

GOOD TO REMEMBER

HOUSEHOLD HINTS THAT WILL BE FOUND OF VALUE.

Easy and Effective Method of Polishing Floors—Removing Smoke Marks From Ceilings—To Marble Freshness.

When Polishing Floors.—Make a thick pad of felt or velvet and fasten it over an old worn-out and hairless broom. This makes an excellent polisher and saves the trouble of kneeling on the floor.

To Remove Smoke Marks From Ceilings.—Mix a thick paste of starch and water, and with a clean flannel spread it over the mark. Allow to get thoroughly dry, then brush off with a soft brush and the marks will have disappeared.

When Cleaning Mirrors and Windows.—Sprinkle a few drops of metal polish upon a cloth and rub over the glass. Leave to dry, then polish with a clean cloth. This is the quickest and easiest way to clean them.

Before Sweeping the Carpets.—Take an old round tin, pierce holes in the bottom, and fill with common salt. Sprinkle this over the carpet. It prevents the dust from rising, brightens the colors, and prevents moths.

To Clean Marble.—Rub with a slice of lemon dipped in salt. Leave for an hour, then wash off. All stains will be removed and a nice gloss secured.

To Clean Varnish and Paint.—Rub with a cloth dipped in a weak solution of vinegar and warm water. Polish with a wash leather.

To Clean Gilt Picture Frames.—Put a gill of vinegar into a pint of soft cold water. Remove all dust from the frames, dip a large camel's hair brush in the mixture, squeeze it partly dry, then brush the gilt, doing a small portion at a time.

IMPORTANT PART OF LUNCH

Sandwiches, Properly Protected, May Be Kept Appetizing for Almost Indefinite Period.

If sandwiches are not to be used for some time after they are made they can be wrapped in waxed paper and put in a tin bread or cake box. Some persons wrap them in a slightly damp cloth and keep them in the ice box. When sandwiches are carried for a picnic lunch they sometimes taste of the box they are carried in, and if they are wrapped in waxed paper they carry better in a wicker basket through which the air circulates.

Fruit sandwiches are more generally used than they used to be, and are so delicious that they ought to form a part of every sandwich repast. They satisfy a natural craving for sweets, and are more wholesome and more easily made than cakes or candies.

English Biscuits.

Sift together one and one-half pints of flour, one cupful of cornstarch, three tablespoonfuls of sugar, two teaspoonfuls of baking powder and one-half teaspoonful of salt. Rub in three tablespoonfuls of butter, add one well-beaten egg, one cupful of milk, one-half cupful of currants and one tablespoonful of coriander seed. Mix into a smooth, soft dough, roll one-half inch thick, cut in rounds, and bake on buttered tins in a hot oven for twenty minutes. When done, rub over a little butter on a clean bit of cloth.

To Make Handkerchiefs.

Elaborate as well as simple handkerchiefs may be made from scraps of lawn, lace and beading. Roll the edges instead of hemming, which is done by slightly moistening the thumb and finger and rolling as tight as possible. Be careful not to stretch the goods. The more sheer the material the easier it is to do this rolling. It is not necessary to have each row of insertion or lace of the same kind. The effect is prettier where different kinds are used.

Celery Croquettes.

One cup mashed potato, three-fourths cup finely sliced celery, one to one and a half teaspoonfuls butter, two tablespoonfuls chopped nuts, not too fine, a little salt. Do not cook celery, mix all ingredients while potato is hot, cool, shape, egg and crumb, stand in a cold place until ready to bake. Bake in a quick oven 10 minutes or until croquettes begin to crack and are a delicate brown.

Boiled Rice.

After washing the rice put it over the fire in plenty of actually boiling salted water and let it boil fast for 12 minutes; then drain off all the water, place the saucepan containing the rice in the oven with the door open and let it steam for 10 minutes, or until it is as tender as desired. Every grain will be distinct and the rice free from moisture.

Only a Feather.

Paris is wearing both the curled and uncurled ostrich feathers, says the New York Press. An ostrich feather is often a sole trimming of a hat, and frequently a cluster of small flowers is sewed at the base of the feather.

Paper Pillow.

