

20 Acres nearly all cleared, 11-4 miles from railroad station near Gresham

This is a beautiful tract of land laying very nice, best of soil, good spring water piped through house, two barns, bearing orchard and young orchard. Just what you want for small farm.
Price \$3000, Cash \$2000 It will not last long

Another good one

12 acres right at station on Mt. Hood Ry., all under cultivation, good house, bearing orchard, in Swedish settlement.
Price \$4000, Only \$2000 required
 Telephone 636 or 631, Gresham, Ore.



Gresham News

ROCKWOOD GRANGE HOLDS OPEN HOUSE

Saturday was the regular meeting day of the Rockwood Grange and it was made memorable by the attendance of a large number of visitors. Woodlawn grange was to have put on the degree work but for some reason their team could not be gotten together and Lents Grange team was called on for the work. They responded in full and their work was highly commended. The morning session was given over to the business work and to a discussion of means by which grange work could be improved. The dinner was well attended and met with a well merited praise—and fate. The afternoon session was taken up with the degree work. Four candidates were put through the third and fourth degrees. A vote of thanks was given to Rockwood Grange by the visitors for the hospitalities shown.

RUBY STOCK FARM ENLARGED 100 ACRES

Largest Exclusive Horse Breeding Farm In The State.

A. C. Ruby has enlarged his big stock farm on the Base Line road, by the purchase last week of the Graham property of 100 acres. Three years ago Mr. Ruby bought the Nicolai farm, formerly the old Stephen Roberts donation land claim, and later purchased the J. O. Drowning ranch making in all 310 acres. The Ruby ranch, as it is now called, with the addition of the Graham holdings consists of 310 acres of which about one-half is under cultivation. Extensive improvements have been made in the way of big barns and buildings, and the Ruby ranch is now the largest exclusive horse breeding farm in the state. Other improvements will be made and many more acres of land cleared for the purpose of raising feed for the stock herds that are the special industry of the owner. Mr. Ruby's fine horses are known to be the best in the world and his extensive industry in that line is to be commended as one of the leading enterprises of Eastern Multnomah.

POTATOES BEING HELD IN EAST MULTNOMAH

Potato buyers are hustling all over Eastern Multnomah after all the potatoes in sight. Very few of the farmers are selling just now, preferring to hold their crops for better prices. The yield is generally good this year, but many of the late fields are not out of the ground yet.

GRESHAM LOCALS

J. R. Howitt injured his foot severely last Wednesday, when he was over at his ranch. He was working with the gasoline engine, that is used in chopping the feed and got his foot caught in the machinery and which crushed his toes.

Mrs. Mary Martin, of Portland, was out this week looking after her property in Whitehead addition. While here she visited Mrs. J. H. Hess.

Henry Kane is still seriously ill. His children are all at his bedside.

A. B. Gibbs is very ill. He is the father of Roy and Frank Gibbs.

Mrs. Gordon, of Portland, spent several days last week visiting Gresham friends.

Mr. and Mrs. E. E. Sleret have arrived in San Diego, Cal., and have sent to have the Herald follow them.

At the annual mass meeting held Monday night for the purpose of nominating three Councilmen, G. W. Kinney, T. R. Howitt and Joe Pateneau were named.

A special car conveyed about 75 of Gresham's church people to the Gypsy Smith meeting Tuesday night.

E. W. Aylsworth and bride have returned from their honeymoon trip, and are making their home with Mrs. Aylsworth's parents, Mr. and Mrs. J. W. Lawrence, until their own home is completed.

J. G. Metzger has moved his family into his new residence in West Gresham.

The Jacobson-Bade Company has taken the contract for digging the ditches for the city water mains, and will begin work at once, so that Gresham is soon to be supplied with city water.

Mr. and Mrs. D. M. Simonsen of Lents, spent Sunday afternoon at the home of Mrs. Ida Doane.

MARRIAGE MARKET

BRISK AT GRESHAM

Five weddings are whispered about, and as many young couples will be receiving congratulations within the next few weeks. All are well known but it wouldn't be just right to give their intentions full publicity now, so the public can keep on guessing for awhile yet.

OLD OREGON LEADS.

The State of Oregon, may her tribe increase.

Awoke one night from a dream of peace and saw an angel writing in a book of gold.

Exceeding peace had made old Oregon bold,

And to the vision the state of Oregon said
 What wastest thou? The angel raised his head,

Then answered the names of states whom
 love of country blest

And Lo, old Oregon led all the rest.

