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Improvement, If Slow, Is Sure.

With the sanction of the stock exchange, public dealings in securities have been resumed, all restrictions removed. That is one good sign. Another is that the figures quoted in this "official" market are considerably higher than those prevailing on the memorable day when such transactions were no longer permitted, which is more particularly the case with what are known as the oil shares. They are in demand. As to exports, the tide continues to rise.—Brooklyn Eagle.

It Cures While You Walk.

Allen's Foot-Ease is a certain cure for hot, sweating, callus, and swollen, aching feet. Sold by all Druggists. Price 50c. Don't accept any substitute. Trial package FREE. Address: Allen S. Olmsted, Le Roy, N. Y.

Private Property at Sea.

Steady progress has been made toward the position of the United States for the last century and a half. Eventually it will become the law of nations, if maritime war is still to continue. The careers of the Emden and the Karlsruhe and Konigsberg show the futility of efforts to destroy private property at sea. Certainly, they prove how little effect on the final outcome of a titanic struggle such raiding can have.—New York Post.

Who Is She?

There was a dame in our town, And she was wondrous wise, She planned to shop quite early, To every one's surprise. But when her plans were finished, With all her might and main, She shirked her Christmas shopping And found it filled with pain.

"Fiddler's Green."

"Fiddler's Green" is the Elysium of the sailors; a land flowing with rum and lime juice; a place of perpetual music, mirth, dancing, drinking and tobacco.

In Business.

Attention, application, accuracy, method, punctuality and dispatch are the principal qualities required for the efficient conduct of business of any sort.—S. Smiles.

It cost a man \$25 to beat up an alleged homebreaker. The Interstate commerce commission would probably hold the rate just and reasonable.

The cotton ball is intended to stimulate the sale of cotton. Well, we've been buying cotton for years in guaranteed all-wool suits.

On that skunk farm in California even the most pronounced standpatter will probably agree an eight-hour day is sufficient.

The Germans are said to be making bullets out of song plates. Let us hope none of them are song hits.

Paris will again be the French capital. The country seems to have been overcapitalized.

If the minors are not allowed to dance, it is safe to say they will be hopping mad.

Carranza puts it up to Villa, says a headline. Where, oh where, have we heard those names before?

Glucose has hit the syrup men, but they don't need to feel all stuck up about it.

Quick Relief When Utterly Worn Out

Getting the Blood in Order Is Required By Most People.



If you think you have gone to smash and sit only for the dinner, try S. S. S. for the blood. It will surprise you to know what can be done for health once the blood is released of the excess of body wastes that keep it from exercising its full measure of bodily repair.

If you feel played out, go to any drug store and ask for a bottle of S. S. S. Here is a remedy that gets at work in a twinkling; it just naturally rushes right into your blood, scatters germs right and left, up and down and sideways.

You feel better at once, not from a stimulant, not from the action of drugs, but from the rational effect of a natural medicine.

The ingredients in S. S. S. serve the active purpose of so stimulating the cellular tissues of the body that they pick out from the blood their own essential nutriment and thus repair work begins at once. The relief is general all over the system.

Do not neglect to get a bottle of S. S. S. today. It will make you feel better in just a few minutes. It is prepared only in the laboratory of The Swift Specific Co., 539 Swift Bldg., Atlanta, Ga. Send for their free book telling of the many strange conditions that afflict the human family by reason of impoverished blood.

P. N. U. No. 49, 1914

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AS TO MAKING CAKES

EXPERT ADVICE FROM DEPARTMENT OF AGRICULTURE.

Cases Where Rendered Deef or Veal Fat May Be Substituted for Butter—Introducing Variety into the Confections.

There are, generally speaking, only two kinds of cake made by the American housewife; namely, sponge cakes and butter cakes. The former never have butter in them and are frequently raised entirely by means of eggs. The eggs usually provide the only moisture used, but when eggs are expensive, economy sometimes demands that water be added and baking powder used. In the latter kind, butter is generally used on account of its flavor. Its effect on dough is to make it tender and brittle instead of tough and elastic.

