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Large assortment, typewriters, all makes, all conditions. Write for list of machines. Machines shipped on approval and sustained by Home Concern. Write for samples of work, stating make preferred.

TYPEWRITER EXCHANGE, 351 1/2 W. 3rd St., Portland, Or.

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## RUPTURE IS CURABLE

By wearing a SEELEY SPERMATIC SHIELD TRUSS. No worrying or danger of an operation. Rupture is not a tear or breach, as commonly supposed, but is the stretching or dilation of a natural opening. This SEELEY SPERMATIC SHIELD appliance closes this opening in 10 days in most cases. If you can't come, we'll send you a measuring blank and literature. Sold only by

**LAUE-DAVIS DRUG CO.**

Third and Yamhill, Portland, Or.

Who are True Experts and Exclusive State Agents for this appliance.

**Famine.**

I am the skeleton in every nation's closet. I hide myself in the dark recesses behind the silent uniforms swaying in the dark. While the guests make merry and the housekeepers ply them with viands at the friendly board I hide my fate.

But when the alarms sound and the guests go out to kill, then I start forth in the gray shadows of early morning. With my thin wand I touch the corn fields and watch them wither.

And as the sun shines on battle fields my day of triumph comes. No longer afraid to show my hollow face, I stalk through village and city, laying my rattling hands on mother and wife and babe.

My comrade, War, true to his eternal promise, has given me the entry to all societies.—Life.

**YOUR OWN DRUGGIST WILL TELL YOU**

Try Murine Eye Remedy for Red, Watery Eyes and Granular Eye. No smarting, no itching, no pain. Write for Book of the Eye by Mail. Free. Murine Eye Remedy Co., Chicago.

**Broad Humor.**

"French humor is a little too broad for us, and when it isn't too broad it is apt to be disgusting."

The speaker was Miss Gladys Under, who has adapted so many French plays. She continued:

"A Frenchman told me a joke the other day. He said two rustic sweethearts were walking out together. The girl remarked:

"I like you very well, Gaston, all except those letters G. I tattooed on your hand."

"But," said Gaston hotly, "don't you know, my dear, that it's the latest style to have your initials on your handkerchief?" — Chicago Record Herald.

**By Way of Inducement.**

A certain youngster in Washington was one day suffering greatly by reason of an aching tooth. His mother was endeavoring to calm him against the necessary visit to the dentist.

"You'll have it out, won't you, dearie?" the mother pleaded. "It won't hurt much, and then the ache will all be over."

But then the unhappy child began to howl with pain. His brother, a year older, was likewise distressed, and added his pleadings to those of the mother.

"To have it out, dear," repeated the mother.

"Yes, Dick, have it out," added the brother. "It will be one less to clean you know." — Lippincott's Magazine.

**Important Precaution.**

"Are you mixed up in this disturbance?" asked the policeman.

"No," replied the law-abiding citizen. "I'm neutral."

"Then why do you want to talk to me?"

"I want my neutrality definitely understood. I don't desire to take a chance on what sometimes happens to the innocent bystander." — Washington Star.

**Boarding House Gossip.**

"Billson, yonder, tells me he trusts his wife implicitly and absolutely, but—"

"Well?"

"Well, I notice he carries his change and his fishhooks loose in the same pocket." — Judge.

**Hardships of War.**

Lady—Yes, they are very nice gooseberries, but aren't they dirty!

Street Vendor—Dirty? Think I can wash 'em and part their 'air dahn the center for tuppence a pound in these 'ere war times?—London Opinion.

**He Heard.**

Diner—I've forgotten what I wanted to order and I had it on the tip of my tongue.

Waiter—What did you say about a tip, sir?

**DENTAL HEADQUARTERS**

FOR OUT-OF-TOWN PEOPLE

People from all parts of Oregon and Washington are constantly visiting our office for dental treatment. Our skill is acknowledged, and our promptness in finishing repairs is well known. When required leave is given by out-of-town patients.

Dr. Wise is a famous tooth expert. There is always ONE BEST in every calling, and Dr. W. Wise has claim to this distinction in Oregon and Washington.

