WOMAN WANTS CONSTITUTION AMENDED TO ERADICATE CHILD LABOR IN AMERICA

Miss Grace Abbott, Federal Official, Declares Young Certainly Should Not Work When Elders Walk Streets Looking for Employment Without Success.



Vera Patrovitch FINDED KEYSTONE WEW.CO.O.

Mme. De Sousa Gracie ISS GRACE ABBOTT, chief of streets looking for work," she said splite of her social duties, finds am the children's bureau of the department of labor, the most

ALL CANNERIES ARE TAXED

Various Recipes for Preparation of Delicious Broth Are Presented

CLAM GROWS SO POPULAR

fective way to eradicate child la-"Child labor is particularly of-

important government post held by

any woman, declares that a consti

tutional amendment is the only ef-

fensive at a time like this when men and women are walking the

BY EVELENE SPENCER,

Fish Cookery Expert, United States Bureau of Fisheries.

tenegro and showed such bravery fr

alding Italian soldiers when liter-ally between two fires that she received the Ronchi medal. She now in New York.

The beautiful Lady Gerard, in and their two children.

new secretary to the Brazilian em-

thicken, salt and pepper.

(Little-Neck, Razors or Canned.)

razors, minced; 1 thick slice of ba

cook colorlessly until tender. Put on the milk to heat, straining off the

juice from the clams and add to milk, with the boiling water. Heat the buttter (or oil) sift in the flour,

dition. Season with salt and pepper

This will be found a well-season

One of the latest additions to din-

utes and serve very hot. clam soup. Beat an egg white very stiff, blend it in with the yolk and place in the bottom of the soup tureen. Four the boiling soup over it and serve at once. Most excellent for children or invalids.

Thick soup from rayer clams No.

Thick soup from razor clams, No. 1 (may be canned)—One large can clams (or juice from fresh razors) minced, one quart of milk, three tablespoons butter, cracker crumbs the milk in double boiler; when at boiling point add the clam juice, minced clams, butter and freshly rolled cracker crumbs; season to

flour, allow to cook together, then add the boiling milk and clams. Whisk until well blended, then sea-son with salt, pepper and serve. in the sifted flour and curry pow One large can of clams, or one pint con, finely minced; 1 pint of pota-toes, cut in dice, 1 large onlon, finely minced, 1 clove of garlic Garnish with sprigs

finely minced; 1 quart of milk, 1-3 cup of oil or butter, 1-3 cup of flour, sait and pepper, 1 pint of boiling

stir and cook together, adding the cooked onions and bacon, blending He expected to leave Oregon about August, and would spend a few weeks in Washington, D. C., before well before adding the boiling milk, whisking as it thickens. Now add the cooked potatoes, water and all, departing from New York to Portto make the roux, a tablespoon of butter just before serving is an ad-

one of the clams, strew over this a layer of the minced materials, then one of the cracker crumbs with then one of the cracker crumbs with dots of the butter on top. Then begin again until materials are used up, having a layer of the cracker crumbs with dots of butter on the top. Pour over this a pint of boiling water mixed with any clam juice. Cover with a tight lid and bake in a medium oven 30 to 40 minutes.

owers for Home and Garden

BY A GARDEN GROWER (Little-neck or Hard-shell.) HE COMING week will be a Scrub the shells with a brush busy one for the gardeners, for and wash free of sand in several while not all rose growers will waters. Place in a steamer with a exhibit their blooms at the armory, tight lid and steam until shells open. there will be calls on many gardens

Remove one shell and serve very to supply exhibits or for decorahot in remaining shell on a hot tions. There is no doubt that more plate with melted butter, salt and gardens will be represented in the gardens will be represented in the rose show this year than at any Roast Clams. previous show. Aside from the in-Scrub and wash the shells, place in baking pan and bake in a very hot oven until shells open. Serve as dications that there will be a number of new exhibitors the wide representation of Portland gardens will

with steamed clams. be seen in the district exhibits. I have not been informed as to who originated the idea of dividing the Fried Razor Clams. Open and clean; removing the city into districts as represented by the branch libraries, but it certainly black intestinal part, cutting down was a most happy thought for the branch libraries are the natural cen-ters of the district and the ama-teur gardeners are strong support-ers of the branches. Then in adthe long neck (or foot) where there is always so much sand and washing it thoroughly free of all grit. Cut off the tough, long neck (which ers of the branches. Then in ad-dition to that the branch libraries are most enthusiastic in all phases of their work and especially in anymay be minced and used some other way) and use only the tender part way) and use only the tender part for frying. Dip each plece in beaten egg, then in finely sifted bread crumbs and fry in hot oil or fat.