Sponge cakes are mixed differently from butter cakes and should be baked in a cooler oven and about one and one-fourth times as long. The tests and rules for baking are the same for sponge cakes and butter cakes.

Gingerbread and other highly spiced cakes may be classed as "butter cakes," but for economy's sake pure rendered beef or veal fat may be substituted for butter as the flavor of the fat will not be so evident as in other kinds of cake.

A cooky also comes under the class of "butter cakes," any butter-like recipe being applicable to cookies if only one-third to one-half the amount of milk called for is used. The dough should be rolled out on a floured board. Cookies should bake in a slow oven for 8 to 10 minutes.

Much variety can be made in cakes by introducing fruits, nuts, spices or different flavoring extracts into the dough, or by using only the whites of eggs for white cakes, or a larger number of yolks than whites for yellow cakes. Brown sugar may be used for dark fruit cake.

Pastry flour will make lighter and more tender cake than standard flour. Standard flour is used take two tablespoons less for each cupful secured. In making cake only fine granulated or powdered sugar should be used as a rule. One the best of these materials in any case should be employed.

In preparing the pans for cake they should be greased well with butter or lard or lined with paraffin paper. Bright, new pans will not need to be buttered for sponge cakes and if left unbuttered a more delicate crust is formed.

If a wood or coal fire is used there should be a small or moderate-sized fire, but one that will last without much addition through the baking. Regulate the oven long enough before the cake is to go in to have the dampers adjusted as they are to remain throughout the baking. If this is not done the dampers must be changed to regulate the heat during the baking, and the cake will not be so well baked. Most cakes can be at once removed from the pan when baked, but very rich cakes and dark fruit cake will be liable to break unless allowed to stand about five minutes.

Nutmeat Bisque.

One pint scalded milk, one and a quarter cupful sugar, one egg, one scant tablespoonful flour, one-quarter teaspoonful salt, one quart thin cream, one tablespoonful vanilla, one teaspoonful almond extract, one-half cupful of macaroons, almonds and peanuts. Mix the sugar, flour and salt, add the egg (slightly beaten) and the scalded milk; cook in a double boiler 20 minutes, stirring constantly at first; cool, add the cream, vanilla and almond extract; strain and color with leaf green; add the macaroons broken in small pieces, add nuts chopped fine and freeze.

Dresden Oysters.

Chop two dozen large oysters with a tablespoonful of melted butter, an unbeaten egg, one-third the bulk of bread crumbs, a tablespoonful of parsley, and a little onion juice if liked. Season with salt and paprika, form into balls, and bake ten or fifteen minutes in a hot oven, until the outside is well browned. Serve on half oyster shells with a parsley garnish.

First Love Kisses.

Beat together the whites of two eggs. Add to these a teaspoonful of sugar and stir until it is so thick it will not slip from the spoon. Stir in three tablespoonfuls of grated coconut. Drop teaspoonfuls of the mixture on buttered paper and bake in a hot oven until light brown.

For Those Who Wear Glasses.

To prevent steam from getting on your eyeglasses, when out of doors in cold weather, rub both sides of the lenses with soap, afterward rubbing the soap off with a soft cloth and polishing with tissue paper.

To Curl Ostrich Feathers.

To curl an ostrich feather that has become damaged with rain, sprinkle it thickly with common salt and shake it before a bright fire until it is dry. This will bring the curl back into it again.

To Prevent Glass From Cracking.

When pouring hot drinks into a glass, if a silver spoon is placed in the glass first it will prevent it from cracking.

PROPER USE OF WASTE FATS

Saved From Any Kind of Meat They Are Valued by the Economical Housewife.

Have you ever noticed how enticing sweet potatoes are when served with Maryland pork and beans? Somehow the pork greases make them seem more like a dessert than a plain vegetable.

Neither cream, lard, butter, nor beef can take the place of pork fat for sweet potatoes. Pork fat also gives a tang to beets, parsnips and carrots which cannot be duplicated in any other way.

