

HORSE ON MAIL ROUTE 21 YEARS

Old Bay Mare Still Gives Faithful Service.

Kokomo, Ind.—The old bay mare is still what she used to be, 20 long years ago.

Daisy is twenty-three. Ever since she was two she has traveled a rural mail route out of Kokomo. She has seen her equine kin give way to motorized service, and she has tilted an ear skyward at the hum of an airmail plane, roaring from New York to Chicago in less time than it takes Daisy to make her little circuit twice a day.

But Daisy disdains the thought that any motor car or airplane could take her place. She could almost deliver the mail alone.

She is credited by Ben Boughman, her present owner, with having twice saved his life, when he failed to see trails at grade crossings.

Throughout the years Daisy has pulled the same tiny and ancient mail cart with which she started. She has lost but 18 days at work, and that because she hurt a leg in the line of duty.

The carrier who trained Daisy is long since dead, but the horse passed to succeeding carriers without a break in her service record.

Faithfully she plods around her route, and when she gets home she refuses to go another step. When her owner loiters on the homeward trip, Daisy goes on home to supper and lets her master leg it.

She has one complex. Circus day has scared her ever since the ringmaster rode down Main street ahead of the parade shouting "Hold your horses, the elephants are coming." When the big top is spread in Kokomo, Daisy is skittish all day.

Right now Daisy is on her annual vacation. Each summer she spends an outing in a familiar pasture. But she'll be back at the old grind in the fall.

"Pickling" in Paraffin Saves Museum Groups

New York.—"If you think we're waxworks," he said, "you ought to pay, you know. Waxworks weren't made to be looked at for nothing. Now!"

"Contrariwise," added the one marked, "Dee," "if you think we're alive, you ought to speak."

Allee's dilemma would no doubt have been considerably increased had she encountered beings who looked very real and almost alive, and yet were indubitably waxworks. In the literal sense of being completely sculptured in wax. This is exactly what two workers at the American Museum of Natural History have done.

G. K. Noble and M. E. Jaekle, confronted with the troublesome fact that frogs and toads and spotted salamanders and all manner of other interesting but nonfur-bearing creatures cannot be successfully stuffed and mounted by the ordinary methods of taxidermists, have solved the problem by literally pickling them in solid paraffin wax. They first remove all trace of water from the specimens by appropriate chemical means, arrange the little animals in natural positions and soak them for several days or weeks in melted paraffin, until every tissue is thoroughly impregnated and you cannot tell where the flesh ends and the paraffin begins.

By this method reptiles and amphibians can be worked into naturalistic museum groups and made as "alive" looking as birds and fur-bearing animals, instead of being pallid corpses pickled in jars of alcohol. They keep their natural colors indefinitely, except that sometimes their eyes need to be touched up with a little gold paint.

Play Four-Part Music With Ancient Violin Bow

Berlin.—A new type of violin bow, or rather rediscovery of a very old type, which permits the playing of four-part music on a single instrument, has recently been demonstrated here by a well-known virtuoso, Herman Barkowski.

The bow is deeply curved instead of straight, as in the usual modern form, and the strings are left very loose. It resembles the bows shown in medieval pictures of performers on the ancient Celtic chrotta or crotta, the ancestor of the violin.

It is stated that the new bow makes possible the rendition of early violin scores which have hitherto been riddles to modern performers because they called for the simultaneous reaching of strings impossible to the straight bow.

Civil War in China Boosts Chop Suey

London.—The upheaval in China has brought the Chinese "chop suey joints" into great favor with London's exclusive society set. An after-theater tour of Piccadilly Circus or the Strand at night reveals that the "best people" who formerly sought only the most expensive and most exclusive hotels to enjoy a quiet meal away from "the rabble" are now patronizing Chinese restaurants. It seems that society's latest fancy is to absorb a little Far Eastern atmosphere and to see Chinese at close range.

EVANGELINE'S EDEJ ENGULFED BY FLOOD

Acadians Again Driven From Their Homes.