Or they may be prepared in much larger quantities, especially if one can obtain them for the digging, and cooked Spencer method, which eliminates the long, tedious process of frying. of their work and especially in any-thing that will promote the section of the city in which their branch is located. The way these branch librarians have taken hold of the pian indicate the interest and en-thusiasm in their work and they have responded most encouragingly under the leadership of H. H.

Baked Rasor Clams, Spencer Method Dip the tender portions of razor clams in salted milk (instead of beaten egg) toss in bowl of finely sifted bread crumbs, then arrange each clam on an offed baking pansprinkle over the top with a little oil and bake in a very hot oven five or vir minutes or until nicely sifted bread crumbs, then arrange each clam on an oiled baking pan. sprinkle over the top with a little oil and bake in a very hot oven five or six minutes, or until nicely browned. Oven should be 600 degrees F. Serve with a Maitre d'Hotel butter, melted butter or with a sauce tartare. The tough portions may be put through a food chopper, mixed with some bread crumbs or a Batter, seasoned and fried in little cakes.

Clam Fritters No. I.—Two cups of chopped clams, 1 cup of flour.

1½ teaspoons baking powder, 2 learn how to care for flowers. The

Steamed Clams.

clam meat chopped coarsely, 1 pint of clam julce, 3 cup of cream, lemon julce to taste, 1 cup of milk, 2 egg yelks, 1-3 cup of butter, 1-3 cup of flour, fresh mushrooms or mushroom liquor may be added, if

Heat the clam juice and the milk Melt the butter and if fresh mush-rooms are used, fry them in the cream and seasoning, taking care not to boil again or it will curdle. e on toast or in hot ramekins crisp crackers. Clams a la Provencale.-One pint

of clam meat (tender part of razor "We need a minimum standard to protect children."

Miss Vera Patrovitch is a 17-year-old heroine. She is a native of Mon-

a few days ago. You can always see

a poor bloom on a bush quicker than you can see a good one, for

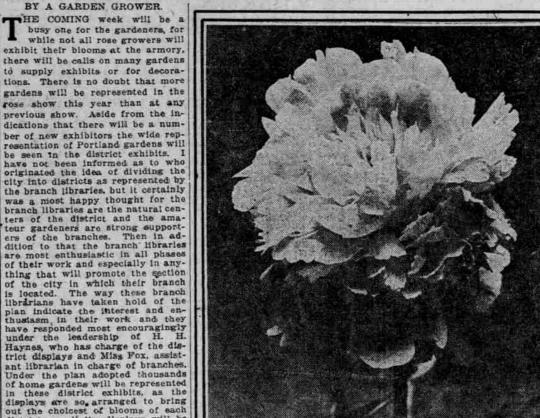
sore thumb or hange its head in disgrace and that is why they are

and garlic, colorlessly until tender, then add the tomato, seasoning with pepper, salt and a dash of sugar, if liked. Simmer for 10 minutes, ther add the clams, cook for a few min-

Heat the milk and clam juice. Melt the butter, sift in the flour, stir and cook together, adding the hot liquid and whisking until smooth. Then add the cream, clams and the grated cheese, whisking as it melts, then season. Add the minced parsley, pour over the buttered slices of toast and serve. Curried Clams in Border of Rice

-One pint of clam meat, 1 pint of clam liquor, 1 cup of milk, 3 cups of boiled rice (hot), 1 large onlor finely minced, 1 clove of garli-minced, ½ cup of oil, 5 tablespoon flour, 1 tablespoon curry powder of garlie

Heat the oil and fry the onions and garlic colorlessly until tender. Heat the clam juice and milk. Stir gether until very smooth. Add the clams and season. Arrange the hot rice in a ring on a warm platter and pour the curried clams in the



Peonies Are Highly Satisfactory Flower

of chopped clams, 1 cup of flour, 1½ teaspoons baking powder, 2 learn how to care for flowers. The eggs well beaten, milk or clam juice, salt and pepper.