The waste fat from beef makes a better cake, a better pie crust and better candies than the highest priced butter. Cookies, puddings and cakes have a savoriness so enticing when made of beef drippings that not even the most delinquent appetite can say them nay.

The fats, oils and greases from lamb or veal all lend themselves to the economical housewife as a great improvement over costly butters and cheap lards for frying, broiling and preparing food in all sorts of other ways. One part of these fats will give a happier flavor to fish, beans, carrots and peas than ten times as much butter. Indeed, a spoonful of it will do the work of a whole pound of butter.

Then there are the "grubs," so called by the Jewish cooks who remove the fat and grease from geese and fry it with the goose flesh into crisp, brittle flat cakes. The grease from the geese and other fowl is widely used in Jewish homes. Some students think its use has much to do with the relative absence of wasting distempers among the people of this ancient nation.

IDEAS FOR THE HOUSEKEEPER

Seven Little Things of Moment With Which All of Them May Not Be Acquainted.

When it is necessary to boil a cracked egg add a little vinegar to the water. This will prevent the white from boiling out.

If you have difficulty in cleaning the candle grease from metal candlesticks try setting the candlesticks in a hot oven for a few minutes. This will melt the grease. Of course, care must be taken not to leave them in too long or the candlesticks will melt as well as the grease.

If you wet a spoon before using it to serve jelly you will find the jelly will not stick to it and the serving is more easily accomplished.

To clean fly specks from varnished wood, wipe with a soft cloth dipped in equal parts of skim milk and water.

To pick up little pieces of broken glass, wet a woolen cloth; lay it on the floor where the fragments are and pat it. The little particles will adhere to the damp cloth.

The skin of new potatoes is more easily removed by rubbing with a stiff little brush than by scraping with a knife.

Homemade Wall Paper Cleaner.

The following mixture is more easily applied, and does the work more effectively than any of the baked preparations that are sold at a good price for a small quantity—one generally paying the sum for the label and tin, to box it up for sale. Take one part sal ammoniac, four parts rye flour, and water enough to form a dough, then use or the soiled parts as if the mixture was a sponge. As the dirt is transferred from the wall to the cleaner, turn the soil in, and work out a clean part of the mixture. A little practice will soon show how easily this is accomplished without waste to the mixture. Never continue rubbing the soiled surface of the cleaner into the wall.

Canning Hint.

A vegetable soup is one of the best canned helps to the housekeeper. Cut into small pieces some tomatoes, onions, parsley, carrots, sweet peppers, okra, etc. Stew together until thoroughly done. To each pint jar add half a teaspoonful of salt. Flavor with celery. These soup vegetables are so delicious that just the addition of boiling water makes a very palatable soup. Two large teaspoonfuls of beef extract to a quart of boiling water and a jar of the canned vegetables make a delicious soup.

Poinsettia Salad.

Scald and peel small round tomatoes. With a sharp knife cut each one through from the top down to the bottom, making the tomato to look like a poinsettia blossom. Take yolk of hard-boiled egg and add to firm mayonnaise. Fill center with this mixture and sprinkle top with more egg yolk. Use shaving of cucumber rind to represent leaf or stalk. A few powdered pistachio nuts can also be sprinkled on the center of the tomato.

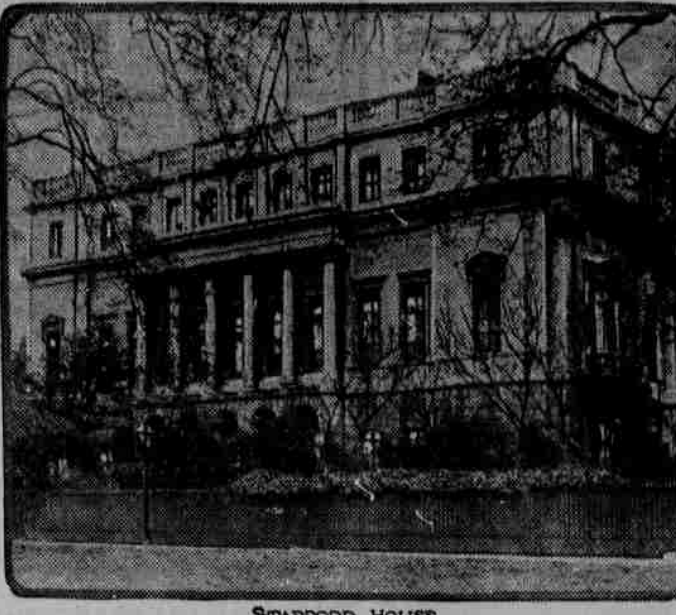
Baking Cake in Gas Stove.

