

Baker thrilled the S

Oregon boys acquitted themselves with credit in 22 engagements: in the van-guard of all our brave Americans they captured Balinag. San Ildefonso, Maa-sin. San Miguel and San Isidro, the in-Colonel Baker thrilled the Senate of the United States with a speech in support of the Union. Colonel Baker Praised. In his "Twenty Years in Congress," Blaine says: "From the far-off Pa-cific came Edward Dickinson Baker, a Senator from Oregon, a man of ex-traordinary gifts of eloquence; lawyer, soldier, frontiersman, leader of popu-lar assemblies, tribune of the people. In personal appearance he was com-manding, in manner most attractive, in speech irresistibly charming. Per-haps in the history of the Senate, no At first he tried to argue with them, sin, San Miguel and San Isidro, the in

night J.

sympathetically, "let me whistle you, so that hereafter you may distin-guish it." The judge whistled the melody and the prisoner listened intently. When his

At the Columbia building Friday ight J. William Belcher will present claimed generously: "Your honor, if the band had played and one-half cup light corn syrup, or

lation.

pan.

crack.

lows. Boll two cups light brown sugar and one-half cup water with one-half light glucose (not the stiff, heavy kind)

'extracts" at the end and risk granu-

A richer butterscotch is made as fol-

raspherzy jeliy, and one-half cup water raspberzy jeliy, and one-half cup water to 240 degrees Fahrenheit. Then add one-half cup cream and one tablespoon butter with a pinch of sait and cook to 290 degrees Fahrenheit, stirring well to prevent burning. Finish like butter-scotch

Russian Toffy-Two and one-half cups granulated sugar, one-fourth cup white karo or glucose, half cup milk, half cup thick cream, half cup butter.

me teaspoon vanifia. Put the sugar, ose and milk to melt in a sauce-Boil to 260 degrees Fahrenheit, or

a little beyond the 'hard ball," and just

Add the

caramel.

Let rise to

about to the "light crack."

a bott to the "light crack." Add the cream and again boil up to 260 degrees. Add the butter and boil up to 268 or 272 degrees, to the "medium crack." Pour into a buttered tin. Mark into squares or bars. Wrap in waxed papers when cold. Everton Toffee-Two cups sugar, two tablespoons glucose, half cup water, two tablespoons thick cream, one-fourth teaspoon salt, three tablespoons butter. Cook as above, but at the last boil to the hard crack. Economy Toffee-Two cups sugar, one-third cup water, two tablespoons and the cold of the constant of the spoon salt, two tablespoons butter, one-fourth tablespoon salt, the cup sugar, one-third cup water, two tablespoons salt, two tablespoons butter, one-fourth

salt, two tablespoons butter, one-fourth teaspoon vanilla. Cook the sugar and

ORCHARDS, Wash., Jan. 5.-Will you dadly publish your best recipes for minco-ment? Yours truly, MRS. J. S.

Note the reply given above. "Best" de-

Entire wheat bread - Two cups

scalded milk, one-fourth cup brown

warm water, about four and two-thirds

pends upon personal taste. Write again

other ingredients and cook to the

water to the straw-colored

this column from time to time.

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manding, in manner most attractive, in speech irresistibly charming. Per-beld his horse. He commanded them to have in the history of the Senate, no give up the men who shot the woman. The Indians refused. Sheridan insisted. Hot words followed, and the Indians between will Oregon forget General Owen Summers, whose "Move Formored up. Sheridan put his hand to his his hip for his pistol-it was gone. They are strength of the Army. Sheridan time, Sheridan moved to he words followed at Winchester, and called from the farming the woman must be given up, and my six-shooter also." Only laughter floated to fill the vacant posts of the woman must be given up, and my six-shooter also." Only laughter floated nor the Lonion Army. Grant had already gone, leaving his name indelible on a mountain pass where
war, stid Mary, "I cannot persuad for the schours' ward, brane of the states the watch of continual battle at the schours'."

indelible on a mountain pass where "Th he camped for a night-Grants Pass, war," he camped for a night—Grants Pass. Sheridan, who, since the battle at the Cascades, had been stationed on a With this information, just before are herces, moral herces, physical from San Isidre to Calumpit. are heroes, moral heroes, heroes, who have "woven a w

reservation, and many others were soon daylight the next morning Sheridan surprised them in the rear and cap-tured their chief. Thousands of In- Oregon." on route to Eastern battlefields. immortal glory around "The Second

Sheridan in Oregon. All the world has heard of Sheri dan at Winchester, but few know any-thing about Sheridan at Yambili.

