

Efficient Housekeeping

By Laura A. Kirkman.

The Menu for the Simple Dinner. The simple dinner for guests can be handled by only one maid if the menu be carefully thought out.

- Olives, Sautéed Almonds, Blue Fish with Cream Sauce, Roast Lamb, Mint Sauce, Creamed Cauliflower, Delmonico Potatoes, Buttered Beets, Fruit Salad, Crackers, Cheese, Chocolate Blanc-Mange, Coffee.

Such a dinner would require, in the way of table equipment: Soup, service plates; bread and butter plates; soup spoons; salt cellars; paper pots. Fish: fish platter; sauce boat, fish plates, olive dishes and spoons; almond dishes and spoons, fish knife and fork, sauce ladle, fish forks, fish knives. Roast: Platter, sauce boat, vegetable dishes, dinner plates, dinner knives, dinner forks, carving knife, fork and steel; gravy spoon, sauce ladle, tablespoons and forks for vegetables. Salad: salad bowl, cracker plate with dolly, cheese plate with dolly, salad plates, salad forks, salad spoon and fork, cheese knife or scoop. Dessert: pudding dish, finger bowls, plates and dollys, dessert plates, pudding slicer and spoon, dessert forks. Coffee: Tray and tray cloth; coffee pot, sugar bowl, cream jug, cups and saucers, sugar tongs, coffee spoons.

Another menu for a dinner of this type, and equally simple, is:

- Sautéed Almonds, Celery, Broiled Bass, Maitre d'Hotel Sauce, Prime Rib Roast, Brown Gravy, Brussels Sprouts, Riced Potatoes, Creamed Carrots, Lettuce Salad, Saltines, Cheese, Neapolitan Pudding, Coffee.

This little dinner would require the same table equipment as the one given above and could be nicely served by one maid. Decorations for simple dinner should be modest. Violets and ferns may be used in the center of the table if desired, but the ferns alone could be sufficient. An embroidered or lace centerpiece goes under the flowers or ferns. Dollys to match the centerpiece may go at each guest's place, but this is not at all necessary. The table should be covered with a damask linen tablecloth and under this tablecloth should be a heavy Canton-flannel silence cloth.

The Emergency Shelf. At least once in every housekeeper's experience, unexpected guests have arrived at a time when the provision shelf was at low ebb. To obviate such a calamity as this, the wise housekeeper has a well-stocked emergency shelf which will yield a complete luncheon, Sunday-night-tea or will "help out" a dinner which was enough "just for ourselves" but which could not be set before a guest without additions.

Such a shelf should contain: 1 large can of evaporated milk, 1 can of cocoa, 1 can of boned chicken, 1 bottle of prepared mayonnaise salad dressing, 1 can of sardines, 1 can of tongue, 1 can of corn, 1 can of tomatoes, olives, and preserves. With our emergency shelf as well stocked as this, we can greet with equanimity the unexpected auto party that stops at our door, of a Sunday afternoon, and invite them to remain for supper, with a light heart. For, if the meal we had prepared for ourselves is not sufficient for our guests, the emergency shelf will help us out in this way: the tongue will provide a delicious meat dish, the boned chicken, helped out by a head of lettuce and the salad dressing, will make a good salad; the cocoa powder and can of evaporated milk will furnish cocoa, and the olives and preserves will add the fancy touch. Here we have a complete little supper—or luncheon—all from our emergency shelf.

The woman whose husband has the habit of bringing home, unexpectedly, a business associate, to dinner, will also find an emergency shelf a boon. As we all know, we often, perforce, must use up the left-overs among ourselves; a family alone expects to make shift, occasionally, and have a dinner built around last night's roast or some other odds and ends of past meals. But we cannot set out make-shifts before the unexpected guest, and that is where the emergency shelf comes in handy. The housewife who is "caught" by having her husband bring home a friend on one of the nights when she has prepared a make-shift dinner, will be glad indeed, that she has on the emergency shelf that corn and that can of tomatoes—for, with the addition of salt, pepper, cracker crumbs or breadcrumbs—and an egg, if she has one to spare—she can, in a few minutes, prepare a delectable dish of baked corn. Turn the corn out into an old vegetable dish and put it in the oven, with the addition of the ingredients above mentioned. In ten to twelve minutes the corn will be nicely browned and thoroughly baked.

