has a whiff of Christmas about it. Perhaps it is the tempting smell of the oysters. They are for soup for the light tea or for luncheon that must stay our hunger until the great meal is served, but there are some of them in the stuffing, and there is the sage and onion smell combining too, and every time the oven door is opened the roasting fowls look more golden than before. The children declare the beautiful birds will burst if they are not served pretty soon but who ever heard of such a calamity happening to the Christmas dinner. Why, even if the roast should be happy chance a little pig it can brown and brown and brown and not lose its chestnut or other stuffing of good things, if it is basted faithfully.

Grandpa, father, uncle and Big Brother, back from the war, carry in the great platters and after Grandma is seated we take our seats and the baby licks the shortest blessing ever heard. Then come the laughter, the talk, the toasts, the tales, the blessed memories, the too full stomachs, the baby asleep in his high chair. Luxury and conventional formality is for those who do not know the happiness in the old-fashioned Merry Christmas.

Shell Fish Cookery

Works of Art require time and patience but is not a scarlet crab on a bed of green cress with a dressing of smooth, beautiful mayonnaise artistic? It is the exception for, it does require much time to accomplish the dish, and as for patience you only need enough to make you wait agreeably until the beauty is cooked.

Lobsters and crabs are cooked the same way. Put a kettle of water, well salted, on to become boiling hot. Your lobster should be strong, lively, firm shelled and heavy to the touch. If it is not so it has been too long from its briny home. The difficulty in buying ready boiled lobster is that it may have been kept until almost dead and then boiled, but reputable fish dealers do not do such things, so if you object to the process of cooking them buy them boiled. Pierce the backbone of the live lobster at the base of the head with a strong sharp pointed butchering knife. This does not separate the head from the body and it does destroy all the lobster's feeling and relieves you as you plunge it into the kettle of boiling water. Keep the water boiling for twenty minutes then life the lobster out let it cool. If in haste to serve it you may cool it under running water or in a pail of cold water. Lobster clippers or shears are made for cutting the great claws and if you do not have this implement you can use a strong nut cracker. After the great claws are off and open put the lobster on a meat board with the tail outspread and beginning at the tip of the tail cut right up the back to the tip of the nose. Lay the creature in its bed of green stuff, put the claws back where they belong and serve it.

Crabs are served with the same sauces and garnishes that are used with lobsters, the largest crabs are sent to us from Japan and thousands of pounds are imported each year. All shell fish are tinned for those who dislike to cook them. Thus we have tinned lobster, crab meat, cove oysters, terrapin and shrimp all ready to serve and quite as fine as though first cooked in our own kitchens.

An excellent salad dressing for fish of any sort and especially fine for cold lobster meat is this: Beat the yolks of four eggs until lemon colored and creamy, beat in gradually one half cup of olive or salad oil, add one fourth of a teaspoonful of salt, a pinch of paprika and one half cup of boiling water and stir it constantly until it becomes thick then add the juice of

half a lemon. Chill this before using. You may use any seasoned vinegar you prefer in the place of the lemon juice. Tarragon vinegar is sometimes used. If sauce tartara is wanted make the sauce as directed and chop one shallot or small silver skin onion fine, to it add a spoonful of capers one of two olives and one chopped pickle. Mince parsley is also added to this sauce. Mix it well and serve it very cold.

Scallops are liked when steamed and served with plain white sauce. To make it thicken one cup of milk with a tablespoon of flour blended with a tablespoon of salad oil. Strain the sauce is thick and smooth. Season with salt and white pepper. Keep this hot and well covered until ready to use it, as a scum forms on it, if it cools, that is unsightly and must be wasted.

What They Ask Me.

"How is Muddled elder made and is it true it will break up a cold; is it a temperance cure?"

Reply—This is a good hot beverage to induce profuse perspiration if taken before retiring, sweet elder from which it is made is not intoxicating any more than is a sweet apple. Put the sweet elder in a stout pitcher, add a pinch of ground cloves, and a stick of cinnamon. Heat an iron rod, a stove poker is the ordinary implement called into this service, and when it is red hot plunge it into the elder. Repeat this until the beverage is hot, drink it and retire immediately. Hot lemonade is just as good a remedy.

"Have you a recipe for muffins made with crumbs that you can print in your department for me?"

