

scribed as follows: Commencing at the quarter section corner between Section 8, Township 1 North, Range 3 West of the Willamette Meridian, and Section 13, Township 1 North, Range 4 West of the Willamette Meridian, and running thence west 16.86 chains; thence north 2 degrees east 15.80 chains; thence south 87 degrees 20 minutes east 14.09 chains; thence north 2 degrees east 35.49 chains; thence south 87 degrees 20 minutes east 5.28 chains to the center of the County Road; thence south 51 degrees 45 minutes east along the center of road 14.66 chains; thence south 64 degrees 45 minutes east in center of said road 4.46 chains; thence south in the center of said County Road 38.18 chains; thence west 19.80 chains to the place of beginning, containing 120.62 acres.

You and each of you are hereby notified that there is pending before the County Court of Washington County, Oregon, at the Court House in Hillsboro, Oregon, the matter of organization of drainage district No. 4, in Township 1 North, Ranges 3 and 4 West of the Willamette Meridian, and that in accordance with an order of the Court entered on the 21st day of October, A. D. 1911, in said proceedings wherein the Court ordered the boundary lines of said district to be extended so as to include the property above described, you are required to appear in the Court Room therein at the Court House in Hillsboro, Washington County, Oregon, on the 25th day of November, A. D. 1911, at the hour of eleven o'clock of said day, to show cause why the lands heretofore described should not be included in said proposed drainage district, if any cause exists, and failure to so appear will be taken by the Court as acquiescence on your part and consent to be included in said district.

By order of the Court.
HOLLIS & GRAHAM,
Attorneys for Petitioners.

NEW AND OLD RECIPES

SOME HINTS AS TO THE PREPARATION OF VEGETABLES.

Baked Bermuda Onions a Dish to Tempt Any Appetite—Duchesse Peas—Mexican Onion Spaghetti—For Fried Green Peppers.

Baked Onions.—Parboil Bermuda onions ten minutes. When cold remove center and fill with mixture of bread crumbs and the chopped onion, seasoned highly and adding a generous amount of butter. Sprinkle with buttered crumbs, cover, and bake an hour in a pan containing a little water. Uncover and brown lightly.

Duchesse Peas.—Mash six boiled potatoes, add salt and pepper, two tablespoons melted butter, two table-spoons cream, yolks of four eggs. Mold in hollow cases, brush with egg, and bake a delicate brown. Fill with freshly cooked green peas and serve at once with lamb chops or veal cutlets.

Mexican Onion Spaghetti.—Melt two tablespoons butter in saucepan of granite ware. When hot add four ounces spaghetti, broken small, a half onion chopped, one teaspoon canned tomato, half teaspoon salt, six shakes cayenne. Stir till slightly browned. Add a large cupful of hot water and simmer till water is absorbed and spaghetti is tender.

Stuffed Cucumbers.—Peel four medium sized cucumbers cut in two lengthwise, remove seeds. Prepare filling of one cup minced chicken or veal, two tablespoons cream, one tablespoon crumbs, salt, pepper and parsley, minced. Fill and bake covered a half hour, surrounded by one cup white stock. Uncover with buttered crumbs and brown five minutes.