**LOW PRICES FOR HIGH-GRADE WORK.**

Good Red Rubber Plates, each \$5.00  
The Red Rubber Plates, each \$2.50  
22-Karat Gold or Porcelain Plates, each \$2.50

**WISE DENTAL CO.**

RELIABLE PAINLESS DENTISTS.  
Phone—Main 2529, A 303.  
122 1/2 Third Street, Portland, Oregon.  
R. E. Cor. Third and Washington.

## NEWS OF THE WEEK

### General Resume of Important Events Throughout the World.

Two feet of snow is reported in Macleod, Alberta.

The plight of Americans in Turkey is said to be serious.

Canada's first consignment of troops to aid the allies has arrived at Southampton.

A cargo of dyestuffs consigned to America and seized by the Germans has been released.

British war office reports large loss of officers, 236 are killed, 586 wounded and 322 missing.

It is reported that the king of Belgium has marched out of Antwerp at the head of a portion of his troops.

Leaders of the opposition party in Japanese legislature opposed to limiting Japanese activity in the war.

Borgerhout, a suburb of Antwerp, has been set on fire by the German bombardment, according to a dispatch from Amsterdam.

A German aeroplane flying over Paris and suburbs Saturday morning dropped two bombs, one of which wounded three persons.

Among the few neutrals remaining in Antwerp, where not alone shells from the guns of the Germans, but bombs from their aircraft, are falling, are H. W. Dieckrich, the American consul, and the members of his staff.

A dispatch to the Havas Agency from Cetinje says: "It is reported here that the Rumanian Prince Grika, who has arrived at Scutari, will try to profit by the present critical moment to have himself proclaimed Prince of Albania."

"The communal council of Ostend has passed unanimously a declaration that the town is ready for every sacrifice in order to resist the German advance to the last moment," says the London Daily Telegraph's Ostend correspondent.

The French authorities have seized food supplies valued at between \$1,500,000 and \$2,000,000 which had been deposited on the docks at Havre by a German firm. The action was taken to prevent the supplies from being taken abroad.

A Petrograd dispatch states that a member of the Russian duma, who has just returned from Galicia, declares that the Russians captured the heights between four and five miles from Przemyel and that the Austrians have several times vainly attempted to retake them.

A dispatch received in Rome from Russian headquarters says that the intimation has been given to the Austrians holding the town of Przemyel, Galicia, that they will be permitted to surrender with military honors, but that if they refuse the Russians will give them no quarter.

A dispatch from Petrograd says the Russians have driven the Germans from Wloclawek, Russian Poland, 35 miles southeast of Thorn, East Prussia, and have fortified themselves within a few miles of the fortress of Thorn. The German left wing in Poland is said to have been partly enveloped.

A dispatch to the Havas Agency from Rome says: "It is reported that at a meeting of 27 Liberal and Democratic members of the chamber of deputies, a resolution was adopted declaring that armed neutrality corresponds with the exigencies of the moment. The resolution also expressed confidence in the government."

German newspapers publish articles expressing satisfaction that the British and Japanese attacks on Tsing Tau, the fortified position in the German leased territory of Kiau Chau, have been repulsed. They declare that the splendid defense of the fortress of Tsing Tau is an indication that the promise of the governor of the colony of being carried out.

A Petrograd dispatch to the Telegraph, dated Saturday night, says that nothing is ascertainable there of the reported battle at Cracow. News has been received at Petrograd, says the dispatch, that Archduke Frederick has been replaced as commander-in-chief of the Austrian forces by the heir presumptive to the Austrian throne, Prince Charles Francis.

Telegraphing from Ostend, a correspondent says: "The steamer Ardmore, loaded with grain, which left Dover for Zeebrugge, Holland, struck a mine. Her crew of 35 were saved."

The steamer vessel of 3510 tons, commanded by Captain Ronald, sailed from Galveston September 9. The Ardmore was owned by the Ashmount Steamship company, Glasgow.

The outer forts of Antwerp are said to have been pierced by the Germans' heavy guns.

Lieutenant Tassoni, under-secretary of state for war of Italy, has resigned, owing to a disagreement with General Grandi, the war minister.

"General" Charles T. Kelley, who started to lead an army of 1500 unemployed men to Washington last spring, and whose followers were dispersed in Sacramento, Cal., by police officials and a fire hose, was released from the county jail after completing a six months' sentence for vagrancy.