Make a batter of the eggs, flour (sifted with the baking powder), thinning it with clam juice or milk, add the chopped clams, season and fry in spoonfuls in hot oil or fat, a light brown color.

Clam Fritters No. 2.—One pint of clams chopped coarsely, 1 onion finely minced, 1 small clove of garlier, warre water, but admitted that the finely minced, 2 swars beater of the spoons and given by learn to use blossoms and greens I feel I can recommend for your into blossoms and greens I feel I can recommend for your into blossoms and greens I feel I can recommend for your into the problem of decorating a car. You can always lighten up a beavy I feel I can recommend for your into use blossoms and greens I feel I can recommend for finely minced, 1 small clove of garlic finely minced, 2 eggs beaten separately, 2 tablespoons oil, 1 tablespoon minced parsley, soft bread crumbs, salt and pepper.

Fry the onion and garlic colorlessly in the oil, covering with a lid until tender, then add to the chopped clams. When mixture is cool and the eggs and stiffen with the soft bread crumbs, seasoning to taste. Drop by tablespoons into hot fat or oil in a frying pan turning and browning on either side. Or may be baked in very hot oven until browned.

Clams a la Poulette.—One pint of clam meat chopped coarsely, 1 pint doing to educate the rose grow-er on the care and handling of his flowers is bearing fruit. While on the subject of the approaching rose show I have heard frequent complaint that the roses this year

are not as good as last year, and ites.

I want to say that in my own garden with very few exceptions the roses I think are finer than in for-years by the producers have the usual terrible pest about rose show time. While undoubtedly the hot spell of the first part of the not only a great variety of types both as to color and form, but also as to the time of blooming, theremonth forced the flowers and they came rather stubby as to form the cool weather later caused a check fore by careful selection you can have blooms in your garden for six weeks or so. The time to plant peonies is in the early fall, about with the result that the second blooms came along just right as to size and form until the hot weather September, and prior to that time I hope to be able to give you some directions based on the personal experiences of some of the best growthe poor one either sticks up like a of peonies everyone has some in-dividual preference as to color and also as to form, but in making se-lections from the growing stock of noticeable and cause the comment they do, whereas if you would re-move these you would find plenty of flowers worthy of being exhibita nursery first make sure of the Clams a la Mornay on Toast.—
One pint of clam meat, I cup of grated cheese, I tablespoon parsley finely minced, I cup of milk, is cup of cream, 4 tablespoons butter, 4 tablespoons flour, I cup clam juice, slices of toast.

Heat the milk and clam juice, Molt the butter, slift in the flour.

Molt the butter, slift in the flour.

Move these you would find plenty of a nursery first make sure of the offine the clum's of flowers worthy of being exhibit vigor of the plant, that is that it has plenty of stalks and that each one quickly is that they dry out at the roots. Usually we have good sweet and a number of attractive peonies that your roses are not such as you which in inexperienced hands of an amateur will throw blind shoots and your best and take them to the armory on Tuesday and another on out a single flower. Even the most had safely much water during the said:

One reason why sweet peas go one reason why sweet peas go one to experience a plenty of stalks and that each one quickly is that they dry out at the roots. Usually we have good sweet and stall reply direct to you.