Or, if the housewife prefers baked tomatoes to the baked corn, she can treat the can of tomatoes in a similar way. If she happens to have half a pound of plain American cheese, she can cube this and add it to the tomatoes—thus making them still more delicious. When the tomatoes are added, the dish will require longer baking—it will need about twenty minutes.

Plain Hot Slaw. It is a strange fact that good cooks are sometimes so ambitious to excel in preparing the difficult dishes—such as "truffles" or pate de foie gras—that often they neglect the simpler dishes. They seem to lack the patience

to walk rudimentary paths before turning to the highways of luxurious dishes. So today I am going to chat about plain, old-fashioned hot slaw.

A plain hot slaw may be made most appetizing in this way: Strip off the outer leaves of the cabbage, cut it in quarters and wash it well and boil it in very little water. When done, season with cream or butter, salt and pepper and serve. If you like the flavor of fried bacon in this, add a little (diced) and omit the butter.

After cabbage is boiled and seasoned, it may be covered with cream sauce and served in a deep vegetable dish; this is called "ladies cabbage." Corned beef, ham, salt pork and beef tongues are all cooked and covered with cabbage. The best manner of preparing these combinations, is to boil the cabbage until it is nearly done, drain it and add it to the partially-cooked meat with fresh boiling water. In the writer's kitchen, the cabbage is always tied loosely in a cheesecloth bag after it is washed and quartered and washed again. Then, when it is boiled, it will not be so broken and it can be drained easily.

If you like vinegar with cabbage, fry the boiled cabbage with a little chopped bacon; when brown, add vinegar and sugar (some chefs add mustard).

Red cabbage is cooked just as white cabbage is, and both are shredded and served together with decoration of pickled beets. This is rather a startling effect, but with fried oysters crisp cold cabbage is enjoyed whether red or white. If you sometimes serve kraut with spare ribs or pork shanks you may like to boil it in this way. Wash and drain the kraut, cover it with boiling water, add a ham bone or spare ribs, boil it slowly until it is tender. Then add two boiled, grated, peeled potatoes, or stir in one tablespoon of dissolved cornstarch and cook until clear. This has a smoothness that makes the dish seem quite rich.

It is often said that cauliflower may be cooked like cabbage but this is generalizing; it should be well washed and left some time in salted, cold water, washed again, tied in a loose bag and boiled gently. Of it may be steamed. When tender it is ready to be served with cream sauce, with cheese or with melted butter, but it is never cooked like cabbage with pork.

A pound of butter from a quart of milk. "Please let me know what butter mixer is best, and if a mixer is used do you add anything besides a quart of milk to a pound of butter?"

With butter at its present price, any plan to extend its use or lessen its cost is helpful, so I will tell you again how to make one pound of butter into half again that quantity. If you have a mixer you will find full directions on the label and these useful machines are good investments, but you can add the milk to the butter without a mixer by using gelatine. Butterine may be treated in the same manner.

Soften the butter until it will mix easily. Soften one tablespoon of plain gelatine in a cup of rich milk; heat the remainder of a pint of milk until almost boiling. Pour the boiling milk upon the softened gelatine and beat it into the butter. Continue beating until it becomes cool and firm. This must be kept in a cool place. You can use a small can of condensed milk and an equal quantity of water in it, if fresh, rich milk cannot be had. Butter coloring may be bought by the bottle and a few drops added to this, improves the appearance and does no harm.

"Have you directions for cooking large chestnuts with rice? I have eaten this combination at hotels and it is so good I should like to make it at home if not too complicated." This is an unusual dish, but not difficult to prepare. First, fry a large sliced onion light brown in two tablespoons of bacon fat, then turn in a cap of celery (diced) and continue the frying, and when the celery looks about tender add half a dozen large chestnuts that have been first boiled in salt water and sliced. This should all be fried carefully until well browned, but must be a light or golden brown. Season two cups of boiled rice with salt, pepper and a dash of Worcestershire sauce or use a little curry powder. Put this into the frying pan containing the above ingredients and shake and stir it constantly ten minutes.

