

OFFICIAL DIRECTORY

CHURCHES.

Church of the Visitation, Verboort—Rev. L. A. LeMiller, pastor. Sunday Early Mass at 8 a. m.; High Mass at 10:30 a. m.; Vesper at 3:00 p. m. Week days Mass at 8:30 a. m.

Christian Science Hall, 115 Fifth st., between First and Second ave. South—Services Sundays at 11 a. m.; Sunday school at 12 m.; mid-week meeting Wednesdays at 7:30 p. m.

Free Methodist church, Fourth st., between First and Second Avenue. J. F. Lease, Pastor. Sunday School at 10 a. m.; preaching at 11 a. m. and 7:30 p. m.; Prayer meeting Wednesday 7:30 p. m.

Seventh Day Adventist Church, 3rd street—Sabbath school 2 p. m., preaching 3 p. m. each Saturday. Midweek prayer meeting Wednesday 7:30 p. m. A cordial welcome. H. W. Vallmer, Elder.

Catholic Services, Rev. J. R. Buck, pastor. Forest Grove—Chapel at cor. of 3rd street and 3rd avenue south. 1st and 4th Sundays of the month, Mass at 8:30; 2nd and 3rd Sundays of the month, Mass 10:30. Cornelius—1st Sunday of the month, Mass at 10:30; 3rd Sunday of the month, Mass at 8:00. Seghers—2nd Sunday of the month, Mass at 8:00; 4th Sunday of the month, Mass at 10:30.

M. E. Church, Rev. Hiram Gould, pastor. Second street, between First and Second avenues. Sunday school at 10 a. m.; Epworth League at 6:30 p. m. Preaching at 11 a. m. and 8:00 p. m. Mid-week prayer meeting Thursday at 7:30 p. m.

Christian Church, corner Third st. and First Ave. Rev. C. H. Hilton, pastor. Bible school at 10 a. m.; preaching at 11 a. m. and 8:00 p. m.; Prayer meeting Thursday at 8:00 p. m.

Congregational Church, College Way and First ave. north. Rev. D. T. Thomas—Sunday school 10 a. m.; Morning service 11 a. m.; evening, 8:00 p. m.; Junior C. E. at 3 p. m.; Senior C. E. at 6:30 p. m.

LODGES.

Knights of Pythias—Delphos Lodge No. 36, meets every Thursday at K. of P. Hall. Chas. Staley, C. C.; Reis Ludwig, Keeper of Records and Seal.

G. A. R.—J. B. Mathews Post No. 6, meets the first and third Wednesday of each month at 1:30 p. m., in K. of P. hall. John Baldwin, Commander.

Masonic—Holbrook Lodge No. 30, A. F. & A. M., regular meetings held first Saturday in each month. D. D. Bump, W. M.; A. A. Ben Kori, secretary.

W. O. W.—Forest Grove Camp No. 98, meets in Woodmen Hall, every Saturday. A. J. Parker, C. C.; James H. Davis, Clerk.

Artisans—Diamond Assembly No. 27, meets every Tuesday in K. of P. Hall. C. B. Stokes, M. A.; John Boldrick, Secretary.

Rebekahs—Forest Lodge No. 44, meets the first, third and fifth Wednesdays of each month. Miss Alice Crook, N. G.; Secretary, Miss Carrie Austin.

I. O. O. F.—Washington Lodge No. 48, meets every Monday in I. O. O. F. Hall. Wm. Van Antwerp, N. G.; Robert Taylor, Secretary.

Modern Woodmen of America—Camp No. 6228, meets the second and fourth Friday of each month. Sam Marshall, Consul; Geo. G. Paterson, Clerk.

Rosewood Camp, No. 3835 R. N. A., meets first and third Fridays of each month in I. O. O. F. Hall. Mrs. M. S. Allen, Oracle; Mrs. Winnifred Aldrich, Recorder.

Gale Grange No. 282, P. of H., meets the first Saturdays of each month in the K. of P. Hall. A. T. Buxton, Master; Mrs. H. J. Rice, Secretary.

CITY.

Mayor—J. A. Thornburgh. Recorder—R. P. Wirtz. Treasurer—E. B. Sappington. Chief of Police—P. W. Watkins. Street Commissioner—E. B. Sappington.

Health Officer—Dr. J. S. Bishop. Councilmen—Chas. Hines, George S. Allen, V. S. Abraham, Carl L. Hinman, O. M. Sanford and John McNamer.

City School.

School Directors—M. Peterson, Mrs. Edward Seymour, H. T. Buxton, Clerk—R. P. Wirtz. Justice of the Peace—W. J. R. Beach. Constable—Carl Hoffman.

COUNTY.

