

FOR THE HOUSEHOLD.

Bits of Information Which May Be of Value to the Busy Housewife.

Cloths used for oiling and waxing floors should be kept clean by soaking them for half an hour in a strong solution of soda. Stir with a stick. The water should be hot, and the cloths finally rinsed in the water that has a little oil in it, generally using two table-spoonfuls of oil to two quarts of water, says the Washington Star.

In this connection, again, comes the word of warning against the wholesale use of oil rags for cleaning purposes. It is a false economy to furnish domestics with frayed dusters, light towels and mops and scrubbing cloths which fall to pieces in the using. A good share of the plumber's bills against which we inveigh so bitterly come by reason of these very rags and shreds, which soon clog the pipes leading from both and sinks. Before commencing the spring cleaning the wise woman will see to it that an abundance of whole cleaning cloths, suitable for windows, wood-work and floors, are in readiness, and that as each day's work is finished the cloths are washed out and dried ready for the next day.

The secret of having croquettes firm and not greasy-soaked lies in their being mixed for at least two hours before using. The meat should be chopped very fine, being freed first from every particle of fat and gristle. Allow to each pint of the meat one-half pint scalded milk, one table-spoonful of butter, two table-spoonfuls of flour, a table-spoonful of chopped parsley, a table-spoonful of salt, a half table-spoonful of pepper, a quarter table-spoonful of nutmeg or grated lemon peel, as preferred, and a table-spoonful of onion juice. Cook the butter and flour together, add the milk little by little until you have a thick, smooth paste. The seasoned meat is then added to the white sauce, mixed thoroughly, and the whole turned out to cool. When ready to use, mold into croquettes, dip first in beaten egg then in fine bread crumbs and fry in sizzling hot fat.

Small potatoes which are wasteful to peel and cook with larger ones should be sorted out and utilized in salad. Boil these small tubers with their skins on and while still warm peel and slice thin. Mince parsley and onion very fine, just a little of each, and steep over the potatoes in the salad bowl. Sprinkle with salt and pepper, pour over two or three table-spoonfuls of best olive oil, and moisten with weak vinegar, adding water if necessary, that it may not be too sour. Potatoes may be used in combination with a number of things, such as pickled beets, a fresh cucumber sliced, a Dutch herring, cut up small, or a few shrimps, minced. Only one of these things at a time be it understood, and it should be mixed with the potatoes before adding the oil and vinegar. The salad may be garnished with pickled beet-chopped fine and put diagonally across the dish, or simply cut in fancy shapes, and lettuce leaves.

On ironing day, when the irons won't heat fast enough to supply the demand, try placing them on the pan-cake griddle set down close to the coals. The dripping pan turned over them will aid in conserving all the heat, even with doors and windows open.

The best scouring material for steel knives can be found in half a new potato and a little fine wood ashes. The potato is also much easier to use with both brick than a lot of rag which the ordinary maid of all work is apt to employ for this purpose.

Banana Pie.
Line a pie pan with a crust and bake in a hot oven. When done cover the bottom with slices of bananas cut long and thin. Two small bananas are enough for one pie. Then fill the pan with the following custard: Two glasses of milk, two table-spoonfuls of corn starch, which has been dissolved in a little milk; yolks of two eggs, one table-spoonful of vanilla extract. Boil this in a double boiler until it thickens, then pour in the pie pan. Cover the top with the whites of the eggs, and place in the oven just long enough to give it a rich, golden brown color.—Home Magazine.

Eggs with Green Peppers.
Chop two large green peppers fine, first removing all the seeds. Put them into the chafin dish, with two table-spoonfuls of butter, and after this has melted let the peppers cook for about two minutes. Beat up six eggs in a bowl with a scant cupful of milk. If it is half cream, so much the better. Put this into the chafin dish with the butter and peppers, cook until thick, season with a little salt and serve.—Good Housekeeping.

The Hot Bath.
Either morning or night is a good time for a cold water bath or even a tepid one, but a hot water bath should be taken just before retiring, inasmuch as it is relaxing. Never bathe just before or after a hearty meal. Bathe after, instead of before, exercising, and bathe regularly every day.—Ladies' Home Journal.

PHOENIX'S SUMMER BEDROOM.

An Arizona Contrivance to Increase the Possibility of Getting a Little Sleep.

