

WILL BUILD FINE OFFICE STRUCTURE

Street Railway Corporation to Erect 9-Story Building at Seventh and Alder.

WORK WILL BEGIN AT ONCE

Block to Be Occupied by Power Transforming Plant and Offices of Company—Will Be Completed by September.

Another first-class office building for Portland was decided upon yesterday when President Josselyn of the Portland Railway, Light & Power Company, after conferences with Vice-President Clark, of Philadelphia, announced that a modern, nine-story building will be erected at once over the substation at the corner of Seventh and Alder streets.

will be rented when the electric company vacates, the waiting rooms on the ground floor will be retained for the convenience of the patrons of the company.

COMMITTEES ARE NAMED

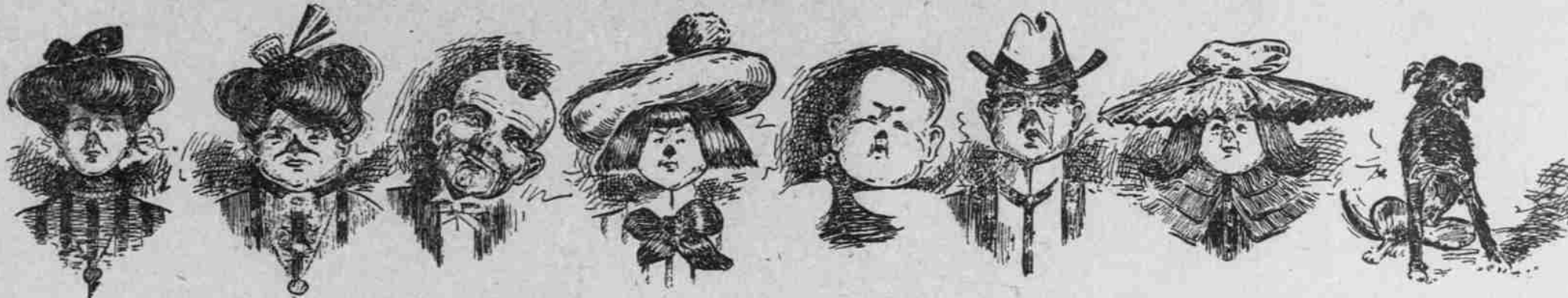
President McMaster, of Chamber of Commerce, Appoints Them.

Appointments of standing committees have been made by President William McMaster, of the Chamber of Commerce. This is one of the first duties of the incoming president of the organization, and he has named members for nearly all of the standing committees. Others will be appointed within the next few days. Those already filled are as follows:

Receiver for Lumber Company.

Beach & Simon, acting as attorneys for various creditors of the Suburban Lumber Company, have filed a petition in the Federal Court asking that the company be adjudged a bankrupt. The stockholders and directors of the Suburban Lumber Company met yesterday and passed a resolution authorizing the president to consent to the adjudication and to the appointment of a receiver.

Columbia Beach Offers Attractions to Every Member of the Entire Family



Columbia Beach is a resort of various attractions—there's something to suit the moods and whims of both sexes and of all ages. Never was the appellation of Family Resort better bestowed than in thus describing Columbia Beach.

Pater-familias may not care for a dip in the "briny"—his tastes being along other lines. If he is a fisherman there's a lake full of bass and streams full of trout, if he is a golfer there's a magnificent links where he can indulge in the ancient Scotch game beloved by Carnegie and Rockefeller.

Madam perhaps will be content with nothing more strenuous than taking a stroll on the board walk or inhaling ozone out in the sun parlor at the end of the long pier.

Miss Una perhaps takes delight in photography or sketching—well there are numberless beautiful bits of scenery waiting to be portrayed by the camera or "done in oils."

Jimmy the young man of the family will find "more as plenty" to amuse him in many ways. He can canoe, row or sail—he can swim in the lake, he can play ball or tennis in the athletic field, can find a new joy in living every day he spends at Columbia Beach.

There's lots of fun for the younger members of the family. There's no need of mapping out a program for them, however, for who ever knew of youngsters who didn't sample all the known pleasures of outing life and then invent new ones? Last but not least—Fido the dog will find new pleasures awaiting him—tired from a season of barking at peddlers and automobiles.

And the Cost Is Not Much

Lots can be had for as little as \$200, to be paid for a little at a time. 10% of the purchase price to be paid down and 2% per month until paid for. Do you know that a two weeks' hotel bill at any beach hotel would more than take care of these payments—and what have you to show for it? Own your own cottage-by-the-sea and enjoy life. You'll come home at the season's end so full of health and energy that a doctor's bill will be a thing of hearsay only.

