STEFANSSON SENDS WORD TO WORLD

Arctic Explorer, Long Thought Lost, Seeks New Lands.

POLAR REGION MYSTERY IS HIS GOAL

Thirteen of Crew Have Perished in Polar Hardships - Explorations of New Land to Continue.

Nome, Alasska-Vilhjalmur Stefansson, chief of the Canadian government exploring and surveying expedtion that left Victoria in June, 1913, and who set out afoot over the ice with two companions from the shore of Northeastern Alaska in March, 1914, to seek new lands in uncharted seas, did not go fear, but found the new land. The only hardships endured were those of

short rations, he says.

Stefansson is wintering at Banks Land, where he has a large power schooner and a small one. He plans to explore this new territory during the winter, and next summer penetrate farther into the region of mystery between Alaska and the North Pole, where no ship has ever gone.

The power schooner Ruby arrived from Herschel Island Saturday with dispatches from Stefansson to his government, in which he omits references to the perils of the journeys on the ice and gives space to the scientific results achieved. He seems to have been quite unaware of the anxiety his long absence aroused.

The southern or Anderson wing of the expedition is pursuing its scien-tific work in the Mackenzie delta, and reports no mishap except the death of Engineer Dan Blue, of the power boat Alaska. This is the thirteenth death among members of the expedition.

Eight men perished on the ice while trying to reach Wrangell Island, after the Karluck was crushed. Two died of scurvy on Wrangell Island. Another accidentally shot and killed himself there. Another in the Macknziee at 24@25 cents. country went insane while lost and committed suicide by shooting.

Captain Cottle, of the Ruby, said that Stefansson had accomplished the siderable quantity of it remains in purpose for which his hazardous jour-first hands. Fully 1,500,000 pounds of the super passing in spring clip, although a conputer of the loan. Not a hint as to the amount of these pledges was given, but there were indications that the modern automatic devices which will super passing in spring clip, although a conputer of the loan. Not a hint as to the amount of these pledges was given, and more economical are some of the but there were indications that the modern automatic devices which will be appropriately super totaled many millions. ney was undertaken. He discovered a continuance of the continental shelf several degrees west of Banks Land. and his purpose in the near future is to ascertain the extent of new land he discovered southwest of Patrick's Land. This required two perilous trips northward on the ice.

Great Iron Industry Center on

San Francisco—The future of the Pacific Coast as an iron and steel prodistant by J. W. Beckman, of San Francisco, in a paper read before the American Institute of Electrical En-

Coast, with plenty of high-grade iron ores, cheap fuel, natural gas, oil and charcoal, and immense hydro-electrical power potentialities, should not be a great iron-producing center of the

world," Mr. Beckman said. "All the necessities for extensive steel manufacturing and allied industries are to be found on the Pacific Coast in ores suitable for alloys. Un-usual iron ore deposits are held here, and the quality of some of the ore can compete with some of the best Swed-

"The time is not far distant when the products of the section will figure largely on the world's markets."

Canal Seriously Blocked.

occurred Sunday north of Gold Hill on vious slide at this point, but the new movement is much greater. The mass almost entirely fills the channel. It the yardage involved, but it amounts to more than 100,000 cubic yards The dredging division has hopes of cutting the channel through in four or five days, but the general opinion is that it will be a week at least before vessels, even of light draft, can pass through.

German Attack Repulsed. Paris - An attack launched by the west of Peronne, after they had exploded a powerful mine, was repulsed, the French war department announced in Sunday's official statement, several with considerable infantry firing, along the "flaming" variety, are in demand, course is the only satisfactory solution. a large part of the rest of the battle

The destruction of a Gerrman antiair craft battery east of St. Mihiel is

Station Agents Get Rise.

telegraphers throughout the Wabash opening prices have not been established. Estimates of the Oregon crop present naval force near the mouths of creases of 9 per cent, beginning with are again being revised downward. the Gironde and Loise will be rein-November 1, it was announced at the One of the best posted dealers gave it forced if necessary," the statement graphers will work eight hours a day. Austria will be only one-third. Overtime pay will be increased from 25 to 35 cents an hour. The payroll will be increased by \$40,000 annually.

