

Good Things For Thanksgiving Dinner

Roast Turkey.
To truss the fowl draw the thighs and wings close against the body and fasten securely with skewers or tie with string. Rub the entire surface with salt, brush with soft butter and dredge with flour. Place in a hot oven and when well browned reduce the heat. Baste with the fat in pan and two cupsful of boiling water, continue basting every twenty minutes until meat is done, which will require about three hours for an eight or ten pound turkey. If roasted in a covered roaster it is not necessary to baste very often, as the steam keeps the roast moist, but it should have the fat and the broth dipped over it now and then. Turn the turkey occasionally, so that it may brown evenly.

Turkey Stuffing.
Four cupfuls of stale breadcrumbs, a quarter cupful of melted butter, salt and pepper. Add sage or fine herbs if liked. Moisten very slightly with warm water or stock. This amount is for an eight pound turkey. Do not crowd either crop or body or the stuffing will be heavy. The giblets, stewed and chopped fine, may be added to the gray or they may be previously prepared and added to the stuffing.

Mashed Turnips.
Pare and quarter turnips and boil steadily in unsalted water until tender, drain, mash and season with butter, pepper and a little salt.

Thanksgiving Apple Cake.
Scald a cupful of milk and one-third cupful of butter, one-third cupful of sugar and one-third teaspoonful of salt. When lukewarm add a yeast cake, two eggs and three and a half cupfuls of bread flour. Cover, let rise, beat well and let rise again. Turn into buttered dripping pan, let rise, brush over with melted butter, cover with sections of apples, brush over with butter, sprinkle with cinnamon, sugar and currants. Bake in a moderate oven and cover with whipped cream.

Cranberry Frappe.
Four cupfuls of cranberries boiled in three cupfuls of water strained through flannel. Take three cupfuls of sugar and three cupfuls of cranberry juice and the juice of one-half lemon and mix all together and freeze. Delicious to serve with roast fowl.

Thanksgiving Nut Bread.
Five cupfuls of flour, five teaspoonfuls of baking powder, a cupful of nuts chopped fine, a cupful of sugar, a beaten egg, two cupfuls of milk, one-half teaspoonful salt. This makes two loaves.

Chicken Pie.
Dress, clean and cut up two fowls or chickens, says the Country Gentleman. Put in a stewpan with half an onion, a sprig of parsley and a bit of bay leaf; cover with boiling water and cook slowly until tender. When the chicken is half cooked add half a tablespoonful of salt and one-eighth of a teaspoonful of pepper. Remove chicken, strain stock, skim off fat, then cook until reduced to four cupfuls, thicken with one-third of a cupful of flour diluted with enough cold water to pour easily. Place a small cup in the center of a baking dish, arrange round it pieces of chicken, removing some of the larger bones; pour gravy and cool. Cover with piecrust in which several incisions have been made for the escape of steam. Wet the edge of the crust and put round a rim, having the rim come close to the edge. Bake in a moderate oven until the crust is well raised and browned. If puff paste is used it is best to bake the top separately.

Turkey Was Well Done



OLD BOSTON LIGHT

The First Mariners' Beacon to Be Kindled in America.

TWICE BURNED AND REBUILT.

Then It Was Destroyed by the British Revolutionary Naval Forces and Again Rebuilt Through the Efforts of Governor John Hancock.

The first lighthouse of which there is any record was built by Ptolemy II. on the island of Pharos, at the entrance to the harbor of Alexandria, Egypt.

Probably the most famous lighthouse of modern times is the Eddystone light, which was one of the first built in Britain and which has been famous because of its dangerous situation and of its having been four times destroyed by the angry waters of the English channel.

Minots Ledge light, at the entrance to Boston harbor, is among the most noteworthy of American lighthouses and shares with Old Boston light the interest of every voyager who enters the tortuous channel to the city of Boston.

Boston light is famous in its way. It was the first lighthouse built in America. It is one of the most important lighthouse stations on the north Atlantic coast. Every seafarer and seagoer knows Boston light. Every school boy and girl has read the many tales of shipwreck in which Boston light figures. It was captured and recaptured several times in the early days of the Revolution.

On the evening of Friday, Sept. 14, 1716, the light was first "kindled," to use the expression of the chronicler of the day.

For some years the shipowners and merchants of Boston agitated the project of establishing a lighthouse at the entrance to the harbor. The general court took the matter up on petition of John George and others. The town officials of Boston also considered the proposition and urged the colonial authorities to make an appropriation to erect a suitable light. At last favorable action was taken by the authorities, and the building of the light on the outer Brewster began.

When the light was ready to put into commission George Worthington was appointed keeper. He and his wife and daughter were drowned two years later.

Benjamin Franklin wrote a ballad on the drowning of the family. The salary of the first keepers of the light was \$250 a year.

On the death of Worthington Captain John Hayes, a shipmaster, was appointed.