So backward that they are not what they should be and will suffer much now that warm weather is approaching unless given attention. If proaching unless given attention. If the course of his talk he said:

One reason why sweet peas go one roots. Usually we have good sweet and they gour inquiries regarding catalogues of the plant, that is that it has one of the plant, that is that it has one of the plant, that is that it has one of his talk he said:

One reason why sweet peas go one reason why sweet peas go one to roots. Usually we have good sweet and they gour shill be an unch water during the columns one quickly is that they dry out at the roots. Usually we have good sweet and they gour shill be an unch water during the summer. Wednesday, for if you do not care inexperienced grower can determine to exhibit the rose society can use the vigor and if that is satisfactory the flowers for decorative purposes, therefore I make an appeal for every one with flowers to take a bouquet of them to the boxful or a bouquet of them to the vated in Europe only about a century, and came originally from Si-beria and had its introduction to the nobility of France during the reign of King Louis Philippe, whose gar-dener, M. Jacques, originated some I of the variaties which are still ile among the best today. The amateur st growers of America probably have made the greatest strides in the development of the peony. Among these can be named John Richardson of Dorchester. Mass.; H. A. Terry of Crescent, Ia., and George H. Hollis of South Weymouth, Mass., all of whom are now dead, but what they accomplished with the peony still

armory this week. In connection with the rose show a friend when discussing it the other day, asked me if I could give some hints on decorating cars or other vehicles for the floral parade. I well remember the first automobile I decorated. It was in the first Rose Festival parade and it was entered in the runabout class. There were very few automobiles in Portland at that time and there one of them being an electric ma-chine and the other was one of those little curved front runabouts, I think four entries in the touring see 'he plants in bloom a few sug-car class, all the other vehicles in that first floral parade were horse-drawn. The parades of these way be of service. that first floral parade were horse-drawn. The parades of today show what great strides have been made in motor transportation. The first what great strides have been made in motor transportation. The first essential in decorating a car is to get it covered and there are people who spend hours and hours laboring weaving short stemmed roses in and out of poultry netting, only to have the effect look flat and heavy. A wise covered frame is almost essential in the fact that it was produced 75 years ago none of the new productions can equal it. Another good with a stablatoss, and another is MR. BONES GOES TO HAIT!

MR. BONES GOES TO HAIT!

Oregonian in Federal Service Is

Transferred to Island.

CARLTON, Or., June 17.—(Speciell)—Mr. and Mrs. J. W. Bones received a letter from their son, Jay W. M. Bones in which he stated that had received a promotion and had been assigned to duty in Hait!

He expected to leave Oregon about

essential in decorating a car is to get it covered and there are people who spend hours aboring the transit was produced 75 or white there is nothing that can equal Festiva Maxima, and despite the fact that it was produced 75 or white the fact that it was produced 75 or white the same of the new produced 75 or white is Albatross, and another is canopy covering the running gears, which had seen assigned to duty in Hait!

He expected to leave Oregon about 10 decorating a car is to get it covered and there are people who spend hours laboring the task of the average amateur. For white there is nothing that can equal Festiva Maxima, and despite the fact that it was produced 75 or white there is nothing that can equal Festiva Maxima, and despite the fact that it was produced 75 or white the effect look flat and heavy. A fact that it was produced 75 or white there is nothing that can it was produced 75 or white is Albatross, and another is a pure white some of the new finternational rose test garden white is Albatross, and another is a pure white some of the petals or making, and which will probably contain 30,000 plants. The date of the bor's execution was not given in the press dispatch telling are bordered with carmine, giving one course of wire make it of two observed as promotion and hourses. That is, bull a frame of the fact that New Haven is getting a lot of the largest rose gar den" our chamber of commerce and Frank Branch Riley should tell the world as few things about the Pening then white a substant or the fact that it was produced 75 or white its Albatross, and another is a pure white some of the new produced 75 or while its Albatros, and another is a pure white sale of th two by four or two by two timber tand put a layer of wire netting, one-linch mesh, on both sides of the frame, so that when you stick a spray of foliage or flowers through it will hook on both layers, become locked and retain its position. For a general covering proposition vine au-Prince.

