

PRIZE EXHIBIT IS ON DISPLAY HERE

Secretary Lazelle, of the Publicity Department of the Oregon City Commercial Club, is busy re-arranging the exhibit rooms. The exhibit which won second prize at the State Fair has been installed in the building.

REAL ESTATE TRANSFERS.

Herbert W. and Winnie Skelton Foster to John Bartenstein, 20.86 acres of D. L. C. of William Holmes, township 3 south, range 2 east; \$10.

AMONG THE CHURCHES

First Baptist Church—Ninth and Main streets, Rev. S. A. Hayworth, pastor. Bible school at 10 a. m., classes for all ages. H. E. Cross, superintendent.

Cookery Points

About Salads. Nearly all vegetables, fruits and meats may be served as salads. The essential thing is to have the salad fresh and cold and if green to have the leaves dry and crisp.

When Cooking. To clarify sugar-put sugar and water to boil. Mix the white of an egg with a little cold water, add to the boiling sirup, bring to the boiling point, skim, strain and let cool.

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Stories from Out of Town

OAK GROVE.

Mr. and Mrs. James McCully are being congratulated on the birth of a 9 1/2 pound son, born Saturday evening, October 14.

STAFFORD.

We are having such lovely days here and wondering if all your correspondents are enjoying the same, as sometimes a few miles in Oregon spell pleasant or rainy weather.

Dr. Mount was called and at the present writing she is resting easy, though very weak. Mrs. Ben Athy is again under the doctor's care at the home of her daughter, Mrs. Flora DeNeul.

CLARKES.

Mr. Bottemiller is digging his potatoes. Ben Marshall has finished his potatoes. Mr. Sullivan and daughter were in town on Saturday last week.