THE COOS BAY TIMES, MARSHFIELD, OREGON, SATURDAY, JUNE 6, 1914-EVENING EDITION.

FIRST

ADDITION

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MARSHFIELD

## Ways of Serving Strawberries

SIX

housewife because of any very high nutritive qualities it possesses To be perfectly frank, ten cents sleve. Then whip a pint of stiff worth of strawberries contain about cream and add to the strawberries one-sixth as much nourishment as with a tablespoonful of gelatine disten cents worth of apples.

fruit tins of the United States Department of Agriculture. Even watermelon possesses two-

thirds more nourishment for the price pay than strawberries, and yet no fairminded housewife would want to deprive her family of the joy of occasional dish of strawberries just on that account.

It may have been in order to furnish some excuse for eating strawberries that there have sprung up around them the tradition of so many virtues. It used to be said that he who ate strawberries would have no tartar on his teeth, that they prevented perspiration in summer time, that they cured gout and consumption and a host of other ills that flesh is heir to. The housewife w'o believed all and bake in a hot oven. When the these things could well consider two layers are done separate them. strawberries economical. But why make all these excuses?

Why not admit that we like straw-berries, that they do us no harm and that we eat them for the very joy who likes the flavor of this most useless of all fruits, there is some-thing incomparable about it. The very botanical name for strawberries -fragaria-which indicates its frag-rance, is token of the delicate and lovely flavor of the fruit.

There are many ways of serving strawherries, to bring out the flavor hulled and crushed, add the sugar hulled and crushed, for an hour or

Here are some rules that are especially worth trying:

Strawberry Whip. To make a delicious light dessert

use the white of two eggs beaten stiff. add one-half cupful of powdered sugar and one and a quarter cupfuls of crushed strawberries. Beat again till stiff enough to hold its shape. The riper the strawberries the better will be the results. Serve soon after making.

## Strawberry Cream.

PORT ORFORD OFFERINGS.

Curry County News As Told by the Port Orford Tribune.

J. R. Miller received his new Ford auto last week and is now busy learn-ing the intricacles of the "critter." He says it is worse to handle than any cayuse he has ever tackled.

A. J. Weddle and O. Butterfield, accompanied by their families, were camped at Port Orford last Saturday night en route from Bandon to some point along the new railroad south of Eureka, Cal., where they expect to locate either in southern Humboldt or northern Mendocino county. were traveling by easy stages in a couple of "prairie schooners' and enjoying a summer vacation as they Messrs. Weddle and Butterfield were formerly proprietors of the Bandon Western World.



He strawberry could not be rec- strawberries and one-half cupful of ommended to the thoughtful sugar. They should be mixed and mashed together and put through a sleve. Then whip a pint of stiff In fact-it is sad, but true-the solved in a third of a cupful of cold the list issued in the bulle- and set on the ice till ready to serve. Strawberry Cup.

This calls for one quart of ripe strawberries rubbed through a sieve. Add a small glassful of maraschino wine, one pint of white wine, a few whole strawberries and sugar to Serve ice cold for a warm taste. weather beverage.

Here is a delicious recipe for strawberry shortcake: Sift two cupfuls of flour with two teaspoonfuls of salt Work it into one-quarter of a cupful of soft butter and moisten with a little ice-cold milk. Divide into two parts and roll each part out with pressure of the finger tips. Place one layer on a buttered layer cake Spread with soft butter and tin. then put the second layer on top Place sugared strawberries between the two layers, cover with the top layer, add more sugared strawberries and serve with a cooked strawberry sauce. To make the sauce, crush two cupfuls of the softer strawberries, add half a cupful of sugar and half cupful of water and cook slowly for about a quarter of an hour.

This rule calls for a quart cream and one quart of ripe strawberries, one cupful of sugar, and one teaspoonful of gelatine. After the berries have been carefully washed. and let them stand for an hour or more. Then rub them through a sleve Soak the gelatine in a tablespoonful of cold water and dissolve in half a cupful of hot water. Add this to the strawberries and mix thoroughly. Now put the strawberry mixture into a pan of cold water and stir it until it begins to thicken. Whip the cream and add it to the mixture, folding in very lightly. Turn it all into the ice cream mold or cylinder and freeze in ice and salt without stirring as it is freezing. Let

E. E. Sprague, Myrtle Point; E.

# New Residences

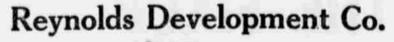
in FIRST ADDITION are worthy homes, dwellings built on graceful architectural lines, painted in good taste, and set in wellkept lawns. Some photographs of these new homes are now displayed in the window at 178 Central Avenue, opposite Chandler Hotel.

Summer activity is well under way in the big Southside addition, and will increase as the season advances,

Many choice lots are offered on the owner's regular easy terms, Special inducements to home-builders.

Lots in FIRST ADDITION are each 50 feet wide and 120 feet deep. They face graded streets. Excellent city water service is available to all builders.

A good planked route to this property via South Tenth Street. Before buying elsewhere, find out all about this property at office of the owner,



(OWNER)

178 Central Ave.

Phone 160.





The Chandler, Louis Candiolo, Cown; Chester Snow, Littell, Wn.; J. L. Masson, Myrtle Point; W. R. Peterson, Port-land; Norman Thorpe, Ookland; Sydney L. Williams, Bandon; Mr. and Mrs. L. P. Nichols, Bandon; Mr. Mahel I. Hanson Compile: Mrs Mabel J. Hansen, Coquille; Mrs. D. D. Price and Donald, Coquille; J. W. Ashley, San Francisco; L. J. Watson, San Francisco; Sam S. Goldsmith, Portland; Mr. and Mrs. W. E. Arnold, Portland; H. E. Kel-ty, San Francisco; Mr. and Mrs. O. J. Land, Portland; O. P. Gusto; son, Minneapore; C. S. Howatt, Port-land; F. B. Pratt, Portland; U. S. Booth, San Francisco,

The Blanco,

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Spokane: Ethel Couners, Portland; Helea Conners, Portland; J. E. Starnes, Los Angeles: William Sted-dard and wife, South Inlet; R. B. Hayden, Portland; John R. Smith, South Inlet: Melvin Hart, Vancouv-er, B. C.; R. E. Hayden, Portland;

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