Mr. Bones is a Yamhill county boy, having been born in Sheridan from the Cariton high school and entered Oregon Agricultural columnts of the Cariton high school and entered Oregon Agricultural columnts of the compact and for a cut flower it is both certain. The enforcement is both certain. The enforcement is both certain the proposition vine maple cut into about two-foot favorite, but still one of the best, sabout as good as anything that can be used, with the compact and for a cut flower it is both certain. The enforcement is both certain the proposition vine member of the band will be represented by a rose. There is, however, one thing in connection with the long drawn out delays and no quibling over technicalities in the case of the Jacobi by. He committed the committed that is that contain and each locked and retain its position. For a general covering proposition vine maple cut into about two-foot favorite, but still one of the best, below as good as anything a should be represented as the large white blooms are very than the proposition of the locked and retain its position. For a general covering proposition vine maple cut into about two-foot favorite, but still one of the best, but still one of the best, as the large white blooms are very the cost of making it is being paid they entored and for each Rosarian and each locked and retain its position. For a general covering proposition vine member of the band will be represented to the country of the band will be represented to the country of the band will be represented to the country of the band will be represented to the country of the band will be represented to the country of the band will be represented to the country of the band will be represented to the country of the band will be represented to the country of the band will be represented to the country of the band will be represented to the country of the band will be represented to the country of the band will be represented to the country of the band will be represented to the count extracts all the flavor from the dead one removed.
When the claim is dead the shiel. After simmering the claims, some from the claim is dead the shiel. After simmering the claims, some from the claim is dead the shiel. After simmering the claims, some from the claim is dead the shiel. After simmering the claims, some from the claim is dead the shiel. After simmering the claims, some from the claim is dead the shiel. After simmering the claims, some from the claim is dead the shiel. After simmering the claims from the claim is dead the shiel. After simmering the claims from the claim is dead the shiel. After simmering the claims from the claim is dead the shiel. After simmering the claims from the claim is dead the shiel. After simmering the claims are claim. It is a strained and a well-seasoned from the claims are the benches the way is to place them in a reception of which the strained in the stomach when the shield whiten the body of the stand over night in this manner. This gives the claim an opportunity of commenda allowing them to collection of sandy and other way. Claim Chowders.

One quart razor claims (tender the way is to place them a proportunity of commendation of the best keepers and shift of the strained of the total and whiten the body of the claims from the claims. Sand Found in Siphon.

If the claims some from the open beaches they usually have much claim.

Sand Found in Siphon.

If the claims some from the open beaches they usually have much claim.

Sand Found in Siphon.

If the claims some from the open beaches they usually have much claims.

Sand Found in Siphon.

If the claims some from the open beaches they usually have much claims.

Sand Found in Siphon.

If the claims some from the open beaches they usually have much claims.

Sand Found in Siphon.

If the claims some from the open darks and the strains and included way the strain of the strains of the commendation of the best way that the collection of sandy the collection of the best way that the collection of the best way that the colle

other around the short stem and and they have a certain appeal to then fasten the whole to whatever many persons because of their rich greens you are using for the base. coloring. Among the single peonies

tain ash tree, of which there are foliage and showy fruit it cannot be excelled and when flowering it is only exceeded by the dogwood. The clusters of orange yellow berries in the late summer stand out most prominently and they remain on long after the leaves have distanced. It is not provided the president, Philadelphia, Pa. appeared. In view of the ancient history of the mountain ash it is surprising that it is not more widely known, for it has been used for centuries in Europe. In Great Britain it is known as the "Rowan tree" and it has been associated for years With peonies now in bloom it is that witches and goblins have no

> My friend the retired gardener stopped in to see me a few days ago and we fell to discussing sweet peas. In the course of his talk he said: peas by this time, but the season is so backward that they are not what they should be and will suffer much now that warm weather is approaching unless given attention. If you want to keep your sweet peas flourishing and flowering for a long time, see that the roots are kept moist, either by a good soaking at frequent intervals or by covering the ground above the roots with a five or six-inch mulch of straw, grass clippings or same other litter. Really the clippings from the lawn are best and are available. Another thing is a see that the blos-Another thing is a see that the blossoms are picked off regularly. Go cacti culture, but possibly some over the vines very day and take readers of this department can

A rose garden containing some they will give you are contained to bushes and more than one hundred varieties is to be established in East Rock park at New Haven. Conn., and I notice in some of the ton alone several thousand plants, papers that "it will be the largest propresenting practically every proposed and type." rose garden in the United States." This claim is rather surprising, in view of the fact that the rose garden in Peninsula park contains about 15,000 plants and more than 800 varieties.