The cottonwoods have shed their caterpillars; there has been a thunder-storm; mesquite wood has fallen in price; Indians are selling beas and arrows; the rose and the oleander have long been out; oranges are in bloom; the umbrella tree is putting out its leaves; last summer's suit has been cleaned and pressed; the small boy has gone swimming in the canal; the wise man stays up nights and steals irrigation water from his neighbors; alfalfa is most ready to cut; strawberries have been shipped; mulberries are nearly ripe; summer will soon be here, and the Phoenix summer bedroom will soon be a necessity, says the Arizona Graphic.

Phoenix sleeps out of doors in the summer, and the bedroom is born of that necessity. It is on stilts, is built of wire screen of fine mesh, for the Phoenix mosquito is microscopic in size. It is furnished, according to the taste of the occupant, with interior curtains, to keep out the morning sun, the gaze of the curious and the sand storm.

The bed is a cot of canvas or woven wire, covered perhaps with a sheet, but even a sheet feels like a feather bed on a Phoenix summer night. The bed covering is the roof of the bedroom and careless folks who consult their comfort only don't wear night shirts.

Phoenix is proud of its climate during eight months of the year, but it doesn't talk much in public about it in midsummer. It is a right warm day when the government weather bureau doesn't know what the sun temperature is and is unable to determine it and that is how hot it gets in Phoenix. I called on Observer Burns one day last July and asked him what the "real" temperature was in the sun. He said he did not know, and that the government couldn't afford to experiment to that end. He said he had attempted to catch the sun temperature during the summer of 1895, and had broken a three-dollar thermometer in the attempt. To please my curiosity he hung a thermometer in the sun, watched it until it registered 200 degrees, and then took it in, fearing it would break.

The dryness of the atmosphere serves this great heat of my territory to all living things—except women and cats. There is a saying in Phoenix that in summer women and cats are nervously prostrated, while men and dogs thrive and grow fat. There is a luxury in quenching one's thirst during the summer heat that is possible nowhere else on the continent, and nothing will quench it so well as cold water. The average normal can drink a gallon of water per day during the heated time, and apparently every drop of it comes out through the pores of the skin.

MISCELLANEOUS ITEMS.

There are nearly 2,000 stitches in a pair of hand-knit boots.

Nearly half a million people bathe every year in Utah's Salt Lake.

Bermuda has furnished New York florists with big bulbs for many years.

Twelve canals shipped from Albany to New York died on the voyage across the Atlantic.

The imports of crude rubber to this country have in the last 30 years increased 100 per cent.

Some one has calculated that the postman of London walks, together, something like 48,000 miles a day—a distance equal to twice the circumference of the globe.

In the last 60 years the speed of ocean steamers has been increased from 8 1/2 to 27 1/2 knots an hour. Ships have been more than trebled in length, about doubled in breadth and increased tenfold in displacement. The number of passengers carried by a steamship has been increased from 150 to nearly 2,000. The engine power has been made 40 times as great, while the rate of coal consumption per horse power is now only about one-third what it was in 1840.

The shape of the fan was originally modeled after the palm leaf, but it now appears under many different forms. The fixed fan, which is the most primitive type, was first constructed from a leaf on a stalk. The "Lamella" and folding fans were probably introduced in the fifteenth century, the folding fan being the most familiar form of modern times. The "Lamella" fan, which consisted of slips of ivory or similar material, connected together at one end by a pin offered numerous opportunities for carved and pieced work in ivory, horn, tortoise shell and enamel work.

Drying preparations simply develop dry catarrh; they dry up the secretions, which adhere to the membrane and decompose, causing a far more serious trouble than the ordinary form of catarrh. Avoid all drying inhalants, fumes, smokes and snuffs and use that which cleanses, soothes and heals. Ely's Cream Balm is such a remedy and will cure catarrh or cold in the head easily and pleasantly. A trial size will be mailed for 10 cents. All druggists sell the 50c. size, Ely Brothers, 56 Warren St., N. Y. The Balm cures without pain, does not irritate or cause sneezing. It spreads itself over an irritated and angry surface, relieving immediately the painful inflammation. With Ely's Cream Balm you are armed against Nasal Catarrh and Hay Fever.

GOING EAST.

If you intend to take a trip East, ask your ticket agent to route you via The Great Wabash, a modern and up-to-date railroad in every particular.