The early lightkeeper had many other duties to perform besides looking after the light. He had to act as pilot for vessels and discharge the duties of health officer of the port. In the case of a vessel being in distress it was his duty to go to its rescue.

In 1720 the lighthouse was burned and rebuilt. Again in 1731 the lighthouse and other buildings were burned and were again rebuilt.

Robert Ball, the keeper who succeeded Captain Hayes, remained until the British fleet sailed from Boston to Halifax during the Revolutionary war. According to the stories at that time, Ball sailed away with the fleet and never returned.

The British wantonly destroyed the harbor property, including the light, before they sailed away when they evacuated Boston. Thus it is that the island on which Boston light stands is the last soil in Massachusetts occupied by British armed forces.

The destruction of the light was a great loss to mariners and the merchants, and shipping interests induced Governor John Hancock to send a special message to the Massachusetts legislature recommending an appropriation for the rebuilding of the light. With commendable promptitude the legislature complied with the request of Governor Hancock, and plans were made for one of the finest and largest lights on the coast. This was in 1790.

The new structure was of stone. Oil lamps furnished the light. Then the government took over the lighthouses and assigned their care and maintenance to the treasury department, under whose jurisdiction they still remain. The island and the light were formally ceded to the United States government in 1790.

The treasury department has always given Boston light a great deal of attention because of its importance and because it is the most widely known landmark to the entrance to the second port in America.

It has been improved and enlarged from time to time, and the accommodations for the keepers and their families are all that could be desired. Despite its age the light station is, for all practical purposes, essentially modern and up to date. It displays an incandescent oil vapor light, giving a white flash of 100,000 candle power every thirty seconds, visible sixteen miles in clear weather, and as an auxiliary aid in foggy weather sounds a powerful first class siren, with a double blast of five seconds each every minute.—Boston Globe.

Some Exception.
"It must be hard to see people scramble for a meal."
"Yes, unless it's eggs."—Baltimore American.

Accept nothing that is unreasonable; discard nothing as unreasonable without proper examination.—Buddha.

Labor Bureaus Help Many.

San Francisco, Nov. 19.—Since the state has established its free employment bureaus in San Francisco, Los Angeles, Oakland and Sacramento work has been found for 38,550 men and women, at the rate of 1071 a week, according to Labor Commissioner John P. McLaughlin. The saving in fees has been \$77,000.

An ad in the News will bring results.

Get your butter wrappers printed at the News office.

— What — HOUSEWIVES Wish to Know

Smart Fur Trimmed Suit

This fur trimmed suit of wool velours is featured in taupe, green, brown, burgundy or plum color. Model designed by Franklin Simon & Co., New York. The coat is cut in straight lines,



the fullness falling from sides to back. The collar, cuffs and border of the coat are banded with seal fur. The skirt is of the latest model, with shirred back and detachable belt.

Treatment of Common Ailments of the Ear

Earache in children is best treated by using hot water. This not only gives the most prompt relief from pain, but is also one of the best remedies employed to stop inflammation and prevent a running ear. Fill the ear with water as hot as it can be borne, using a common medicine dropper. Next remove a dropful of water and replace it with a dropful of hot water, pressing the bulb between the thumb and finger three or four times to mix thoroughly. Keep this up for twenty minutes and repeat every two to four hours as needed to control the pain. In case the pain continues after two or three treatments a physician should be consulted. Boils in the ear are treated in the same manner.

Eczema of the external portion of the ear is usually relieved by the application of zinc oxide ointment, keeping the surface covered continuously. This can be procured under this name from any druggist. Children with sensitive ears should protect them by wearing a little plug of cotton in the ear when out of doors in cold or windy weather, especially if driving in an open vehicle.

Frozen or frosted ears should first be thawed out by very cold water or snow and then covered by olive oil or vaseline. In case an insect gets into the ear drop a few drops of sweet oil (olive oil) in the canal and then wash out gently with warm water, using a medicine dropper. The insect will usually float out. A foreign body should be treated in the same way, but if it does not come out easily a physician should be seen at once. Under no circumstances should the removal be attempted by means of forceps or other instruments, as the foreign body is very apt to be pushed down so far in the canal that it will be very difficult to remove.

Household Hints

To prevent pie crust puffing up in the middle when baked, prick in several places with a fork before putting in the oven.

A basin of cold water placed in an oven will soon lower the temperature.

To clean enameled bathtubs rub with salt moistened with lemon juice. Then wash with hot water and soap.

Sprinkle carpets before sweeping with salt. It keeps the dust down effectively, and the carpets will look fresher. Salt also prevents moths attacking carpets.

Oil stains can be removed from linen and cotton goods by rubbing the material on both sides with talcum powder. The powder should be left on for a few hours and then brushed off.

To clean wicker chairs wash with salt and water, then rub as dry as possible and place in the open air to finish drying.