Light, Kalif, Nerthus and Herbert Raby. Among the ornamental plantings which mark the garden of Peter Kerr at Riverwood, is one of meteor

geraniums and it is probably the largest display of this popular variety in Portland. Mrs. Effie Campbell of 682 Fiftyfifth avenue Southeast, has put in a planting of about 50 zinnias and

salvia.

Mrs. A. G. Carsley of 4621 Forty-second avenue Southeast, has had for a week or more a most striking display of iris, which she features

George Wiedemann of Wilsonville came to Portland during the las week with a large cutting of several hundred blooms of his new carna-tion Governor Olcott. All spring he has been propagating this flower and reports that by fall he will have about 8000 plants.

R. G. Wigle of 4419 Forty-first avenue Southeast, has added to his collection of dahlias the Snowdon. Sentinel, Falcon and Wodan varieties.

C. L. Squire of 1197 Vancouver

avenue, is featuring geraniums in his garden this year.

Problems of the Garden.

I wish to tall you that I enjoy very much the department of "Flowers for the Home and Garden," and find each week much of interest and help. Iris are an especial favorite of mine and I have grown a few, for quite a number of years and like to learn all I can about them. I have a collection of 17 Germanicas from Farr's, besides several from other places. I also have a few Spanish Iris and Japanese Iris and one which I believe is the Siberian or Orientalis (Sanquinea), because of the enclosing spathe valves of crimson. How do English Iris differ from the Spanish? I do not seem to find them listed. Would it be possible to obtain a score card of the Iris? I would like to know how the varieties I have stand, in regard to others. I find that the blooms are finer and stalks taller the second year after planting. My prettiest Pallida is the Queen of May, which is a rose-like. The one most admired by my friends is the "Madame Chereau" of the Pileate class. The largest blooms were on an earlier Iris which may be the "Kharpot," which had falls measuring a little more than three inches long. I was also very glad to know of something to try to prevent the mildew on the snapdragous as it was very bad here last year. I have been told to use sulphur in the ground. Have you heard if that is good? After reading about the different gardens you describe, one wishes they could see them sil.

MRS F. A. WILLIAMS,
English iris differ from Japanese in the blooming period, pains the

English iris differ from Japanese in the blooming period, being the last to flower. They also come on larger and stronger stems and usually have two or three buds to a taste as to color rules and in selecting singles the actual flowers the Spanish. Their blooms are also should be seen rather than take the a little flatter. Owing to the plant quarantine regulations neither the English nor Spanish iris can be im-Whenever you take a visitor around Portland, I think the question most asked, aside from those regarding roses, is about the mountainty of the one with the enclosing spaths the one with the enclosing spaths valve of crimson is the orientalls (sanguinea). Sulphur on the ground many fine specimens in this city. (sanguinea). Sulphur on the ground For a medium-sized tree of good is usually effective with mildew and

I have had a splendid specimen for foliage of wistaria for 19 years, it being a four-year-old plant when purchased, but it has never bloomed. I feel quite certain the location—western exposure, partially shaded—is not correct, but sheuld it not bloom anyway? If it is changed will it retard any development? How should the drainage be, also fertilization?

yours upwards. will thrive almost anywhere and be giving it too much water and seems to find a natural home west making the soil too rich. The buds of the Cascades. Scale is more or less troublesome on the mountain ash, therefore trees should be sprayed each year. In the east a hybrid is sometimes used and is called the "oak-leaved" mountain ash. Its foliage is said to be quite striking and as the name implies the leaves are lobed like that of the oak. The leaves are light green above and silvery on the under side. that usually the causes are over-training, that is, keeping the plant training, that is, keeping the plant to reaching upward without falling over as it naturally should, or too much water during the summer.

over the vines wery day and take off all the flowers, or otherwise the plants will soon stop flowering, as it takes all the vitality to ripen the seed pods, which start to form if you fail to remove the flowers."