An official message from Constantinople transmitted from Amsterdam to the Central News says that the victims of an earthquake in the province of Konia, Asia Minor, Saturday night, are estimated at 2500.

Letters received in London by commercial firms with interests in the Belgian Congo report that French and German traders have clashed at a number of places, with some fatalities. The Belgian government, the letter add, has placed guns on the boats on the Congo in order to resist German attacks.

## Oregon-Washington to Get Tenth of \$20,000,000 Fund

Washington, D. C.—One million dollars of the \$20,000,000 appropriated by congress to continue river and harbor improvements was allotted by the secretary of war for work on the Columbia river, this amount being deemed sufficient to keep construction under way until another river and harbor bill can be passed.

The total allotment made to projects in Oregon and Washington was \$2,032,500, as compared with \$2,710,975 carried by the river and harbor bill at the time it encountered opposition in the senate. Oregon and Washington combined received more than one-tenth of the full amount appropriated.

Other amounts allotted to Northwest river projects are: Celilo canal, \$525,000; Lower Willamette and Columbia below Portland, \$200,000; Willamette and Yamhill, above Portland, \$25,000; Columbia, Celilo to the mouth of the Snake, \$20,000; Columbia, Bridgeport to Kettle Falls, \$35,000; Snake river, \$5000; Coos Bay, \$70,000; Coquille river, \$26,000; Siuslaw, \$5000; entrance Grays Harbor, \$10,000; inner Grays Harbor and Chehalis river, \$15,000; Cowlitz and Lewis rivers, \$6000.

The liberal allotment made to Northwest river projects is a result of strong recommendations made by the River and Harbor engineer board, which recently visited Oregon and Washington, and was favorably impressed by the work in progress there. It is noted that the allotment for Coos Bay, \$20,000 greater than provided in the river and harbor bill, and the allotment for the Columbia river from Bridgeport to Kettle Falls is \$10,000 greater than the river and harbor bill carried.

Allotments for the mouth of the Columbia, for the Celilo canal and for Grays Harbor are the same as provided in the river and harbor bill. A noteworthy feature of the allotment is that only those projects which were authorized in the house bill received funds under the appropriation just completed, and the new items inserted in the bill after it reached the senate have been disregarded by the War department.

Items for which no allotment was made and the amounts proposed for these projects are: Celilo canal, \$525,000; bill which failed; Nehalem, \$116,175; Coos river, \$3000; Siuslaw, new project, \$112,500; Columbia at Cascades, \$10,000; Willamette locks, \$80,000; Clatskanie river, \$1000; Willapa river, \$100,000; Grays river, \$500; Puget Sound, \$25,000; Skagit river, \$40,000.

The amounts allotted for other projects in Oregon and Washington have been reduced below the amount carried by the river and harbor bill, it being the opinion of the engineers that the money set aside by the secretary of war will be adequate to continue work until another river and harbor bill is passed and the money thereby appropriated becomes available.

Allotments made for work in California include Los Angeles harbor, \$42,000; Oakland harbor, \$98,000; Humboldt harbor and bay, \$200,000; Sacramento and Feather rivers (work of the California Debris commission), \$60,000. The largest allotment is \$3,750,000 for the Mississippi river commission.

**American Is Released.**

London—George S. Speetz, a racing man, who said he was in the employ of W. E. D. Stokes, and who was arrested by Scotland Yard detectives on the charge of carrying letters between London and Berlin, has been released at the request of the American ambassador. He will sail for New York.

Speetz was in charge of a racing stable at Vienna, and when the war began he came to London. Subsequently he made several trips to Berlin, which attracted the suspicion of Scotland Yard.

**Fighters' Needs Are First.**

London—According to the Yorkshire Post, the War office is taking drastic measures to obtain an adequate supply of hosiery, underclothes, gloves and other woollen goods for the army and navy. All the manufacturers in Leicester, the chief center of the hosiery industry, have been informed that their entire product of heavy goods must be placed at the disposal of the War office, and that if a single garment is withheld by a manufacturer or supplied to any firm, the War office will at once take over the factory.

**Gift Exceeds \$800,000.**

New York—The sum bequeathed by Mrs. Frank Leslie, who died recently, to Mrs. Carrie Chapman Catt, the suffrage leader, is in excess of \$800,000, in the opinion of William Nelson Cromwell, one of the executors of the estate. The will has been filed.