To get good results when baking cake in the gas stove, put two quarts of water in the dripping pan. Put cake on upper shelf and after oven is hot turn back burner out and bake with front burner.—Home Department, in National Magazine.

Egg Plant Fritters.

Boil the egg plant in hot water until tender. Wash, then add one beaten egg, seasoning, minced onion, milk and flour enough to make a stiff batter. Form into cakes and fry on both sides

MUSEUM OF LONDON'S HISTORY



STAFFORD HOUSE

STAFFORD house, the fine old mansion overlooking St. James' park and The Mall, which was for so many years the town house of the dukes of Sutherland, has been thrown open to the public as the London museum. The lofty rooms are flooded with light even on a dull day, and they form an admirable setting for the valuable exhibits that have been assembled and arranged under the careful supervision of Guy Laking, the director, and his colleagues.

There are three great features of the new museum—the collection of early seventeenth century jewelry (buried, perhaps, at the time of the great fire or the plague, and found under a London house at the time of its demolition two years ago), the greatest collection of Cromwellian relics ever assembled, and the equally important collection of costumes, chiefly of the Georgian period, which fill two of the state rooms on the first floor.

Gold and Silver Room.

One of the principal attractions is the gold and silver room. It contains a unique survival of the early part of the seventeenth century in the shape of a collection of jewelry discovered in the city. This treasure was found buried in a box and was part of a jeweler's stock. There are many duplicates and some of the articles are in an unfinished condition.

Altogether 340 pieces were discovered, including rings, pendants, chains, scent bottles, pomanders, and watches, and part of a communion set in crystal and gold. The delicacy and workmanship are remarkable and in one or two instances it is curious to recognize the resemblance of the ornaments fashioned in Jacobean times to the art nouveau of the day.

One of the most interesting of the rescued relics is a cameo portrait of Queen Elizabeth, evidently carved by the same hand as that which executed a precisely similar portrait preserved at Windsor castle.

Rich in Paleolithic Implements.

The museum is rich in paleolithic implements—a wonderful celt was discovered within the last three weeks in Piccadilly circus—in neolithic implements, and in weapons of the bronze age. Some admirable bronze swords have been found in Slon Reach, Millwall, and Wandsworth, and are here displayed to indicate the civilization which had been attained before the advent of the Romans, to whom the visitor is introduced by a natural transition.

The former dining room of Stafford house has been converted into "Londinium." Here are writing materials, artistic trifles, toilet appliances, perfume, and manure boxes and toys. From Roman London the itinerary leads to the Saxon, Danish, and Anglo-Saxon collections, whence one passes to the advent of the Normans. At the end of the corridor is a room containing medieval relics dating from 1200 to 1500.

It is perhaps when the staircase is ascended and the time of the Tudors is reached that the romance and color of London in old times are most forcibly brought home to the mind. The arms of Henry VIII, Edward VI, Mary, and Elizabeth are effectively displayed, and many curious and illuminating survivals of their reigns are to be seen.

Relics of Sixteenth Century.

Here, for instance, is the elaborate and handsome steeple of Sir Thomas Gresham. Various domestic utensils, examples of metal work, a few samples of costumes, illuminations, and landscapes help the visitor to visualize life in the sixteenth century. The proclamation for the resumption of relations with Spain after the defeat of the Armada and the warrant for the arrest and execution of the earl of Northumberland, both signed by Queen Elizabeth, afford a vivid glimpse of the character of that potentate, from whose presence one passes into the room containing relics of James I. and Charles I.