Washington, D. C .- Improved busicrease in demands of the second of the secon McAdoo authorized the director of the bureau of engraving and printing to mouth and near Rainier. W. A. Mable, accompanied the expedition to act as money by 250,000 sheets.

NORTHWEST MARKET REPORTS; GENERAL CROP CONDITIONS

Portland - Wheat - Bluestem, 85c ashel; fortyfold, 83e; club, 81c; red Fife, 77c; red Russian, 75c.
Mill Feed — Spot prices: Bran, \$25.50 @ 26 ton; shorts, \$26.50 @ 27; rolled barley, \$28@29. Corn-Whole, \$38.50 ton; cracked,

Hay-Eastern Oregon timothy, \$15 @16 ton; valley timothy, \$12@13; alfalfa, \$12.50@13.50; cheat, \$9@10;

oats and vetch, \$11@12. Vegetables—Cucumbers, Oregon, 15 @20c dozen; artichokes, 90c; tomatoes, 35@40c box; cabbage, 1c pound beans, 2 @ 4c; green corn, 10@15c dozen; garlic, 10c pound; peppers, 4@ 5c; eggplant, 4@5c; sprouts, 8c.

Green Fruits — Cantaloupes, 60c@ \$1.50 crate; peaches, 40@50c box; watermelons, 1@1½c pound; plums, 40 @75c box; new apples, 75c@\$1.50; pears, 90c@\$1.25; grapes, 75c@\$1.40 crate; huckleberries, 5 @ 6c pound;

casabas, 1½c.
Potatoes — New, 70 @ 85c sack; sweets, 2@3c pound.

-60@75c sack. Eggs-Oregon ranch, buying prices; No. 1, 29c dozen; No. 2, 24c; No. 3, 17c. Jobbing price: No. 1, 30@31c. new lands in uncharted seas, did not go to his death, as the world had begun to fear, but found the new land. The geese, 8@9c.

Butter-City creamery, cubes, extras, selling at 311c; firsts, 29c; prints, and cartons, extra. Prices paid to producers—Country creamery, 22@29c; butter fat, No. 1, 33c; No. 2, 31c.

Veal-Fancy, 111@12c pound. Pork-Block, 9@91c pound.

Hops—1915 crop, nominal. Wool—Eastern Oregon, medium, 25 @ 28½c; Eastern Oregon, fine, 18 @ 21 c; valley, 26@30c; mohair, Ore-

Cascara Bark-Old and new, 31 @ 31c pound.

Cattle - Choice steers, \$6.50 @ 7 good, \$6@6.25; medium, \$5.75@6; choice cows, \$5.25@5.75; good, \$5@ 5.25; medium, \$4.50@5; heifers, \$5@ 5.85; bulls, \$4.50@5; stags, \$5.50@6. Hogs—Light, \$6.70 @ 6.85; heavy, \$5.75@5.85.

Sheep - Wethers, \$4.75@5; ewes, \$3@4.85; lambs, \$5.50@6.75.

way in Southern Oregon and lambs Sales are being made in a small way

Only a limited amount of business is growers' hands at Condon, Heppner, Baker and other points in Eastern Oregon. There is also some unsold wool at Ellensburg and elsewhere in East-

ern Washington. Pacific Coast is forecast

Pacific Coast is fore

r was pictured as not far J. W. Beckman, of San Eastern markets in the part of the Eastern markets in the Eastern mar been slower, although some business is reported for small lots, both of fine original sack wools and for medius lots, Soda Springs three-eighths com manding 33 to 34 cents in the grease or about 68 cents clean basis. fine medium Utah wool brought 66@67 cents. The choicest fine and fine me dium wools are selling in a limited way at 68 to 70 and some lots are said to have brought a trifle more. A moderate demand for half-blood Montana clips in the original bags at 30@31

is reported. Farmers More Disposed to Sell.

cents, or about 70 cents, clean basis,

Portland - Local grain dealers reported that the offers by farmers to sell wheat had increased materially. Where a week ago no offerings were received from the country and it was difficult to fill the few orders on hand, Panama-A serious slide in the canal buyers could have purchased a considerable amount of wheat had they been the east bank. There had been a pre- is a long way from being a free one, able to place it. The selling movement but it indicates, in the opinion of grain men, that the deadlock between buyers has not been possible as yet to estimate still complains that prices in this territory are on too high a basis.