Washington.—The United States sixth Great Lake, the Lake of the Mississippi, larger than Ontario or Erie, has engulfed the Evangeline country.

When it broke the Atchafalaya river's west dikes, the flood lake rolled its shores over and beyond St. Martin and St. Landry parishes.

"Again the Acadians have been driven from their homes," says a bulletin of the National Geographic society from its Washington headquarters. "And the disaster is greater, by number of sufferers, than that visited upon Evangeline's people in her time."

"Only 8,000 Acadians were expelled from Nova Scotia in 1765 by Massachusetts and British bayonets to be scattered over the earth from Detroit to Corsica and Cayenne. Fifteen hundred of them found their way to New Orleans; many pushed on to Bayou Teche, 150 miles west. There they increased to some 150,000, occupying 15 parishes, or counties, when the flood spread over their homes, towns, and lands.

Beautiful is the land, with its prairies and forests of fruit trees; Under the feet a garden of flowers, and the bluest of heavens bending above, and resting its dome on the walls of the forest. They who dwell there name it the Eden of Louisiana. . . . All year 'round the orange groves are in blossom; and grass grows More in a single night than a whole Canadian summer.

Turn to Stock Raising. "For a poet, Longfellow's geography is fairly good. Basil, the Acadian blacksmith, has become a herdsman in 'Evangeline.' Most of the refugees in 1765 did turn to stock raising with a few cattle given to them by charitable French merchants of New Orleans. Descendants of the Acadians gave up stock raising for sugar cane when Etienne de Bore, a Louisianian, discovered how to crystallize sugar from cane syrup. They have helped to make Atchafalaya valley the Sugar Bowl of Louisiana.

"The route over which Longfellow takes Evangeline serves very well for a visitor today. Fifteen miles below Baton Rouge, where,

Sweeps with majestic curve the river away to the eastward, They, too swerved from their course; and entering the Bayou of Plaquemine, Soon were lost in a maze of sluggish and devious waters.

"This bayou admits to the 'takes of the Atchafalaya,' where 'water lilies in myriads rocked on the slight undulations, and rocked for years until the Mississippi broke through, threatening to make the Atchafalaya river its real mouth instead of an abandoned one.

"How Evangeline got to Bayou Teche, the poem does not clearly relate. Many swamp lines communicate. The Bayou Teche parallels the Atchafalaya, but it is a true river out of the reach of swamps and bordered by Druid oaks. The two early centers of Acadian settlement were Opelousas and St. Martinsville on the banks of the Teche. Now the flood has reached St. Martinsville for the first time in history and swirls at the foot of the 'Evangeline' oak where her boatman landed. An Acadian descendant gave the Evangeline oak, with 150 acres of land, for a state park.

"While to readers of 'Evangeline' the inhabitants of southwest Louisiana are still Acadians, to Louisianians they are 'Cajans' or 'Cajuns,' a corruption of Acadian. Four kinds of Frenchmen inhabit the state: the Creoles, natives of French and Spanish descent; Frenchmen, who were born in France; the San Domingan Creoles, and finally the Nova Scotian Acadians, the 'Cajans.

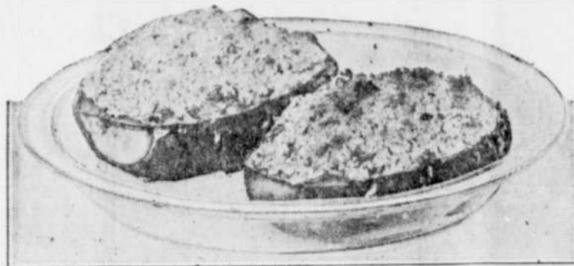
"The typical Creole frequents the city; the 'Cajan' remains a countryman. Raise Perique Tobacco. "The savor of the 'Cajan' coast comes to us even though we never travel there. It rises steaming from chicken gumbo soup—real gumbo soup—a 'Cajan' creation. It rides on the blue smoke wreaths from many pipes, for perique tobacco is also a 'Cajan' product.