Judge—R. O. Stevenson. Sheriff—George G. Hancock. Clerk—John Bailey. Recorder—T. L. Perkins. Treasurer—E. B. Sappington. Surveyor—Geo. McTee. Coroner—E. C. Brown. Commissioners—John McClaran, John Nyberg.

School Sup't—M. C. Case.

S. P. TIME TABLE.

North Bound.
Sheridan No. 48:27 a. m.
Corvallis No. 24:53 p. m.

South Bound.
Corvallis No. 18:44 a. m.
Sheridan No. 36:00 p. m.

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FOR CAMPING PARTY AT HOUSE CLEANING

EDIBLES ALSO SPECIALLY ADAPTED TO PICNICS.

Delicious and Tasty Dishes That May Be Cooked on Improvised Fires—Good Way to Bake Fish—Grilled Sausages.

Fish Kabab—Sharpen long straight sticks of willow or other green wood, and on them string small perch, trout or any other pan fish, alternating with thin slices of bacon or pork. Season with salt and pepper and place the laden split across forked sticks set so as to come just above a glowing bed of coals. The camp fire should be made an hour before meal time so as to insure a good bed of coals. Now keep constantly, although slowly, turning, so that the juices will not be lost in the fire. The fish will cook in a very few moments.

Baked Fish—Make a hole in the ground about a foot and a half deep and large enough to contain the article to be roasted. Build a fire in it and let it burn down to coals. Lift out the coals, leaving the hot ashes at the bottom. Upon this place a thick layer of grass and on the grass lay your fish that has been well cleaned. Cover with another layer of grass, then replace the coals and loose earth and build a little fire on top. In three-quarters of an hour uncover and you will find your fish done to a turn.

Baked Potatoes in Ashes—Select potatoes of uniform size, wash clean, cover in a bed of hot ashes and bake until soft. Brush off the ashes, break the skin slightly and eat with salt while piping hot.

Baked Eggs—Make a small hole in the top to prevent bursting and stand in rows against hot stones around the camp fire.

Toasted Cheese—Cut the cheese in pieces two inches square, impale on a green stick and toast over the fire.

Grilled Sausages—These are fine to accompany baked potatoes. They, too, may be fastened on the end of a green stick or laid over a wire frame over the coals.

Corn Bread Baked in Ashes—Mix thoroughly together three cups Indian meal, one cup flour, a teaspoonful salt and three teaspoonfuls baking powder. Add enough cold water to make a stiff dough, then take up by the handful and roll in balls about the size of a rubber ball. Roll in dry flour and bake in hot ashes, which should cover them completely. Bake about twenty minutes.

Roast Clams—Clear a place in the sand, stand the clams upright so the juice will not run out as they open, and cover with brush, driftwood and fire. As fast as they open fish out with a stick, taking pains to secure a large clam. Having eaten that, use the half of the shell for holding butter and pepper, into which the rest of the clams may be dipped before eating.

Corn Relish.

To serve with cold meat, 18 large ears of corn or 12 cups of canned corn, three green peppers, four large onions, one head of cabbage, four cups white sugar, one-half cup salt, scant; two scant quarts vinegar; cook all but corn together until tender; cook 20 minutes; after corn has been added add one-quarter pound mustard, dissolved in little vinegar and water just before removing from the fire. Cool before canning.

Roasting Pans.

Chicken as well as roasts of meat may be cooked on top of the gas stove, if placed in one of the covered roasting pans. This is a much more economical use of gas than lighting the oven. At first the burner must be turned up high, but after the cooking process has really begun turn the gas burner low and you will be pleasantly surprised at the meat when ready to serve.

Cinnamon Quick Biscuit.

Make an ordinary biscuit dough of a quart of prepared flour, a tablespoonful of shortening and milk to roll out to a desired consistency. Roll into a sheet half inch thick, strew this with powdered sugar and cinnamon in equal parts, fold the dough over so that there is a layer of it on top of the sugar and a spice, and cut through both layers with a biscuit cutter. Bake these biscuits in a steady oven and serve hot. Split open and butter as you would ordinary biscuit.

Doughnuts.

One-half cup sugar, one-half cup mashed potatoes (hot), one tablespoon shortening, two eggs, one cup sour milk, one teaspoon soda, flour to make a stiff dough, spices and one teaspoon vanilla.

Almond Cake Filling.

Take one-half pound of blanched almonds, pass through fine-tooth chopper, mash until pasty; spread between cake. When this is done spread over almonds with pulverized sugar.

SOME POINTS WORTH KEEPING IN THE MEMORY.

Much Labor Can Be Saved by Knowing Just What Are the Best Things to Use—Proper Care of Silver.

Brass can be polished by rubbing with a mixture of powdered chalk—precipitate kind used for tooth powder—rubbed into a paste with lemon juice. Let it dry on and polish with chamolis. There is an excellent pomade that is a good brass cleaner.