Reply—Crumb muffins:—One cup each of bread crumbs, milk and flour. Cover the crumbs with the milk and when they are soft add the flour with three level teaspoons of baking powder, one tablespoon of syrup, one egg beaten light and two level tablespoons of shortening melted but not heated. Beat this until smooth and bake in a moderately hot oven about twenty minutes. Scalded corn meal may be used when the quantity of flour and crumbs may be decreased. The above proportions are correct.

"Kindly give directions for making syrup for pop corn balls."

Reply—Boil one cup of cane or corn syrup, one tablespoon of vinegar and two tablespoons of water until this hardens in cold water. Pour this over three quarts of popped corn, grease the hands and shape it into balls as soon as it is cool enough to handle. Or it may be spread on a platter and cut into cakes. If peanuts are added to the corn when the syrup is poured on and the mass is tossed about until cool it is called crackler-jack.

"I washed three pair of light silk hose as you directed but the stains remain in the heels and toes, what can I do now to remove discoloration?"

Reply—Scrub the stained places with a stronger suds and a brush and dry well. If stains remain you may have the hose dyed.

"How are holy garlands made?"

Reply—Please note directions given for Holiday decorations in this department last Tuesday.

"How do you shell shrimps?"

Reply—Take the head of the creature, which of course has been boiled, between your left finger and thumb and with your right hand raise the shell of the tail nearest the head, pinch the tail with the left hand and the shell will lift off easily.

"Can tortoise shell hair ornaments be repaired without the services of an expert?"

Reply—Use collodion, such as you buy in tubes from the drugist under the name of liquid court plaster. Roughen the edges of the article to be mended with emery paper or a file, drop on a little collodion and press together. Hold firmly until the liquid sets enough to hold the pieces together; in a few hours it will be quite firm.

"Please tell me something about salad dress, are there two kinds?"

Reply—Water cress grows on the edge of running water, it is often found fresh and green even under this ice and is extremely hardy. It is a delicious salad plant and admired as a garnish for all meats and especially for fish and game.

Garden cress is a hardy annual liked for salads but not so handsome for garnishing as water cress. Garden cress is a famous plant for feeding to young turkeys that are kept penned.

At Christmas Time

The world glows at Christmas time—there are garlands in windows, music in homes and churches, and even tired shoppers are patient and cheerful as they give one a hearty hand-grip and smile "Holiday greeting."

It is not the weather, not the excitement of spending, giving or receiving, it is our belief in Christmas that makes this universal cheer.

This year the desire to make the world happier, is more keen than ever before, and beneath the bright smiles and merry quips and jests there is a deep throbbing vein surging with loving sympathy for those who have given a hero to the work of making the world not only happy, but safe—safe for women and little children and home love. There is great need for this sympathy in the everyday lives of all of us. Cares are more numerous than ever before. It costs more to satisfy every day needs. We need the stimulation of Christmas loving-time to make us strong enough to bear household burdens and family responsibilities.

The home woman keeps no records of profit and loss, but she can tell a story of planning to make both ends meet that would put that of the average shop keeper, who thinks the flu, the war and weather conditions dis-

couraging, far back in the shade. She had had to prepare, long, long in advance, to be able to have that splendid dinner Christmas and the simple little gifts for each one. Only a mother knows what the family needs, what they must have and what they can best do without. What a lesson the thoughtful home woman teaches everyone who comes in contact with her, at glowing Christmastide!

There is comfort for every sad heart, this season. It is a wonderful year, for the clash of war is over, and there is a common cord of sympathy binding us all close to one another. Christmas, 1918, is Christmas indeed—the happiest one ever known. It gives each one opportunity to lighten some burden for another—to give all, to do what we can in memory of what our splendid boys have done.

Christmas sentiments appropriate for this season, and especially for this particular year, that can be used on a spray of Christmas green tied to card or attached to a gift, are sometimes hard to remember on the spur of the moment. Here are a few to use:

"May joy come from God above, To those who Christmas love."

"Will thou take Every offering that I make Kindly for the giver's sake?"

"I wish you Christmas joy, best of health, Content that's better far than wealth, A laugh so open, free and fair, 'Twill make sunshine everywhere."

Oddities from Rice Flour

Rice flour has brought us splendid small cakes, meltingly crisp and different in flavor from other cookies, and is now appreciated in batters for all breakfast breads and for many uses that a year ago we always used white flour for. Its uses are so many that discoveries of good ways to use it are being constantly reported.