Any inkless soft paper cut or torn in pieces about one inch square and put in unbleached muslin sack eighteen by twenty-seven makes a good pillow.

WATER MAKES A DIFFERENCE

Use of Hard or Soft is Something for Serious Consideration When Cooking is in Order.

All cooks do not understand the different effects produced by hard and soft water in cooking meat and vegetables. Peas and beans cooked in hard water, containing lime or gypsum, will not boil tender, because these substances harden vegetable caselin. Many vegetables, as onions, boil nearly tasteless in soft water, because all the flavor is boiled out. The addition of salt often checks this, as in the case of onions, causing the vegetables to retain their peculiar flavoring principles, besides such nutritious matter as might be lost in soft water. For extracting the juice of meat to make a broth or soup, soft water, unsalted, and cold at first, is the best, for it much more readily penetrates the tissue, but for boiling, where the juices should be retained, hard water, or soft water salted, is preferable. The meat should be put in while the water is boiling, so as to seal up the pores at once.

If you are in doubt about the water, the common test is soap. Hard water will not make a suds freely, while soft water will. Once acquainted with the nature of the cooking water, you can govern yourself accordingly in cooking.

GOOD FOR AFTERNOON TEA

Dainty Chocolate Cake That Has the Indorsement of the Best French Cooks.

A little French chocolate cake which comes from a New Orleans cook makes a delightful afternoon tea cake. It is called "petits choux au chocolat." Put a quarter of a pint of hot water in a small saucepan with two ounces of butter and one of sugar. When this boils add gradually two ounces and a half of finely sifted flour and stir quickly until the mixture is quite stiff.

Take the saucepan from the fire and stir the contents for about ten minutes, then add two eggs, one at a time. Beat the mixture up with a wooden spoon and put it aside to cool. Butter a baking sheet, lay the paste on it with a teaspoon in small round balls, plum size. Bake about twenty minutes in moderate oven. When cold make an incision in the side of each and fill with whipped cream flavored with vanilla. Before serving glaze each separately with chocolate icing.

Revival of the Quilt.

From unbleached muslin cut squares to be used for a foundation on which to build the design. For instance, if you choose to piece a fan quilt, cut a piece of material of a plain color in the shape of a quarter circle and stitch it across one corner of the square. Four patches radiate from this to form a half fan, which, when joined to a similar block, completes the semi-circle and the fan. When the required number of blocks are finished, join them together, forming the large top of the quilt, and line with a layer of cotton. Over this stitch the lining, and the quilt is ready for quilting.

California Irish Stew.

Cut neat pieces from ribs or neck of mutton and put in a round bottomed Scotch kettle with about half a cupful of hot water. Watch carefully, and as the water boils away, brown the meat in its own fat. Then pour in boiling water to cover. Have ready tender carrots, celery, turnip and onion cut in uniform pieces, add to the meat together with a cupful or more of tomato and a little parsley. These go in about twenty minutes before serving. When done and tender add a little green pepper, thicken slightly with flour, season and serve.

Cracker Puffs.

Split six crackers and soak them for half an hour in cold water. They will be twice their usual size. Take them out with a skimmer, being careful not to break or crack them, and place them in a buttered pan, the inner side up. Butter tops of crackers and place in a hot oven. The oven must be very hot or the crackers will not puff. In half an hour they should be well puffed and brown. Serve them with any kind of stewed or pressed fruit with whipped cream, if desired, but they are nice without the cream.

Quaker Muffins.

One cup scalded milk poured on two-thirds cup rolled oats. Let stand five minutes, add three tablespoons sugar, one-half teaspoon salt, two tablespoonfuls lard or melted butter. Sift in $1\frac{1}{2}$ cups flour, four teaspoons baking powder. Mix thoroughly, add one well-beaten egg. Bake in hot greased gem pans twenty to twenty-five minutes.

Some Cookery Hints.

The best way to warm up a joint is to wrap it in thickly greased paper and keep it covered while in the oven. By having it covered the steam will prevent the meat from becoming hard and dry.

Ham a La Venison.

This is a dainty for Sunday night suppers: Put one tablespoon butter and one tablespoon currant jelly in a frying pan over a rather slow fire. When melted, lay in some slices of cooked ham, and fry each side until almost ready to burn. Remove to a hot platter and garnish with parsley.

