

**Cookery Points**

**How to Serve an Informal Dinner.**  
An informal home dinner, if there are guests, is served much as the formal one. An exception may be made in the item of soup. This may be served on the table from the tureen. But one soup plate at a time is placed before the host or hostess, whichever one may serve. These are taken from the sideboard by the maid as each is required. Then it is passed to the guest at the right of the hostess.

Fish may be served by the host and in the same manner, but as many as four plates at a time may be placed for serving before the host.

Entrees are always served from the side table.

All sauces and also the vegetables are served from the side table and at the left side of each guest.

If the host desires the salad may be dressed and served at the table.

It is the duty of the hostess to serve dessert if this is not served from the side and pour the coffee.

Though the cream and sugar for the coffee are passed at the left of the diner, the coffee is placed at the right.

Wine is not necessary. The iced water and bread are on the table before the guests enter the dining room; also bonbons and hors d'oeuvres may be on the table.

At informal dinners and luncheons the service plate may be omitted.

**Wholesome Sandwiches.**

It was the memory of a childhood appetite which inspired a woman to serve brown bread sandwiches spread with horseradish and sugar with her afternoon tea the other day. It was a crisp kind of afternoon, and the snappy pungency of the horseradish was delightful. The horseradish had, of course, been mixed with vinegar, the slightest possible amount used, and it was sprinkled lightly with powdered sugar. The brown bread was made of whole wheat and graham flour and was cut as thin as possible. White bread sandwiches sprinkled with sugar are a delight in one household where everybody has a sweet tooth. It may be that the fashionable "nervous stomach" has been cultivated as much by the goodies in the way of cakes and bonbons served at daily teas as anything else. Sweet sandwiches are twice as healthy and to most persons are a welcome relief from the universal American cake habit.

**Turkey Salad.**

Roast turkey left from dinner makes delicious salad mixed with celery seasoned with capers and dressed with mayonnaise. The usual directions call for equal parts of meat and celery, but there is no hard and fast rule. The amount of the meat on hand and the taste of the family are strong considerations. The meat left from roast fowl of any kind makes a delicious soufflé. An old rule calls for two cups of meat chopped fine, a cupful of breadcrumbs, a cupful of white sauce and two eggs, the yolks beaten creamy and added to the mixture, and the whites beaten stiff, folded in at the last minute. Bake about fifteen or twenty minutes and send directly from the oven to the table.

**Homemade Corn Popper.**

A woman looking for an electric corn popper the other day found that she had everything needful for such a utensil except a ten cent popper of the usual long handle and wire cage kind. There is a little oblong electric stove that comes complete with griddle and toaster which makes an ideal arrangement for popping corn, and it is a great improvement over the gas or coal stove, for it may be used on any table in the house with a tray under it. It does not heat the face, and the heat is very even. The smallest popper is best for it.

**Chicken a la King.**

One breast of chicken, two boiled potatoes, one pint of cream sauce and two boiled green peppers. Fry in a saucpan the sliced green peppers, pour over them a thin cream sauce and let boil for about five minutes. Add to the sliced chicken and sliced potatoes, let simmer for awhile, season with salt and pepper to taste, finish with a piece of butter and serve very hot in a chafing dish with toast on the side. Mushrooms may be used instead of potatoes if desired.

**Pot Roast.**

Take any kind of meat; put into an iron pot a tablespoonful of meat fryings or butter; let it brown; wash off the roast and put into the pot. After it begins to fry pour in enough water to half cover the meat, season with pepper and salt, cover and stew slowly. As the meat begins to fry add more water; turn it often and cook about three hours. A half hour before serving add either Irish or sweet potatoes or turnips and let them brown with the meat.

**Split Pea Soup.**

Take one pint of split peas and two quarts of water, cold. Wash the peas and let soak overnight in water. In the morning simmer them until noon at least, strain through a sieve, removing all hard particles. Season with pepper and salt. Add one-half cupful of sweet cream or small lumps of butter. This recipe makes one quart of soup.

**More Curious Than Comfortable.**

The Mashukumbul natives of northwestern Rhodesia have a most wonderful headress, which is made up of cuttings of hair from other boys' heads mixed with mud and grease. Sometimes these topknots are studded with all sorts of curiosities, such as beads, bits of broken crockery, brass paper fasteners (the latter generally stolen by the native messengers from the native commissioner's office), feathers, and so forth. The result forms one of the most curious coiffures in the world.—London Strand.

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**The Horseshoe as a Mascot.**  
The superstition that associates the horseshoe with good luck is very old. It is said to prevail not only among English speaking people, but in all races of Europe and Asia. Antiquaries are undecided whether its origin has to do with the material from which the horseshoe is made or with its shape. Some writers on this subject have surmised that the lucky qualities attributed to the horseshoe were derived from its fancied resemblance to the halo pictured about the heads of saints, but this connection is highly improbable, as it is known that the superstition certainly antedates Christianity.

