

### HOPE FOR TITANIC SHAFT IN 2 YEARS

Sponsors in Washington Seek More Funds in Congress.

Washington.—Obstacles which for fifteen years have blocked the erection in Washington of a statue commemorating the 1,500 victims of the Titanic disaster are slowly being cleared away. Members of the Woman's Titanic Memorial association hope that their objective will be reached in another two years.

Organized shortly after the disaster in 1912, the association promptly raised more than \$40,000 for the memorial, but it was not until 1917 that a bill authorizing use of public grounds for the purpose got through the legislative jam in congress. Then the site which had been selected was denied.

A new site was chosen, on the Potomac near the ground dedicated to the Lincoln memorial, and Mrs. Harry Payne Whitney of New York went ahead with completion of the statue from a design approved by the Fine Arts commission several years earlier.

The new site was under water, but plans had been made for construction of a sea wall as part of the program for linking Potomac and Rock parks. Appropriations for the wall were hard to get, however, and work on it had to be suspended in 1922, after only part of the riprap foundation had been put in. The last congress granted \$25,000 for resumption of the work, but that was enough to provide for little more than repairs on the old foundation. Engineers estimated that another \$175,000 would be needed.

### Colds in Head Prove Impervious to Vaccine

Manchester, England.—A cold in the head is still a cold in the head at the Manchester university, where for seven months experiments have been going on to determine the value of vaccination. Two hundred and eighty-six persons took part in the test. The conclusion that vaccination against colds has no preventive value was suggested by the results of an experiment carried on by Dr. A. F. C. Davey, Dr. F. R. Ferguson and Dr. W. W. C. Topley. Students and members of the university staff offered their services for the experiment. Of these 138 were inoculated with a stock vaccine containing eight different kinds of microbes, and 148 were not inoculated. Results showed that the 138 inoculated persons had 203 colds, the 148 uninoculated subjects had 163 colds during the period of the test and that the average duration of the colds among the inoculated was 13 days and among the others ten and one-half days.

### One-Man Tugboats Now Being Used on West Coast

Anacortes, Wash.—Man power is too valuable these days for duplication, so one-man tugboats for towing have gained favor. Towing conditions on the British Columbia coast and in Puget sound are causing the change in methods. Navigation laws require boats of over 32 feet length and nine feet beam to carry certified captains. There is no limit to the power equipment. Thus 30-foot boats are being fitted with 45 to 100 horsepower oil engines and one man does the tending, steering, planting the towlines and stands watch.

### Have Sweet Tooth

Atlantic City, N. J.—Americans seem to have a sweet tooth. They eat \$25,000 tons of candy a year, but that's not enough for members of the National Confectioners' association.

### Capital "Beauty" Plans Prove Aid to Parking

Washington.—Some decided contrasts between the old and the new are being furnished as the capital gets down to the actual work of beautifying the downtown section, parts of which for years have been a constant irritant to those artistically inclined. In the block adjoining the massive Post Office department building, whose foundations in close labyrinth of cellars below the ground, an entire city block occupied by stores and other business houses was razed, and not a single basement was disclosed.

When the brickwork and other walls were removed, a job requiring a very short time, the ground beneath was found to be so smooth that it was immediately pre-empted by motorists as a place where automobiles might be left indefinitely without the dread of finding them ticketed for parking too long.

### TREE RINGS CLEW TO HISTORY AND WEATHER

Life Story Is Revealed in Own Cross-Section.

Washington.—Announcement by Dr. A. E. Douglass of the University of Arizona that the study of the sequence of tree rings is likely to be of value in long-time weather forecasting recalls that tree rings already have furnished valuable clues to dating pre-Columbian history of America.

This method was used in conjunction with pottery types in fixing the time when Pueblo Bonito, New Mexico, flourished as the metropolis of America in the years before 1492.

