

## GARY IS TEACHER OF SUMMER SCHOOL

UNIVERSITY OF OREGON, July 27, (Special).—The session of the University of Oregon Summer school, which will end next Friday, has been in reality, one long convention of the educators of the state. A large share of the enrollment in the Summer school is composed of principals and teachers in high schools. One of the most popular classes in the curriculum of the summer school was that given in school supervision through the cooperation of J. A. Churchill, superintendent of the Baker school; T. J. Gary, superintendent (Clackamas county); A. G. Raab, superintendent of schools at North Bend, and Franklin K. Welles, superintendent of the Pendleton schools.

Among the college professors and high school principals and school supervisors taking regular work at the University of Oregon Summer school are the following:

A. W. L. Bray, professor of mathematics at Columbian College, New Westminster, British Columbia; Melville D. Hawkins, professor of history at McMinville, College; G. W. Ager, principal of the Phoenix high school; Miss M. Elizabeth Perley, professor of German, Fargo College; R. C. Andrews, supervisor of the Cottage Grove district of Lane county; Ernest G. Wignore, professor of Hebrew at Eugene Bible University; William Beals, superintendent of schools at Junction City; Mrs. W. J. Bailey, professor in Philomath College; Jesse Bond, assistant principal of the Forest Grove high school; F. O. Bradshaw, principal of the Union high school; J. A. Briggs, principal of the 3rdampa high school; Harry Frank Carnutt, principal of the Standfield high school; Claude H. Gibbs, principal of the Myrtle Point high school; M. Anderson Baker, principal of the Elmira Union high school; C. H. Hendricks, school supervisor in Douglas county; J. O. McLaughlin, principal of the Hood River high school; A. T. Park, superintendent of the Myrtle Point schools; H. A. Smith, principal of the Junction City high school; H. K. Shirr, principal of the Enterprise high school; George Hug, principal of the Eugene high school; H. F. Wilson, principal of the McMinville high school; Vergil Earl, head of the department of mathematics at the Washington high school, Portland.

## "CAMP COOKERY" NOW MADE EASY

OREGON AGRICULTURAL COLLEGE, Corvallis, Or., July 27, (Special).—"Camp Cookery" is the title of the latest bulletin from the press of the Oregon Agricultural College. It is a small, conveniently sized book for carrying in the pocket of a hunting coat for ready reference and contains in its 31 pages a large amount of practical and useful information for those who spread their table under the greenwood bough. It was prepared by the school of domestic science and art, for the special use of forest rangers, campers, miners, prospectors, and sportsmen. It follows somewhat the lines of instruction in the course in camp cookery given at the college during the year for the forestry, mining and surveying students.

Believing that they could relieve some of the "blue days" in camp consequent upon "sad" biscuits, half-cooked "snaps" and monotonously greasy fried things, the domestic science teachers obtained from the forestry department of the college and the Forest Service a ration list and camp equipment selected by men of many years' field experience, and prepared a list of 65 carefully selected recipes. These are so simply explained that it takes no initial culinary skill to use them. They are also conveniently indexed at the back of the book.

The ration list, sufficient for one man for 100 days, or 100 men for one day, as given in the book, may be used as a basis for making up supplies for camping parties. It includes the following: 100 lbs. fresh meat including fish and poultry; 50 lbs. of cured meat canned meat or cheese; 15 lbs. lard; 80 lbs. flour, bread or crackers; 15 lbs. cornmeal, cereals, macaroni, sago, or corn-starch; 5 lbs. baking powder or yeast cakes; 40 lbs. sugar; 1 gal. molasses; 12 lbs. coffee; 2 lbs. tea, chocolate or cocoa; 2 cans condensed milk; 10 lbs. butter; 20 lbs. dried fruit; 20 lbs. price or beans; 100 lbs. potatoes or other fresh vegetables; 30 cans canned vegetables or fruit; 4 oz. spices; 4 oz. flavoring extracts; 3 oz. pepper or mustard; 3 qts pickles, 1 qt. vinegar and 4 lbs. salt.