It is not necessary to make a trip to the property. Come to the office any afternoon and see the beauties of strand, lake, streams and groves through the stereopticon. There are 100 pictures and they tell the tale well. We've also gotten up a superbly illustrated booklet of 24 pages, containing two large birdseye views in three colors, an exact plat of the property, pictures of the various points of interest, a story of the Indian shrine—all in all a true and vivid portrayal of the most complete beach resort in the Northwest—Columbia Beach.

COLUMBIA TRUST COMPANY, Portland, Oregon. Please send me a copy of Columbia Beach Booklet. Name () Address ()

A Discount of 10 Per Cent Until Further Notice

Those who buy now save a dollar out of every ten. That is good interest, surely, especially when the regular price is a very low one. It is safe to say that this discount offer will not last much longer—so you'd better hurry and save one in ten.

Columbia Trust Company

7th Floor Couch Building, Fourth Street, Near Washington

Spanish Sauce, Fruit Salads and "Au Gratin," Best Ever

In Answering Correspondents, Lillian Tingle Gives Some Simple Recipes That Make Average Man's Mouth Water.

BY LILLIAN TINGLE.

Answers to Correspondents. MRS. V. A. P. (Portland) asks for "a hot Spanish sauce that can be eaten with meat or used for Spanish omelet." I hope one of the other of the following sauces may prove useful. They are all of the type commonly used in Spanish omelets, but are also good with meat, rice, beans, hominy, macaroni, fried corn-meal, or gnocchi. If it was the sauce for "chili con carne" that you wanted, please write to me again, and I will gladly give a recipe.

nate layers of sliced bananas, sliced oranges, and shredded pineapple. Sprinkle each layer with powdered sugar. Let stand until the sugar is dissolved. Serve very cold as a cocktail or as a dessert with cake. Sherry may be added if approved. White grapes combine well with the above. The same combination of fruits may also be served with a dressing of whipped cream, slightly sweetened and flavored with lemon juice. Add the dressing immediately before serving.

Fruit salad No. 2.—Use 1 cup each neatly cut apple, celery, and orange, with 1 cup each English walnuts and seedless sultana raisins. Serve on lettuce leaf with mayonnaise. The orange should not be sliced, but divided in sections. Remove the membrane and break each section in three or four pieces without losing the juice. Serve as a luncheon or supper salad with sandwiches.

One Easy to Make. Fruit salad No. 3.—One cup washed, stoned and sliced dates; 1 cup oranges, prepared as above; 1/2 cup English walnut meats or pecans. The above mixture may be served with mayonnaise, French dressing, syrup or wine dressing, or the following cooked cream dressing: Two tablespoons butter, 2 tablespoons flour, 1 cup cream. Make into a cream sauce; boil five minutes. Add 1 egg yolk (may be omitted), and the juice of a lemon, strained. Season to taste with salt and sugar. Use when perfectly cold. This is often well liked with apple and banana salads by people who object to oil.

Another Good One.

Spanish sauce No. 2.—Make as above, but rub the pan with a crushed clove of garlic before adding the oil or butter. A level teaspoon of flour may be used to thicken the sauce. Add it before the tomatoes. Add with the other ingredients, a little chili pepper cut in small pieces, and from 1/4 to 1/2 cup sliced mushrooms, canned or fresh. Season with salt, cayenne, a pinch of sugar, and a dash of lemon juice. If the tomatoes are lacking in flavor, mushrooms are also an improvement to sauce No. 1.

How to Make Fruit Salad.

Miss A. O. (Portland) says: "Will you please publish a recipe for an easily-made fruit salad?" "Fruit salad" is rather a vague term, as it is applied not only to mixtures of fruit with oil or cream dressings, but also to mixtures of fruit in wine or syrup dressings, and to fruits embedded in gelatine. As I do not know which type you corresponded desires, what follows is necessarily a rather "hit or miss" selection.

Spanish sauce No. 3.—One tablespoon olive oil or butter, 2 tablespoons chopped raw ham, 2 cloves garlic, 2 tablespoons chopped onion, 2 tablespoons chopped green peppers, 1 tablespoon chopped celery (leaf or stalk), 1 tablespoon flour, 2 cups stewed tomatoes, 1 teaspoon beef extract, 1/2 cup small sliced mushrooms. The last two ingredients may be omitted if strict economy must be studied. Rub the pan with garlic. Melt the butter and cook together the onion, ham, celery, green pepper, and if raw, the mushrooms. Stir in the flour, then the tomatoes. Stew 10 or 15 minutes. Add 1/2 teaspoon sugar (level) and 1/2 teaspoon lemon juice. Season to taste with salt, cayenne and tabasco sauce.