"Trees Our Oldest Inhabitants." Dr. Neil M. Judd, leader of the National Geographic society expeditions to Pueblo Bonito, with whom Doctor Douglass collaborated in applying his method to the Pueblo Bonito ruins, writes:

"The oldest living things in America are its big trees, the sequoias of the Sierra Nevada. The pines and Junipers of Arizona and New Mexico are much younger than the sequoias; but, like the latter, they are older than any other living thing in their own neighborhood. Some of these upland trees are between four hundred and five hundred years of age, and it is not at all improbable that still older ones may be found.

"The life history of almost every tree is revealed by its own cross-section, this year's growth being recorded by a new ring. If any given year has been one of scanty rainfall, the particular ring for that year will be relatively thin; and, conversely, if the rainfall has been abundant, there will be a corresponding increase in the thickness of the annual ring.

"Periods of drought or excessive moisture, it has been learned, tend to repeat themselves at fairly regular intervals, resulting thus in a more or less orderly sequence of thick and thin annual rings which do not vary, to any marked degree, in all the trees of any one district.

"Certain of these ring series possess individual features that quickly identify them, no matter in what locality they may be found, and these are naturally utilized by the investigator as 'keys' to the problem he is seeking to solve. And what is true of living trees is likewise true of dead trees, and beams or roofing timbers from prehistoric ruins, like Pueblo Bonito.

"From the foregoing it will be obvious that if any overlapping series of annual rings can be discovered—that is, if a given sequence of rings can be found both in a beam from Pueblo Bonito and in a tree still living—it will be possible to date the former with reasonable exactness.

"Tree Calendar's 'Missing Link.' "Such a direct connection, however, with no intervening links in our time chain from the beams of prehistoric Pueblo Bonito to the living trees of northern New Mexico, is rather beyond the range of possibilities; the explorer's task is rarely quite so easy as that.

"It seems necessary, therefore, in the present case, to find a 'connecting link' in this time chain, and that was the especial object of a subsidiary expedition authorized by the research committee of the National Geographic society in connection with the exploration of Pueblo Bonito.

"Cross-sections from 49 timbers unearthed during the explorations of two seasons were examined by Doctor Douglass with very instructive results. These beams, taken from the eastern portion of Pueblo Bonito, all seem to have been cut within a period of 12 years.

"Some timbers exposed in the northwestern quarter of the ruin, however, were cut several years earlier, thus corroborating the archeological evidence previously presented."

### SUNSHINE CAKE IS DELICATE IN COLOR

Contains Large Proportion of Eggs, but No Butter.

(Prepared by the United States Department of Agriculture.) Sunshine cake is one of the sponge group, containing a large proportion of eggs and no butter or other fat. Some of the egg yolks are used, but not all of them, hence it has the delicate yellow color that gives it its name, but differs in texture somewhat from plain sponge cake.

Farmers' Bulletin 1450-F, "Home Baking," which may be obtained by anyone on application to the United States Department of Agriculture, contains the following recipe for sunshine cake:

**Sunshine Cake.**  
4 egg whites 1 cupful sifted  
3 egg yolks soft wheat or  
1 teaspoonful fine pastry flour  
1 cupful sugar  
1/2 cupful cream of tartar  
1/4 teaspoonful salt



The flour is mixed in. Fold the egg whites in very carefully so as not to release any of the air which you have been so careful to beat in. The air is the only leavening in this kind of cake. Last of all add the flavoring. Vanilla, lemon or orange extract may be preferred. Pour the batter as soon as it is mixed into a smooth, ungreased tube pan. This type of pan is best to use for baking a cake of the sponge type because the center opening allows the mixture to heat evenly. The oven should be ready for the cake as soon as it is mixed and in the pan, but be careful not to have the oven too hot.

**Secret of Custard Pie With Crisp Undercrust**  
Here's the secret of a custard pie with a crisp undercrust—a prebaked shell—according to the bureau of home economics.

**Custard Pie.**  
1 1/2 cupfuls milk 3 eggs  
1/2 teaspoonful salt 1/4 cupful sugar  
1 teaspoonful vanilla

Put the milk and the sugar in a double boiler and bring to the scalding point. Add the well-beaten eggs, salt and the flavoring. In the meantime bake a pie crust in a deep pie pan until the crust is golden brown. Pour the custard into the baked pie crust, and place in a moderately hot oven. After a few minutes reduce the heat, and allow the pie to bake at this low temperature until the custard is set in the center of the pie.