Eggs may be substituted for fresh meat at the rate of 8 eggs to a pound of meat. Fresh and cured meats may be interchanged at the rate of 5 pounds of the fresh for two of cured. A substitution of fresh milk may also be made for condensed at the rate of 5 qts. of fresh to a can of the other. Likewise fresh fruit may take the place of the dried in the ration of 5 lbs. of fresh to 1 of dried. A ration, as the word is commonly used, is the food estimated to be necessary for one man for one day. The amount in this list is designed to be sufficiently liberal and varied for all circumstances, and is the maximum which should not be exceeded.

On the basis of this list a party of six may be comfortably fed for 17 days. The cost will vary, necessarily with the location, being from 45 to 55 cents a man for a day if near large markets and convenient to railways. Where pack horses must be used, or transportation is otherwise difficult the omission of the heavier provisions such as canned goods containing much water, and the substitution of more flour, beans and dried fruits is advised. Where fresh meats can not be obtained additional bacon and corned beef must be included. Where the campers pick their own food on their backs a still further cut must be made in the heavy things. Under favorable conditions plenty of flour, bacon, rice, beans, oatmeal, cornmeal, tea, sugar, dried fruit, and salt must be taken. As much soap and matches as seems necessary must also be carried.

The little book also explains how to build camp fires, and what should be included in the camp equipment. Among the interesting recipes are those for "army bread," "emergency biscuits," "dough boys," "pulled fire bread," "ranchman's bread," "flapjacks," "fried quarts," "Mulligan's," "hunters' pudding," and Johnnie cake.

## Cookery Points

### Cold Dishes For Hot Days.

Jellied Dishes.—During hot weather one may use to great advantage many meats or parts of the animal that can only be made into attractive form and given savor and palatability by being made into a jelly or loaf or salad. Even if these dishes do not possess much nutritive value they contain sufficient to sustain bodily health and vigor, and they are far more palatable and appetizing than a roast, hot or cold. Then they do not necessitate the high temperature required to roast or boil, for even a meat loaf, though baked in the oven, if you are not the happy possessor of a fireless cooker, does not require a hot oven or long hours, while the meats intended for jellied loaves or molds should be very slowly and gently simmered to have satisfactory results. The tougher and rougher parts of the animal and old fowl are the best materials for making meat jellies that taste like those "mother used to make."

Speed Beef.—Wipe the beef thoroughly with a damp cloth, put in a stewing kettle, cover with boiling water and let it come to boiling point. Then skim and set where the heat will keep the water at a steady, gentle simmer until the meat is very tender. During the last hour of cooking or when the meat begins to get tender add a cup each of chopped onion and carrot, a bouquet of sweet herbs tied in cheesecloth, a dozen peppercorns, a bay leaf, three or four whole cloves and a half tablespoonful of salt.

When meat is done remove from the liquor and let the latter simmer down until reduced to a cup and a half. Then cut the meat into neat small pieces and add to the liquor. Taste to see if more seasoning is required. Put into a bread pan or plain mold, pressing down firmly, and set at once in a very cold place. The quicker it stiffens the firmer jelly you will have.

Jellied Tongue.—Parboil one beef tongue and two calf's feet until you can skin and clean them well when removed from the water. Take the bones out of the feet. Mince two white onions very fine and fry in a tablespoonful of butter, letting them turn brown. Lay on these the calf's feet and tongue, well seasoned. Simmer ten minutes and then add a pint of consommé and simmer five minutes longer. Then add a glass of white wine. Cover closely and let another well for one and a half hours. Remove the tongue and let the calf's feet cool and reduce for half an hour longer. Then put in the tongue and cook for two minutes. Put into a plain mold and set in the refrigerator to form and you have a delicious morsel. Whole spices, such as bay leaf, whole cloves, whole pepper and celery seed, tied in cheesecloth, greatly improve this jelly.

Veal Loaf.—Chop very fine two pounds of lean veal and a quarter of a pound of salt pork, using the old fashioned chopper and wooden bowl if you wish the loaf to taste just right. Add a cup of breadcrumbs, three beaten eggs, a teaspoonful of salt, pinch of cayenne or paprika, a teaspoonful of onion juice and enough lemon juice to give a zest. Moisten with well seasoned beef or veal stock if you have any on hand (enough may be made from a few bones and trimmings) or moisten with beaten egg. Pack into a buttered bread pan, cover and bake an hour, moistening occasionally. Cut in slices when cold and serve with cold ketchup or horseradish and whipped cream sauce.