"Under the sad banners of Spanish moss waving on Evangeline's oak at St. Martinsville, one hears a different ending to the story Longfellow has given us in verse. "Evangeline's real name was Emmerline Labiche, 'Cajans' say, and Gabriel was Louis Arconneau. They were deported on separate ships, but Emmerline landed in Maryland. Emmerline heard that Louis was in Louisiana, so she set out to reach him, and after many hardships came to St. Martinsville.

"Gabriel had gone, according to Longfellow, but Louis was there. In fact, local legend holds Emmerline rushed to Louis, the first person she saw at the landing. Louis told her gently, that he had despaired of seeing her again. He had married. When she heard this her arms slipped from his neck. Her mind became blank. Emmerline day by day grew more frail. She drooped and died. This is the 'Cajan' story.

"They buried her in the little churchyard near the tree where she found Louis; the little churchyard where water now laps at the ancient graves. She has slept there undisturbed beside the bright bayou where bloom acres of sky-blue water-hyacinths in years when there is no flood."

STUFFED VEGETABLES ARE SUBSTANTIAL



Stuffed Eggplant is One of Nicest of Stuffed Vegetables.

(Prepared by the United States Department of Agriculture.)

One way of introducing variety in preparing vegetables is to stuff those that lend themselves in form to this treatment. Stuffing makes the entire dish more substantial and thus sometimes reduces the number of other foods required for a given meal. Eggplant, green peppers, large Spanish onions and cabbage are among those often served in this way. Usually the stuffing is made of other vegetables and some cooked starchy material such as bread crumbs, rice or spaghetti, to give body. A great many combinations are possible in stuffings. One would naturally choose two or three flavors that blend well together however they are cooked and served. Just as one combines flavors carefully for a vegetable soup, a stew or a vegetable hash. Some good flavors to use in stuffings, two or three at once, are: Tomato, corn, celery, cabbage, spinach, string beans and carrots. Onion flavor is desirable in almost every combination. Minced meat or chicken is often included, and then the resulting mixture may be sufficiently hearty for an entire lunch or supper.

Combine Various Leftovers. If you have not quite enough of a given vegetable when it is cooked in the usual way, and if it is suitable for

stuffing, you may be able to extend it very nicely by this means. Again, when you have small amounts of two or three cooked vegetables on hand, but not enough of any one to serve for a dinner vegetable, you can combine the various leftovers with bread or rice, add onion flavor and use the mixture as stuffing. Bread crumbs should always be combined with melted butter to make them rich before they are added to other ingredients.

Stuffed Eggplant Recipe.

The following recipe for stuffed eggplant is furnished by the bureau of home economics:

- 1 large eggplant
- 1 teaspoonful salt
- 4 tablespoonfuls chopped peanuts
- 1 cupful fine bread crumbs
- 2 cupfuls finely cut raw cabbage, or cooked string beans
- 2 tablespoonfuls butter

Cut the eggplant in half. Remove as much of the white portion as possible without breaking the shell. Cut in small pieces. Cook the cabbage and the eggplant in a small amount of water about ten minutes. Drain and mix the other ingredients with it. Fill the eggplant with the stuffing, place buttered crumbs on top. Pour around each half eggplant a little of the water in which the cabbage and eggplant were cooked. Bake in the oven half an hour, or until golden brown.

BAKING POWDER BISCUITS GOOD

Should Be Light, Fine-Grained, Tender, Brown.

(Prepared by the United States Department of Agriculture.)

Tastes in biscuits differ, and it would be remarkable, among a dozen people, to secure an unanimous opinion on the comparative merits of soft or crisp biscuits, drop biscuits or rolled ones, water or milk or sour-milk biscuits. Almost everyone would agree, however, that an acceptable biscuit should be light, fine-grained, tender, and deftly browned. The dough should be worked as little as possible, therefore, so that the gluten will not be developed too much and the product made tough. Using soft-wheat or pastry flour and having the oven very hot are two other points that contribute to good texture.