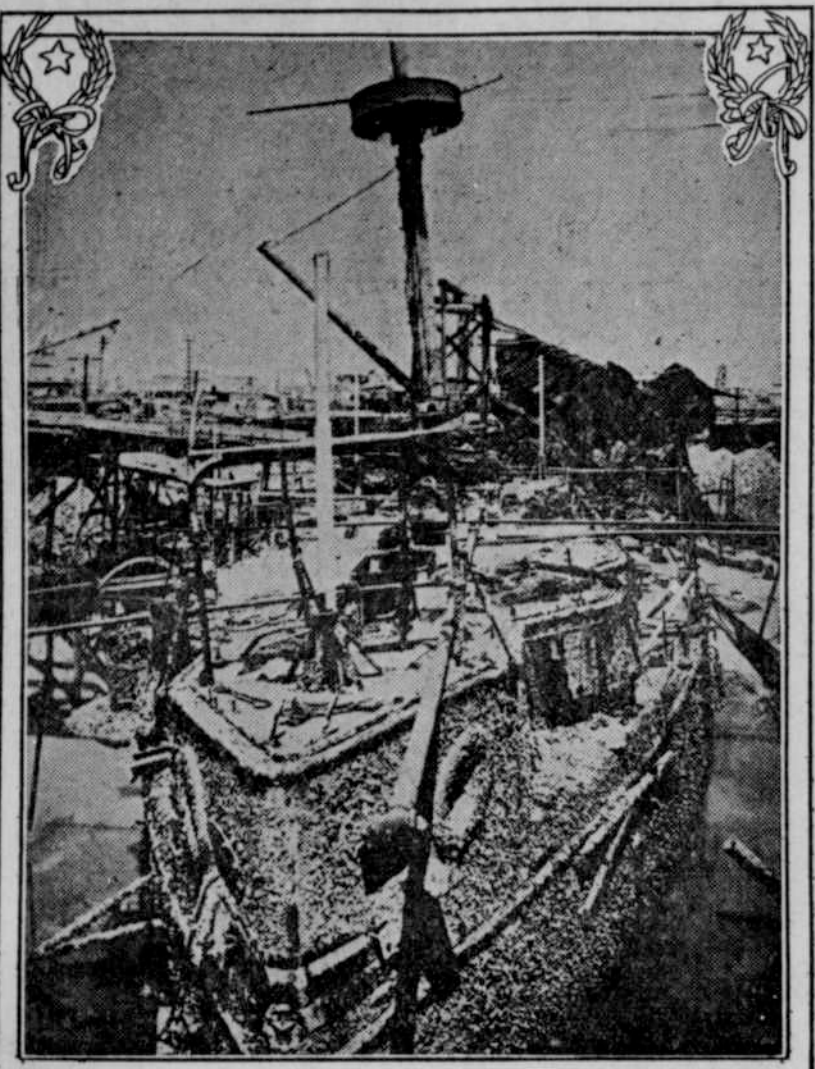
Cauliflower Timbale.—Press through sieve one cup bolted cauliflower, add one-third cup crumbs, two whole eggs, and one yolk beaten till well mixed, half teaspoon salt, dash salt, dash of pepper, one-half cup cream or milk. Mix thoroughly, turn into buttered mold, and bake till center is firm. Unmold, serve with drawn butter.

Fried Green Peppers.—Cut open, lengthwise, four green peppers. Remove seeds, slice peppers crosswise, and lay in boiling water. Let them stand until the water is cold. Drain and wipe peppers and fry in butter. Serve with fish.

An Old-Fashioned Dish.

When in doubt about what to eat—ham and eggs. This time of year the appetite has a fashion of becoming indifferent and refusing to respond at the mention of dishes that usually cause it to take on a keen edge. Ham and eggs, served country style, will usually supply the want. In frying ham country style choose slices not too thin. If very salty, it may be necessary to parboil it. Trim and place in a heated fryingpan, using no fat, and fry over a quick fire for ten minutes. Allow six eggs to a slice of ham. Break the eggs into a bowl. Add two table-spoonsfuls of sweet cream and beat thoroughly. Salt and pepper slightly and when the ham is almost done turn the eggs over it in the pan and fry until they set. Serve on a large platter garnished with curly parsley.

TANGLE of the MAINE IS APPALLING



WRECK OF THE MAINE

THE work of raising the Maine in Havana harbor is not more than half finished. While reports have been sent out from time to time fixing the date for the final raising of the derelict, not one of such reports has been authorized, not one of them is or can be reliable. It was stated nearly a year ago that the ship would be raised by February 1, 1911. Today the greater part of the ship is buried in sticky, black mud and there is every possibility that six months will lapse, if not a much longer time, before the hull is fully exposed and raised, if it is ever found possible to float any part of it. And no one is to blame for the delay. The job has proved itself just about ten times greater and more formidable than it originally gave promise of being.