No doubt you ate this with fish, as it is usually served as a garnish to baked pork or boiled white fish. However, it is very "tasty" alone. Rice is also combined with eggs by hotel cooks. Prepare the rice with the onion and celery, just as directed above, but omit the chestnuts and use a little parsley and thyme. When the mixture has fried so it is a crisp, brown on the under side, beat up four eggs and pour them in. Stir and shake the pan until they become firm and slide the mixture upon a hot platter. If you have steamed scallops or shrimps you will find them a good garnish. If you like tomato with rice, try turning a half a can of them over the fried, seasoned rice. The tomatoes should first be put through a colander to remove seeds and you will need a little more seasoning if tomatoes are used.

For dishcloths, sew two little salt bags together. They will last longer than ordinary ones. The creaking of a door may be stopped by rubbing the hinges with a piece of soap. This does not spoil the look of the paint as when oil is used. To remove iron rust from white material, wet the article with lemon

STEPS URGED BY CONVENTION TO STOP IDLENESS

PORTLAND, Jan. 11.—Definite steps toward the accomplishment of measures proposed as a means of preventing wholesale unemployment of discharged soldiers in particular and workers in general were taken at the morning session of the Oregon reconstruction convention when Mrs. Carrie C. Van Orsdal offered a resolution for the appointment of a legislative committee of 20 or 30 delegates to encourage the enactment by the coming legislature of laws that will mitigate the evils or shortcomings that contribute to idleness.

Chairman George L. Baker suspended the floor rules of the convention in order that Mrs. Van Orsdal might read her resolution. She said that many thoughts and suggestions of potential benefit had come out of the convention and that these should be put together and brought before the legislators for action at least 10 days before they adjourn. She suggested that Mayor Baker be chairman of the legislative committee and that the other members be selected from the Chamber of Commerce, the State Federation of Labor, fraternal organizations, women's clubs and other organizations. She added that Governor Withycombe should be appealed to in an effort to see that this committee is provided with funds sufficient to pay a secretary and other incidental and necessary expenses.

For shine on broadcloth sponge with bluing water, as prepared for ordinary washing, and while still damp cover with fine thin linen or cambric and press with warm iron. Another way is to sponge with hot vinegar and then with ammonia.

If a frock becomes spotted with rain, press it under a damp cloth. The process is long and tedious, but the rain spots will disappear. Press always until the damp cloth is dry, then wet and move to another place.

A round paint brush is the handiest thing imaginable for dusting the corners of window sashes or any difficult corners or crevices. It is especially handy for dusting carving and bits of bric-a-brac, or the corner of the stair steps.

When taking the snaps from a garment, a convenient way to keep them for future use is to cut the goods around them, snap them together and put them in a button box. In this way the snaps that match are kept together.

For spots or stains on colored fabrics try the following: Ink—Soak in sour milk until the stain has disappeared as much as seems possible, and then wash in a solution of soap and warm water. Cocoa and chocolate—Use borax with the soap and water solution.

Wednesday's Mail Bag. "I have bought some chamolis skins to use for polishing. How should I clean them when soiled?" Reply—Wash the chamolis skins in warm soap suds, rub gently till clean, rinse in tepid waters, having very little soap in the latter and when they are partly dry rub and stretch them till they are pliable, like new skins.

"My linoleum floor rots and chips off, and it is almost new. What do you suppose is the cause of this?" Reply—It is plain that you use too wet a cloth, in washing it off. You should use only a well-wrung-out cloth, otherwise water is apt to go under side of the linoleum—thus decaying it.

"I am fitting out my entire house with new window shades. Is there any use to which I can put the old, worn shades? Some parts of them are so good that I hate to throw them away."

Reply—Discarded window shades can be used to make fine, strong rag carpets. All colors may be used. Take the shades off their wooden rollers and cut out the covered wooden strip at the bottom. Soak them in warm, soapy water (to take out all the glue) rub them on the washboard a little, then rinse well and dry.

"My wooden kitchen table gets so dirty that I am constantly scrubbing it. Would you advise me to cover it with oil cloth? I teach school as well as keep house, so you can see I must employ only time-saving devices in my kitchen."