Fruit salad No. 4.—One cup each peach, pear, pineapple (all either canned or fresh), and apple sliced; 1/2 cup each maraschino cherries and blanched almonds or walnuts. Serve in gelatine (well sweetened and flavored with fruit juice), or with an egg syrup dressing, as follows: Cook together 1 cup sugar and 1/2 cup water. Add 1 tablespoon butter (may be omitted), the juice of 2 lemons, strained, and 2 well beaten egg yolks, cook until the eggs thicken, but do not allow to boil. Use when thoroughly cold. The above are types of salads, suggesting a large number of variations. I have confined myself to fruits easily obtainable at present.

Mrs. M. (Portland) asks for a recipe for "fruit salad." The following is an easy recipe: Two cups boiled potatoes, cut in cubes; one cup thin white sauce, highly seasoned with salt, pepper and a few drops lemon juice; one cup grated cheese and some extra seasonings of your own choice, such as kind and strength) chopped or grated cheese. Arrange in layers in a buttered baking dish or individual "bakers." Cover with buttered crumbs and bake until not too brown. A little onion juice added to the sauce is highly approved by some tastes and as highly commended by others. Another way is to follow any good scalloped potato recipe, adding grated cheese with the seasonings between the layers of potato. A third type is made with mashed potato. Add one egg, well beaten, half cup grated cheese and some extra seasonings of your own choice, such as kind and strength) chopped or grated cheese. Beat all together and bake in a cone or in individual bakers, sprinkled with buttered crumbs. Mrs. G. A.'s request for "fairly green-bread" will be answered next week.

FAVORS PRIVATE CONTRACT

BEST SOLUTION OF GARBAGE PROBLEM, SAYS MUNLY.

Speaker Before East Side Club Asserts Need for Action Is Most Urgent.

In the matter of disposing of garbage in Portland Judge M. G. Munly, in addressing the North East Side Improvement Association recently, declared that the city ought to let the business out by contract and get rid of the matter. He said: "I am impressed with the fact that the garbage question is a pressing and serious one, and one which we must solve at once. Portland has the reputation of being the healthiest city in the country, but it cannot hope to maintain that place if it continues to permit garbage to accumulate. Think of it! Seventy tons of garbage accumulating every day at the present crematory. There comes then 199 tons every day, and only 39 tons can be consumed. "The crematory or incinerator that is perfect and odorless has not yet arrived, and no matter where you place it it will be objectionable. It seems to me the part of wisdom for the city to let a contract for the disposition of garbage to private parties. I believe this course to be the part of economy. Private parties can make a profit out of the business. Fertilizer could be used for the farms

of the Willamette Valley, the solder from tin cans could be saved and made profitable and the iron could be bound up and made merchantable by private contractors, without costing the city anything. We must dispose of the garbage, and it seems to me that a contract could be made that would be to the advantage of the entire city. Private citizens could be sufficiently protected so that there would be no hardship, if the city should sell bonds and erect one or more crematories there might be a worse odor arising out of its management than even from the present dump at the crematory. "Objection to the contention of Judge Munly was raised by J. M. Pittenger on the ground that every citizen in Portland would be taxed to support the private contracting concern, and that every family would be compelled to have a garbage can and pay for removal of garbage whether there was any to take away or not. However, this objection was answered with the statement that the contract could be so drawn that the citizen would be protected, and further that every citizen would have to make a slight sacrifice for the public good. Superintendent C. L. Dargett made the statement that the project to remove garbage by shipping it down the river was impractical for the reason four wharves would have to be secured, two on each side of the river, that would cost \$1,000,000.

Mill Destroyed by Fire.

The chop mill of Robert Tassell, at Boring, on the Estacada line, was burned down Tuesday morning, causing a loss of \$2000. There was an insurance and attention called to this big event.

Mr. Peavish says that if he was clothed in his right mind when he married he is certainly wearing the wrong duds now.

and the population is given as 250,000. Dates of the Rose Festival are given, and attention called to this big event.

January 30th '09 We The Northern Brewery Company hereby acknowledge payment in full of any and all demands to this date against Gus Nielsen of Portland, Oregon by Paul Garhus, Treasurer.

Folder on "The Sensible Route."

A folder that is intended to direct travel to the Seattle fair through Portland has just been issued by the Union Pacific, a first edition of 50,000 copies having been gotten out. The folder calls attention to the Union Pacific route to the Puget Sound cities