A crucifix found in Goswell road strikes the note of the ecclesiastical tendencies of Charles' time. Stuart badges, symbols, personal ornaments, furniture and many documents are to be seen here before one reaches the

remarkable collection of Cromwellians formerly in the possession of Sir R. Tangye, presented by his son, Sir H. Tangye.

Cromwell's Bible, bearing his signature, and other personal possessions of great interest are shown among the relics of the commonwealth, together with the journal of the house of commons from July 4, 1663, to March 16, 1660. A gruesome object relating to this time is the skull of Charles Brandon, the reputed executioner of Charles I.

Riches in Costume Exhibit.

One can only hint in passing at the rich collections of Lambeth delft, of Bow and Chelsea porcelain, and of Battersea enamel which have been lent or presented. The museum is rich in costumes of all periods from James I downwards. Mr. Joicey has given 48 or 49 complete sets and some admirably preserved hats of the time of James I.

Mrs. Abbey has presented the complete collection formerly owned by the late Edwin A. Abbey, R. A., and used by him in his studies for his historical pictures. Mention is also to be made of the attractiveness of the costume galleries.

The more sordid side of London life is illustrated in the basement of Stafford house, where are collected examples of the prison cells formerly existing in Old London, many records of Newgate when hanging was the rule for small offenses, and similar things.

The Roman boat discovered on the site of the new county council hall has been accommodated with a shelter here, though it was necessary to pull down a part of a wall to introduce it.

And, finally, as an instance of the catholicity of the museum, it may be added that the postchaise used by the duke of Wellington at the battle of Waterloo is here preserved.

WAR ADDS TO CITIZENSHIP

Large Increase Noted in Application for Naturalization Papers in This Country.

An increase in the citizenship of this country was not among the many and multifarious predictions made at the outbreak of the European war, but such has occurred, especially in the anthracite regions of Pennsylvania, according to reports from that section, the New York Times remarks. It is said that a great number of applications for first citizenship papers have been filed since the war began by foreigners, who for one reason or another wish to be allied with a neutral nation. None of the mining companies in the region, according to report, has complained of the loss of many laborers by the return of reservists, and some mines are carrying more men on their pay rolls than at this time last year.

The laborers in the mines represent many different countries. One company recently reported that its average number of employees last year was 12,782 men, of whom 6,284 were Russians, 2,141 Poles, 1,165 Tyroleans, 801 Austrians, 751 Lithuanians, 599 Italians, 522 Slavs, 247 Hungarians, 104 Greeks and 5,284 American born of naturalized.

It is the English employees holding the higher positions in the mines who are going home because of the war, it is said, and it is these who are difficult to replace, because most of them hold positions requiring a miner's certificate, which, under the laws of Pennsylvania, it takes a man three years to obtain. The English are going home in greater proportion than the men of other nations because they have more money and can more easily reach their country.

Argentina Needs Electrical Supplies.

A call for electrical supplies has come from Buenos Aires, Argentina. Owing to the war, the stock of electrical goods has been greatly diminished, and there is an immediate demand for new supplies. The call comes from a representative of the Chicago Association of Commerce, which maintains an exhibition of articles manufactured by its members, in Buenos Aires.—Scientific American.

BLACK LEG

LOSSES SURELY PREVENTED

A subscriber to the Weekly Blade, living in Pennsylvania, has sent us an account of a daybook kept in 1814 by one of his forebears, the keeper of a general store in Amity Township, Berks County. From this daybook one catches a glimpse not only of what 100 years ago it cost the Pennsylvania citizen to live, but also a glimpse of how he lived. For instance, "with nearly every bill of one gallon charged would be attached one gallon of whisky, rum or brandy, price 25 cents." Homes were lighted with candles "floating anywhere from 37 1/2 cents to 87 1/2 cents a pound."