Ship a Mass of Twisted Steel.

No one who has not seen the wreck had been on it and through it can understand its almost impossibly tangled condition. The stern of the ship, is comparatively intact. But not more than a third of what was the original vessel is recognizable as such. Amidship the tangle begins. Funnels, conning towers, decks, cabins, engines, machinery, are all a tangled pathetic mass that even the most expert of naval engineers and constructors have been unable to classify properly. The whole bow was blown off and turned around and pointed back toward the stern. The old controversy of what caused the explosion is still on, but experts declare the uncovering of the Maine will never solve the mystery.

The titanic force of the explosion—or explosions, for there were two of them without question—impresses the observer as having been appalling. Think of a force that would break a steel battleship in twain and dance the half of it about like a cork.

The old controversy as to whether the Maine was blown up from without or within will not be settled by the uncovering of the wreck—not

if a million experts render their "indisputable" opinions. The consensus of opinion is now, as it ever was, that an outside mine explosion preceded and precipitated the interior explosion—that of the ship's magazine. All testimony goes to establish the fact that there were two distinct explosions. But the Spanish folk will never admit that there were two. Those who even incline to listen to the suggestion that there might have been two contend that if two occurred that within the ship must have been the first. Some, but not many, Americans hold to the opinion that the wreck was caused solely by an explosion of the vessel's magazine.

Lends Color to Theory.

But the fact that the destruction of the vessel celebrated on Calle Cuba, in Havana, before it occurred, and that that celebration was participated in by Spanish royalists, has a decided tendency to lend color to the theory that the wreck was planned.

Lurid stories of all sorts to "new discoveries" which are calculated to "clear up the mystery" are on constant, daily tap in Havana. Within a week a circumstantial yarn to the effect that a wire cable leading from the bow of the Maine to Cabanas had been discovered went the rounds. All such stories are myths. But the impressiveness, the weirdness, the creepiness, the oppressive uncanniness of the wreck itself is by no means mythical. It gets on one's nerves.

Eighty-eight men perished when the Maine went down. About 25 skeletons—or parts of skeletons—have been recovered. As this is written three skulls gleam their ghastly welcome from the slime that covers the tangled wreckage. The bodies cannot be reached until the tons of twisted metal that lie upon them are cut away and removed. Here a thigh bone, there a rib, over yonder part of a hand—these are the gruesome finds that the workmen make every day.

SHE WAS EXPERT SHOPPER

Clerks in Atchison Store Were Awestricken by Skill of the Woman Customer.

Early this morning a thin, well-dressed woman walked rapidly into an Atchison dry goods store where a big sale was going on. She stopped at the first counter she came to and began ransacking it. The woman at the counter fell back and a clerk hurried forward and respectfully looked on. The woman's hands handled the goods on that counter with the practiced skill of a surgeon when he is performing an operation; she did not miss one piece of goods, and then with a hard glitter in her eyes and setting her thin lips more closely together she darted to another counter, plunging head first into the material piled two or three feet high. The other women at the counter looked at her deferentially, and the clerks gazed fascinated. From counter to counter the woman went, without glancing to the right or to the left. She examined every yard of goods, every ready-to-wear garment, every piece of embroidery, lace, etc.

Then, with the swiftness of an arrow, she shot into the basement of the store, and from a damaged egg beater to bolts of cloth her hands flew over everything in that basement. Everywhere the woman encountered awestricken glances from the other women and the clerks. At last the town clock began striking 6 p. m. Clerks removed their aprons and covers were placed over the goods preparatory to closing the store for the night, and that small, thin woman, with a triumphant gleam in her eyes and a grim smile on her lips, carrying a bundle about as large as a walnut, walked out of the store, and every clerk there and every woman knew they had seen a magnificent "shopper" in full operation.—Atchison Globe.