TOPICS OF INTEREST FROM WOODMERE

The Dancing party given by the Young Peoples Club of St. Pauls Parish on Wednesday evening was a decided success. The hall at Woodmere was beautifully decorated with Oregon grape and fishnets in which were woven fir boughs. The effect being very pretty. Delicious fruit punch was served to about 125 young people. All seemed to enjoy themselves immensely and declare the club to be royal entertainers. Great credit is due Mrs. Harris and Mrs. Tibble for the extra fine punch served. The decorations were the work of Mrs. Allen, Misses Gazelle, Wagstaff and Mae Cauty and the entire management to the kindness of Miss Nina Johnson.

Mr. and Mrs. Hewington of 57th Ave. Woodmere, are rejoicing over the birth of a son who arrived on Monday.

Mr. A. Johnson had the misfortune to cut himself quite badly on Tuesday. Dr. Hess was called and took several stitches in the knee. He is now doing nicely.

St. Pauls Mission has installed electric lights this week. The church has never been more prosperous than at present. The annual bazaar will be held on Tuesday, Dec. 5th, afternoon and evening. All lines of fancy articles, aprons, cooked foods, candy etc. will be on sale at reasonable prices. Any one having anything to donate can call Miss Bronz, Tabor 625, Mrs. S. J. Allen, Tabor 2738, Miss Johnson, Tabor 723 or notify the first vice president, Mrs. Lydia Tibble of Woodmere.

The frost is on the pumpkin. The foddler's in the shock. You'll find good coffee boiling at St. Pauls Xmas shop.

A very pleasant party met on Wednesday at Grandma Taylors on 9th Ave., where Ladies of St. Pauls Guild called, to remind her that she was 79 years of age. She is the eldest member in the Guild since the death of Mrs. H. Ogden. Mrs. Taylor is now the only honorary member. Delicious refreshments were served and nearly all the Guild were present.

ANNEXATION LEADS

(Continued from page 1)

THEN we will consider entering the bounds of her domain."

Something must be done, we repeat. The town is fast outgrowing itself, but whether to annex or incorporate is a perplexing question.

The business men and some of the residents are paying each year a tax that is generally overlooked and little thought of, but that never-the-less amounts to more than taxes of a city or a separate incorporation could ever amount to. What is it, you ask? They are paying 50c a week or \$2 a month for a night watchman's fee, then they are paying 50c or \$1 per month for electric lights which amounts to \$36 to \$40 a year, an indirect tax levied for the necessities of community welfare. This is increased considerably each month by various contributions of one sort or another, making it close onto \$45 a year.

Foes of incorporation point to St. Johns as an example. It will be remembered that this place is conceded to have made a failure of separate Government. Why? Look at their Docks, Harbor Improvements, City Hall, Fire House, etc., it tells the tale. They "went in too deep," to use a slang expression and levied taxes that have been almost unheard of in an effort to meet these debts.

This is unnecessary. Because we incorporate, we do not have to build a new city over night. It is believed the working people—the home owners—are in a sufficient majority to vote taxes consistent with the average wealth of the town.

The straw vote will be continued another week. It is printed elsewhere in this issue. Fill it out and send to us, at once, that we may in this way be able to look after the interests of the residents in so far as the right publicity goes.

Starts Much Trouble.

If all people knew that neglect of constipation would result in severe indigestion, yellow jaundice or virulent liver trouble they would soon take Dr. King's New Life Pills, and end it. Its the only safe way. Best for biliousness, headache, dyspepsia, chills and debility. 25c at all druggists.

Put a porous plaster on the chest and take a good cough syrup internally if you would treat a severe case of sore lungs properly. Get the dollar size BALLARD'S HOREHOUND SYRUP. With each bottle there is a free HER-RICK'S RED PEPPER POROUS PLASTER for the chest. Sold by Lents Pharmacy.

Balked at Cold Steel

"I wouldn't let a doctor cut my foot off," said H. D. Ely, Bantam, Ohio, "although a horrible ulcer had been the plague of my life for four years. Instead I used Bucklen's Arnica salve, and my foot was soon completely cured." Heals Burns, Boils, Sores, Bruises, Eczema, Pimples, Corns. Surest Pile cure. 25c at all druggists.

HOME CORNER FOR WOMEN

Hints and Helps for the Housewife and News of the Day About Women

BOB INGERSOLL'S

TRIBUTE TO WOMAN

It takes a hundred men to make an encampment, but one woman can make a home. I not only admire women as the most beautiful creature that was ever created, but I reverence her as the most redeeming glory of humanity, the sanctuary of all the virtues, the pledge of all perfect qualities of heart and head. It is not just nor right to lay sins of men at the feet of women. It is because women are so much better than men, that their faults are considered greater. A man's desire is the foundation of his love, but a woman's desire is born of her love. The one thing in this world that is constant, the one peak that arises above all clouds, the one window in which the light forever burns, the one star that darkness cannot quench, is woman's love. It rises to the greatest height, it sinks to the lowest depths, it forgives the worst injuries. It is perennial of life and grows in every climate. Neither coldness nor neglect, harshness nor cruelty, can extinguish it. A woman's love is the perfume of the heart, this is the real love that subdues the earth; the love that has wrought all miracles of art, that gives us music all the way from the cradle songs to the grand closing symphony that bears the soul away on wings of fire. A love that is greater than power, sweeter than life and stronger than death.—Robert G. Ingersoll.