"Calico was 37 1/2 cents to 75 cents per yard."
"Tea was \$1 a pound."
"In one charge a man bought one-quarter of veal at 4 cents a pound."
"Eggs were never more than 10 cents per dozen, with 6 to 8 cents the commoner price."
"Chickens, 12 1/2 to 18 cents apiece; geese, 25 cents to 37 1/2 cents apiece."
"Beef, 3 to 4 cents; wool, 10 cents to 12 1/2 cents per pound; muslin, 50 cents per yard."
"The climax was reached in one charge—one bushel of salt, \$16."

We seem to have boxed the compass in the matter of the costs of living. One hundred years ago it was manufactured goods and commodities against which transportation costs were charged which were high, food that was cheap. Today factory products are cheap, food dear. We wonder arranged that food and manufactured goods and commodities for far distances will all be cheap.—Toledo Blade.

RESINOL WILL SURELY STOP THAT ITCHING

What blessed relief! The moment Resinol ointment touches itching skin, the itching stops and healing begins. That is why doctors have prescribed it successfully for nineteen years in even the severest, stubbornest cases of eczema, tetter, ringworm, rashes and other tormenting, unsightly skin-eruptions. With the help of warm baths with Resinol soap, Resinol ointment restores the skin or scalp to perfect health and comfort, quickly, easily and at little cost. At all druggists.—Adv.

Topics for French Editors.

The state of the thermometer and the barometer; the quantity of corn necessary to feed a hen for 30 days; the protection of editors from being shot by throwing around them the shield of a close season—the same as quail or partridges—and the art of growing giant cucumbers are the only topics now treated in the editorial columns of French newspapers. The press censors eliminate everything else.—Los Angeles Times.

HOWARD F. BUCKTON—Assessor and Chemist, Leadville, Colorado. Specialties: Silver, Gold, Lead, Bi. Gold, Silver, Zinc, Zinc and Copper. Bi. Mailing envelopes a full price list sent on application. Analytical and Empire work solicited. Instructor, Carbonate National School.

Nothing Doing.

"Let me talk to you five minutes and I'll tell you how to get rich."
"You need a shave and your clothes are shabby. Why don't you go and get rich yourself, instead of wasting your valuable time on me?"
"Because I'm a natural born philanthropist."
"Well, I'm not a natural born fool. Good day."—Birmingham Age-Herald.

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Try MURINE Eye Remedy for Red, Weak, Watery Eyes and Granulated Eyelids; No Smarting—Just Eye Comfort. Write for Book of the Eye by mail free. Murine Eye Remedy Co., Chicago.

Stamping Eggs.

While some dealers may have found it beneficial to stamp eggs, for the purpose of showing the prospective customer the date on which they were laid, it is doubtful that the practice meets with the general approval of the buyers.

First, the datemaker may or may not stamp the exact date on which the eggs were laid. The stamp may be put on a number of days after the laying, when the eggs are received by the dealer, or it may be put on even a number of days after the dealer receives the eggs, which means that the matter of dating the eggs can be arranged to suit the pleasure of the dealer.

Secondly, the average buyer who wishes choice eggs—and most buyers do—object to having the eggs defaced by a stamp. Eggs thus marked do not make the appeal to customers that they are expected to make.

The fact that eggs for sale to private buyers must appear as being fresh and choice, stands clear, and the best way in which to attain this appeal is for the producer and the dealer to cooperate in placing before the customer eggs which fill these requirements. In other words, the eggs should not be offered unless they are such as are likely to fill the bill.

In order that such eggs may be offered, the producer has his duty laid out for his performance, as well as the dealer. A great deal depends upon the manner in which eggs are sorted, so far as their making appeal is concerned. This is a simple matter, however, which the producer may attend to as the eggs come from the nests. About all there is to it is for those of uniform color and size to be put together. It is the producer's duty, also, to keep the roosters away from the laying hens; for it is a well-known fact that fertile eggs will become unfit for use sooner than unfertile ones will. When the consumer has done his duty, so far as he can, to place good, wholesome eggs on the market, it is the dealer's duty to keep them as nearly as possible until sold; and if they are not sold before losing these qualities he has no right to sell them at all. The producer must protect both the consumer and the dealer by not holding eggs long before placing them with the dealer.—Fresno Herald.