First Car Grapes Arrives.

Tacoma-The season's first carload of Concord grapes from North Yakima son has decided to recognize Carranza arrived here Friday. They met an im- as the executive head of the Mexican Germans in the region of Faye, south- cords will have a heavy season this public man in authority, who has had of Alberta peaches scheduled for Ta- diplomats who will confer with Secre Germans being taken prisoners. There coma has arrived. The price was 38c tary Lansing on the Mexican situation was marked activity by the artillery, and 40c. California Tokay grapes of are persuaded that the President's

> Hop Contracts Are Taken In. Portland-Hop dealers are occupied

working day of station agents will be bales. A German hop paper of August them in the English channel are so reduced from 12 to 10 hours and tele- 19, says the crops in Germany and effective that only occasional isolated Salmon Shipments Are Heavy. Kelso, Wash.—Heavier shipments of salmon are being made this fall from toms ports in Haiti now are under the station here than ever before. Al- United States control. Rear Admiral most every day since the opening of ness conditions are indicated by the in- the season, September 10, from 10 to complished when the cruiser Sacracrease in demands for paper money, 20 tons of salmon have been loaded mento, with the Fourth and Seven

Cowlitz and in the Columbia off its

nier, are the two heavy shippers.

LOAN OF BILLION THOUGHT ASSURED

France and Britain Seem Well On Way to Success.

MOST AMERICAN BANKERS FAVOR MOVE pan the chickens have free access to

Some Opposition Developed Among German-Americans - Bonds to Mature in 5 and 10 Years.

New York-America's billion-dollar loan to Great Britain and France seemed to be well on the way to actual accomplishment Thursday night, acledges secured by members of the Anglo-French financial commission during their five days' stay in this

Announcement at this time that the success of the loan was assured would premature, but there was every indication, in their opinion, that the commission's work thus far had met with a degree of success that had fully equaled their expectations,

This view did not coincide with the

sentiments of those opposing the big oan, nor of the so-called pro-German financiers here who have not been invited to attend the commission's conferences or meet the commissioners.

An effort will be made to sell the bonds at par, in case the interest rate should be 5 per cent. Members of the commission fully believe that such bonds could be disposed of at par, but American bankers have their doubts

on this score.

Opposition to the flotation of the loan is country-wide among Americans of German sympathies or parentage, but has strengthened other bankers in thier determination to aid in floating the loan, in the opinion of the commission's friends, and has not serious

wool is now coming on the market, er in ten years. This has not been Into the hands of the commission, it ers have placed their pledges to take

unsold wool are still in Portland ware-houses, while scattered lots remain in trowers' heads at Condon Harman in trowers' heads at Condon Harman in trowers' heads at Condon Harman in the conditions of the loan. In nearing the intimate details of the transaction, the members of the

commission narrowed their conference to a smaller circle of financiers, which

New York-That the difficulties be tween the United States and Germany will be settled within a fortnight, was the opinion voiced by Count von Bernstorff, the German ambassador, at his hotel here Thursday shortly after his return from Washington. Approached by a newspaper man Count von Berns-

"Ordinarily, I give only prepared interviews over my signature. However, I shall now make an exception. You may say for me that I am sure that within a fortnight all supposed difficulties between the United States and Germany will have been settled and permanently settled, and the nations will be more friendly than they ever have been."

Count von Brentsorff added that he felt gratified over the outcome of his conference with Secretary Lansing. Later the ambassador amplified the

statement, saying:
"In my opinion everything as regards the situation between the United States and Germany will be settled within a fortnight. I do not expect to and sellers is being broken. The trade have anything more to say with reference to this matter in the next two

U. S. to Recognize Carranza.

Washington, D. C .- President Wilmediate demand at 23c a basket. The government and expects the arrangequality was said to be excellent, and ment to be completed within two ocal produce men predict that Con- months. This was learned through a year. The flavor of North Yakima every opportunity to know the Presi-Concord grapes is considered ideal for dent's position. It is also learned that iellies or for table use. The last car a majority of the Latin-American

Paris-The ministry of marine an now in taking in their contracts, which nounces that measures have been taken in a number of cases are short. A few which will enable the navy to deal shipments have been made. Orders with German submarines. The official from the East are lacking and there is statement dealing with this subject St. Louis-All station agents and as yet no export demand, consequently was prompted by the activity of subexecutive offices here. In addition the that the yield would not reach 90,000 says, "but the measures taken against aggressions are possible."

