Plow Shares
Discs and Cutaways
All kinds of tools

Ground

C. C. MILLER

Metal Repairing Electric Wiring

Plumbing

We Are Still Selling Feed

But we are overstocked with the following:-

Cement, 4 sacks to bbl.	$3.	per bbl.
Lime - -	1.75	' '
Sand, 2500 lbs. per yd.	3.	' yd.
Lathes - - -	2.50	' M.

Casing Lumber and stepping prices, dependent on grade.

Estacada Lumber and Produce Co.

Dale's

Would like to have you come in and see the nice alumnium ware that they are giving away absolutely

FREE

as premiums. It pays to trade with them, as their prices are always right, their goods the best and their treatment, courteous.

Yes, the fruit trees have come in, that we told you of, some days since.

See them also, and pick out just which you want.

See DALE'S

We Wish You, One and All, A Jolly Xmas, and a Happy, Prosperous 1915.

"Your Store"

On New Years Day:

Resolve to make 1915 a successful year for yourself and your community.

Patronize Every Home Industry.

"Stand by the Men that stand by You,"

Your Home Merchants.

We Promise You:

Fair, Honest, Courteous dealings in every transaction, We will sell you good, reliable merchandise, just as cheap as the markets will allow. Every penny you spend here is backed by our Personal Guarantee.

Store Closed for Inventory, Monday, Jan. 4, 1915. No Goods Sold on that Day.

Cary Mercantile Co. **Estacada, Oregon.**

Kletsch Mills

First class lumber of all kinds.
Dimension material a specialty.
Prompt deliveries made from big stock on hand.
Phone or call at mill, at Dodge.
O. C. Klaetsch, Owner.

ESTACADA PROGRESS
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Thursday, December 24, 1914

The Progress wishes you a Merry Christmas and a Happy and Prosperous New Year.

Too often, the familiar phrase, "The Christmas Spirit", is too closely allied to visions of roast turkey, mince pie, plum pudding and presents galore, but its broadest meaning should embody "Peace on Earth, Good Will to Men".

We are prone to cast off the mantle of the Christmas spirit about January 2nd, feeling that, like the broken toy, it has fulfilled its mission.

There is no "closed season" for the feeling and practising of the true Christmas spirit and let us try this year to stretch it along into the Spring and really practice, "Good Will to Men".

Editor and His Paper Are Town's Best Asset

Head of Department of Journalism Gives New Reason Why Ads Are Merchant's Best Investment

University of Oregon, Eugene, Dec. 7.—"Advertising in the country paper is the best investment a country merchant can make," says Eric W. Allen, head of the department of journalism at the State University.

"The merchant's advertising should be news. It should tell something very definite about what the store offers, and the copy should be changed frequently. The advertising columns should be made as interesting as any other part of the paper, and the merchant's 'ad' should appear with the same regularity as the editor's news. An advertisement in the local paper is by no means charity. It brings big returns: first, in direct business when it is handled with a little common sense; second, in building up the community.

"The paper should be made as important an agent of a town's improvement and prosperity as the church or school. The great problem of the small town in these days of centralization and parcel post is to make itself a good place to live in and a pleasant place for the country people to come to. It it doesn't do that it is doomed to disappear.

"So no town should be so short-sighted as not to give every encouragement to the man, who is trying to make a newspaper there. He is in one sense the most important citizen. He can do more for the town both at home and abroad than any other one man. He should be backed up in his effort to do business at business prices and in a business way. It would be just as sensible for you to let your schools run down, or your stores run down, or your churches run down, as to let your newspaper run down".

Farmer's Week Recipes

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

ZWEIBACH—One half cup of milk scalded and cooled, from one-half to one cake of compressed yeast, soaked in two tablespoons of luke warm water and one and one-half teaspoons of salt and flour enough to make a drop batter, let it raise and then add two beaten eggs, two tablespoons of sugar, two tablespoons of melted butter and flour enough to make a dough as stiff as can be handled with a spoon. Let it raise and then pinch off enough for biscuit size, put them in a pan grease the sides of the biscuits, let raise and bake

FRENCH BUNS—Two cakes of yeast, one fourth cup of luke warm water, one cup of milk, one-fourth cup of sugar, three tablespoons of butter, one egg, one half teaspoon lemon extract, one and one third teaspoons of salt and flour enough to make dough as for bread.

SPICED LIVER With Oranges—Plunge the sliced liver into boiling water and allow to remain in four minutes, remove from the water, take the skin off, salt to taste and roll in flour. To each one-fourth pound of liver, use one slice of bacon cut into bits, fry it out and add two tablespoons of onions roll the liver in flour and put it into the hot fat and brown it on both sides. Add one-half orange sliced (peel it, so as to remove the white skin) and two cloves and enough water to cover the liver, cook slowly until it is thoroughly done, then remove and thicken gravy with flour if not already thick enough. Serve with sliced oranges.

SOUR CREAM ROAST—Three and one-half pounds of steak cut at least one inch thick, salt to taste, pound in as much flour as it will take, put some fat in the frying pan and when hot, put the meat in and sear it on both sides. Then add one onion cut in slices, one bay leaf, one sweet green pepper, from which the seeds have been removed, or one-half tomato may be used in place of the pepper. One and one-half cups of sour cream, put this all in a pan, put a cover on it, and set this pan inside of another pan containing hot water, put the cover on the pan and cook in or on top of stove.

Wanted:-

Hogs-Cattle-Sheep

The second carload of livestock has gone and I hope to make another shipment, within two weeks.

I shall be in Estacada next Saturday, Sunday and Monday.

Phone to Mr. Standish in Estacada and he will furnish you the market prices and give further information regarding shipping and buying dates. Leave word with him if you wish to have me call on you.

Remember, I pay cash on delivery for all livestock purchased and I will gladly come to your place and buy there, if you prefer.

C. E. LUCKE

Livestock Buyer.