The entire residue of the estate is left to Mrs. Catt, with the expressed desire that it be used in the furtherance of woman suffrage. Specific bequests to individuals, mostly relatives, total approximately \$130,000.

**Frenchmen Claim Alsace.**

London—Telegraphing from Belfort, France, the correspondent of the Daily Mail says: "The Germans are trying to make the world believe that they still hold Alsace, but as a matter of fact the French are there in thousands and so well established that the enemy has not dared to attack them. There is nothing in front of the French force of occupation. If they wish they can walk right through to the Rhine."

**Citizen Attack Punished.**

Rome, via Paris—A telegram received here from Berlin says: "The civilians of Lanesken, Belgium, having attacked German troops, reprisals were necessary. Lanesken was bombarded and its church destroyed. Along the road between Lanesken and Tongres all the houses were burned."

**Army Bars White Handkerchiefs.**

New York—The British consul general here declined a present of several dozen white handkerchiefs for use of the soldiers at the front. "The British soldiers are not allowed to carry white handkerchiefs," he said. "An enemy seeing them might mistake them for a signal of truce or surrender."

## NORTHWEST MEAT REPORTS.

Portland—The specialists of the fruit and vegetable utilization laboratory of the department of agriculture have completed arrangements for a commercial test of the recently discovered method of concentrating apple cider by freezing and centrifugal methods. As a result, a cider mill in the Hood River valley will this fall undertake to manufacture and test on the retail market 1000 gallons of concentrated cider, which will represent 5000 gallons of ordinary apple cider, with only the water removed.

The new method it is believed makes possible the concentrating of cider in such a way that it will keep better than raw cider and also be so reduced in bulk that it can be shipped profitably long distances from the apple-growing regions. The old attempts to concentrate cider by boiling have been failures because heat destroys the delicate flavor of cider. Under the new method nothing is taken from the cider but the water, and the resultant product is a thick liquid which contains all the apple juice products and which can be restored to excellent sweet cider by the simple addition of four parts of water. The shippers and consumers, therefore, avoid paying freight on the water in ordinary cider. In addition, the product, when properly barreled, because of its higher amount of sugar, keeps better than raw cider, which quickly turns to vinegar.

Wheat—Bid: Bluestem, \$1.02 per bushel; forty-fold, 98c; club, 95c; red Russian, 88c; red Fife, 90c.

Oats—Bid: No. 1 white feed, \$25 per ton; No. 2, \$24.

Barley—Bid: No. 1 feed, \$19 per ton; brewing, \$21.50.

Milled feed—Bid: Bran, \$23.50 per ton; shorts, \$24.

Spots—Bid: Bran, \$25.50@26 per ton; shorts, \$27.50@28; rolled barley, \$26@27.

Hay—Eastern Oregon alfalfa, \$16 @17; grain hay, \$11@12; timothy, \$12 @13.50.

Vegetables—Cucumbers, \$1.50 per box; eggplant, 7c per pound; peppers, 6c; artichokes, 85c@1 per dozen; tomatoes, 35c@1 per crate; cabbage, 1c per pound; peas, 10@11c; beans, 6@8c; corn, 75c@1 per sack; celery, 50@55c per dozen; cauliflower, \$1.25; asparagus, \$2.25 per box; sprouts, 10c per pound.

Onions—Yellow, \$1@1.25 per sack. Green Franks—Apples, 75c@1.50 per box; cantaloupes, \$1@1.50 per crate; casahuate, \$1.25@1.50 per dozen; pears, \$1@1.25 per box; peaches, 30@60c; grapes, 75c@1.75 per crate; cranberries, \$8.50 per barrel.

Potatoes—Oregon, \$1.35 per sack; Yakima, \$1.35; sweets, 2c per pound. Eggs—Fresh Oregon ranch, case count, 31@32c per dozen; candied, 33 @35c; storage, 27@29c.

Poultry—Hens, 14@15c per pound; springs, 14@15c; turkeys, young, 18 @20c; dressed, 19@25c; ducks, 10@14c; geese, 10@12c.

Butter—Creamery prints, extras, 35c per pound; cubes, 30@31c.