A rose garden containing some 5000 bushes and more than one hundred varieties is to be established in assument are working with cacit all and the cart all answer your questions, but suggest formation the United States department can answer your questions, but suggest as the most accurate source of inknown specie and type.

How It Is Done in England.

March 14 last Lady Alice White In view of the fact was murdered in a London hotel.

nearly all the sandy beaches from the southern boundary of Oregon north to the Arctic. Then there ar the hard-shell (little-neck) and but-When clams are purchased in the shell they should be carefully gone over and the dead ones removed. over and the dead ones removed. When the clam is dead the shell epens of its own accord. When digging clams at the beaches the best way is to place them in a receptable of water and strew over the top a dead of which is always at the bottom. Pull

by Specialist-How to Buy Best on Market Explained. and scrape it out, especially if they

The next thing to do is to give F RECENT years it is well es-The next thing to do is to give the tablished that clams, both hard shell and soft, form one of the most nourishing as well as the most castly assimilated of all foods when the hard, indigestible portions have been eliminated. As a result clam juice or extract is now universally are like spinach in this particular. Their whole flavor denends upon the flour, allow to cook together, then the mext thing to do is to give the clams a most thorough washing taste and serve very hot. Thick clam soup, No. 3—One quart of minced, fresh razor clams, one to taste and serve very hot. Thick clam soup, No. 3—One quart of minced, fresh razor clams, one to taste and serve very hot. Thick clam soup, No. 3—One quart of minced, fresh razor clams, one to folds of the body. Many a fine dish of clams has been spoiled by insufficient washing, as nothing redeems the most nourishing as well as the most of minced, fresh razor clams, one to folds of the body. Many a fine dish of clams has been spoiled by insufficient washing, as nothing redeems the most nourishing as well as the most of minced, fresh razor clams, one to fine the body. Many a fine dish of clams has been spoiled by insufficient washing, as nothing redeems the clams a most thorough washing as most involved in the clams a most thorough washing as most involved in the clams a most thorough washing in many different waters, as the said is scattered through all the spond of clams has been spoiled by insufficient washing, as nothing redeems the most of minced, fresh razor clams, one that the clams and serve very hot.

Thick clam soup, No. 3—One quart of milk, one-third cup of flour. In double boller heat the milk and clams to bolling point. In aluminum sauce-the most of minced, fresh razor clams, one the clams and serve very hot. used as a food for invalids and con-Their whole flavor depends upon the care exercised in the many washvalescents. So popular, in fact, has

ings.
For clam broth purchase the clams the clam become that the largest cannery men have informed me that as fresh as possible, put in a pan Clam Chowder From Minced Clams. cannery men have informed me that they cannot get enough clams canned to take care of all their orders. This they are able to accomplish without any advertising save as the goods advertise themselves.

The housewives who sojourn at months housewives who sojourn at house, but allowing at least one hours, but allowing at least one the beaches for the summer months have a rare opportunity to can all the clams which their families can the beaches for the summer months have a rare epportunity to can all the clams which their families can use, as well as having a good supply of clam broth or nectar, which is particularly fine in all manner of soups, sauces, bouillon, etc., for winter use.

Shinker Stowy from one to two finely minced; 1 quart of milk, 1-3 the clams at least one hour. This is the mode followed by a Japanese chef who produced the finest clam broth from the little-locks which I have ever tasted. The long, slow cooking seemed to release a different taste to the broth, winter use. a taste of the ocean itself, a strong, Next to the cyster, the claim is highly concentrated clam flavoring around sixth in value of all fishery products. The razor clam sigtent ocean fragrance which the most important of the native one fairly smack one's lips with

Pacific coast clams, being found on zest of it. Long Cooking Gives Broth. If the object is to eat the clams, this long cooking may be omitted, also the clams. If oil has been used but if a strong broth is wanted for soup try the long cooking, which extracts all the flavor from the

lomatic society in the capitol is a

O Underwood

bassy. Samuel Leao Gracio, who brought with him his charming wife