Reply—A woman as busy as you, should cover her kitchen table with zinc. For, when one burries one is apt to set hot dishes down on an oil cloth table cover, and this could not harm the zinc. Get a piece two inches larger, each way, than your table, so that it will come down over the ends and legs. You can tack it on, yourself (on the under side), and I can assure you that it will last for years, and prove a great comfort to you.

"What shall I use to clean brass and copper?" Reply—Cider-vinegar, warmed with salt, is excellent for this purpose.

"What is the best way to clean lamp burners?" Reply—Boil them in water in which soda has been dissolved. Put one teaspoonful to each quart of water.

In serving afternoon tea to callers, should the hostess make the tea with a tea ball or have it served in a pot—already brewed? Reply—The hostess may take her choice between making each cup of tea by using a tea ball; or making the tea in a pot as needed; or having a pot filled with freshly-made strong tea put upon the tray (from which the leaves have been poured off) and then, make each cup of tea of a strength to suit the individual taste by adding hot water to it when put in the cup. You see, in serving tea informally to one's friends, this is a matter of choice.

DIVORCES GRANTED. Minda A. Stopf was granted a decree of divorce from Joseph Stopf Monday and given the privilege of resuming her maiden name of Minda A. Warner. Her complaint was non-support.

Mo H. Powell was given a decree from Phillip S. Powell and the custody of the minor children of the couple, he being allowed the privilege of visiting them. Her complaint was cruel and inhuman treatment. She alleged that she was forced to leave him and support herself.

W. S. Poindexter secured a divorce from Willie Lee Poindexter on the grounds of cruel and inhuman treatment.

AMERICANS ARE CONSIDERED AS RUSSIA'S FRIEND

WASHINGTON, Jan. 10.—The fifteen thousand American troops in Russia, 10,000 at Vladivostok, and 5000 at Archangel and on the Murman coast, are there as friends, not enemies, of the Russian people. They were sent there for important purposes in connection with the war, and in every case their recognition by the inhabitants of the districts they occupy has been friendly.

Senator Hitchcock, chairman of the senate foreign relations committee, made this statement to the senate Thursday in response to insistent demands from Senator Johnson of California, and others, that the senate be given a definite statement on the administration's Russian policy. Senator Hitchcock traced in detail the reasons for landing allied and American troops at Vladivostok, Archangel and Murmansk and revealed that the effort of the troops at Archangel had failed.

MUCH BUSINESS TRANSACTED AT LABOR MEETING

PORTLAND, Jan. 10.—It appeared doubtful at the close of the morning session whether the Oregon State Federation would be able to conclude its convention, already in session on extended time, by tonight. Many committee reports and important matters are yet to be acted on. Arthur Brock, of the Portland printers' union, a member of the executive board, took the chair in the absence of Vice President O. E. Hibbs. The meeting was opened with the reading of the president's annual report, dispatched by President Otto R. Hartwig from Washington, D. C., where he is now engaged in an attempt to have the United States shipping board reopen the wooden shipbuilding industry in the Northwest. High compliments were paid President Hartwig when the report came up for acceptance.

The report submitted by Chairman Guy Stabler, of the auditing committee, covering the finances of the federation for 1918, also was accepted. An interesting item was the fact that \$2565 had been raised by assessment during the year to aid the paper-makers in their strike for better wages and working conditions.

DEMAND MADE FOR TROOPS TO LEAVE RUSSIA

WASHINGTON, Jan. 13.—A resolution asserting the opinion of the senate that the "United States soldiers should be immediately withdrawn from Russia," was presented in the senate this afternoon by Senator Johnson of California.

"I introduce this resolution," Johnson said, "because my resolution inquiring about the government's Russian policy has been bottled up in the foreign relations committee. I ask that this resolution lie on the table and that I be permitted to call it up and speak upon it later in the week. It is obvious that we have no policy in Russia; that the United States government can't answer my previous resolution for an explanation of its policy because it has no policy at all. We are neither intervening in Russia in force sufficient to be of any consequence, nor are we staying out. We are simply inviting disaster there."

NO GENERAL STRIKE

PORTLAND, Jan. 10.—There will be no general strike of organizations affiliated under the Pacific Coast Metal Trades Council as a protest against alleged unjust features of the wage schedule, as rearranged under the last decision of the Shipbuilding Wage Adjustment Board, but before adjourning at noon yesterday it is understood the council determined the future policy will be to disregard the Macy agreement and negotiate separate and private contracts wherever possible.