In applying any pomade or paste for cleansing it will be more efficacious if moistened with kerosene instead of water. In the same way use alcohol for silver pastes.

Old copper can be rubbed bright quickly with lemon skins and salt or salt and vinegar. Let it stay on a very short time and polish with chamolis.

Where silver that is kept in chests most of the year must be cleaned it will save time to boil in soapsuds to which has been added a good-sized lump of washing soda. Rinse thoroughly in hot water and, if extra polish is necessary, rub up with a little silver powder.

Put your silver back in the chest in tissue paper wrappings and a lump of camphor in the box and you will be saved work the next time it is taken out.

Never use soapsuds on cut glass. Wash in ammonia water—not so hot as to crack the glass—scrub with a fine brush in the facets, rinse in fresh ammonia water and dry for an hour or more in cheap, fine sawdust. This brushes out quickly and your pieces shine like new.

When cleaning the china closet do not content yourself with just dusting off unused sets with a damp cloth. China should be well scrubbed at least once a year or it may stain. Soak for half an hour in lukewarm soapsuds and rinse in clear water, not too hot, or it will crack delicate porcelain.

Stains on china can be removed with a little dry salt or by rubbing well with wood ashes moistened with kerosene.

If you do not superintend the washing of your own fine china, insist upon the maid using a rubber pad in the bottom of the dish and not putting in too many pieces at a time.

Have a good carpet soap for rugs and carpets, or use a fine olive oil soap, scrub well with the lather, rinse twice, once in lukewarm water, then in cold. Rub until nearly dry, then hang in the air.

If floors are much stained and cannot be done over, wipe off carefully with gasoline, then rub to polish with a mixture of half a pound of porcelain, a quarter pound of beeswax, melted and mixed when hot with four tablespoonfuls of turpentine. Beat until cold. Apply with flannel, rub with another piece, and polish with iron covered with wool padding and fine velvetene, if you have no regular floor polisher.

Sparkling Mead.

Sparkling mead is made by boiling fourteen pounds of honey in six gallons of water for half an hour, breaking into it four eggs; then stir into this a half ounce each of cinnamon, cloves, mace and bruised ginger, and small bunches of marjoram, balm and sweetbrier; boil a quarter of an hour longer and pour out to cool. Then toast a large slice of brown bread, spread it over with fresh yeast, and put it into the liquor. Let it ferment for a day, and then put it into a cask, but keep it open till the fermentation is complete. Then cork the cask tightly. This may be bottled in a month, and if bottles are used which have not the patent spring stoppers the corks must be securely tied.

Escalloped Cabbage.

Escalloped cabbage is a delicious dish made from left-over boiled new cabbage. Cut half a boiled cabbage in pieces, put in a buttered baking dish, sprinkle with salt and pepper and one cupful of white sauce. Lift the cabbage with a fork that it may be well mixed with the sauce, cover with one cupful of buttered cracker crumbs and bake in a hot oven until the crumbs are brown. From one-quarter to one-third of a cupful of melted butter may be evenly coated and light rather than compact.

Cooking Asparagus.

Prepare it same as you would to cook in boiling water, but instead of putting in a double boiler without any water except what remains on it from washing, put in a little salt and cook same as you would oatmeal. It takes about two hours to cook, but is much nicer cooked this way.

Rainmarks.

Rainmarks upon clothes may be removed by placing a clean damp cloth upon the material and pressing with a moderately warm iron.

FARM AND ORCHARD

Notes and Instructions from Agricultural Colleges and Experiment Stations of Oregon and Washington, Specially Suitable to Pacific Coast Conditions

THE NEED OF NEW STANDARDS FOR HOP VALUATION.

By Professor H. V. Tartar, Oregon Agricultural College, Corvallis.

Hop growing is one of the important agricultural industries of this state, certain sections being devoted almost entirely to the production of this crop. The annual production of the Willamette valley approximates 90,000 bales. Considered nationally the hop crop, according to the latest figures the writer has available, ranks fourteenth in importance on the list of agricultural crops. In this country approximately 45,000,000 pounds of hops are consumed annually. These facts show that considerable attention should be given to improvement in the culture and quality of American hops.

In the improvement of hops one of the first requisites is the establishment of definite and scientific standards for accurately judging the quality of the hop. There must be some ideal to work to. The necessity for such standards has long been recognized, but certain practical considerations have thus far prevented their realization. There have been wide differences of opinion, and I might say, prejudices in some instances, as to the factors which actually constitute quality and also the amount of the various constituents in the strictly high grade hop.