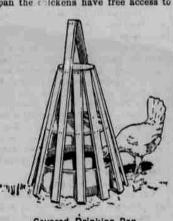
All Haitien Ports Held.

Caperton telegraphed that this was ac-

Paymasters Rogers and Van Patter daily output of paper of this place, and J. J. Braim, of Rai- collector of customs and captain of the

Easily Made Covered Fountain Is Shown in the Illustration-Keep Fowls Out of the Pan.

Clean water should be provided for the poultry at all times. In order to keep the fowls from getting into the drinking pan, it is necessary to make some sort of a covering. A frame built of slats attached to a small round board at the top and a larger round board placed about a foot above the water pan makes a splendid device. When placed over the



Covered Drinking Pan.

water through the slats, and the water over.

Scurvy, Contracted by Animals Run ning in Pastures Wet With Dew or Rain, Can Be Cured.

Quite often when pigs are running n tall pasture which is frequently wet with dew or rain, an irritating effect is produced on the skin and a sore condition commonly known as scurvy is the result. This is particularly true when hogs are pastured in rape which is more likely to have this effect than other forage crops in which the pigs may be pastured. The remedy is to apply crude oil or

some similar substance which will heal up the sores and protect the skin Fall Wool Clip Selling at Good Prices ly impeded the task.

The bonds are to be payable in eithfrom further irritation. Where this is er five or ten years. Possibly one not done a stoppage of growth and series will mature in five and the othsometimes the loss of the pig is the result. Often this will be neglected unless some special provision is made which will permit the hog to treat itbecame known , many American bank- self. Sometimes burlap sacks are wrapped around a post in the pasture any object when his skin is irritated

from any cause. eradication. It is attention to little roads." details of this kind which makes for efficiency in farm management and to be responsible for a loss of a bil-satisfactory profit from every depart- lion dollars a year. This affects the ment of the farm production.

NOTES OF THE SHEEP FLOCK agricultural interests. This loss in

Farming-Early Maturity Is Important Point to Consider.

As the country ages and the fertility of its fields becomes exhausted its appreciation of the sheep will in-Early maturity is an important qual-

ity to consider in selecting sheep, Whether you are keeping sheep for deasure or profit, your desires will be fully met if your flock is of supe-

rior quality. A strong sheep does not absolutely need to be a large one, in fact a majority of the strongest sheep are me dium sized. Sheep do not interfere with, but

fit nicely into modern farming, Sell the aged ewes to a butcher fore the pastures dry up. Sell the fat lambs as soon as they

are fit, and give those left a better chance. One or two gentle ewes should be left with the lambs to keep them gen-

Sheep that are in any way diseased should never be retained for breeding rangements are not always sure, flystock, no matter how good a fleece or lamb they may produce

Good lambs are money-makers. Building Up a Trade.

By letting consumers know what you have, large trades can be built up. Every large business in the land bases its success on advertising-letting the consumer know what it has. Producers of farm crops can take advantage of the possibilities of advertising just as well as manufacturers of breakfast food, soap or automobiles

actually needing, exercise, that diges- ing the flock at all. tion may be kept up. A growing pig or breeding animals must have something to do if they accomplish the best results. This is one place where pasturage comes in; it furnishes ex-

Vegetables for Market. Prepare all vegetables neatly for market. It pays. Clean, nicely graded vegetables bring better prices than poorly graded, unclean lots.

When Cholera Strikes Herd. If cholera strikes a herd there is but one thing to do; vaccinate every live hog in the herd and do it quick.

Securing Twin Lambs. It is generally conceded that if the ewes are in good condition at mating time a larger proportion of twin lambs Know Each Cow.

him a profit. Keep Behind the Boar, Take no chances with an old boar; always keep behind him.

No man can succeed in dairying un-

less he knows that each cow is paying

CLEAN WATER FOR CHICKENS DESTROY LITTLE RED MITES FLAVOR FOR WINTER MENUS IN CANNING SEASON

Hen Is Powerless to Protect Herself From Ravages of Vermin-Egg-Laying Out of Question.