PLAN FOR RAILROAD OWNERSHIP SUBMITTED

WASHINGTON, Jan. 9.—A comprehensive program for private ownership and management of railroads under strict government regulation was laid before the senate interstate commerce committee today by T. Dewitt Cuyler, chairman of the Association of Railway Executives, representing practically all leading roads in the United States. The plan includes provision for merging systems, a large measure of unification of operation, pooling of facilities and, in certain cases of earnings, an enforcement of adequate service under supervision of a secretary of transportation, a new cabinet office, with the interstate commerce commission acting as a supreme court of review of rate disputes.

Wage and employment disputes which could not be settled between employes and managements would be referred to an adjustment board within the department of transportation under the plan and strikes and lock-outs forbidden pending investigation.

DRY NATION FORCASTED BY PROHS IN ONE YEAR

WASHINGTON, Jan. 9.—With Ohio Colorado and Oklahoma on the nation-wide prohibition band wagon, Wayne B. Wheeler, of Columbus, national counsel for the anti-saloon league, today forecasted the ratification of the federal amendment within two weeks. Not only would 36 states, the necessary three-fourths majority, have ratified within that time, but not less than a total of 42 he said.

As the congressional resolution submitting the amendment provides that the manufacture and sale of intoxicating liquors in the United States shall cease one year from the date of the ratification by the 26th state Wheeler predicted that permanent nation-wide bone-dry prohibition will be in force on or before January 22, 1920.

As the only states which are not expected to have ratified the amendment within two weeks, Wheeler named New York, Connecticut, New Jersey, Rhode Island, Pennsylvania, and California.

ESTIMATE HUGE OF FRENCH LOSS CAUSED BY WAR

PARIS, Jan. 9.—The published engineering estimate of the total damage done in the French devastated regions is made by Major George B. Ford, head of the Red Cross housing research service, after a survey made since the signing of the armistice. It places the total bill which Germany ought to pay at something under \$13,000,000,000.

Major Ford estimates that Belgium alone suffered from destruction to the amount of \$2,000,000,000, and more than \$1,000,000,000 in loss of machinery stolen by the Germans.

SEATTLE REDS HOLD MEETING DEFY POLICE

SEATTLE, Wash., Jan. 13.—Openly preaching sedition and defying the police when ordered to disperse, 2000 men, at an open air Bolshevik meeting at Fourth avenue and Virginia street, precipitated a riot at 3:30 Sunday afternoon that required more than 100 policemen, soldiers and sailors to quell. Thirteen were arrested and many more were seen leaving the scene of the trouble with minor wounds from policemen's clubs and soldiers' fists.

The meeting was closed by the police when the speakers urged a general strike in all industries and the tying up of shipping to prevent the shipment of supplies to Siberia for the maintenance of the United States and other armies in the field there. Leaflets were passed out among the audience urging men in the uniform of the United States to refuse to serve their country in the event they were ordered to Siberia or Russia to interfere with the Bolshevik movement.

PETITION FOR LETTERS

Daniel H. Purcell filed for letters of administration in the estate of his wife, the late Mary L. Purcell, who died May 29, 1918. The estate consists of lots in Parkplace, valued at \$800. There are several heirs to the estate.

MONEY to loan on real estate, 6 per cent interest. C. Schuebel, Oregon City.

"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. DYER, Eighth and Main Street.

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. GEORGE C. BROWNELL, Attorney-at-Law. All legal business promptly attended to. HAMMOND & HAMMOND, Attorneys-at-Law. Abstracts, Real Estate, Loans, Insurance. OREGON CITY, OREGON. Office Phone—Pacific Main 466; Home A-378. STONE & MOULTON, Attorneys-at-Law. Beaver Bldg., Room 6. OREGON CITY - - - OREGON. O. D. EBY, Attorney-at-Law. Money loaned, abstracts furnished, land titles examined, estates settled, general law business. Over Bank of Oregon City.