Veal—Fancy, 13@13 1/2c per pound. Pork—Block, 10@11c per pound.

Cattle—Prime steers, \$6.75@6.90; choice, \$6.50@6.75; medium, \$6.25@6.50; choice cows, \$6@6.15; medium, \$5.25@5.75; heifers, \$5.50@6.50; calves, 50@80c; bulls, \$3@4.75; stags, \$4@6.

Hogs—Light, \$7@7.50; heavy, \$6 @6.50.

Sheep—Wethers, \$4@5.50; ewes, \$3.50@4.50; lambs, \$5@6.10.

Seattle—The apple trade by far led all the fruit staples, on Western avenue in point of demand, and prices for good stock were such that growers recovered much of the earlier losses and the situation brightened considerably. On the present level of 90c to \$1 for the average good fruit, growers, it is stated, will net 40@50c per box.

Onions are firm. Good locals not adapted to keeping requirements are selling at 5c per cwt. Walls Wallas are about cleaned up at \$5@90c. No Oregon onions are being offered.

Celery is brisk at 40c per dozen. There are no good Concord grapes on the market. Prices run from 19@22c and frequently less. Grapejuice and jellies are about all buyers can see in present offerings.

Good green corn is scarce. Practically all the offerings are tough and close to unpalatable. Prices are \$1.50 @1.75 per sack.

Eggs—Select ranch, 37@38c dozen. Poultry—Live hens, 10@15c per pound; old roosters, 10c; 1914 broilers, 13 @14c; ducklings, 10 @12c; geese, 10c; Guinea fowl, \$9 per dozen.

Apples—New cooking, 75c@1 per box; Gravensteins, \$1 @1.25; Jonathans, \$1.25; Winter Bananas, \$1.50; King, 75c@81c.

Cantaloupes—Ponies, 75c per crate; standards, 10@12.50; jumbos, \$1.25.

Cider—Yakima, 5-gal. keg, \$1.50; 10-gal. keg, \$2.85; 16-gal. keg, 25c per gal; 50-gal. keg, 20c per gal.

Dressed Beef—Prime beef steers, 12 @12 1/2c per pound; cows, 11@12c; heifers, 12c.

Dressed Veal—15c per pound. Dressed Hogs—Whole, packing house, 13c per pound.

Dressed spring lamb—12@13c pound. Dressed Mutton—9@11 1/2c pound.

Hides—Salted, 12c per pound; salt kip, 13c; salted calf, 17@18c; green hides, 11c; dry hides, 24@25c; dry salt, 21@22c; salted bulls, 9c; green bulls, 8c.

Vegetables—Artichokes, 75c@85c per dozen; beans, green, 6@6 1/2c per pound; bell peppers, Wenatchee, 9-lb. boxes, 50@60c; beets, new, \$1.25 per sack; cabbage, local, 1c per pound; red, 1c; corn, green, \$1.50@1.75 per sack; carrots, local, \$1; cauliflower, local, 75c per dozen; celery, local, 40c; cucumbers, field, 35@40c; eggplant, 75@80c; lettuce, local, 40c per box; onions, green, 25 @30c per dozen; Walls Walla, 85 @90c per cwt.; Australian brown onions, \$1@1.25; local, 1c per pound; parsley, 25c per dozen; potatoes, White River, \$21 per ton; Yakima, \$25; sweets, \$1.90@2 per cwt.; radishes, local, 15c per dozen bunches; rutabagas, Alaska, \$2 per sack; spinach, local, 75c per crate; sprouts, 10c per pound; squash, local, \$1.75@2 per cwt.; tomatoes, local, 30@40c per crate; turnips, new, white, \$1.25 per sack.

## OF GREAT FOOD VALUE WHEN PUTTING AWAY KNIVES

Blades Should Be Carefully Rubbed With Olive Oil, Wrapped Separately and Put in Dry Place.

When knives are put away, enough being kept out for everyday use, the blade of each one should be rubbed thoroughly and carefully with olive oil. Then wrap the knives, each one separately, in paper and store them in as dry a place as possible. Every three months they should be taken out and looked at to see if there be any signs of rust. Put fresh oil on them before putting them away again, and when they are required for use wash the oil off and rub each knife with knife polish.