There is no poultry parasite that our feathered friends are less power less to combat than the common red mite. The body lice can be kept in check by the hen if she has her liberty, because she will frequently find a good dusting place and proceed to cleanse herself and make things very uncomfortable for the lice. But on account of her attachment to her home, no matter how poor it is, she will go back every night to infested roosts and allow the mites to crawl upon her and suck her lifeblood. Poor biddy is powerless to protect herself and unless friend man steps in and does something for her she soon becomes emaciated and dejected, and egg-laying is entirely out of the question. The red mite is one of the most com mon causes of no eggs when there ought to be some eggs.

Cleanliness in the coop is an important factor in the control of the mite, as it will hide under filth, droppings and litter, as well as in cracks and crevices of the roosts and nests. Clean coops, however, are not entirely free from infestation and may even become seriously infested if not given treatment. Spraying is a common means of control, cresol sprays or ker-

Probably the most thorough method The of control is by fumigation. CRUDE OIL GOOD FOR SWINE fumes will permeate every part of the coop and kill all the mites, regardless of whether they are in the litter or on the roosts. As all of the mites are killed the treatment will be effective for a long time, as it will be some time before a coop will become infested again. The fumigation method is the easiest one to control the mites. All that is necessary is to place the proper amount of fumigant in an open kettle. light it and close the doors tightly. When the doors are opened several hours later the coop is entirely bugless. In order to get good re sults it is necessary to use a sufficient amount of good fumigant. The com mercial article is the most convenien to use and will assure good results if the directions are followed

Are Two Greatest Forces for Advanced Civilization.

Women are keenly interested in the chools. The country having good modern automatic devices which will roads nearly always has good schools. apply oil in suitable quantities when-ever the hog rubs as he will do against forced to cross fields to avoid mud holes in the highways the school is usually hardly worth keeping open. It This will be just as effective in sub has been said that "the two greatest duing lice which often prey upon hogs forces for the advancement of civiliwhere attention is not given to their ration are the schoolmaster and good

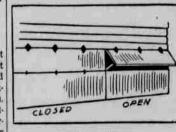
Bad roads in this country are said transportation, mercantile and industrial interests as well as the purely nimals Fit Nicely into Modern isolation that is caused by the same

Many women in the country are practically prisoners in their homes for weeks at a time in winter because of the condition of the roads. They are unable to see to the marketing of the farm products. They are unable to take advantage of market condithe time when they are gathered are collected and held till the roads become passable. By that time a change in the market may have robbed them been theirs had they been able to get the produce to market.

VENTILATING A SHEEP SHED

Manner of Arrangement Shown Illustration Gives Ample Supply of Fresh Air for Animals.

The manner of arranging a sheep shed, as shown in the illustration, furnishes the desired frosh air and prevents the storm, rains, etc., from getting inside, where ordinary door ar-



Shed Ventilators.

ing open with force frequently. The top of this shed may be left open the A hog is unlike a cow in needing, greater part of the time without harm-

KEEPING DOWN POTATO BUGS

Spraying Vines With Arsenate Lead or Paris Green Will Prove Entirely Satisfactory.

Potato bugs are very easily con trolled by spraying your vines with arsenate of lead or paris green. You can obtain either of these materials from the store in your town, in which spraying materials are bandled. Mix the poison according to the di

rections on the package, or if a very a teaspoonful of the poison to a large bucket of water. Apply it with a sprayer of some

sort, but if your patch is small and you do not have a sprayer, sprinkle the poisoned water over the foliage of your potatoes with a sprinkling can. or even a broom

Drying Up a Cow. The practice of drying off a cov by applying camphor or any drug to the udder cannot be too strongly condemned. The shriveling of the milk

ing capacity of the cow.

Few Things Are Better Thun the Elderberry-How to Use It to the Best Advantage.