One of the best pastes for use in making scrap books for invalid soldiers (or for anyone) is made with rice flour. This paste is so wonderfully strong that two sheets of paper pasted together with it, may be torn, but may not be separated. It is beautifully white and does not turn yellow, and is just as serviceable for tissue paper as for heavy materials.

To make rice paste, mix a cup of rice flour with cold water to form a smooth, creamy liquid; add a little alum or a little sugar for a preservative and boil this carefully until it is as thick as ordinary library paste.

As long as this is kept corked in bottles, it will not spoil, and if it gets too thick after it is opened it may be thinned by adding more water.

The charming light-weight, semi-transparent, hand-decorated paper boxes, trays, pencil cases, fans, and many like oddities, are made by clever little people by fastening sheets of thin, string paper together with rice paste, and when it is almost dry, they shape the paper curios and later paint them.

Rice flour is also mixed with very little water until it looks and feels like white clay. It is more easily molded than clay, being rather like dough. From this, vases, ornaments, beads (like our rose beads, made from salt and corn starch) and odd play things are modelled. When these rice-flour fancies are dry the thin models are delicate looking but strong, and the imitation jewelry is polished until it gleams softly like mother of pearl.

Travelers often buy the attractive paper boxes with the charming Japanese decorations mounted with rice, skillfully colored, polished and laid on, thinking they are buying some fine wood with pearl trimming and jewels.

We may never succeed in manufacturing imitable jewelry and ornaments from the snowy grains, but it is said the Japanese Commission, recently entertained here, was greatly impressed with the way rice was used, and well they may be. Our hotels and home cooks make clear soup, add rice to it, and behold, on the menu rice puree with chicken, with quenelles, with cheese and with all kinds of meat and fish. The cheese and rice croquettes served in puree of rice soup, make it savory and rich and are not difficult. Mix cold boiled rice with an equal amount of flour; add the yolk of one egg and enough milk to make a stiff dough. Grate cooking cheese into the cold, boiled rice before adding the flour, and season lightly with salt. The balls should be made as large as hickory nuts and should be boiled in the soup until done. The Italians do not lighten these croquettes; but if made like any baking powder dumpling, with baking powder, they are much improved.

The One-Dish Dinner

Have you tried the one-dish dinner? The youngsters, father and you, will all like it, and your pocket book, your health and the allies, are bound to benefit by it.

Have one dish, hot and savory—something easy to make and quick to serve—and thus save fuel, much dish-washing, and many steps. This suggestion is part of the reconstruction work, so largely in the hands of women, and it is your bit for your country. Our allies have been hungry many times since the war started; a one-dish dinner is all we need, if it is made rightly—for it will contain all that our bodies need to make them strong and healthy.

The recipes the United States Government is asking its citizens to use, are planned for five persons. The first one is for fish chowder, but it may be made with rabbit, fowl, meat or oysters in place of fish.

Pare and dice nine potatoes; mix with one sliced onion and two cups of carrots sliced. Cook the vegetables until almost tender in salted, boiling water; Mix three tablespoons of flour with one half cup of cold milk and strain it into the boiling vegetables; add a pint of milk and a pound and a half of fresh, salt, or canned fish free from bones. The fish will cook tender in ten minutes. Season with

a tablespoon of bacon fat or other fat; salt and pepper. Serve hot.

Hominy is excellent for a one-dish dinner if you have a fire burning so it can cook slowly. The fireless cooker is good for such grains. Hominy must be soaked over night and then cooked at least four hours in a double boiler or all night in the cooker.

Potted Hominy and Beef—Put a teaspoon of salt into three pints boiling water; add two cups of hominy that has been soaked over night. Cut one fourth pound dried beef fine, add four diced potatoes. Heat two cups of milk, two tablespoons fat, two tablespoons flour. Melt the fat and mix the flour with it and thicken the milk with this. Mix the hominy, vegetables and thickening all together and browned—about an hour.

We were put upon honor to use wheat substitutes and save white flour. So conscientious were we, that now we have a shortage of substitutes and are told the patriotic thing to do is to save them and use wheat. An American Government official is responsible for telling a public gathering which the writer attended, recently, that thousands of bushels of meals, and flour combinations, are on their way to the other side. The Americans still there, want to help make these mixtures popular; so the demand for them will continue after the supply is again normal. This is a splendid condition of affairs.

SENATE ADOPTS ALL PROVISIONS IN 1920 WAR REVENUE BILL

WASHINGTON, Dec. 21.—By a strict party vote, the Senate late today adopted all provisions in the war revenue bill prescribing tax rates for 1920, which Democrats advocated and Republicans opposed, but failed to reach a final vote on the measure. Adjournment was taken until Monday, when its passage is expected.

