

JUST HUMANS

By GENE CARR



"IF EVER I BECOME A PIANIST, I'LL OWE IT TO YOU!"
"OH, YES! MY TERMS ARE IN ADVANCE!"

COMPLETE IT!

By EVELYN GAGE BROWNE

It's what we finish—not what we begin,
By which we rise;
To try is good, but not enough where-by
To gain the prize.
We win by what we do—not by the thing
We meant to do;
'Tis where we stand—not where we ought to be,
That makes our view.

For power is given every one to be
The man he would;
A mere intent will count for naught,
though it
Be fine and good;
But effort must be followed up by work
Accomplished, done;
For only by completed tasks is life's
Great victory won.
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WHEN I WAS TWENTY-ONE

By JOSEPH KAYE

At 21—Ex-Senator Sherman Was a Detective Force Unto Himself.

AT THE age of twenty-one I was a college student. Not long after I began practicing as a country lawyer in Illinois. I remember I had no detective force to help me in my cases. I had to be my own detective. I had to go after my own witnesses. I had to penetrate the mask of delinquent character in the interest of public morals by examining, divining, analyzing human motive. In this way, the habit of tracing the personal elements of private ambition, of revenge or power in the minds of others became a legal asset.—Lawrence Y. Sherman.

TODAY—Mr. Sherman has retired from official politics and has resumed his law practice. He has had a distinguished political career. At the age of twenty-eight he was made county judge and some years later elected to the Illinois house of representatives, becoming speaker of that body. The lieutenant governorship followed and then he was elected to the United States senate.
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SAWS

By Viola Brothers Shore

FOR THE GOOSE—

SOME women'll walk up the front stairs and down the back to get from the vestibule into the kitchen.

As long as you draw your breath you're alive. But that don't say you're livin'.

You can't be cookin' the supper and sittin' in the parlor entertainin' the guests.

FOR THE GANDER—

They say easy come, easy go. But you'll find the girls that's the easiest to get, is the hardest to get rid of.

The way to a man's heart is through his stomach. But people don't seem to realize how much women is built like men.

A feller oughta know a coupla good eatin' places. Nothin' so completely rubs the bloom off an evening for a woman as havin' to decide where she wants to eat and what she wants to do after that.
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THE YOUNG LADY ACROSS THE WAY



The young lady across the way says she'd take more stock in a good American doctor's opinion any day than an eminent alienist's.
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THE KITCHEN CABINET

(© 1927, Western Newspaper Union.)

The heavier the cross the heartier the prayer;
The bruised herbs most fragrant are;
If wind and sky were always fair,
The sailor would not wash the star;
And David's songs had ne'er been sung
If griefs his heart had never wrung.

DO YOU LIKE PEPPERS?

Sweet green peppers are of such an appetizing flavor that they are used both as a dish of themselves and as a flavor vegetable. They are, like many vegetables, not of much food value themselves but the piquant flavor makes them a valuable food adjunct. In our grandmother's day they were stuffed with chopped vegetables and pickled and were considered a great treat.

Pepper Entree.—Take enough peppers to serve, using half a pepper for each person. Remove the seeds and white fiber and parboil for ten minutes. Prepare enough fresh mushrooms to fill the peppers. Make a rich white sauce, adding a cupful of rich milk to two tablespoonfuls each of butter and flour cooked together. Cook the mushrooms five minutes in butter and add to the white sauce. Season well and fill the pepper cups. Sprinkle with buttered crumbs and brown in a brisk oven. To set the peppers in gem pans with a bit of water in each will be found the best method.

Pepper Salad.—Prepare the peppers by cutting into halves, let stand in ice water for an hour. Drain well and fill with the following: Equal parts of chopped celery and cucumber with a tablespoonful or two of chopped onion and one-half cupful of pecan meats. Serve with a good boiled dressing in the pepper cups.