Corner for the Juniors

GOOD STORY WITH A MORAL

Excellent Illustration Showing That Nobody Amounts to Much Who Doesn't Hustle.

There was a large Thomas cat that had its habitation in a store, the Topeka Capital says. It was reported to be a fine blooded animal from a family of distinguished rat destroyers. The cat was a beauty and everybody round the store took a turn at furnishing grub suited to the taste of a blooded cat.

It was observed, however, that there was no reduction of the rat or mice population, and the proprietor of the store commenced to inquire into the reason why. He first tried the cat on a rat that had been caught in a trap, but the feline expressed no interest or animation. He looked at the rat and then walked away. The storekeeper was disappointed, but not entirely discouraged. He thought perhaps that the cat's specialty was mice, and as he had a mouse or two that had been caught alive in a trap, he turned them loose in front of the cat, but it paid no more attention to them than a sheep would do to a rare done beefsteak.

"I think," said the storekeeper, "that I am onto this situation. I will fire the next employee who gives that cat anything to eat." For two days the Thomas cat did a good deal of howling and wore a look of injured innocence. He felt that he had been wronged, and was ready to start an insurrection, but as that didn't seem to get him anywhere, he turned loose on the rats and mice in a way that was surprising.

The second day after this change of program the rats held a convention to consider what ought to be done. When the leading orator among the rats arose, he said: "Fellow rats, this is no time for talk. What we want to do is to move. That cat hasn't any more natural ability than he had before, but he has concluded that he either has to hustle or starve, and I have discovered that when a cat gets in that frame of mind his neighborhood is no place for rats."

Many men and women, as well as cats, have never amounted to a whoop just because they never had to hustle.

DEVICE TO MAKE GOLF BALLS

Sphere Rests on Plunger and is Pressed Up Against Die—Designed by Pennsylvania Man.

An apparatus for imparting to golf balls their peculiar pock-marked complexion has been designed by a Pennsylvania man. Arising from a metal base is a metal standard with an overhanging and bifurcated arm. In the bifurcations of this arm a rotary die is pivoted. Directly below this die is a vertically moving plunger that is operated by a little lever at the side and



Golf Ball Maker.

that has a spring attachment to control its movement. On top of the plunger is a cup into which a golf ball is placed. By pressing down on the lever the plunger rises and the ball is pressed against the die. The force of the impact is sufficient to set the die revolving and it continues to revolve as the ball rises against it. This has the effect of turning the ball around in the cup so that it is stamped around its entire circumference.

Reward by the Boss.

The office boy had been discovered in a lie. It was not one of the ordinary preparations of our everyday world, but quite a serious and deliberately mendacious effort.

"Do you know, my lad," asked a clerk in kind tones, "what becomes of lads who trifle with the truth?"

"Ay, say," was the confident reply, "the boss sends them out traveling when they grow up!"—Weekly Telegraph.

In the Days of Pa's Youth.

Little Kendrick was making elaborate preparations to go to the zoo.

"Oh, say," he cried, "I must have a bag of lump sugar! I can have lots of fun with a bag of lump sugar and the elephants!"

"When I was your age," said his father, "I could have a lot of fun with a bag of lump sugar without any elephants."—Judge.

Why He Escapes.

"You ought to be spanked, young man."

"I know it, but I'm not likely to be."

"Why not?"

"Well, pa and ma haven't ever been able to agree as to which one of them ought to do it."

DESSERT DISHES OF RHUBARB

Pudding, Tapioca or Shortcake, Make Delicious Confection.

Rhubarb Pudding.—Mash half a pound of bag or pulled figs, or use dates or raisins, or a mixture of all or of any two of these fruits. Cover with boiling water and cook until water is nearly absorbed. Cut a pound of rhubarb in inch pieces, put a layer of the cooked dried fruit, and repeat until all is used. Add a quarter of a cup of hot water and bake in a slow oven until the rhubarb is soft. Serve cold alone or with cream.