Disposition of the controverted 1920 tax provisions, designed to raise about \$4,000,000,000, as compared with the \$5,000,000,000 estimated for 1919, precipitated long and spirited debate, with numerous partisan clashes.

Action was taken virtually on a test vote in disposing of the provision reducing the individual income normal tax rate to a 8 per cent in 1920. On a motion by Senator McCumber of North Dakota, Republican, to strike out this section, 37 Democrats voted to retain it and 31 Republicans were recorded for its elimination.

Later all other 1920 provisions were adopted with perfunctory viva voce votes. Senator Penrose of Pennsylvania, senior Republican member of the finance committee, offered motions to strike out the sections, but these were bowled over by a chorus of Democratic "nays."

DEGREE IS CONFERRED ON WILSON BY FRENCH

PARIS, Dec. 21.—In the great amphitheater of the University of Paris (the Sorbonne) President Wilson this afternoon received the degree of doctor honoris causa, conferred upon him in recognition of his work as a jurist and historian. This is the first time in the history of the university that an honorary degree has been bestowed, authorization for its granting having been given by a recent decree.

President Poincare, the Presidents of the Senate and Chamber of Deputies, the diplomatic corps, members of the government and the highest civil and military authorities were present at the ceremony.

Great crowds cheered the President when he arrived at the university, accompanied by Mrs. Wilson, William Graves Sharp, the American Ambassador, and Jean Jules Jusserand, French Ambassador to the United States.

Alfred Crosset, dean of the faculty of letters, welcomed President Wilson in a short address and presented to him the diploma of doctor as a testimonial to his work as an historian and his writing on historical subjects. Ferdinand Larnade, dean of the faculty of law, then bestowed upon the President the degree of doctor for his works on jurisprudence and political science.

CHARITY REFUSED

PHILADELPHIA, Pa., Dec. 23.—Convicts at the Eastern penitentiary here have decided not to depend on charity alone to give them a fresh start when they are released. An Honor and Friendship club is now flourishing at the institution.



E. A. BRADY
Resident Undertaker
Funeral Director and Licensed Embalmer
TENTH AND WATER STREETS
Lady Assistant, Mrs. Brady
Night and Day Service.
Pac. 123. Home A-37

MINISTRY FORMED

LISBON, Dec. 24.—Premier Barbosa has announced the formation of a new Portuguese ministry as follows: Reimo, minister of finance; Cortesal, minister of war; Faro, minister of marine; Mello, minister of justice; Neves, minister of commerce; Adinterin, minister of foreign affairs; Bessa, minister of labor; Coelho, minister of colonies; Magalhães, minister of education; Acevedo, minister of food; Oliveira, minister of agriculture.

NOTICE.

The annual meeting of the stockholders of the Ogle Mountain Mining Company will be held at their office, Tenth and Main streets, Oregon City, Oregon, January 6th, 1919, at 1:30 p. m. for the election of a board of directors and the transaction of such business as may come before the meeting. All stockholders are requested to be present as there is important business to transact.

OGLE MOUNTAIN MINING CO.
By J. B. Fairclough, Pres.

WANTED FARM PRODUCE. WHEN IN TOWN CALL AT C. W. INN WEST LINN, AND SEE MR. J. F. DOUGHERTY OR MR. F. T. BARLOW. THEY WILL TELL YOU JUST WHAT IS NEEDED.

STOP SHAKING YOUR SHOULDERS. Learn to dance correctly. Theodore and Lillian Newman. Modern and Classic Dance Instruction. 4 private lessons with guarantee \$5.00. Mr. Wright, Mgr. Suite 6-7-8, Beaver Bldg., Oregon City.

WOULD LIKE TO HEAR FROM some one who has a good row boat for sale. A. Holden, Sherwood, Oregon.

MONEY TO LOAN on real estate. 6 per cent interest. C. Schuebel, Oregon City.

DEAD HORSES TAKEN—Cash paid for dead cows and down and out horses. Will call anywhere. Phone Milwaukee 69-J.

"WILLAMETTE NAVIGATION CO. steamer every day—freight only Portland to Oregon City, from Washington Street Dock. Save Time. Save Money."

MONEY TO LOAN. I have plenty of money to loan on good real estate security at current rates. C. H. DYE, Eighth and Main Street.