Green Pepper Sandwich.—Mince fine two large green peppers after removing the seeds and white portion. Add a cupful of mayonnaise dressing to the pepper with a tablespoonful each of minced chives and parsley. Cut thin slices of sandwich bread, spread with butter, then with a layer of the sandwich filling, cover with another buttered slice and put away with a damp cloth laid over the sandwiches until ready to serve.

Green Corn and Peppers.—Cut enough corn from the cob to serve the family, adding a green pepper or two finely minced. Into a hot frying pan put three tablespoonfuls of butter to a pint of corn and the pepper; fry and brown lightly, season well and serve hot.

Stuffed Peppers.—Cut into halves and remove seeds and fiber. Parboil for ten minutes. Place in gem pans after draining peppers well and fill with any desired forcemeat. Sausage, bread crumbs and nuts or any chopped meat or chicken, all are good. Such vegetables as corn and mushrooms are also good.

Tempting Dishes.
There are few dishes we serve that are more enjoyable than a good salad. It is a pity that too few enjoy the French dressing made from olive oil. Olive oil should be fresh, sweet and nutty in flavor. The people who do not like olive oil have probably been served with inferior and stale oil. Such a prejudice is hard to overcome.

Tomato and Orange Salad.—Take six firm ripe tomatoes and six oranges, two tablespoonfuls of chopped parsley and French dressing. Peel the oranges and tomatoes and arrange them in alternate slices in a salad bowl. Mix the juices from the ends of the oranges with a bit of lemon juice or tarragon vinegar, then add three times as much olive oil and pour over the fruit. Sprinkle with chopped parsley and serve.

Dainty Chicken Salad.—To one cupful of cold cooked chicken cut into small pieces, add one cupful each of walnut meats and cooked green peas and one cupful of mayonnaise with a few chopped olives. Mix and arrange on lettuce and garnish with whole olives.

Salmon Salad.—Take one can of salmon, four boiled potatoes, three sweet pickles, two cupfuls of cabbage finely shredded and serve well blended with a good mayonnaise dressing, adding a few chopped olives.

Another good salmon salad is a can of shredded salmon with two or three minced sour pickles, a cupful of fresh grated coconut and a simple salad dressing, either boiled or mayonnaise. Serve on shredded cabbage or lettuce.

Cheese and Peas Salad.—Take one-fourth pound of cream cheese, one can of peas, two small onions minced, three sweet and three sour pickles also minced, a handful of nuts, all mixed together with a good salad dressing and served on crisp lettuce.

Pear and Tomato Salad.—Cut tomatoes and ripe pears into quarters. Arrange in alternate colors on lettuce. Serve with a snappy French dressing to which a bit of Roquefort cheese has been added.

Nellie Maxwell

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Lv. Portland	2:00	6:20		Lv. Estacada	8:00	4:20	8:30	
Clackamas	2:30	6:50		Eagle Creek	8:15	4:45	8:45	
Carver	2:40	7:00		Barton	8:25	4:55	8:55	
Barton	3:05	7:25		Carver	8:45	5:15	9:15	
Eagle Creek	3:15	7:35		Clackamas	8:55	5:25	9:25	
Ar. Estacada	3:30	7:50		Ar. Portland	9:30	6:00	10:00	

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SOMETHING TO THINK ABOUT

By F. A. WALKER

LAYING A FOUNDATION

IF YOU are a close observer and given to winnowing the golden grain from the sheaves that are falling all about you, you are laying a solid foundation on which to build your structure of success.

You have noticed how carefully masons select stones which are to bear the weight of skyscrapers, with what precision these stones are placed side by side, kept level and plumb, and imbedded in cement.

Every layer, mark you, must be level and plumb. And mark again that no building can be stronger than the base upon which it rests.

What is true of stone structure is likewise true of mental and moral formation.

If the groundwork is weak, the fundamentals slatterly, the corniced and capitated summit is in danger of falling.

The reason why so many men and women fail in their efforts to reach the apex of their dreams is because they failed to construct substantial supports in early life.

