

Quality Groceries

3 cans Corn	-	\$.25
3 " Tomatoes	-	.25
3 " Milk	-	.25
3 " Lye	-	.25
3 " Old Dutch	-	.25
3 packages Raisins	-	.25
3 " Starch	-	.25
3 " Mince Meat	-	.25
10 lb. sack Pancake Flour	-	.45
9 8-10 lb. sack Farina	-	.45
9 lb. sack Rolled Oats	-	.45
9 lb. " Corn Meal	-	.35
10 lb. " Graham	-	.35
1 pkg. cow brand Soda, 5c, 6 for		.25

After Jan. 1st only two deliveries will be made each day at 10 a. m. and 4 p. m. Please place your orders in time for these. All Jewelry at 1/2 price.

Waterbury & Chapman

"The Quality Grocers"

Estacada, Oregon

We have just received

A nice assortment of useful

Christmas Presents

Which we now have ready

For Your Inspection

Our lines of HORSE COVERS, ROBES, ACQUAPELLAS, RUBBER and DUCK STORM APRONS, are complete.

Everything in

Hardware Implements Harness

Bert H. Finch

Estacada, Oregon

Your Christmas Gift

Slightly Used and Second-hand Instruments

\$1500 Chickering Player Piano,	\$976.
1150 Weber Pianola "	488.
500 Kingsbury "	288.
600 Angelus "	225.
\$500 Weber Piano	\$246.
600 Everett "	178.
375 Wheelock "	153.

Hundreds of other, equally attractive bargains.

All Sold on Small Payment Down and Easy Terms.

Call



Portland Oregon.

or see R. M. Standish, Estacada, Agent.

ESTACADA PROGRESS

(INCORPORATED)

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Six months.....50

Thursday, December 17, 1914

Sometime ago, Deputy Game Warden Patton of Estacada set aside and created a game refuge for the wild ducks. This preserve comprised all of the back water adjoining the Faraday Power House and is intended as a resting and feeding place for the wild ducks and geese that may happen along this way.

Statistics would show, if compiled, that about one lone, home-sick duck gets up around this section to every 2,000,000 that feed, live and breed throughout other parts of the state, especially along the Columbia river and through the Klamath country.

Local hunters occasionally are able to shoot a duck in this district, where hunters in other parts of the state can kill wild fowl to their hearts content.

It does not seem a very fair shake to the local sportsmen to spoil the limited amount of duck shooting here, and to protect a duck that is foolish enough to wander up into the mountains for feed.

With all due respects to Mr. Patton and his good intentions, I would be wiser to protect the fowl, where the fowl are, and not where they ain't. Any nimrod, who can kill a duck in these here parts, deserves a medal for his prowess.

The ladies of the Estacada Civic Club at their recent meeting, showed a balance in the treasury, considerably in excess of the hundred dollar mark, besides a few other stray balances in various funds.

For the past two years, this aggregation of hustlers have raised and earned the money to pay for the lighting of the City of Estacada at a cost of about \$20 per month. At the end of each month, there is nothing to show for that expenditure, not even the vanishing radiance of the benefaction.

These ladies undertook this task, as a civic duty, at a time when the city proper was not able to pay for, or could not afford to continue the street lighting. It is doubtful if the city is in any better financial condition at present, but it is time that either the city, the merchants or the populace in general bear this burden, or get along in the dark.

These energetic women have given dances, served lunches and dinners, and the last item should read,

bought the material, cooked the food, served the meals, washed the dishes, and were pleased with a mighty small net profit; said profit being largely the results of the continued patronage of their respective husbands and others.

Let's leave the city in darkness from now on, unless some other way can be arranged to pay for the lighting. Let them use their money for some worthy object, which they may decide upon, something that will be permanent and one that will not completely disappear with the first rays of the morning's sun. We will now join in singing, "I'm Afraid to Go Home in the Dark".

The result of the recent Farmer's Week with its attendant drawing attractions, should prove to the merchants of Estacada and to the population of this part of the county, that everyone is benefitted in some way, by such gatherings. It offers an excuse, if excuse is necessary, for the farmer and his family to take a day of recreation, for the people from the various sections to become better acquainted and it cements a bond of friendship and business, between the town and the surrounding country. From a financial standpoint, it means a good business to the merchants and ultimately helps develop Eastern Clackamas County, and that is where we live. More of such gatherings should be held and oftener.

Now that the Christmas season is here, we should practice that little verse, "It Is More Blessed to Give Than to Receive", except as regards "knocking" and during the holiday season at least, the old familiar "knock" should be laid aside and maybe it will freeze up during this cold spell. The pen may be mightier than the sword, but the hammer is no slouch.

Train Service

It has been customary in the past to run the train that leaves Portland at 11:35 p. m. through to Cazadero on Christmas eve and New Year's eve, December 24th and 31st., in order to accommodate the dancing parties at both Eagle Creek and Estacada. Signed F. D. Hunt

Baggage Checked

Arrangements are now being made to handle all trunks and other baggage to be checked, from the 1st & Alder St. station of P. R. L. & P. Co. in Portland, instead of from the East Side freight house, as at present. The company is to remodel the present waiting room to accommodate the baggage, will issue and exchange checks there, and eliminate the necessity of the traveler having to make a trip to the East Side.

New Thoroughbred Stock

Herb Huxley of Garfield returned last Monday with two thoroughbred, registered Hereford cows, which he bought at the recent livestock show at the Portland Union Stock Yards. These cows weigh 1200 lbs. each and are exceptionally handsome animals. They will be used for breeding purposes, as Huxley, Curt Wilcox and others in Garfield are raising cattle for the market and ranging them in the mountains above.

This is but the beginning of better stock for breeding purposes, in this country and it will not be long before the "ornery critter" of no special breed will be a thing of the past.

Farmers' Week Recipes

As furnished by Mrs. Alice M. Dolman, during the Domestic Science Course.

YEAST RECIPE—Add four medium sized potatoes, peeled and grated to four cups of boiling water. Add four tablespoons of sugar and four teaspoons of salt and cook until clear, like starch. Soak one cake of dried yeast in one-fourth cup of luke warm water and after that cooked mixture has cooled, add the soaked yeast. Put in an open jar for 24 hours, then after that, put in a jug and cork lightly. If using liquid yeast, use one-fourth cup to each one cup of milk.

BREAD RECIPE—To one cup of scalded and cooked milk, add, either one-fourth cup of liquid yeast or from one-fourth to two cakes of compressed yeast, soaked in one-fourth cup of luke warm water: one tablespoon of sugar, one and one-third teaspoons of salt and from three to four cups of flour, depending upon the kind of flour used. Bake in individual pans, after it has risen properly and when it is turned out of the pans, cool it as quickly as possible. Never wrap bread in a cloth.

PARKER HOUSE ROLLS—One cup of milk scalded and cooled, one-fourth to two cakes of compressed yeast, soaked in one-fourth cup of luke warm water: two tablespoons of sugar, two tablespoons of butter, one and one-half teaspoons of salt, flour to make a stiff dough, as can be managed with a spoon.

CINNAMON ROLLS—Use Parker House dough recipe and when dough has risen, roll it out and cover it with melted butter and then sprinkle cinnamon and sugar on it, roll it up in a roll as for jelly cake and cut it about one-half inch thick and place it in the pans cut side up, let it raise and bake. Proportions of cinnamon and sugar are, for every five parts of sugar, use one part cinnamon.