Sues for Immense Sum.

A suit in which a French woman, Mme. Cotton, is the present plaintiff, beats the record of the Jennens case. This lady is the legal heiress of a goldsmith who in 1858 lent the government of Venice 800,000 crowns, the

Although the explosion occurred in February—over 13 years ago, by the way—the night was hot and many of the crew slept out on the port side of the berth deck. Most of the bodies recovered have been from this part of the ship. Down in the engine room—when that is reached—from 25 to 30 bodies probably will be found—bodies of the poor devils who worked down below the water line and who hadn't a condemned man's chance to get away.

In the Captain's cabin and in the other quarters that have been uncovered and mud-relieved, articles of various sorts in most remarkable preservation have been found. The most striking thing in this line is a box of rubber bands in a perfect state of elasticity and preservation. Their immersion in the intensely salt waters of Havana harbor appears to have improved them, if anything. Bits of leather sword hilts, shoes, caps have come out practically uninjured. All metals, however, show the effect of the immersion.

There is, roughly, 25 feet of mud to take out yet before the Maine can be "raised." The piling that forms the exterior of each of the caissons composing the cofferdam is 50 feet long. Between 25 and 30 feet of water was pumped out. There is nothing but mud remaining. But it is glue-like mud and is 10 times harder to get rid of than the water was. Hydraulic pumps have been installed, but the work put upon them is so unusual that they haven't been successful as yet.

Oxygen-acetylene apparatus has been used to separate "cut up"—the steel and iron of the ship where it was necessary to remove those tangled portions hampering the further work of excavation. This apparatus resembles, in a way, a plumber's blow lamp. Only the intense heat cuts through metal as a knife would through butter. A five-inch square piece of steel was seen severed so quickly that the operation appeared to be almost magical. The method of cutting away the opposing metal parts will be continued until the wreck is entirely removed.

Incrusted With Oysters.

The whole part of the ship so far exposed is incrustated with oysters and barnacles—mostly oysters. Hundreds of thousands of the bivalves have attached themselves to the hull. The incrustations appearing in the picture are all oysters. When the water was being removed from the cofferdam thousands of fish and eels splashed and struggled in the inclosure. There were many of the several hundred workmen employed by Major Ferguson who took home strings of fish every night when they quit work. Now, of course, there is nothing but slimy mud within the inclosure.

The work of constructing the cofferdam, and, in fact, practically all of the executive labor connected with the "raising," has been conducted by Major Hartley B. Ferguson, who is one of the main board. Colonel William Black and Colonel Mason Patrick are the other two. The cofferdam has been repeatedly tested and in several places re-enforced, and, while it is the first one of the sort ever constructed, the complete success of it has marked a place in the history of engineering. But successful as the work has been remarkable, the cold fact probably is not more than half finished.

The Fashion for Housekeeping.

It is no longer fashionable not to know on which side the bread is buttered or how to cook a potato. The intelligent society woman nowadays is scientifically domesticated. She can meet her own cook without finching and can, moreover, give that autocrat "points" on culinary matters.

Pioneer of Psychology.

The modern science of psychology was brought to this country by G. Stanley Hall, who established a laboratory of psychology at Johns Hopkins university as early as 1883.

present value of which with interest, is estimated at about \$4,000,000. The heir of the original lender was a Frenchman, Jean Thierry, who died before the loan was repaid. There was a lawsuit over his succession, and Louis XIV. claimed the estate, and annexed the French portion of it. The suit was still dragging on at the time of the directory, when Bonapart forced Venice to repay the loan. Since then France has been the custodian of the Thierry estate. The government has been sued dozens of times, but to no purpose. Now, Mme. Cotton is suing the government of Austria and Italy, as well as that of France, because each in turn has owned Venice.—London Chronicle.

The Sweet Thing.

Clara—He says he thinks I am the nicest girl in town. Shall I ask him to call? Sarah—No, dear; let him keep on thinking so.—Town Topics.