Through trains from Chicago, Kansas City, Omaha or St. Louis to New York and New England points. All trains run via Niagara Falls and every through train has free reclining chair cars, sleeping and dining cars.

Stop over allowed on all tickets at Niagara Falls. Ross C. CAINE, Pacific Coast Pass. Agt., Los Angeles, Calif. C. S. CRANE, G. P. A., St. Louis, Mo.

Dissolution Notice.

The copartnership business heretofore conducted at 175 Second street, under the firm name and style of Blakeley & Houghton, is this day dissolved by mutual consent, F. L. Houghton retiring from said firm. The business will be conducted in the future by Geo. C. Blakeley, at the old stand. F. L. Houghton will collect all accounts and pay all liabilities of said firm. The Dalles, Oregon, July 2, 1900. GEO. C. BLAKELEY, F. L. HOUGHTON.

Smiling Albert is not a fighter, still he swings the Club so often at the Commercial saloon—in Canadian style—that even his victims appreciate it and challenge him again for a real "long one." Orders for Canadian Club Rye whiskey by Tel. 31. J. E. Falt & Co.

For the convenience of parties wanting ice in the afternoons, the Stadelman Ice Co. will carry a stock at their store, corner Third and Washington streets. Phone No. 107; long distance 183 "Ring 'em up." 18m-1f

Cures Headache Quickly.

Baldwin's sparkling effervescent Celery Soda. A harmless and effective cure for headache, nervousness, sleeplessness, brain fatigue, 10 and 25 cents. Sold by Clarke & Falk, druggists. Jan 24 '00

Remember

That Chas. Stobling is still doing a retail business at his new place. He sells in quantities to suit all customers, from one bottle to a barrel. Family orders delivered promptly.

Why pay \$1.75 per gallon for inferior paints when you can buy James E. Patton's sun proof paints for \$1.50 per gallon, guaranteed for 5 years. Clark & Falk, agents. m17

Wanted.

A position to do general house work. Inquire at Mrs. Bauer's residence on Ninth street, opposite old Lutheran church. j5-29-22

For Sale.

We have at Portland a stock of fine lubricating oils and greases. Prices and terms are right. Write for prices. Central Refining Co., Cleveland, Ohio.

For Sale.

A good second-hand three-horse machine for sale at L. Lane's blacksmith shop, on Third street. j4-d&w1m

During the entire week there will be a sale of street hats and sailors at the Campbell & Wilson millinery parlors. Great reductions. 16-1w

Notice.

All persons are requested to give credit to no one on my account without an order from me. M. Thompson j18-1w

You will not have boils if you take Clarke & Falk's sure cure for boils.

Floral lotion will cure wind chapping and sunburn. Manufactured by Clarke & Falk.

Clark & Falk are never closed Sunday. Don't forget this.

Fresh cracked Nebraska corn at the Wasco warehouse. Finest kind of chicken feed. mch25-21

Wanted, Immediately.

A good harness-maker. Apply to H. Krause, of Wasco, Or. j2-1f.

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O.R.&N.

Table with columns: DEPART FOR, TIME SCHEDULE, ARRIVE FROM. Lists train routes and schedules for various destinations like Denver, St. Louis, Chicago, etc.

Parades desiring to go to Heppner or other points on Columbia southern via Rice, should take No. 2, leaving The Dalles at 12:40 p. m. making direct connections at Heppner junction and Heppner. Retaining making direct connection at Heppner junction and Heppner with No. 1, arriving at The Dalles at 12:00 p. m.

Northern Pacific Yellowstone Park Line.

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Table with columns: LEAVE, Union Depot, Fifth and 1 Sts, ARRIVE. Lists train numbers and destinations like Tacoma, Seattle, Olympia, etc.

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Trains leave The Dalles for Portland and west stations at 4:25 a. m. and 2 p. m.

Table with columns: Leave, Arrive, Time. Lists train schedules for destinations like Albany, Ashland, Ogden, Los Angeles, etc.

Pullman and Tourist cars on both train. Chair cars Sacramento to Ogden and El Paso, and tourist cars to Chicago, St. Louis, New Orleans and Washington.

See agent at The Dalles station, or address C. H. MARKHAM, General Passenger Agent, Portland, Or.

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