WOMAN FARMER IN THE OZARKS

Having been a resident of Kansas City the past twenty-five years and a daily reader of The Star, I ask space for a few words. Last spring I moved to my 5-acre farm, "Oakhurst," in the Ozarks, expecting to set same in strawberries. I had little capital and no health, but plenty of the K. C. spirit. Owing to lateness of season and scarcity of help I have only one and a half acres set to berries, but am getting ground in fine shape for next year. This year has been spent in gaining knowledge and experience. Strawberry plants should be set in early spring and not allowed to fruit the first year, as this would take strength needed for growth. Running a farm, if only a 5-acre strawberry ranch, is hard work, and success depends largely upon the man or woman behind the plow. The woman who farms gets a breadth of vision and a deeper reverence from daily contact with nature. I am said to have the finest corn in the county; has been estimated at sixty bushels per acre. What this country needs for its future development is more of the K. C. spirit "that does things."—Mrs. C. B.

HERALD RECIPES

Our readers have suggested that the printing of cooking recipes be made a regular feature and as a small favor we ask that recipes of this kind be sent us by those interested. Write plainly, sign and mail to "Household Editor Herald" Lents.

EGGLESS RECIPES.

Pumpkin Pie.—Allow one cup of cooked pumpkin for each pie, half cup of brown sugar, one tablespoon of flour or teaspoonful of cornstarch, one scant cup of sweet cream, one-fourth teaspoonful of baking powder, and the same amount of spice or cinnamon. Beat well; bake with one crust.

Corn Bread.—Mix one scant teaspoonful of soda and one of salt and just a pinch of sugar with three pints of sifted meal. Stir in milk until a rather soft batter is formed; beat until light, pour in a shallow pan, hot and well greased. Bake in a quick oven.

Boston Gingerbread.—One cup New Orleans molasses, one-half cup sugar, one-half cup butter, one level teaspoonful soda, one cup boiling water, one cup seeded raisins, one teaspoonful ginger, one teaspoonful cinnamon, 3 cups flour, one dessertspoonful baking powder. Put molasses, sugar and butter into mixing bowl, pour over them boiling water with soda dissolved in it, stir well and when mixture has cooled add raisins, spices, flour and baking powder. Bake in shallow pan in slow oven. Chopped walnuts and very little ground cloves may be added if desired.

Nut Filling for Cakes.—One cupful of light brown sugar, sour cream and finely chopped English walnuts. Boil together until the mixture thickens; cool and spread between layers. It should be creamy when right. A few drops of orange extract improves its flavor.

Doughnuts.—Beat three eggs till light, add one and one-half cupfuls of sugar. Beat again. Sift one level teaspoonful of soda into a cupful of sour cream; add to the sugar and eggs; then add one small teaspoonful cinnamon and half of a grated nutmeg. Mix with sufficient flour to make a soft dough, roll about a half-inch thick, cut out and fry in hot lard. It is a good plan to have the dough cut out all ready to fry before heating the lard.

Tarts.—Two eggs, one cupful each of

sour cream, chopped raisins and sugar. Add a teaspoonful each of cinnamon and nutmeg. Beat the eggs lightly, add the cream, sugar, one teaspoonful of vanilla, and lastly the well-floured raisins. Bake quickly in tart pans.

Soft Gingerbread.—One cupful each of butter, molasses, sugar and sour cream, four cupfuls of flour, with a teaspoonful each of soda, ginger and mace. Bake in flat pan in a hot oven. Serve with hot sauce.

Poverty Cake.—Mix well one cupful each of sugar, sour milk, flour and raisins, a half-cupful of butter, two eggs and two teaspoonfuls of mixed ground spices. Add one level teaspoonful of soda to the cream and dissolve well before stirring into the batter. Bake thirty minutes in a shallow pan.

Sour Cream Biscuits.—One teaspoonful of sour cream, add to it one pint of sweet milk, one tablespoonful of salt, one of soda, and two of cream of tartar. Stir in sufficient flour to make a soft dough, roll, cut into biscuits and brush over with melted butter. Bake fifteen minutes in a hot oven.