After the battle of the Cascades Sheridan, with his little detachment of dragoons, was ordered to the reser-vation in the Coast Mountains, including the Grand Ronde, in Polk Yamhill counties, and the Siletz, north of Yaquina Bay. Sheridan arrived there in April,

Sheridan arrived there in April, 1856. The Rogue Rivers, with Old Chief John, hud Jusi arrived. The Table Rocks were sent there under a guard of 100 soldiers. So excited were the settlers through whose territory these Indians were to pass that they talked of an armed force to resist their com-ing. Soon other tribes - Coquilles. Klamaths, Modocs and Chinooks—some thousands altogether—found homes on the shores of the Pacific. It was no small work to get these Indians all into civilized clothing. John F. Miller, the agent, set to work teach-ing the Indians to plow and sow.

F. Miller, the agent, set to work teach-ing the Indians to plow and sow, her home in this city, ing the Indians to plow and sow. The girls were taught to do house-. . .

work and use the needle. In the schoolhouse boys and girls were taught to read and write. Lightful programme was given recently by the Albany College Girls' Glee Club at Westminster Presbyterian

schoolhouse boys and girls were taught to read and write. Lieutenant Sheridan, for a time the only Army officer present, was busily engaged in erecting Fort Yamhili, Three pretty white housese were built for the officers, among the green oak trees. The Grand Ronde in a state of nature was a lovely spot, like the nature was a love trees. The Grand Ronde in a state of hature was a lovely spot, like the park of an English nobleman, and here at any time, Sheridan might have been seen with his dogs and his gun, roaming all over the reservation. Sheri-dan was a great hunter, and often went fishing in the Yamhill River. Genial, approachable, he was always ready to stop and chat with the employes, and the gunne, curls of the agent's lit. stop and chat with the employes, and pat the sunny curis of the agent's lit-ie daughter, Kulia-kulia. Very soon Chief John, over on the

fering will be taken. The funds so obtained will go toward expense of re-

hearsal hall and concert programmes

The fourth monthly recital of the season by students of Frederick W. Hochscheid took place recently at 507 Eilers building. Those taking part were Wade Hampton, Miss Gladys McDuffee. Miss Eleanor McQuiggen, Miss Alice B. Senftleben, Miss Mary Parkinson, May-belle Erickson, Hildegarde Adleff, An-nette Hochscheid, Esther Clark, Pearl Strickland, Bernard Patt, Dorchen Hochscheid, Elvira Zimmerman, Naomi

advancing students. Hochscheid, Elvira Zimmerman, Naomi Wiley, Helen Vall, Francis Donnelly Lila Ginzkey, Miss Hilda Kuhnhause

and Miss Olga Ruff. Miss Gertrude Hoeber assisted with two violin solo

John McCormack, the Irish tenor, i reported to have paid \$150,000 for Rembrandt 2015 by 1514 inches-about the size of one of his own records. As the sales of McCormack records surpass all others and run into the mil-

lions, his royalty on one favorite alon would easily pay the bill, remarks th Philadelphia Ledger. The questio Philadelphia Ledger. The question which naturally suggests itself in this connection is: Will a McCormack rec-ord after as many years have elapsed as have passed since Bernhered as have passed since Rembrandt painted that picture bring anywhere near \$150. 000?