SUMMONS. In the Circuit Court of the State of Oregon, for Clackamas County. George W. Neving, Plaintiff, vs. Sophia Verling, Defendant.

To Sophia Neving, above named defendant: In the name of the State of Oregon you are hereby required to appear and answer the complaint filed against you in the above entitled suit on or before the 14th day of February, 1919, said date being the expiration of six weeks from the first publication of this summons and if you fail to appear and answer said complaint, for want thereof the plaintiff will apply to the court for the relief prayed for in his complaint, to-wit:

For a decree dissolving the marriage contract now existing between plaintiff and defendant. This summons is published by order of Hon. J. U. Campbell, Judge of the Circuit Court, which order was made on the 18th day of December, 1918, and the time prescribed for publishing thereof is six weeks, beginning with the issue dated, Friday, December 20, 1918, and continuing each week thereafter to and including Friday, February 14, 1919.

BROWNELL & SIEVERS, Attorneys for Plaintiff, Resident Attorneys, Oregon City, Ore.

NOTICE TO CREDITORS. Notice is hereby given that the undersigned has been duly appointed by the County Court of the State of Oregon for the County of Clackamas, administrator of the estate of Henry Guenther, deceased. All persons having claims against said estate are hereby required to present them to me at the office of C. Schuebel, Oregon City, Oregon, properly verified as by law required, within six months from the date hereof.

Date of first publication, December 20, 1918. E. F. GUENTHER, Administrator of the Estate of Henry Guenther, deceased. C. SCHUEBEL, Attorney for Administrator.

NOTICE TO CREDITORS. Notice is hereby given that the undersigned has been duly appointed by the County Court of the State of Oregon for the County of Clackamas, administrator of the estate of John Trachsel, deceased. All persons having claims against said estate are hereby required to present them to me at the office of C. Schuebel, Oregon City, Oregon, properly verified as by law required, within six months from the date hereof.

Date of first publication, December 20, 1918. FRITZ TRACHSEL, Administrator of the Estate of John Trachsel, deceased. C. SCHUEBEL, Attorney for Administrator.

NOTICE TO CREDITORS. Notice is hereby given that the undersigned has been appointed administrator of the estate of Joseph M. Platt, deceased. All persons having claims against said estate are hereby required to present them to the undersigned at the office of Wm. M. Stone, Oregon City with proper vouchers annexed on or before six months from the date of the first publication of this notice.

Date of first publication December 6th, 1918. MARION PLATT, Administrator. WM. M. STONE, Attorney.

First publication December 6, 1918. Last publication January 3, 1919.

PROFESSIONAL DIRECTORY

JOSEPH E. HEDGES Lawyer

MONEY TO LOAN WEINHARD BUILDING
D. C. LATOURETTE, President F. J. MEYER, Cashier
The First National Bank
of Oregon City, Oregon
CAPITAL, \$50,000.00
Transacts a General Banking Business Open from 9 A. M. to 3 P. M.

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STONE & MOULTON
Attorneys-at-Law
Beaver Bldg., Room 6
OREGON CITY - - - OREGON

NOTICE TO CREDITORS. Notice is hereby given that the undersigned has been, by order of the Honorable County Court of Clackamas County, Oregon duly appointed Executor of the Estate of William Browning Lucas, deceased, and has duly qualified. All persons having claims against said estate, are notified to present them to me, duly verified, at the office of my attorney, H. E. Cross, Beaver Building, Oregon City, Oregon, within six months from the date of this notice. First publication, December 20th, 1918.
FRANK E. LUCAS, Executor.
H. E. CROSS, Attorney for the Estate.

NOTICE TO CREDITORS. Notice is hereby given that the undersigned has been by the Honorable County Court, of Clackamas County, Oregon, duly appointed administrator of the estate of Hugh D. G. Bromfield, deceased, and has qualified. All persons having claims against said estate are notified to present them to me duly verified, as by law required, at the office of H. E. Cross, Beaver Building, Oregon City, Oregon, within six months from the date of this notice.

First published December 6, 1918. THOMAS F. BROOMFIELD, Administrator.
H. E. CROSS, Attorney for the Estate.

NOTICE TO CREDITORS Notice is hereby given that the undersigned has been appointed Executor of the Estate of Oron Leslie Dunbar, deceased, by the County Court of Clackamas County, Oregon. All persons having claims against said estate must present them within six months from the date of this notice, duly verified, at the office of Attorneys Hammond & Hammond, Beaver Building, Oregon City, Clackamas County, Oregon.