A Plain Inquiry.

"Warden, what are most of these men doing here?" "Principally doing time, madam."

FOR THOSE FOND OF SALSIFY

Old Recipe That Has Been Popular With European Housewives for Many Years.

Wash and scrape the salsify roots, cut off the extreme joints, stand them up and grate them. Beat three eggs light and stir them gradually into a pint of milk, with sufficient flour to make a stiff batter. Instead of grating the salsify you may cut it into pieces and boil it till quite soft, so that you can mash it easily. Add a little pepper and have ready over the fire a deep frying pan or skillet with plenty of boiling lard. Put in a large spoonful of the batter, and into the middle of each drop a spoonful of the mashed salsify. Fry these fritters to a light brown on both sides and take them out with a perforated skimmer. You may fry the mashed salsify without the batter, taking large spoonfuls and dipping each in beaten egg first, and afterward twice over in grated bread crumbs, so as to resemble fried oysters. Or you may first boil the roots and merely split them in two before frying them in fresh butter, or baking them brown in the oven.

Beefsteak Pie.

Flank steak or a slice from chuck or upper round can be utilized for the meat pie. Cut it in fingers, dredge each piece with salt and pepper. Should the amount be scant, pare, quarter and parboil a few potatoes. A few ounces of raw ham cut fine and added serve to improve the flavor. Make a rich biscuit crust and roll out almost a half-inch thick. With this line a deep baking dish and fill with the prepared meat, etc. Add a half cupful of rich stock, fit on the top covering and bake in a moderate oven for an hour and a half, covering at first that the crust may not become too brown. Have ready a quart of rich gravy. When the pie is taken from the oven pour carefully in as much as it will hold, serving the remainder separately.

Eclair Cakes.

Two cups of flour, pinch of salt, one heaping spoonful baking powder, three-fourths cup of lard. Mix together and add water enough to make it as stiff as pie crust. Divide into eight pieces. Take each piece and roll out just a little, spread with butter, a few seeded raisins and a little sugar. Fold the raisins in, then roll in a round shape about one-quarter inch thick. Spread top with butter and sugar. Bake in hot oven. Very good.

Probasco Pickles.

Twelve large cucumbers, peel and take out seeds. Three dozen small cucumbers, one-half dozen sweet mangoes, one-half dozen hot mangoes, four little red peppers, one quart onions, put all through the coarsest meat grinder, then add two handfuls of salt, one quart of cider vinegar, one pint of granulated sugar, boil all together for one-half hour, then seal.



Boiled water poured through a tea stain will remove the discoloration.

To keep the larder sweet place a pan of charcoal in it, for this helps greatly to keep everything sweet and wholesome.

Grease stains on leather may be removed by carefully applying benzine or perfectly pure turpentine. Wash the spots afterward with a well beaten white of an egg or a good leather re-vider.

To economize on cost of lard, buy suet from your butcher, fry out at home and mix the two in equal quantities. The result serves admirably for frying purposes, for making biscuit and for ordinary pastry.

To prevent tomato soup from curdling add hot tomatoes (with soda in) to add the thickened milk.

Wash windows, mirrors and tiling with a pail of water to which a table-spoonful of kerosene is added. Polish the window with chamolis and tissue paper and use woolen cloths on tiling, as it absorbs moisture, saving work.

To make a jelly bag, get a square of a wool flannel—say 18 inches—fold the two opposite corners together, fell the side seam, making a three-cornered bag. Bind the top with heavy tape and fasten on the upper side two or three strong loops to hang it by.

Marm's Cake.

One-half cup butter and one cup of sugar creamed together. Add two eggs well beaten, one-half cup milk, one and one-half cups sifted flour and one and one-half teaspoons baking powder.

Date and Ginger Sandwich.

Chop the dates and preserved ginger, moisten with syrup from the ginger jar and a little lemon juice. Cook until tender and use with bread. Preserved ginger may be used alone and without cooking.