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

Notice of Final Account. Notice is hereby given that the undersigned has duly filed his final account as administrator of the Estate of Herbert M. Carpenter, deceased, in the County Court of the State of Oregon for the County of Clackamas, and that by order of the said County Court Monday the 10th day of February, 1919, in the County Court Room in the Court House, in the City of Oregon City, County of Clackamas, State of Oregon, has been fixed as the time and place for hearing objections thereto and settling the same. ISAAC E. STAPLES, Administrator. Date of first publication, January 9, 1919.

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 Mary M. Purcell, 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 date hereof. Date of first publication January 10, 1919. DANIEL H. PURCELL, Administrator of the Estate of Mary M. Purcell, deceased. C. SCHUEBEL, Attorney for Administrator. Summons. In the Circuit Court of the State of Oregon for the County of Clackamas. J. W. Ogilbee, executor of the Will of Mary A. Pearson, deceased, Plaintiff, vs. E. N. Pearson, S. E. Pearson, and Lulu Parrak, Defendants. To E. N. Pearson, S. E. Pearson and Lulu Parrak, defendants above named: 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, within six weeks from the date of the first publication of this summons, to-wit on or before the 25th day of February, 1919, and if you fail to so appear and answer said complaint for want thereof, plaintiff will apply to the court for the relief prayed for in the complaint herewith, to-wit: For a decree that Mary A. Pearson was the owner in fee simple at the time of her death of the East one-half of the north-east quarter and lots one (1) and two (2) in Section four (4) township four (4) south of range four (4) east of the Willamette Meridian, in Clackamas County, Oregon, and plaintiff is entitled as executor of her estate to sell said property free from cloud and all claims and demands made by defendants and each of them upon said property, for his costs and disbursements and such other relief as shall be equitable. This summons is served upon you by publication for six successive weeks in the Oregon City Enterprise by order of Honorable J. U. Campbell, Judge of the above entitled court duly made and entered on the 8th day of January, 1919, and the last publication the 21st day of February, 1919. W. Y. MASTERS, Attorney for Plaintiff. Room 320-321 Chamber of Commerce Bldg., Portland, Oregon. Summons for Publication in Foreclosure of Tax Lien. In the Circuit Court of the State of Oregon for Clackamas County. R. J. Cook, Plaintiff, vs. P. K. Johnson, Defendant. To P. K. Johnson, the above named Defendant: In the Name of the State of Oregon: Your are hereby notified that R. J. Cook the holder of Certificate of Delinquency numbered 1770 issued on the 5th day of March, 1917, by Tax Collector of the County of Clackamas, State of Oregon, for the amount of Five and 98.100 dollars, the same being the amount then due and delinquent for taxes for the year 1914, together with penalty, interest and costs thereon upon the real property assessed to you, of which you are the owner as appears of record, situated in said County and State, and particularly bounded and described as follows, to-wit: Lot seven (7) block twenty-three (23) Falls View Addition to Oregon City, Oregon. BROWNELL & STEVENS, Resident Attorneys, Oregon City, O.

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, 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.

SUMMONS. In the Circuit Court of the State of Oregon, for Clackamas County. George W. Nevling, Plaintiff, vs. Sophia Nevling, Defendant. To Sophia Nevling, 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 15th day of December, 1918, and the time prescribed for publishing thereof is six weeks, beginning with the issue dated, Friday, December 30, 1918, and continuing each week thereafter to and including Friday, February 14, 1919. BROWNELL & STEVENS, Resident Attorneys, Oregon City, O.

Summons for Publication in Foreclosure of Tax Lien. In the Circuit Court of the State of Oregon for Clackamas County. R. J. Cook, Plaintiff, vs. P. K. Johnson, Defendant. To P. K. Johnson, the above named Defendant: In the Name of the State of Oregon: Your are hereby notified that R. J. Cook the holder of Certificate of Delinquency numbered 1770 issued on the 5th day of March, 1917, by Tax Collector of the County of Clackamas, State of Oregon, for the amount of Five and 98.100 dollars, the same being the amount then due and delinquent for taxes for the year 1914, together with penalty, interest and costs thereon upon the real property assessed to you, of which you are the owner as appears of record, situated in said County and State, and particularly bounded and described as follows, to-wit: Lot seven (7) block twenty-three (23) Falls View Addition to Oregon City, Oregon. You are further notified that said R.