Chicken Mousse.—Soak a tablespoonful of gelatin in one-third of a cupful of cold water until soft and then dissolve it in half a pint of good chicken broth, well seasoned. When the gelatin is well dissolved add a cupful of cold cooked chicken, minced fine and pounded to a smooth paste. Beat well and then cut and fold in the whites of two eggs. Season with salt, pepper and celery salt. Add a tablespoonful of chopped olives and, last of all, a cupful of whipped cream. Pour into buttered molds and chill for several hours, then serve on crisp lettuce leaves with mayonnaise dressing. Lobster mousse is delicious if you make it of steamed lobster meat, fresh from the shell. It is made in the same way as the chicken mousse.

Tomato Jelly.—There is something very refreshing about tomatoes, whether cooked or raw, hot or cold, and tomato jelly delights the eye as well as satisfies a fickle taste. It may be served with cold meats or fish, cut in slices or cubes, or molded around chicken or fish or even vegetable salads and served with mayonnaise and whipped cream. A few chopped olives, gherkins or capers sprinkled over the molds or mixed with the mayonnaise give you a most inviting salad.

Cucumber Ice.—Cut a large tender cucumber into pieces an inch long. After removing the seeds boil the cucumber in salted water for five minutes, drain it on a cloth and let it finish cooking in a covered steppan with an ounce of butter, salt, pepper and a gill of white stock. Reduce the moisture and rub the cucumber through a hair sieve. When the puree is quite cold mix it with two tablespoonfuls of mayonnaise sauce, half a gill of cold liquid aspic jelly, two tablespoonfuls of whipped cream and seasoning to taste. Whisk it until it is thoroughly amalgamated and then freeze it in the ice freezing machine. Fill the cucumber molds and set them in ice and salt for an hour. Serve garnished with sections of tomato and watercress.

## FALLACIES OF SINGLE TAX ARE EXPOSED

(By Charles H. Shields, Secretary Oregon Equal Taxation League.)

Single Taxers advance proudly as their claim that under the scheme or so-called system of taxation which they have to offer the "unearned increment" will be absorbed by the State.

It seems needless to say that this is but another of the very absurd claims that Henry George and his followers would promulgate on long-suffering Oregon, through the agency of the funds supplied by a soap millionaire.

It is not difficult to instance one of many possible examples. But let it be assumed for a moment that the State of Oregon has unwisely adopted Single Tax. A few years have elapsed and the following direct results, which we know to be inevitable under such circumstances, have occurred:

With the withering influence of Single Tax all land values have been swept away and industry paralyzed. The State has become the landlord—the sole aim of Single Tax.

The people are tenants of the state and city lots and farms are leased to the highest bidder—the only possible procedure under Single Tax.

Under this condition let us assume that A becomes the successful bidder on a tract of land obtaining the lease at the public option when it is sold to the highest bidder. A is to pay a certain sum per annum for years. At the time he obtains the lease the parcel of ground is strictly agricultural and there are no prospects of a railroad coming near it. But let us suppose a railroad should come along and the parcel of ground A leased for 20 years is especially desirable for a townsite.

Townsites are necessary on railways. The railroad company offers A \$50,000 for his lease. He accepts; he is \$50,000 ahead. It is unearned increment. What are the Single Taxers going to do about it?

This is the same kind of unearned increment which they split their vocal chords in yelling about under our present system.

Another illustration: Suppose B leased a city lot from the state under Single Tax. He contemplates erecting a factory on the site leased. Necessarily he must have a long term of lease in order to justify the expenditure and construct the kind of plant he has in mind.

B asks for a 50-year lease. He is successful and leases at a stipulated price per year. He builds his factory runs it a few years; it burns down, accidentally. In the meantime the site has become very valuable for retail buildings. He is offered \$1,000,000 for his 50-year lease. Remember, when you are leasing ground from the state you have no taxes to pay—the annual payment on the lease is the tax. B takes this \$1,000,000, then laughs at the Single Taxer and his unearned increment theory.

No doubt Single Taxers will say the State will not make long-term leases, therefore not giving opportunity for such speculation. But long-term leases are necessary for improvements. If they are refused, there will be little or no improvement. Certainty is absolutely necessary for development. Certainly that where you sow you may reap, is necessary to growth and progress. Society will wither and decay unless there is stability and certainty. It seems a shame that it is necessary to waste time, space and paper in pointing out the fallacies of Single Tax.

