

Banker and Mrs. H. C. Stephens went to Portland Monday noon. The former was on his way to attend the bankers' convention at Eugene, while the latter visited friends in Portland.

Mr. and Mrs. A. C. Wykoff accompanied by their daughter, daughter Miss Marguerite, and her fiance Robert E. Morton, Jr. motored over from Portland, Sunday, to spend the day with Mrs. Anna K. Morton of this place.

Mr. and Mrs. A. J. Vanscoyoc of Gary, Ind., and Miss Linda Vanscoyoc of Tyrone, Penn., arrived Sunday to visit at the home of their sister, Mrs. E. S. Womer. They expect to stay in Oregon three months.

BISSELL ITEMS

Miss Irene Polson, who has been working in Portland, returned home last Tuesday.

Mr. and Mrs. Ted Harders visited relatives and friends at Mulino, Ore., last Sunday.

Irene and Otto Paulsen and Mr. and Mrs. Harold Joiner visited Mr. and Mrs. Julius Paulsen last Sunday evening.

Mrs. S. Mueller and daughter Elsie, who have been visiting relatives and friends at George for the past six weeks, returned to their home in Portland last Sunday.

S. S. RALLY

A Sunday School rally will be held in the Methodist church next Sunday. Rev. Ware, president of the County S. S. Association, will preach in the morning. There will be a basket dinner in the basement of the church at noon. In the afternoon there will be various speakers. Come and make the meeting a great success.

At the Springwater church, Children's Day will be observed with a suitable program at 10 a. m., after which adjournment will be taken to Estacada to take part in the S. S. rally.

M. E. Church, Estacada, June 20th, 1920.

At 11 a. m. A. J. Ware, Co. Pres. will speak on "The S. S. what it is and what it ought to be." Basket Lunch at noon. Mrs. D. L. McCulloch, Co. Supt. of children's division, will meet with the children under twelve. Mrs. Carl Smith Co. Supt. of the Young Peoples division, will meet with all from 12 to 24. Mrs. Tom Gault Co. Supt. of the adult division, will meet with the main school.

2 p. m. song and praise service.

2:20 Mrs. McCulloch will present plan for the children's work.

2:30 Mrs. Carl Smith will present the Young People's work.

2:45 Mrs. Gault adult work.

3 p. m. Mrs. Eberley will conduct a round table talk in S. S. administration.

3:20 A. J. Ware will present the school standard.

ELLIS' CASH and

CARRY GROCERY

CUT DOWN FOOD COST!

- Drifted Snow Flour \$3.60
- Corn Meal, 9 lbs. sack, 55c
- Compound pr. lb. 26c
- Star, Horseshoe and Climax Tobacco, plug 85c
- Liberty Bell Tobacco, plug 70c
- 50-Lb. Sack Dairy Salt 90c
- 5 Bars White Bear Soap 30c
- 5 Gallons Kerosene 90c

Any day of the week at—

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To have plenty of light without unnecessary brightness use

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Special Sale on Garden Hose for This Month

If you need a Garden Hose buy it now as rubber goods raised and for this month I will sell at the old price

Come and See

Another Royal Suggestion

COOKIES and SMALL CAKES

From the NEW ROYAL COOK BOOK

WHEN the children romp in hungry as young bears, here are some wholesome, economical delights that will not only be received with glee, but will satisfy the most ravenous appetite in a most wholesome manner.

Cookies

- 1/2 cup shortening
- 1/2 cups sugar
- 1/2 cup milk
- 2 eggs
- 1/4 teaspoon grated nutmeg
- 1 teaspoon vanilla extract or grated rind of 1 lemon
- 4 cups flour
- 3 teaspoons Royal Baking Powder

Cream shortening and sugar together; add milk to beaten eggs and beat again; add slowly to creamed shortening and sugar; add nutmeg and flavoring; add 2 cups flour sifted with baking powder; add enough more flour to make stiff dough. Roll out very thin on floured board; cut with cookie cutter, sprinkle with sugar, or put a raisin or a piece of English walnut in the center of each. Bake about 12 minutes in hot oven.

Cocoa Drop Cakes

- 4 tablespoons shortening
- 1 cup sugar
- 1 egg
- 1/2 cup milk
- 1/2 cups flour
- 3 teaspoons Royal Baking Powder
- 1/4 cup cocoa
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract

ROYAL BAKING POWDER

Absolutely Pure

Cream shortening; add sugar and well-beaten egg; beat well and add milk slowly; sift flour, baking powder, salt and cocoa into mixture; stir until smooth, add vanilla. Put one tablespoon of batter into each greased muffin tin and bake in moderate oven about 20 minutes. Cover with boiled icing.

Orange Cakes

- 4 tablespoons shortening
- 1 cup sugar
- 1/2 cup milk
- 1 egg
- 2 cups flour
- 3 teaspoons Royal Baking Powder
- 1/4 teaspoon salt
- 1 teaspoon orange extract
- grated rind of 1 orange

Cream shortening; add sugar slowly, beating well; add milk a little at a time; then add well-beaten egg; sift flour, baking powder and salt together and add to mixture; add flavoring and grated orange rind; mix well. Bake in greased shallow tin, or individual cake tins, in hot oven 15 to 20 minutes. When cool cover with orange icing.

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