

**Forest Grove Steam Laundry**

**Wood, Coal, Cold Storage and Ice.**

**MERTZ & LATT**

Cor. 5th Ave. and 2nd St., Forest Grove, Ore.

**Watch and Use the Want Ads**

and you'll not need to be a mind reader

The thought has often come to you perhaps, that you could easily solve most difficulties if you were a mind reader—if you could for instance, KNOW who would be glad to rent your property, or to buy it; who would be glad to employ you.

Want advertisers, and those who watch the want ads, learn these things in a BUSINESS W A Y—not through occult means.

S. A. WALKER H. LIDYARD

**WALKER & LIDYARD SHOEMAKERS**

1st Ave. N., near Main St.

We are prepared to do the very best of all kind of shoe work.

**UP-TO-DATE MACHINERY**

Special attention given to crippled feet.

**WM. WEITZEL**

**Tinning and Plumbing, Sheet Metal Work and Repair Shop.**

North First Avenue, between Main and "A" Streets; phone 863.

**BUTTER WRAPPER PRINTING**

at the **FOREST GROVE PRESS**

100 for \$1.25  
250 for \$1.75  
500 for \$2.25



**The Anseo Camera** approaches very near perfection as a picture taker.

The manufacturer have spent years of time and a great deal of money perfecting these machines.

They are now a means of Education and a great source of enjoyment for old and young alike.

Don't fail to take an Anseo with you on your vacation trip.

We have them at all prices from \$2.00 to \$20.00

**Littler's Pharmacy**  
THE PRESCRIPTION SPECIALISTS  
Phone 901

**Cookery Points**

**Three Good Soups.**

**Consomme Royal.**—Beat two eggs and mix with them half a cupful of milk and one pinch of salt. Pour the beaten eggs into a basin with the milk, stand the basin in a larger one containing hot water, put this arrangement in the oven and bake until the contents of the small basin are firm. Take out and put the mixture in the small basin away to cool. When set cut into small pieces, pour over them one quart of consomme and serve.

**Chicken Consomme.**—Remove the fillet from a chicken and put the carcass with three pounds of fillet of veal into a stock pot with two and one-half quarts of good stock. Season with one-fourth of an ounce of salt and place the pot on the fire to boil. Add an onion stuck with two cloves, a small head of celery and two leeks. Continue to skim well as the pot simmers on the side of the fire for about three hours. Then strain the broth and clarify with the fillet of chicken previously removed. Strain once more through a cloth into a basin. This consomme should be colorless.

**Consomme With Cream.**—Remove the fat from two quarts of consomme, put in a stew pan and when at the point of boiling add four tablespoonfuls of ground rice previously moistened with a little stock. Boil for ten minutes and add one teaspoonful each of sugar and salt. Boil again and when the rice is quite done pour in half a pint of boiling cream.

**Maple Parfait.**

Pour one cupful of hot maple syrup into the well beaten yolks of six eggs, cook over boiling water until thick, remove from the fire, beat until cold, fold in one pint of cream beaten until stiff, flavor with one teaspoonful of vanilla, turn into a mold and let stand packed in salt and ice from four to five hours. Chop finely one cupful of blanched almonds, cook in oil until brown and drain. Sprinkle the parfait with the nuts before serving.

**Rice and Oyster Cutlets.**

To half a pint of boiled rice add a pint of oysters, dry measure and of the small variety; one small white onion chopped fine, one cupful of fine breadcrumbs moistened with cream or butter; salt and pepper to taste. The mixture should be just moist enough to shape easily into cutlets. Chill them thoroughly and then dip in beaten egg and breadcrumbs and fry in deep hot fat until a nice brown. Serve with tomato sauce.

**Apple Johnnycake.**

Mix a pint of cornmeal with a scant half cupful of sugar, a pinch of salt and a teaspoonful of cream of tartar. Dissolve a half teaspoonful of soda in a little milk and stir into the meal, adding milk to make batter for pancakes. A cupful and a half will be about the right quantity. Add three thinly sliced sour apples and bake in a moderate oven thirty minutes.

**Eggs and Oysters.**

Beat up three eggs and a tablespoonful of cream and seasoning of salt and pepper. Melt a tablespoonful of butter in a saucepan and when hot pour in the egg mixture and stir over a slow fire. When it is just beginning to thicken add a dozen oysters and let it continue to cook until the mixture is soft and creamy. Serve on toast as soon as it is done.

**English Oyster Pancake.**

Heat a dozen oysters in their own liquor, together with a gill of stock. When plump put them aside on a dish and make a rich batter seasoned with salt, pepper and minced parsley. Take each oyster, dip it in the batter on a skewer and put it in boiling fat. Take up and drain on paper. Garnish with watercress and serve with half lemons.

**Fig Layer Cake.**

Cream half a cupful of butter and one cupful of sugar and beat again, then three-quarters of a cupful of milk and two cupfuls of flour sifted with four level teaspoonfuls of baking powder. Beat and add last the whites of three eggs, folding them in lightly. Bake in three layers and spread with fig filling.

**Peanut Butter.**

Take freshly roasted peanuts, bulled and thoroughly winnowed, put them through a meat grinder several times until they look smooth and buttery, then add salt and cayenne pepper to taste. Sometimes a lump of sweet melted country butter is added. Beat till the whole is light and creamy.