Silencing Informers.

It is conjectured that one of the Berlin speeches shot his wounded companion to prevent any possibility of his giving evidence against the band. In one notable case a prisoner secured the assistance of authority for the same purpose. They were of them told the officer in command that he could make very important revelations, but that he was afraid to do so while the other was alive, because if by any chance that other escaped his own life would not be worth a day's purchase. The officer promptly had the stumbling block removed, and then the survivor simply said: "Now shoot me as soon as you please. I knew he'd peach."

Sennit.

In Polynesia and the Pacific islands generally the outer husk of the coconut is braided into strands of uniform texture, known to the natives as sennit and used by them for a variety of purposes. The framework of their houses is held together by braided sennit, and the strakes of their boats are united by it. It is the staple from which string is made to bind the adze blade to its handle and to tie the different parts of their implements securely together. In short, whatever things are nailed or screwed or pegged or glued in other lands are tied together with sennit by the south sea islander.

Albanians' Queer Duels.

Albanians used to practice a peculiar form of dueling. Sir Richard Burton, who once commanded a corps of bashibazouks, writes that "the Albanian contingent, who generally fight when they are drunk, had a peculiar style of monomachy. The principals, attended by their seconds and by all their friends, stood close opposite, each holding a cocked pistol in his right hand and a glass of raki or spirits of wine in the left. The first to drain his draft had the right to fire and generally blazed away with fatal effect. It would have been useless to discourage this practice, but I insisted on fair play."

## BANKER AND FARMERS MAKE MONEY IN HOGS

PORTLAND, July 27, (Special).—Practical co-operation with the farmer by the banking interests has proved successful at Bend, Oregon, where C. S. Hudson, cashier of the First National bank at that place, has greatly encouraged the hog raising industry. It seems the plan was originated by him and it is growing in favor in many parts of the country. Mr. Hudson believed that the country around Bend was a good one for hog raising, arranged for the shipment of a carload of well bred sows from the Middle West, distributed them to farmers in the vicinity of Bend and took their notes in payment, these notes to run for one year.

The first year of this experiment has now passed, and Mr. Hudson is very much encouraged. In a letter just received by D. O. Lively, vice-president of the Portland Union Stock Yards Company, Mr. Hudson says: "I am glad to advise you that the hogs will prove to be a very profitable investment for the people who purchased them. I have had a report from each man, and taking the two liters of pigs from each sow I believe they will average a profit of 100 per cent a piece or more. In two or three cases I know they made as much as 200 per cent."

## DELIGHTFUL PICNIC IS GIVEN AT SCHNOERR'S

A basket picnic was given at Schnoerr's park Friday, that was attended by about thirty persons. The day was spent in games, and dinner was served about 11 o'clock. All had good appetites and the dinner was enjoyed.

Present were Mrs. Becca Smith, Mrs. Belle Curtis, Mrs. Anna Ross, Mrs. Mary Montague, Mrs. Florence Curtis, Mrs. R. E. Woodward, Mrs. Schatzman, of Molalla; Mrs. Roy Woodward, Mrs. Dudley Woodward, Mrs. Roley, Mrs. Harvey, Mrs. George Woodward, Mrs. Ida Castor, Madeline and Perry Castor, of Los Angeles, Cal.; Bud, Vivian, Marvin, Alta and Willie Curtis, Violet, Gilbert, Helen, Emma, Kenneth and Wallace Woodward, Melvin Woodward, Roy Schatzman, Leathel and Margetta Cross, Lella Rind.

A small classified ad will rent that vacant room.

I am a power for great good if you do not abuse my use.

In cases of need—I do my work well.

I am a builder up of health and strength—in the hospital or in the home.

For the invalid or the convalescent—for the tired or overworked I offer a great help.

A little of me goes a long way.

I have been among you for three generations.

I'm known as Cyrus Noble throughout the world.  
W. J. Van Schuyver & Co., General Agents, Portland, Oregon

## SERVANTS OF RICH BANKER ARE HELD

NEW YORK, July 27.—The family servants of Nicholas J. McNamara, wealthy banker of San Francisco, were arraigned in the west side police court here today, charged with stealing an automobile. The proceeding were designed to hold them until McNamara can confront them on charges of unduly influencing his wife, who, with their children, was detained while on the way to Carlisbad. Mrs. McNamara and children are registered at the Knickerbocker hotel.