Southern Cream Batterbread.—One pint of sour cream, one teaspoonful of

soda, one of salt, two well beaten eggs. Stir in sufficient white corn-meal to make the mixture of the right consistency; pour into greased pan and bake quickly for thirty minutes. Serve hot.

Dressing for Salad.—Two tablespoonfuls each of vinegar and sugar, half a teaspoonful of salt. Mix well and add a half-teaspoonful of thick sour cream which has previously been beaten stiff.

A New Jersey hen hawk tried to pick a diamond stud out of a man's shirt. Shows the influences of environment.

SOUR CREAM IN BAKING.

Few modern housekeepers appreciate sour cream at its true value or dream of the delicious dainties that may be concocted by combining it with other ingredients. It is especially desirable for cookies, cakes and doughnuts, not only on account of its richness but also because of the chemical action arising from the combination of its acid with soda, which gives lighter texture than sweet cream and a richer compound than milk. There are some dishes that cooks refuse to prepare without the acid of sour cream and soda—one even teaspoonful of soda to a pint of thick sour cream being the correct proportion.

Editorials to Women, About Women, and by a Woman

The home that possesses a cheerful wife and mother is not only a veritable haven of rest, but the safe harbor whose beacon light will guide her bread winners safely past all rocks and shoals with unflinching certainty. The woman whose cheerful spirit can take that "brave attitude toward life" that enables her to bear courageously the inevitable burdens of her life's environment; that strengthens her determination not to fret or worry those who, for her sake, are fighting the hard battles in the world, has reached that altitude that proclaims her price above rubies; and her influence and example are felt not only within the limits of the four walls she has made the unassailable bulwark of state and society, a happy home, but reach to those she knows not of.

The truest, best and sweetest type of the girl of today does not come from the home of wealth, she steps out from the house where is comfort rather than luxury. She belongs to the great middle class—that class which has given us the best wifehood, which has given helpmates to the foremost men of our time; which teaches its daughters the true meaning of love; which teaches the manners of the drawing room and the practical life of the kitchen as well as teaches its girls the responsibilities of wifehood and the greatness of motherhood.

Little arms encircling the neck and make the heart light, over which no diamonds sparkle. All the grand pictures and splendid works of art one can possess will never adorn a room as do the smiling faces of those dearest to us. The things that may be bought are pleasant to have, nor is wealth to be despised; but never pity the poor man who has the wealth that gold cannot buy, nor the woman whose jewels are those of which Cornelia was so proud—good and obedient sons.

A man who has made a happy home for his wife and children, no matter what he has not done in the way of achieving wealth and honor; if he has done that he is a grand success. If he has not done that, and it is his own fault, though he be the highest in the land, he is a most pitiable failure. We wonder how many men in a mad pursuit of gold, which characterizes the age, realize that there is no fortune which can be left to their families as great as the memory of a happy home.

Tell me, ye winged winds that around my pathway roar, do ye not know some quiet spot where wives clean house no more.

"Of course," said the optimist, if a man gets into the habit of hunting trouble he's sure to find it."

Specials for Saturday

AT

MT. SCOTT BAKERY-GROCERY

- 3 Cans Standard Corn . . . 25c
- 3 Cans Standard Tomatoes . . . 25c
- 2 Cans Regular 15c Cove Oysters . . . 25c
- 3 Cans Regular 10c Cove Oysters . . . 25c
- 8 Bars Good Laundry Soap . . . 25c
- 6 Bars Babbitts Borax Soap . . . 25c
- 6 Cans Babbitts Cleanser . . . 25c
- 3 Cans Pioneer Milk . . . 25c
- 3 Cans any kind Milk . . . 25c
- Regular 20c Armour's Mince Meat, lbs. 15c
- 3 Pounds 35c Coffee . . . \$1.00
- Best Flour on the market, a hundred \$2.60
- 3 Bottles Catsup . . . 25c
- Home Made Saur Kraut qt. 10c, gal. 35c

MT. SCOTT BAKERY-GROCERY

A. BRUGGER

ON CARLINE NEAR MAIN, LENTS, OREGON

The Herald's Straw Ballot

ON THE DETERMINATION OF THE FUTURE OF LENTS

I hereby affirm that I am a resident and voter of the three precincts constituting the territory east of Grays Crossing (Portland City Limits) and west of the Junction of Foster Road and the O. W. P. Ry., Boundary Lines north and south undetermined, and at this time would cast my vote for

ANNEXATION TO PORTLAND.....

SEPARATE INCORPORATION.....

TO REMAIN AS WE ARE.....

Name..... Address.....

(Fill out and mail or bring to Herald office. Your vote will not be disclosed)