To clean rusty knives use p.w.d. bath brick made into a paste with paraffin and apply it with a flannel. Finish off with dry bath brick and a soft rag, which will leave a splendid polish.

To remove loose knife blades immerse the handles in boiling water until heated through; then pull handle and blade apart.

To attach knife handles fill the handles with equal parts of powdered resin and finely sand. Heat the knife tang, press firmly into the handle and cool in water.

**IMPROVES LOOKS OF CAKES**

Cameo of Colored Icing in Any Design Favored Gives a Distinctive Touch to the Dessert.

Have you ever seen cameos on cakes? Perhaps not, although nowadays we see them every place else. But icing cameos for the decoration of desserts can be easily made.

Make a stiff icing, colored with cochineal, or with cranberry juice, and pipe it in small circular designs on a lightly buttered tin sheet or sheet of wood. Make these in the shape of tiny heads, if you have a skill with the icing pipe—which can be simply a cone of stiff brown paper. Then dry them in the open door of an oven or on a radiator for half an hour. Remove them and put them on an iced cake with a little piping of fresh white or pink icing. They can be used in the same way to decorate molds of ice cream or jelly.

**When Preserving Pears.**

To prepare ripe pears for preserving, place the pears in a convenient vessel, cover with boiling water, put a closely fitting cover on the kettle and let stand 15 minutes, when the skins will peel off as readily as from a scalded tomato. Cut each peeled pear in halves, and with a sharp-pointed knife remove the core. The heat will have penetrated sufficiently to cause the core to come away easily. Drop the halves in cold water, as quickly as they are peeled, to prevent their turning dark. Preserve in the usual way. This method does away entirely with the sticky, slippery sensation which usually accompanies the peeling of pears, saves half the time ordinarily required, and the finished product is more pleasing by reason of the fruit's smooth, even appearance of the fruit.

**Cream of Fruits.**

Soak one tablespoonful of granulated gelatin in one-fourth cupful of cold water, and dissolve in one-fourth cupful of scalded milk, then add one-half cupful of sugar. Strain into a pan, set into a larger pan of ice water and stir constantly until the mixture begins to thicken. Add the whites of two eggs beaten until stiff. Dilute one-half pint of thick milk with one-third cupful of milk, and beat until stiff, using an eggbeater. Add to the mixture, then add one-third cupful of cooked prunes cut in small pieces and add one-half cupful chopped figs. Turn into a mold first dipped in cold water, and chill.

**Apple and Rice Pudding.**

Peel small, tart apples, core and put them in a baking dish. Have ready one cupful of boiled rice, mix with it two cupfuls of hot milk, into which has been beaten the yolks of three eggs and one-half cupful of sugar. Stir in one-half cupful raisins, some strips of citron and if you wish one-half cupful blanched almonds. Put one teaspoonful of sugar into each apple and pour this mixture over them. Put in oven, covered, and bake until the apples are tender. This pudding may be frosted with the whites of eggs or served with whipped cream.

**Poached Eggs in Muffin Rings.**

When frying or poaching eggs for breakfast, I slip into the pan a muffin ring for each egg, break the egg into it, and when it has set as much as desired, lift it out with a cake lifter, "ring and all," then remove the ring. The white of the egg is in a nice circle, and not only looks better and is tastier because it is thicker, but it is easier to serve. The washing of the muffin rings is not as much trouble as trying to "slide" a broken egg to a plate from a hot frying pan.

**Berry Pudding.**

Any berries may be used for this fluff. Pick over and spread them generously upon the bottom of the baking dish; cover liberally with sugar. Now prepare a plain sweet cake batter and pour over the berries. Stand the cake dish in a pan of water in a hot oven and bake until the cake is well puffed up, dry and nicely browned. Serve each portion of cake with berries and juice dipped over it.

**Guest Towels.**

Towels done in cross stitch are in great favor now.

Blue letters with tiny pink flowers and green leaves give a pretty touch if color is given to the towels already calicoed or clouded in the polished surface of the table.

**Scotch Stew.**

Run through meat grinder three pounds tender lean beef. Place in deep vessel with three quarts cold water. Boil three hours, adding hot water as needed. After boiling two hours, add half pound butter, one teaspoon sugar, salt and cayenne and black pepper to taste. Cook until it reads.

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