Here's a recipe furnished by the United States Department of Agriculture:

- 1 cupful milk
- 4 teaspoonfuls of soft-wheat flour
- 4 to 6 tablespoonful salt
- 4 teaspoonfuls of baking powder
- 1 teaspoonful of salt

All dry ingredients are mixed and sifted together, the fat is worked in and the liquid is added to this fat-and-flour mixture. Cutting the fat into the flour with knives, a pastry fork



Making Baking Powder Biscuits.

or a biscuit cutter is often recommended to avoid warming or handling it too much, but the tips of the fingers may be used if the work is done quickly.

Either milk or water may be used as the liquid in baking powder biscuits, and the quantity varied to obtain the biscuit desired. Sometimes a very stiff dough is wanted, and as little liquid as possible is used. A lighter biscuit is made by using more liquid and combining very lightly. Drop biscuits, which are not rolled out, may be made by adding still more liquid than for a soft dough.

Bake the biscuits in a shallow pan or on a baking sheet. The pan should be lightly greased for drop biscuits, but this is not necessary for the other type. Biscuits require a very hot oven (450 to 500 degrees F.). If you have an electric table stove, try baking biscuits right in the dining room.

Eggs in Tomato Sauce Make Good Dinner Dish

Do you enjoy an occasional egg dinner? Some people think of eggs as suitable only for breakfast, luncheon, or supper, and do not regard them as substantial enough for dinner. As a matter of fact, however, eggs contain the same kind of efficient protein for body building that is found in meat. Eggs, particularly the yolks, are rich, too, in mineral substances and they are one of the best sources of vitamin A which everybody needs for health and physical well being. What makes eggs seem to be less substantial than some other foods is that their food materials are in such form that they can be rather quickly assimilated by the body. Eggs are pure food material mixed with water. Because of their rather large percentage of water, when serving eggs for dinner it is well to allow two or more pieces for the grown-up members of the family. An exact recipe cannot be given without knowing the number of persons in your family. With these proportions for sauce enough to go with six eggs in mind, you can count noses and estimate the exact quantities needed.

Make a sauce by blending three tablespoonfuls of flour and two tablespoonfuls of melted butter and combining with two cupfuls of tomato juice and pulp and seasonings—one and one-half teaspoonfuls salt, one quarter teaspoonful of pepper, one half teaspoonful celery salt. If you are planning to bake your eggs put about half the sauce in a shallow buttered baking dish or pie plate and then break the eggs separately in a saucer and slide them carefully, one at a time, into the sauce. If you have more than six eggs, use two dishes. Cover the eggs with the rest of the sauce and sprinkle three tablespoonfuls of grated cheese over the top. Bake in a moderate oven until the eggs are set.

If you like, you can heat all the sauce in a skillet and poach the eggs in it, handling them carefully as before. In this case, spread rice or noodles on a hot platter while the eggs are cooking, skim out the eggs as they are done and slip them on top of the rice or noodles, and pour the tomato sauce over the whole dish.

Valuable Minerals Are Found in Raisin Bread

It may not always be convenient to make a yeast-raised dough when you want raisin bread. Everybody likes raisin bread once in a while, however, and the raisins contribute valuable mineral elements to the diet. A very good bread can be made by using baking powder. It will dry out more quickly than a yeast-raised bread, so it is well to make only as much as you are sure will be eaten promptly. The United States Department of Agriculture furnishes the following directions for making it:

- Quick Raisin Bread.
- 3 1/2 cupfuls flour
- 1 teaspoonful salt
- 4 teaspoonfuls baking powder
- 1/2 teaspoonful cinnamon
- 1 cupful milk
- 4 tablespoonfuls melted butter
- 4 tablespoonfuls sugar
- 1 1/2 cupfuls raisins, chopped
- 2 eggs

Sift the salt, cinnamon, flour and baking powder together. Beat the egg and add the milk and sugar. Combine the liquid and the dry ingredients. Stir in the raisins until well mixed. Place the bread in a greased pan and let it stand for 10 minutes. Bake at a moderate temperature (about 250 degrees Fahrenheit) for about 45 minutes.

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