The Glee Club of Portland Lodge 291 Loyal Order of Moose, made its debut last Wednesday night by giving its tablespoons cold water, one-half teafirst programme to members of the or-der and their friends. The large hall Make a hole in the middle and break in the Moose rooms was filled to ca-pacity and the audience of more than 600 greatly enjoyed the concert. The with a fork or spoon until you have a following programme was rendered "Winter Song" (Fred Field Bullard) Glee Club; solo, A. W. Jones; "Rosebud" (Charles Swenson), Glee Club; Scotch songs, George C. Graham; "My Heart's in the Highlands" (D. H. Wilson), Glee Club: solo, Dr. Theodore Fessler; solo, J. D. M. Crockwell; character mong Charles E. Parker; "The Jolly Black-smiths' lay" (Geibel), Glee Club.

Mrs. A. E. Clark, of this city, has re ceived a letter stating that Charles . MacBeth, father of Mrs. Clarke's for ner townswoman, Miss Florence Mac Beth, the opera star, had died en route to Florida. The MacBeth family had planned to pass the Winter there. Mrs. Clarke and the MacBeth family were neighbors when they lived at Mankato Minn.

William Grier, tenor, a student of Harold Hurlbut, was soloist recently before the Orkney and Shetland Soci-

the humorous musical readings, with his own musical settings, with which he delighted Chautauqua audiences last at the Imperial Hotel. The annual concert at St. Louis Mo.

The annual concert at St. Louis, Mo., in aid of the funds of the relief board of Local No. 2. American Federation of Musicians, was under the direction of Guisenne Creatore and his hand and circuit. January 23 the society will of Local No. 2, American Federation egg. nam, spinach, cottage the give a miscellaneous concert of ora-torio and secular chorus numbers and of Guiseppe Creatore and his band and the "foundation materials," while solos at the Rose City Park Methodist was a big success. On the occasion all great variety of seasonings may will of Local No. 2, American Federation Episcopal Church. No charge for ad-mission will be made, buf a silver of-fering will be taken. The funds so bedies of the services. Everything that has to be paid for is secured at cost. The sum realized every used.

secured at cost. The sum realized every year is sufficient to enable the relief board to take care of all the old mem-bers requiring aid, and also taking care of such members and their families when the proverbial rainy day comes along. The money realized on these hearsal hall and concert programmes, at the next oratorio performance, which will be Mendelssohn's "Elijah." in the late Spring. The work of re-hearsing "Elijah" will begin at the hearsing concerts of the second second

William Belcher will present I Mrs. H. L. Sumption, Miss "Your honor, if t Your honor, if the band had played Hazel Hardie, Lee A. Dillon, Don Rob-ertson, E. S. Bolleau and the Schubert Club, The sextet from "Lucia di Lam-mermoor" will be a special number pleased judge.

with a pinch of salt; cook to 200 de-grees Fahrenhelt. Pour into greased pans and mark in squares. Nuts may be added, according to taste and purse, to any of the above butterscotch mix-tures, as well as to the following. Russian Toffee-Boil three cups of "But the band would," concluded the an in an undertong, as he hastily re-red from the courtroom.-The Chris-One of the wise and recent remarks

"There are 100 shadings between 'Torte' and 'piano,'" surely one of the most necessary pieces of advice for advancing students." "So Miss Banger played for 30u" She

claims that she can make the plano speak." Well, I'll bet if it spoke it would

Harold Hurlbut, dramatic tenor, will say, "Woman, you have played me sing at the Clan MacCleay concert, false." -- Boston Transcript.

Answers to Correspondents

BY LILIAN TINGLE with your "ravioll." Write again if you need more information. BY LILIAN TINGLE. LENTS, Or., Jan. 9.—Dear Miss Tingle— Phase give a recipe for Ravioli paste. I like to try things and seldom use canned foods, except home canned. Also I want a recipe for an old-time butter cake. It was called "one-two-three-four." It called for one cup butter, two cups sugar, three cups flour and four eggs. I can't remem-ber if there was any milk or water. MRS. H. A. D.

PORTLAND, Or., Jan. 2.-WHI You kindly rive directions for mincement, also for Eng-lish or "Russian" toffee or butterscotch 7 MRS, E. S.