Holes in kid gloves can be mended by first buttonholing around the hole and then filling in with buttonhole stitch

General von Kneussl, German Commander

According to dispatches from the front, the fighting between the German troops under General von Falkenhayn and the Roumanian forces in the Transylvania Alps has been greatly hampered by snow and cold weather. The snow filled defiles of the moun-



LIEUTENANT GENERAL VON KNEUSSL.

tains have rendered military operations alike difficult for both armies. Among the officers under General von Falkenhayn is Lieutenant General von Kneussl, who heads the Bavarian divisions. Von Kneussl distinguished himself in the siege and capture of Przemyśl in June, 1915, when that Austrian city was recaptured from the Russians, who had won it only twenty days before.

Roup in Poultry

Overcrowding in the henhouse is one of the direct causes of colds and roup, according to Ross M. Sherwood, specialist in poultry husbandry in the Kansas State Agricultural college.

Egg production is lowered as a result of disease and uncomfortable conditions induced by overcrowding. Every fowl in the henhouse should have nine inches of lineal space on the roosts and three or four square feet of floor space. If such housing is not provided the hens will not have room for scratching. Hens should be fed in loose straw so that they will be forced to exercise in order to get feed. Colds are caused by lack of ventilation. Roup often develops as the result of a cold.

Mother's Doll Story

Molly Visits Gobble Gobble

Once upon a time a nice wax doll by the name of Molly went to the country with her mamma.

They were visiting a lovely big farm. So one morning Molly got up very early and went out in the barnyard to see a great big turkey by the name of Gobble Gobble.

Now, Gobble Gobble was getting the best of care, for he was the bird that had been picked out for the Thanksgiving dinner. Of course to help eat this good dinner was why Molly and her mamma had gone to the farm.

"Hello, Gobble, Gobble," said Molly, going straight up to the big turkey.

"Good morning, Wax Doll," Gobble Gobble answered, spreading his broad wings and making his neck red.

Then he did the strangest thing. He scratched his wings along in the dirt and made a quick circle right around Molly, for she wore a beautiful red dress, you see, and turkeys do not like anything red. They seem to want nothing around as red as their own necks.

When he kept coming nearer and nearer Molly got quite frightened, but when Gobble Gobble came right at her she turned and ran like anything. Gobble Gobble chased her till at last she had to run right up on to a big wood pile. Here she sat, throwing sticks of wood at Gobble Gobble till her mamma came and chased him away and took Molly safely into the house.

Garments For Children.

When making garments for growing children which you intend to let down stitch the hem with eighty or ninety thread on the machine. This is easily ripped out and does not leave a heavy line of holes. Another way is to make a wide hem and take up a large tuck on the underside. This can be taken out when the garment needs to be lengthened.

The Fairy Ship.
There's a strange ship in the bay,
So they say;
She has come from Fairyland,
Where the mermaids, hand in hand,
Sing upon a coral strand
All the day.

All her masts are made of gold,
So I'm told,
And she flies pure silken sails,
And her flags are peacocks' tails,
And she has the weirdest bales
In the hold.

There are fairies not a few
In her crew,
And tomorrow she'll be far
Out across the southern bar,
Where the flying fishes are
In the blue.

—St. Nicholas.

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SOUTHERN PACIFIC COMPANY

Passenger Train Schedule Effective Oct. 4, 1914

	161 a.m.	161 p.m.	167 p.m.
WESTBOUND			
Salem . . .	7:00	9:45	4:00
Dallas . . .	8:15	11:02	5:30
Falls City . . .	8:50	11:35	6:05
Bl'k Rock . . .		11:55	
EASTBOUND			
Bl'k Rock . . .	10:40	1:05	6:10
Falls City . . .	9:30	1:25	6:10
Dallas . . .	10:10	2:00	6:40
Salem . . .	11:01	3:15	7:45

A. C. POWERS, AGENT

If reports from the Pacific Coast are to be believed, Mae Murray's pet monkey Oswald, caused a riot at the Hollywood Hotel where the lasky star is staying. While Miss Murray was at the studio, the monkey was suddenly seized with a desire to be elsewhere, than in the apartment. He broke up a few small ornaments and finally smashed a window through which he escaped, entering the bedroom of an elderly spinster. Her shrieks brought the entire mobile force of the hotel to her door on the run while four policemen surrounded the building in order to prevent the murderer's escape. Miss Murray says the monkey was misunderstood and that it was perfectly horrid of the old lady to scare him so.

HOUSEKEEPERS Must be Watchful

For great efforts are being made in this vicinity to sell baking powders of inferior class, made from alum acids and lime phosphates, both undesirable to those who require high-grade cream of tartar baking powder to make clean and healthful food.

The official Government tests have shown Royal Baking Powder to be a pure, healthful, grape cream of tartar baking powder, of highest strength, and care should be taken to prevent the substitution of any other brand in its place.

Royal Baking Powder costs only a fair price per pound, and is cheaper and better at its price than any other baking powder in the world.