Rhubarb Tapioca.—Soak half a cup of tapioca over night and cook until clear in a double boiler. Place in a buttered pudding dish two cups of rhubarb, cut in small pieces; one cup of sugar and a pinch of ginger. Pour the hot tapioca over this, stir in one teaspoonful of butter, cover and bake one hour. Put a meringue on it before serving, if you like, or serve it cold, with plain or whipped cream.

Rhubarb Shortcake.—Put two cups of rhubarb, cut small, with a scant cup of sugar in a double boiler and cook until rhubarb is tender and sugar dissolved. Add the juice and chopped rind of one lemon. Make a shortcake by your favorite recipe, but cut and bake it like biscuit. When done, break open, butter them and arrange on a hot dish. Put the rhubarb in between, and when serving pour the juice over them.

Mothers will find Mrs. Winslow's Soothing Syrup the best remedy to use for their children during the teething period.

At Least Something New.

First Mother—"How was the baby show?"

Second Mother—"Fair. Of course, there's not much change in the styles, but the display of accessories, such as five-minute detachable nighties, cry muffers and self-starting cradles was particularly good."

March of Progress.

Abner Wombat was born in a log cabin, but every one of his grandsons has a dress suit. Such is life in America.

Who Put "U" in Blues?

YOURSELF; in other words, your lazy liver. You have been overloading the stomach and thus clogging the bowels. You can easily stir these organs into healthy activity by the daily use of

HOSTETTERS

Stomach Bitters

Gave Her All Her Rights.

A woman was charged at Greenwich (England) police court with allowing a donkey to stray, immediately after a young man had been fined for a similar offense. Mr. Symmons—"You won't have a feminine grievance if I fine you the same as the man. If I charged you less you would say you were not having your rights. No, the same as the man."

Impure Blood Gets Good Bath

Wonderful How Quickly Your Entire System Awakens When the Blood is Cleansed.

If you are down with rheumatism; if you sneeze, feel chilled, are choked with catarrh, have a cough, or your skin is pimpled and irritated with rash, eczema, or any other blood disorder, just remember that almost all the ills of life come from impure blood. And you can easily give your blood a good, thorough cleansing, a bath, by using S. S. S. There is no need for anyone to be despondent over the illness of blood impurities. No matter how badly they attack the system, or how unsightly becomes the skin, just remember there is one ingredient in S. S. S. that so stimulates the cellular tissues throughout the body that each part secures its own essential nutriment from the blood.

This means that all decay, all breaking down of the tissues, is checked and repair work begins. S. S. S. has such a specific influence on all local cells as to preserve their mutual welfare and afford a proper relative assistance to each other. More attention is being given to constructive medicine than ever before and S. S. S. is the highest achievement in this line. For many years people relied upon mercury, iodide of potash, arsenic, physics, cathartics and "dope" as remedies for blood sickness, but now the pure botanical S. S. S. is their safeguard.

You can get S. S. S. in any drug store, but insist upon having it. The Great Swift Laboratory in Atlanta, Ga., prepares this famous blood purifier, and you should take no chance by permitting any one to recommend a substitute.

And if your blood condition is such that you would like to consult a specialist freely and confidentially, address the Medical Department, The Swift Specific Company, 160 Swift Bldg., Atlanta, Ga.

IN GIRLHOOD WOMANHOD OR MOTHERHOOD

Assist Nature now and then, with a gentle cathartic Dr. Pierce's Pleasant Pellets tone up and invigorate liver and bowels. Be sure you get what you ask for.

The women who have used Dr. Pierce's Favorite Prescription will tell you that it freed them from pain—helped them over painful periods in their life—and saved them many a day of anguish and misery. This tonic, in liquid form, was devised over 40 years ago for the womanly system, by R. V. Pierce, M. D., and has been sold ever since by dealers in medicine to the benefit of many thousand women.

Now—if you prefer—you can obtain Dr. Pierce's Favorite Prescription tablets at your druggist at \$1 per box, also in 50c size or send 50 cent stamps to Dr. R. V. Pierce, Buffalo, N. Y. for trial box.

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 Write for samples or order direct from this ad. Satisfaction guaranteed.