Practically without exception the producer sells his hops on the basis of an empirical physical examination, while the consumer who purchases his supply from the broker or dealer may form his judgment upon a chemical as well as a physical examination. The points considered and the relative importance of each vary widely with different individuals, no two judging the same; hops which one judge will deem to be of good quality another will consider inferior. The most important of the points usually considered in physical examination are: Aroma, or smell, color, quantity of lupulin or "hop meal," "fatness," kind of drying, amount of leaves or stems, due to improper picking, freedom from mould, quantity of seeds, broken cones due to careless handling, ripeness, softness of texture, stickiness or gumminess, amount of sulfurizing and "feel." In the use of chemical analysis, which has been much less employed, it is the common custom to determine only such constituents as are regarded as of greatest importance. Some hold the quantity of hard (tasteless) and soft (bitter) resins alone determine the quality; others attach weight to the tannin content; the amount of sulfur present due to "bleaching" is often given consideration; the proportion in which certain mineral constituents, such as potassium, lime and magnesium occur in the ash is regarded by some as a criterion for determining quality.

The most serious defect in the method of physical examination is that it cannot be accurately applied. The relative merits of the different points vary too widely with different individuals. Often the whims of certain consumers are allowed to accentuate minor factors. Again, with many too much importance is given to aroma, a factor concerning which no very accurate information can be given as to actual value. The geographical origin not infrequently is a prominent subconscious factor in the determination of quality, notwithstanding the fact that hops from different parts of the same identical region often differ more widely than hops from regions widely separated. This factor also accounts for the fact that the quantity of hops sold on the market as coming from a certain locality often exceeds greatly the actual output of the region specified.

To overcome this difficulty certain legal restrictions have been made in some countries. In Germany and Austria regulations exist which require that the package of hops shall be sealed and accompanied by a certificate in order that their origin may be guaranteed in the interests of both grower and consumer. In England, also, hops must be branded with the name and address of the grower. These very legal requirements indicate a widespread inability on the part of the consumer to judge the quality of hops. Recently a local hop dealer told the author of an actual happening which aptly illustrates the point in question. Some Idaho hop growers were enthusiastic over the quality of their hops and placed large labels on the bales stating that they were Idaho hops. The dealer who purchased the lot made arrangements for the sale of the same consecutively to four different New York firms, the shipment being as many times rejected. The firms purchasing had not heard of 'Idaho hops' before. To overcome the difficulty the local dealer had the baling cloth removed and replaced it with cloth bearing labels which stated the contents to be "choice Oregon hops."

The entire shipment sold immediately at the highest market price.

Although a considerable amount of investigation of the chemical composition of the hop has been made, much still remains in doubt. The part played by the different constituents of the hop and their relative importance in industrial uses have never been demonstrated. Again the methods of analysis which have been worked out have been faulty. In a recent investigation made by the writer of the comparative value of different methods it has been found that only one method for the determination of total bitter resins is reliable. Much work remains to be done for securing accurate methods of analysis.

Viewed in the light of recent investigations, the real chemical composition of hops has not been fully worked out for any hop-growing section in the world. A careful and unbiased comparative study of the nature and quantitative relations of the constituents of American and European hops from the view of securing a definite basis for a standard of valuation is yet to be made. No extended investigations have been made to show the relationship of the different hop constituents to quality.

From what has been said it seems evident that no greater work can be done for the Oregon hop industry than that for the establishment of definite permanent standards based upon careful scientific investigations. At present the grower strives only to increase the yield. Quantity is the only criterion for improvement. Again in the hop market but little attention is evidently given to the actual intrinsic value of the hop. Pacific Coast hops have been shown to contain as high, if not higher, bitter resin content as that found in hops grown in any other part of the world, yet this fact is not considered in the price paid for them in the markets. The question of standards lies at the very beginning of progress in hop culture for both agriculturists and technologists. They must of necessity be the guide used to manipulate the culture of the hop in such a manner that the undesirable characteristics may be diminished and the desirable and useful ones augmented.

A movement has been set on foot recently in this country, having for its object the fixing of definite standards. It is to be carried out in connection with the annual International Barley and Hop Prize exhibit held at Chicago. A committee has been appointed to work out the details of the standards. Although the work of this committee will be greatly hampered because of the lack of available scientific data it is hoped that its work will accentuate the importance and lead to the undertaking of the necessary investigations. Every effort should be made by hop growers to bring about a thorough revision of the present methods of hop valuation and to secure the establishment of standards which shall be based on intrinsic value without reference to other factors.

FASHION HINTS



The apron-like idea of this gown is graceful and new. A soft silk is the material used, combined with a novelty trimming. Chiffon cloth is brought in effectively on the waist.

"Backward, turn backward, O Time, in your flight!" wrote the poet. "Still," he reflected, gressomely, "some slant-eyed politician or wild-eyed reformer will get the credit of having originated the recall!"—Chicago Tribune.

"If I buy you a seat in the stock exchange will you agree to go to work?"

"I ain't crazy for work, dad. Make it a seat in the senate."—Louisville Courier Journal.