LAURA M. DUNBAR, Executrix of the Estate of Oron Leslie Dunbar, deceased.
HAMMOND & HAMMOND, Attorneys for Executrix.
First publication December 6, 1918. Last publication January 3, 1919.

NOTICE TO CREDITORS. Notice is hereby given, that the undersigned Jos. J. Keber was, by an order of the County Court of the State of Oregon for Clackamas County, duly made on the third day of December, 1918, appointed administrator with the will annexed of the estate of Carl Heilmitt, deceased and that he has duly qualified as such officer.

All persons having claims against the said estate are hereby notified to present the same, duly verified and with the proper vouchers, to the undersigned administrator at Mt. Angel, Oregon, on or before six months from the date of the first publication of this notice, said first publication being made this 6th day of December, 1918.

JOS. J. KEBER, Administrator with the will annexed, Mt. Angel, Oregon.
CUSTER E. ROSS, Attorney for the estate, Silverton, Oregon.
First publication December 6, 1918. Last publication January 3, 1919.

NOTICE TO CREDITORS. Notice is hereby given that the undersigned has been appointed by the County Court of the State of Oregon for the County of Clackamas, administrator of the estate of Clarence W. Porter, deceased. All persons having claims against said estate are hereby required to present them to me at my residence, Gladstone, Oregon, properly verified as by law required, within six months from date hereof.

Date of first publication, November 29, 1918. SUSIE PORTER, Administratrix of the estate of Clarence W. Porter, deceased. G. W. ALLEN, Attorney for Administratrix.

NOTICE OF FINAL SETTLEMENT. Notice is hereby given that the undersigned Administrator of the Estate of Ole L. Rostvold, deceased, has filed in the County Court of Clackamas County, State of Oregon, his final account as such administrator of said estate, and the 6th day of January, 1919, at the hour of 11 o'clock A. M., has been fixed by said Court as the time for hearing any and all objections to said report and final account of said estate.

Date of first publication December 6th, 1918. MARTIN ROSTVOLD, Administrator. E. P. MORCOM, Attorney for Admr., Woodburn, Oregon.
Dated this 29th day of November, 1918.

SHERIFF'S SALE In the Circuit Court of the State of Oregon, for the County of Clackamas. A. E. Brandon, Administratrix of the Estate of Mary Alberta Thompson, deceased, sometimes known as Alberta W. Thompson, Plaintiff, vs. I. G. Davidson and Ida May Davidson his wife; H. F. Bushong trustee in bankruptcy of I. G. Davidson and Ida May Davidson and F. W. Goldapp, Defendants.

State of Oregon, County of Clackamas, ss: By virtue of a judgment order, decree and an execution, duly issued out of and under the seal of the above entitled court, in the above entitled cause, to me duly directed and dated the 26th day of November, 1918, upon a judgment rendered and entered in said court on the 26th day of November, 1918, in favor of A. E. Brandon, Administratrix of the Estate of Mary Alberta Thompson, deceased—sometimes known as Alberta W. Thompson, Plaintiff, and against I. G. Davidson and Ida May Davidson his wife, H. F. Bushong trustee in bankruptcy of I. G. Davidson and Ida May Davidson and F. W. Goldapp, Defendants, for the sum of \$2094.81, with interest thereon at the rate of 7 per cent per annum from the 26th day of November, 1918, and the further sum of \$150.00, as attorney's fees, and the further sum of \$19.75 costs and disbursements, and the costs of and upon this writ, commanding me to make sale of the following described real property, situate in the county of Clackamas, state of Oregon, to-wit:

Tract "O" in Clackamas River side, Clackamas County, Oregon.
Now, therefore, by virtue of said execution, judgment order and decree, and in compliance with the commands of said writ, I will, on Saturday, the 28th day of December, 1918, at the hour of 10 o'clock A. M., at the front door of the County Court House in the City of Oregon City, in said County and State, sell at public auction, subject to redemption, to the highest bidder, for U. S. gold coin cash in hand, all the right, title and interest which the within named defendants or either of them, had on the date of the mortgage herein or since had in or to the above described real property or any part thereof, to satisfy said execution, judgment order, decree, interest, costs and all accruing costs.

W. J. WILSON, Sheriff of Clackamas County, Oregon. By E. C. HACKITT, Deputy. Dated, Oregon City, Oregon, November 29th, 1918.