The following recipes are typical of the way in which mincement can be

adapted to suit personal tastes and R AVIOLI PASTE-Two and one-half cups flour, two eggs, three pocketbooks. The richer kinds can always be made "plainer" by the addition of extra apples. Grated carrots, mashed spoon salt. Sift the flour on a board, 1 squash, green tomatoes and mashed sweet potatoes are also used by some in the eggs. Add the water and work people to "dilute" a very rich mine-

meat when strict economy has to be studied. It is always to be remembered that a piece of "real" mince pie is pracflexible, rolling paste. Roll out as thin as a 10-cent piece. Leave it all tically a meal in itself rather than an spread out to dry a little. Meanwhile adjunct to a meal. Treat it kindly, and give it a fair chance, uncrowded other rich foods, and mince pie take any preferred cold meat (chicken, turkey or yeal would be best) and chop it very, very fine. Mix to a smooth usually belie its deadly reputation. New England Mincement — Four pounds round of beef, stewed until ten-der in very little liquid: one pound brown sugar, one quart molaases, two paste with one egg, seasoning to taste with salt and pepper. Add, if liked, a few grains nutmeg or mace, a grating

rendered by Mr. Belcher's students.

of lemon peel, one tablespoon of butter (to one cup meat paste) and one table-spoon grated Parmesun cheese. Mix thoroughly. Take a teaspoon of the mixture and put on the rolled-out paste about two inches from the edge, then the first, and so on until you have a traw of time beans of mast across the mer grated channen and mace; one nut-ter or of the beans of mast across the spoon grated parmesun cheese. Mix periods upon personal tables is you want any others, as I have many mincemeat recipes. The following recipe is published at the request of the Parent-Teacher As-sociation committee on the high cost of living. Other special recipes in con-nection with this work will appear in

press at the bottom. Brushing the paste with egg makes it easier to keep the edges together. Cut apart into small squares, pressing the edges closely so that the meat does not fall day a short entertainment was enjoyed. Mrs. Katharine Gabriel, contraito, and L. B. Kinne, tenor, sang selections, and William Lowell Patton gave several of the humorous musical settings, with which is own musical settings, with which

while

Sweet ravioli may be filled with jam.

cheese.

the first, and so on until you match meg. grated; two tablespoons sail, or paste. Then fold over the edge of the paste so as to cover the mixture and paste so as to cover the mixture and boiled cider (depending upon how much meat liquid is used). Mince very finely meat liquid is used). Mince very finely the meat, suct, raisins and apples. Mix all ingredients thoroughly and pack into jars. A teaspoonful (or more) of brandy may be added for each ple just backe, softened in one-fourth cup luke-

for 10 minutes. Serve with tomato sauce or butter and grated Parmesan

brandy may be added for each ple just before using. The full 'recipe makes about 26 pounds of mincemeat. New England Mincemeat, No. 2—One and a half pounds tender cooked lean beef, one and a half pounds suet, one pound raisins, one pound currants, one-fourth pound citron, rind and juice of one lemon and one orange, three pounds chopped apples, two pounds sugar, one-tal further in the set of the sum only half full. Let rise to be pans only half full. Let rise to

and salt. Boiled cider to moisten thoroughly, Sweet pickle vinegar, if not top to make, particularly if a breadmixer strong, may be used in place of cider. Make and use as above. This mixture is used to do the beating. The mixture should be just too soft to knead. When molasses is used for sweetening is somewhat less expensive and 'milder' than the first. The full recipe makes ome makers add one-fourth teaspoo

about 10 pounds of mincement. Vegetarian Mincement (without liquor)—Two pounds raisins, Muscatels bread into the pans.

if possible, stoned and chopped; one pound white Sultana raisins, chopped; two pounds currants, two pounds brown sugar, one pound mixed candied citron, sugar, one pound mixed candied citron, of course, before baking. The addistop and chat with the employes, and the summer curis of the agent's lit-ie daughter, Kulla-kulla. Very soon Chief John, over on the Siletz, got up a rebellion and Sheridan and his troopers were sent to quell it. Sheridan found that on acconut of some fallure of the commissariat the Indians meet at 6:30 F. M. Tuesday, January chopped sour apples, grated rind and (with or without more sugar to taste) juice of two lemons and two oranges, gives a good nut bread for sandwiches. I regret that I must ask many