**Man Gets a Bouquet.**  
One foggy morning recently a Lackawanna ferryboat was in collision with a tug. No great damage was done, but for a few moments considerable excitement prevailed among the commuters. One woman in particular gushed for the rail and in her panic seemed bent on leaping overboard. An athletic young man restrained her, assuring her there was no danger. At length she was sufficiently calmed to speak, and then, clinging to her preserver's arm, she gasped: "You know, I'm a spinster and a suffragette, but there certainly are times when a man is a mighty good thing to have around."—New York Press.

**A Sequence of Titles.**  
A German periodical states that a very strange but none the less true fact is that the predecessor of the late Queen Victoria of England was at one and the same time William I., II., III and IV. He was William I. of Hanover, William II. of Ireland, William III. of Scotland and William IV. of England.

**W. C. T. U EXPERT TO LECTURE HERE FRIDAY**

Bessie Laythe Scovell, secretary of the Young People's Branches of the Women's Christian Temperance Union in schools and colleges will lecture at the Baptist church at 8 o'clock Friday evening. Mrs. Scovell is well known throughout the United States as a lecturer and it is expected that large crowd will hear her. The lecturer was born in England and came to this country when four years of age. She is a graduate of the state university of Minnesota with a degree of bachelor of science.

**THE GREATEST MAN.**

The greatest man is he who chooses the right with invincible resolution, who resists the sorest temptations from within and without, who bears the heaviest burdens cheerfully, who is calmest in storms, most fearless under menace and frowns and whose reliance on truth, on virtue, on God, is most unflinching.—William Ellery Channing.

**GOVERNMENT WARNS AGAINST BEE DISEASE**

WASHINGTON, D. C., Feb. 13.—(Special.)—The United States Department of Agriculture calls attention to the fact that American foul brood has been found to exist in Clackamas county. The department

has no means of knowing how long the disease has existed in the region, but desires to notify bee keepers of the trouble and to suggest that, if not already informed concerning the disease, they inform themselves at once. Very frequently colonies of bees are destroyed by disease and the loss is attributed by the bee keeper to some other cause. Farmers' Bulletin No. 442, The Treatment of Bee Diseases, gives a description of the brood diseases and methods of treatment. It will be sent free on request to the Secretary of Agriculture, Washington, D. C.

**HOP BUYING BRISK AT VALLEY POINTS**

There has been heavy buying of hops in the Willamette Valley during the past twenty-four hours. Dealers that are supposed to be operating for the account of short sellers have been the principal operators. The price paid ranged from 25 to 26c a pound for ordinary goods. Practically all the weak growers have sold their holdings and the market is again firm with the indications strongly for an advance. There are plenty of orders now available and everyone is now trying to buy. Most of the business that has passed recently has been for foreign shipment. This would indicate that the shorts are making their profits as it was in Europe that they began to beat down the price of Pacific Coast hops. Among the operators who are reported to have secured supplies since Saturday are Harry L. Hart, A. J. Ray, Pincus & Sons and Seavey Hoy Company. The purchases were entirely confined to small lots from various dealers. Holders of better quality hops are refusing offerings that are within a fraction of 25c a pound therefore the outlook is much more favorable than for some time. All the efforts of shorts to force the selling of contracts has thus far failed. Business is available around 26 1-2c and even better for selected lots of 1912s.

Prevaling Oregon City prices are as follows:  
DRIED FRUITS—(Buying)—Prunes on basis of 6 1-4 pounds for 45-50's.  
Fruits, Vegetables.  
HIDES—(Buying)—Green hides, 7c to 8c; salted, 5c to 6c; dry hides, 12c to 14c; sheep pelts, 25c to 75c each.  
HAY—(Buying)—Timothy, \$12 to \$15; clover, \$8 to \$9; oat hay, best, \$9 to \$10; mixed, \$9 to \$12; alfalfa, \$15 to \$16.50.  
OATS—(Buying)—Gray, \$28.50 to \$29.50; wheat, \$28 to \$29; oil meal, \$53; Shady Brook dairy feed, \$1.25 per 100 pounds.  
FEED—(Selling)—Shorts, \$28; rolled barley, \$39; process barley, \$40; FLOUR—\$4.50 to \$5.25.  
Butter, Poultry, Eggs.  
POULTRY—(Buying)—Hens, 10c to 11c; spring, 10 to 11c, and roosters, 8c.  
Butter—(Buying)—Ordinary coun-

try butter, 25c to 30c; fancy dairy, \$1.25 to \$1.50; turnips, \$1.25 to \$1.50; beets, \$1.50.  
EGGS—Oregon ranch eggs, 25c to 27c.  
SACK VEGETABLES — Carrots, \$1.25 to \$1.50 per sack; parsnips, \$1.25 to \$1.50; turnips, \$1.25 to \$1.50; beets, \$1.50.  
LIVESTOCK, Meats.  
BEEF—(Live weight)—Steers, 5c and 5 1-2; cows, 4 1-2c; bulls, 3 1-2c  
VEAL—Calves bring from 8c to 13c, according to grade.  
MUTTON—Sheep, 3c and 3 1-2c; lambs, 4c and 5c.POTATOES—Best buying 85c to \$1.10 per hundred.  
AUSTRALIAN, \$2 per hundred.  
ONIONS—Oregon, \$1.25 to \$1.50 per

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