**Spring Onions**  
Try cooking spring onions whole with about 3 or 4 inches of stalk left on them. They will be done in from 15 to 20 minutes. Lift them out carefully and pour a white sauce over them. They may be served on toast.

### BEEF CROQUETTES FOR FAMILY OR GUEST



Made of Any Cooked Left-Over Lean Meat.

(Prepared by the United States Department of Agriculture.) Good croquettes can be made of any cooked left-over lean meat. Beef makes particularly tasty croquettes, suitable for a family dinner or for a guest luncheon. The proportions in the following recipe are given by the United States Department of Agriculture:

**Beef Croquettes.**  
1 pound upper 3 eggs  
round steak, or 1 teaspoonful  
other lean beef parley,  
1/2 teaspoonful salt chopped  
1/2 medium-sized stale bread, fine-  
onion, grated ly grated into  
1 cupful mashed crumbs  
potato, seasoned,  
or 1 cupful thick  
cream sauce

Simmer the meat in a small amount of water until tender and then grind, using the fine knife of the grinder. Add the other ingredients, but reserve one egg for dipping. Mix well. Form the meat into balls, or mold into oblong or cone shapes. Dip into the

### THRIFT IN BUYING FOOD FOR FAMILY

Know What Is Liked, Buy Carefully and Don't Waste.

(Prepared by the United States Department of Agriculture.) Being thrifty in buying and using food need not mean going without everything the family likes. It may not mean having a lower food bill than your next-door neighbor, for the food needs of her family may be altogether different from those of your household. You will be thrifty if you know what constitutes the right kind of food for each person in your home, if you buy carefully, and allow nothing to be wasted.

Do you know how many pounds of sugar, butter, flour, coffee, and other much-used foods your family requires each week? How many dozen eggs when eggs are plentiful—how few you can manage with when they are scarce? How much of a given kind of meat to buy for a single dinner, for two dinners, or for a dinner and lunch next day? How many slices of pineapple there are in a can—in other words, how many it will serve? How many makings of breakfast cereal there are in a box of each kind?

Definite knowledge on such points as these, together with a good system of planning meals and buying for them will go a long way toward thrifty management of the food supply. Some housekeepers who keep accounts go over the preceding month's food bills, and not only discover some of the facts of this kind that they need to know, but also arrive at an estimate of how much the food per day averages, or, in some cases, the food per person per day. The advantage of having some such figure as this to guide one is that it helps one to plan for the next week or month and to buy more exactly. If you know just what use is to be made of every pound of food material you purchase, there will be fewer disappointing left-overs to use up, and the tendency to use materials too lavishly will also be checked. In small families, it may prove most economical to buy perishables in day-to-day amounts, rather than to lose part through spoilage; but as a rule, buying in very small quantities is expensive, either because of the uneven division of the selling price for halves or quarters, or because the dealer charges a higher rate. It takes him four times as long, for instance, to handle and wrap four quarter pounds of butter as is required for one pound of butter.

Staple groceries and canned goods are often sold at a lower rate in dozen or half dozen lots, and consequently may be wisely purchased that way. Time as well as money is saved by shopping for such articles in quantity at intervals of several weeks or more. Clubbing with neighbors is often a means of buying perishables at wholesale rates.

Foods in season are cheaper than those out of season, but locally produced foods may sell higher than those brought from a distance, because of freshness, according to the United States Department of Agriculture.

Buy by weight when you can. Estimate the pound rate on package goods and compare one kind with another. Foods in packages are often preferred to those sold in bulk because of the sanitary protection given by the sealed carton.

Selling services are paid for by the customer. Stores run on the "cash-and-carry" plan have eliminated the cost of delivery and credit. If your time is valuable, however, it may be better for you to buy in quantity where delivery is furnished, even if you have to pay more. True thrift sees all the needs of the home as a whole and finds, sometimes, that the lowest dollars-and-cents cost may not be the thriftiest management.

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