There has been much newspaper discussion anent the value of college education, and whether it really fits young men and women for the practical duties in professional and industrial pursuits. In a series of questions, Edison some time ago tested numbers of university graduates. The result, it is alleged, was not satisfactory.

Schools and colleges should not be censured for these shortcomings, but rather the students themselves, who had overlooked the vital importance of laying in their early days a solid foundation on which to build.

Whatever you attempt, begin at the base and build solidly.

Test the strength of this base at every stage of your progress.

Don't be afraid of hard work and long hours.

In music you must first master the elementary principles, embodied in the active; in surgery you must acquaint yourself with the location of the 203 bones in the human body. And so in all branches of art, science and industry, you must dig deeply and erect an enduring foundation.

Work, work, work and have faith. Dig through the difficulties and if you falter not in your endeavors your building will survive the storms and stand unshaken while the world tumbles all around you.

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What Does Your Child Want to Know?

Answered by BARBARA BOURJAILY



WHERE DOES OUR BREATH GO?

Our breath goes up, for it is warm,
And warm things always rise.
High up, the wind can make it pure,
All nature's laws are wise.

(Copyright.)

Whale meat is sold as chicken feed.

Mother's Cook Book

"Are you awfully tired of play, little girl?
Weary, discouraged and sick?
I'll tell you the loveliest game in the world—
Do something for somebody quick."

EVERYDAY GOOD THINGS

PEAS are one of our valuable protein foods and when served will take the place of meat.

Green Pea Soup.

Rub a can of green peas through a sieve; a pint will be sufficient for an ordinary family. Season to taste with salt and pepper and add a tablespoonful of scraped onion, or cook a small onion minced in a little fat; add to this one tablespoonful of flour and a pint of stock or water; use the stock on the peas with water. Cook five minutes, add the puree of peas, heat all together and serve with croutons or fingers of toasted bread.

Sour Cream Slaw.

Shred cabbage very fine, plunge into cold water until crisp, drain and cover with a cupful of thick sour cream heated and added to two well-beaten eggs. Add two tablespoonfuls of vinegar, two tablespoonfuls of butter, a teaspoonful of salt and a few dashes of cayenne. Cover the drained cabbage with the hot sauce and serve.

Cabbage Salad.

Shred very fine one small firm head of cabbage, add one-half cupful of chopped almonds which have been blanched and four or five ripe bananas finely cut; mix with one cupful of sour cream; if cream is not very sour add a dash of vinegar. Serve with crackers and cheese.

Different Dried Beef.

Take dried beef, cut into strips with scissors and fry in a tablespoonful of butter. Place on a hot platter and surround with halved and quartered bananas also fried, long enough to become thoroughly hot.

Unusual Dessert.

Take a pint can of condensed milk and put into a deep dish, cover with boiling water and keep boiling for two and one-half hours. Remove, cool and slip out the contents by cutting the can carefully. Slice and serve well chilled with a cherry on top. Several cans may be cooked at once and opened when needed. This will serve four to six persons and has a flavor much like maple.

Sour Cream Icing.

Take two-thirds of a cupful of sour cream, add two cupfuls of granulated sugar, and boil gently until it threads. Cool until tepid, add a teaspoonful of orange extract and beat until creamy. Spread on the cake, or use as filling.

Nellie Maxwell

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Sunstorms

How can one, who is bewildered and appalled by the fury of our planet's cyclones and volcanic eruptions, form a conception of the terrible energy of natural operations on the sun? Newcomb suggested that if we call the solar chromosphere an ocean of fire we must remember that it is an ocean indefinitely hotter than the fiercest furnace and as deep as the Atlantic is broad. If we call its movements hurricanes we must remember that our hurricanes blow only about 100 miles an hour, while those of the chromosphere blow as far in a single second.

There are such hurricanes as, coming down from the North, would, in 30 seconds after they had crossed the St. Lawrence river, be in the gulf of Mexico, carrying with them the whole surface of the continent in a mass not simply of ruin, but of glowing vapor.