Great Virtue. There is no greater everyday virtue than cheerfulness. This quality in woman is like sunshine to the day, or gentle renewing moisture to parched herbs. The light of a cheerful face diffuses itself and communicates the happy spirit that inspires it.

The sourest temper must sweeten in the atmosphere of continuous good humor. As well might fog and cloud and vapor hope to cling to sun-illumined landscape as "the blues" and moroseness to combat jovial speech and exhilarating laughter.

There is no path but will be easier traveled, no load but will be lighter no shadow on heart or brain but will lift sooner in the presence of a determined cheerfulness. It may at times seem difficult for the happliest tempered to keep the countenance of peace and content, but difficulty will vanish when we truly consider that sullen gloom and passionate despair do nothing but multiply thorns and thicken sorrows.

When Your Eyes Need Care

Try Murine Eye Remedy. No Smarting—Feels Fine—Acts Quickly. Try it for Red, Weak, Watery Eyes and Granulated Eyelids. Illustrated Book in each Package. Murine is compounded by our chemists—see a "Patient Medicine"—but used in successful Physicians' Practices for many years. Now dedicated to the Public and sold by druggists at 25c and 50c per Bottle. Murine Eye Remedy in Aseptic Tubes, 25c and 50c. Murine Eye Remedy Co., Chicago.

Raw Meat Popular in Italy.

Travelers report that in Italy the devouring of raw meat in restaurants is now so common as to be—to women, at any rate—a public annoyance. The waiter brings the slab of beefsteak and exhibits it to the eyes of the man about to lunch, who watches the process of cutting and of sprinkling with a little oil and vinegar. Over the dish is then poured a raw egg.

One Thing That Holds Us.

Most of us would be financially well-to-do if we didn't have to pay our debts.—St. Joseph News Press.

The Tortures of Prickly Heat

and all skin affections are quickly alleviated and in a short time completely cured by using Tyree's Antiseptic Powder, 25c, at druggists. For free sample write J. S. Tyree, Chemist, Washington, D. C.—Adv.

Record for Laziness.

The laziest man is reported in Arkansas, where he conducts a shoe store in a little town. A woman entered his shop one day and said she wanted to buy a pair of shoes. The lazy man, who was sitting on a box at one end of his establishment, looked at her, yawned wearily, and then said: "I can't wait on you today. Come in some time when I'm standing up."—San Francisco Argonaut.

In the Car.

"My dear sir, I don't mind your walking briskly all over my feet, but I wish you wouldn't loiter on them."—Life.

Sollicitous.

He—"I wish I had money. I'd travel." She—"How much do you need?"—Judge.

Dr. Pierce's Pleasant Pellets regulate and invigorate stomach, liver and bowels. Sugar-coated, tiny granules, easy to take. Do not gripe.

Mean of Maud.

Ethel—"Jack snatched a kiss from Alice last night and she cried." Maud—"What for—more?"

Slow Work.

Poverty is no disgrace, but it is having a hard time getting itself to be popular.

Daily Thought.

Silence is a great peacemaker.—Henry Wadsworth Longfellow.

Legal Axiom.

Keep your own counsel and you'll never need a lawyer.

Guiltless Paragon.

Oh! for a person who isn't trying to work something.

PILES! PILES! PILES!

For that troublesome ailment use DR. SCHREIBER'S PILE REMEDY. Highly recommended. Sample package 10c. The Vitalitas Chemical Co. North Bank Bldg., Seattle, Wash.

Raises the Dough Better!

25c Pound Can All Grocers

Pessimism of Mr. Mutsaw.

"It is a great pity," a trifle grimly remarked Stanley Livingston Mutsaw, who had several unappreciated Frankenstein's on his hands, a bolt on his neck and a grand growth on his soul, "that some children are so sadly afflicted with bashfulness; and it is a still greater pity that others ain't. Al-so, I have observed that a brother-in-law never dies and seldom resigns. And I believe we are going to get this season a darn sight more rain than we need!"

Liquid blue is a weak solution. Avoid it. Buy Red Cross Ball Blue, the blue that's all blue. Ask your grocer.

Called for Blood.

"Sandy looks as if he had been fighting." "He has been fighting; a fellow said something in his presence about 'musicians and bagpipers,' and Sandy sailed into him."

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