Elderberries are not eaten very

widely, but they possess a delightful flavor, and the housekeeper with time and elderberries-on her hands will do well to preserve them in severa different ways, for they will furnish an unusual flavor to her winter menus Grape and Elderberry Preserve .-This is delicious. To make it allow equal quantities of elderberries and grapes and use a grape with decided, even tart, flavor, for the sweetness of the elderberry makes up for much tartness of grape. The grapes must be opened with a very sharp knife and the seeds must be removed. Allow as much sugar as the elderberries cover with cold water. Bring to the boiling point, skim and add a fourth of the sugar. Bring to the truth of the sugar. of the sugar. Bring to the boiling point again, add another quarter of the sugar and boil for 20 minutes. Re-peat until the sugar is all used and then boil until a little of the sirup jel-use in canning. Glass jars are becom-

lies on a plate on the ice. Pack into jars. Be careful not to are taking the place of tin cans for break the grapes more than is abso-lutely necessary in the cooking. everything; even for tomatoes. They Elderberry Jelly .- For this use half

as much wild green grape juice as ginning, it lasts and can be used over addressery juice. Use a pound of sugar to each of juice and cook, skimming as the sirup simmers, until it usually be given to those with wide jellies when tested on ice.

two weeks, then strain carefully, pour into a jug and, after several months, bottle.

Canned Elderberries.—One peck of firm, ripe elderberries and one pint of strong vinegar, three pounds of brown are pared into cold water to which a Canned Elderberries.-One peck of sugar and one quart of molasses. Boil all together for five or ten minutes and bottle. The elderberries should be measured after picking from the

SIMPLE PUDDINGS THE BEST

Housekeepers Are Coming to Appre clate the Merits of Dishes That Are Plain and Inexpensive

The American housekeeper is learnng to appreciate the value of simple puddings. She finds them much less expensive and more wholesome for the daily menu than rich creams and other elaborate desserts.

Puddings of rice and macaroni are easily made and inexpensive. Rice is a valuable item in the daily dietary and a pleasant one if properly cooked. Ordinary rice puddings should never be made with eggs; the addition of eggs turns the pudding into a custard, and as a rice pudding needs such long cooking the custard becomes hardened Rice needs slow cooking for two and half to three hours. Adding milk is an improvement and makes the

pudding more nourishing. Skim milk is often used for these puddings, but in this case suct or a good piece of butter should be put in, as when the cream has been dollars does not take account of the taken from the milk it loses in fat and nourishment, though it retains much and ground rice will cook in a much shorter time than rice-about 12 minutes will do. Large sago or tapioca

A good recipe for rice pudding is: Four cupfuls milk, one-third cupful tions. Eggs that are a good price at rice, one-half cupful seeded raisins if desired, one-third cupful sugar, onehalf teaspoonful salt. Mix ingredients in a baking dish and cook in a very slow over for four or five hours of several dollars that would have it will be necessary to stir occasion ally to prevent rice and raisins from settling to bottom of dish. If raisins are not used some flavoring should be

Poor Man's Pudding.

Two quarts of sweet milk, twothirds of a cupful of whole rice, one cupful of sugar, butter the size of a walnut, a little salt and grated nutmeg or a section of lemon peel. Put all together in a baking dish and bake until the rice is cooked through. A shorter way to make this pudding is to boil the rice first. The sweet can even tablespoonful of salt. Form into also be covered with a meringue flavored with lemon juice if the peel is used in the pudding.

Pineapple Peel Juice. Cut the peel of the pineapple into small pieces. Weigh and take same quantity of sugar. Make a sirup of one cupful of water to each pound of sugar then add pineapple or sirup. Boll 15 minutes, slow, steady boiling. Let squeeze in cheesecloth. Bottle and put on tee, or in a cool place. This makes a fine pudding sauce and is delicious pint of milk, two eggs beaten, sait,

on boiled rice. One-half cupful butter, one cupful sugar, three eggs, one-half cupful milk. one and one-half cupfuls flour, three fourths teaspoonful baking powder. Stir butter and sugar to a cream, beat the whites of three eggs to a stiff froth and add them to the sifted flour and baking powder, with the milk, alternately, to the creamed butter and

Stewed Peppers and Corn Remove the seeds from two large peppers, and cut them in small pieces. Cut the corn from half a dozen ears and put on to boil with the peppers small quantity is wanted, use about till both are tender. About fifteen minutes will suffice for this. Drain off the it over and spread the browned side water and add a large tablespoonful of butter and a little milk; also sait to taste. Serve immediately.

sugar. Bake in two equal-sized tins,

Take a nice piece of veal, cut around the bone and put in a small piece of garile, salt and a few allspice. Make incisions in several places, putting in the seasoning; tie a leaf of celery on top of the roast, with a small red pepper. Pour over a little olive oil and as custard. Strain, set dish in pan of cook until tender, according to the glands permanently injures the milk- gize of the roast.