Mrs. Perkins and Pattison and Walsh the two McNamara servants, pleaded not guilty when arraigned in the Domestic Relations court and were held without bail until August 3, when the formal complaint against them is due to arrive from San Francisco.

Attorney Rosenberg, representing Mrs. McNamara, who did not appear in court demanded the release of the trio and when Magistrate Watts refused Rosenberg threatened to bring habeas corpus proceedings.

Rosenburg declares that the McNamaras separated because the wife, who is worth \$500,000 and her husband quarreled over certain stock in San Francisco bank. He declares that Mrs. Perkins is not the servant, only the friend of Mrs. McNamara.

## BUSCH'S HALL SCENE OF DELIGHTFUL DANCE

More than 125 couples attended the dance given Saturday evening at Busch's Hall. It was one of the most successful affairs given in this city this season. Music was furnished by the Falls City Orchestra. H. Wheller and Ralph Green composed the committee in charge. These young men will give a dance every week this summer and the coming fall. The success of the one given Saturday evening is an assurance that all will be well attended.

Budding Humorist.

"Room with a bath, sir?"

"No," said Steve. "I came in for a little information. Kindly tip me off as to whether or not a hotel can hold a tree's trunk as it is leaving."—St. Joseph News Dispatch.

## RICH TIMBER LAND OWNER LAUDS STATE

G. F. Watson, a rich timber land owner of Tionesta, Penn., arrived in this city Friday and is a guest of his daughter Mrs. W. A. Shewman, who lives at Concord station. Mr. Watson says he is better pleased with the west at each visit having been a visitor annually for twenty-five years and that this year the conditions look more promising than ever. He states that he found crop conditions fine in Oregon, but as soon as he crossed the California line there was a noticeable change, and that everything was burned to a fine brown. Mr. Watson is here in the interest of his large timber holdings, having just come from his redwood tract in Mendocino county, California. He will return in few weeks to the east, and will be accompanied by Mrs. Watson, who has been a summer guest of her daughter.

## REAL ESTATE TRANSFERS

Henry and Glanche Aden to Jake Peters, 7.82 acres of section 23, township 3 south, range 1 west; \$1.

John K. and Amy Ely to George D. Ely, 27.66 acres in George Curran D. L. C. township 3 south, range 4 east; \$7.

Maggie M. and A. J. Albertson, to Lida D. Bell, lots 3, 4, block 37, Root's addition to Marshfield; \$1.

Hope and F. E. Ferrill to Portland, Eugene & Eastern Railway Company, 3.14 acres of section 13, township 4 south, range 1 east; \$10.

H. E. and Ella T. Noble to Eastern Investment Company, 29.4 acres of section 33, township 3 south, range 3 east; \$1.

Estacada Realty Company to Dora E. Herring, lot 18, of block 5, Terrace Addition section 20, township 3 south, range 4 east; \$1.

Estacada Realty Company to Walter W. Stephenson, lot 12 and 19, block 5, Terrace Addition, section 20, township 3 south, range 4 east; \$1.

## HOTEL ARRIVALS

The following are registered at the Electric Hotel: Miss M. F. Bates, Corvallis; T. Allen, Salem; W. S. Tall, Barlow; J. S. Sharp, Willhot; Charles Worley, G. L. Jenkins, city; E. O. Boardman, Aurora; W. C. Mass, Newport.

## OUTINGS IN OREGON

VIA THE SOUTHERN PACIFIC

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If you are looking for an ideal place to spend a portion of the summer, where you can find rest, health and recreation, the outing resorts reached by the Southern Pacific are par excellence.

Newport—Yaquina Bay, Tillamook County Beaches, Crater Lake, Colestin Springs, Shasta Springs, Cascadia, Breitenbush Hot Springs and many other spas of more or less note.

## Low Round Trip Tickets

With long limits on sale daily to the above resorts. Our booklet, "Vacation Days in Oregon" describing these and other outing places can be obtained from any Agent, who will cheerfully furnish information as to fares, train service, etc., or a postal card to the undersigned will receive prompt attention.

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