SECRET OF SUCCESS IN "PUTTING UP" SUPPLIES.

bsolute Sterilization Must Be Obtained-Best and Easiest Methods of Getting the Best Results From Fruit That is Used.

If anybody appreciates the kindness of Mother Nature it is the practical housekeeper. This is especially true store of fruits and vegetables she in creases the housekeeper's store at lit-tle cost and contributes much to reduce her labor.

There are several methods of car ning, and the secret of success in e

ing so universally in favor that they though the glass costs more in the bemouths. In canning truits or jelly Eider Blossom Wine.—Pick from it is important that the fruits or ber-the stems enough blossoms to fill a quart measure when pressed down: for canning should be fresh, solid and add one gallon of cold water and steep not over-ripe. If over-ripe some of 24 hours. Strain and add four the spores may survive the boiling pounds of sugar, three sliced lemons and fermentation takes place in a and one cup of yeast. Set away for short time. In preparing the fruit remove all stems, then peel with a silver knife, core or remove the seeds or pits as the case may be. Peaches little vinegar or lemon juice may be

Canned Pears.—Twenty-four Bartlett pears, eight cupfuls water, two cup

fuls sugar. Bartlett pears are the best for canning. Put the water and sugar into a preserving kettle. Let the sirup come to boiling point and skim off the froth if any rises. While the sirup is heating carefully haive, peel and core the ears, being dureful not to use those that are over-ripe or imperfectly

shaped. Drop pieces into a basin of cold water until all are pared. Put the halved pears into the boiling sirup, but do not stir. Take a large roasting pan with handles and place in it as many sterilized canning jars as it will hold. Pour some tepid water in the pan to a depth of about two inches, and place the pan on the side of the stove. The water will get hot and keep the jars warm. Sterilize the rubber fruit will be boiling. When the pears commence to lose their hard whiteness they are ready to take off. Lift out pieces separately with a spoon and put them into the hot jars. Fill jars and cover with the sirup; fill even with the top, put the rings and covers on and sevew tight.

All white or cream dressings are flour, then stirring it rapidly into the boiling milk. Use white pepper when making the dressing and boil it in a double boiler. Keep it warm, and thin with cream if too stiff when done, or

A teaspoonful of vinegar to a quart of flour if added with the ice water, gives the much-desired flaky appearance to fruit pies.

fold in the white of egg, whipped to a

Six pounds of green tomatoes, if very large, cut in pieces. Put them into strong brine for 24 hours, drain them very dry. Put them in a stewing pan, cover with vinegar to which has b added one pound of sugar, one-quarter pound long pepper, one-quarter pound allspice, one-quarter pound cloves and one-quarter pound cinnamon. Simmer till tender, but do not let them boll.

German Potato Kloesse. One pint mashed potatoes, mixed in two beaten eggs, one pint of flour, one small flat cakes (same as fishballs). cook in boiling water about ten minutes. When first put in kettle, stir around until they rise to the top of water. Very nice with roast of veal or any nice brown gravy. Good

varmed over in butter, cut up. Two pounds round steak chopped, quarter pound pork chops also chopped, one onion, medium size, chopped, one tablespoonful butter. three large slices bread soaked in one one scant teaspoonful poultry dressing. Stir all together. Place slices of salt pork in bottom of pan and on

Chilled Watermelon

Cut the ripe pink flesh from a goodsized watermelon, put it into a freezing can and pack with salt and ice. Turn the crank slowly until the watermelon is half frozen. Serve in punchglasses at the close of luncheon or dinner. Those who use wine may add to each glass a tablespoonful of

Stale Bread Fritters.

Cut the bread in slices, about a third of an inch thick, fry in fat, from which

a faint bluish smoke is rising, and when

each piece is fried on one side turn

with marmalade or jam. When cooked, lift out and sprinkle with caster sugar mixed with a little cinnamon.

To every pint of chopped peach, banana or pineapple allow one pint of water, six eggs and one pound of sugar; beat eggs until light, then add other ingredients and cook until thick cold water and heat until cold I and serve with a strup like a su