**Sausage Rolls.**

Make a light biscuit dough with milk, roll out thin and cut into rounds with a biscuit cutter. In the center of each place a ball of sausage the size of a hickory nut and roll it up in the dough. Place in a baking pan, let stand for a few minutes, then bake half an hour and serve hot.

**A Vegetable Salad.**

Take any leftover vegetables, such as peas, beans, carrots, beets, potatoes, turnips, etc., and cover with a good salad dressing and arrange on lettuce or cress and decorate with either beets cut in fancy shapes or radishes. This will make a very appetizing salad.

**TRICKY ANIMALS.**

**Some Are Simply Fakers, While Others Are Real Criminals.**

"There are crooks among animals, just as among men," said a nature student. "Take, for example, the horse. A horse looks very noble, very honest, eh? Yet time and again a horse will feign lameness in one leg or the other because he knows that when he lams his boss will let him loaf.

"One responsible writer tells about a chimpanzee that they once fed on cake and wine when he had a cold. The rascal fakes up a bad cough in the hope of getting more wine and cake.

"Many birds are tricky and some are notorious thieves, particularly the raven and the crow. But the cuckoo is the worst. The cuckoo is too feisty a lady to be willing to sit in a nest and hatch out eggs, so she lays in the nests of other birds, one here and one there, and, by Jove, to complete the deception she abstracts an egg from the nest she lays in so that the addition of her own egg won't be noticed.

"A criminal—not a common crook—is the Australian parrot. Once a vegetarian, this foul bird now lights on a sheep's back and, standing where the sheep cannot reach him, he hacks his way down to the liver, which he eats. Sheep murdered by parrots for their liver constitute one of the grave losses of Australian farming."—New York Tribune.

**FOREIGN BORN WOMEN.**

**How They May Become Naturalized, Married or Single.**

A foreign born unmarried woman may become a citizen by being naturalized. To do this she must be twenty-one years of age and have lived five years in this country, one full year of which has been lived in the state in which she makes her application. Or she may marry a man who is a citizen, for the wife's citizenship follows the husband, and she continues to retain her citizenship if she continues to reside in the United States, unless she renounces the sovereignty of the United States.

A foreign born woman living in the United States whose husband is a foreigner, who refuses to become naturalized, cannot become a citizen unless separated from him by divorce or death.

A native born woman who marries a foreigner loses her citizenship during the time of the married relation, but upon the death of her husband or divorce from him she may resume her citizenship by registering, within one year with the American consul in the country of her residence a declaration that she desires to do so, or she may resume it by returning to the United States to reside.—New York Post.

**A War Trick of the Great Hannibal.**

When Hannibal, the great Carthaginian, was fighting Eumenes of Pergamos with a fleet of very inferior strength he hit upon an artifice which would scarcely be sanctioned by the laws of what we are pleased to call civilized warfare. He discovered by means of a bogus message under a flag of truce on which ship the king was. He then caused poisonous snakes to be included in earthen jars. These he distributed among several ships and ordered them to close up on the king's galley. In the melee that followed the jars were flung unto the deck. The curious bombs were greeted at first with ridicule, which soon changed to panic when the nature of their contents made itself manifest. The galley was extricated from the fight as soon as possible, and the captains of the others, believing that the king had taken flight, followed suit, with the result that Hannibal gained a complete victory.

**Entomological.**

Charles had heard much at home and at school about the best way to insure good health and, although only nine years old, had taken great interest in the subject. The other day he told his mother that he wanted to go to a lecture that night. Much amused, she asked him what it was about.

"You know, mother, it is about how to take care of yourself. I can't think of the name of it, but you know."

"Maybe I do," she said, "but I can't tell unless you give me a better idea about it."

"Well, mother," he said thoughtfully, "it is about two bugs and a locust."

For a moment she was at sea, and then it dawned upon her that his "two bugs and a locust" was tuberculosis.—New York Post.

**Complaint.**

"You are always complaining about the taxpayer."

"Yes, I sympathize with the masses."

"How much do you pay in the way of taxes?"

"My dear sir, that has nothing to do with the case. The man who is paying a whole lot of taxes is usually so busy that he hasn't time to do his own complaining."—Washington Star.

**The Great of the Earth.**

Men who are occupied in the restoration of health to other men by the joint exertion of skill and humanity are above all the great of the earth. They even partake of divinity, since to preserve and renew is almost as great as to create.—Voltaire.

**Queenly Enough.**

"Why do you call the damsel a 'queen'?" She isn't related to royalty."

"With a face and figure like that she doesn't have to be related to royalty."

—Birmingham Age-Herald.

We can conquer nature only by obeying her.—Bacon.

**GENERAL PICKETT.**

The Friendship Between Him and Lincoln and Grant.

**A NOVEL BATTLEFIELD SCENE**

**When the Blue and the Gray Joined In a Birthday Celebration—A Meeting With Grant in Washington—Lincoln's Visit to Mrs. Pickett.**

In Mrs. Pickett's introductory chapter to "The Heart of a Soldier. As Revealed in the Intimate Letters of General George E. Pickett, C. S. A.," there is an extremely interesting story. It appears that while at Richmond, just after the surrender, she was summoned to the door by a sharp rap. She gives a charming account of what followed:

With my baby on my arm I answered the knock, opened the door and looked up at a tall, gaunt, sad faced man in ill fitting clothes, who, with the accent of the north, asked: "Is this George Pickett's place?" "Yes, sir," I answered, "but he is not here."

"I know that, ma'am," he replied, "but I just wanted to see the place. I am Abraham Lincoln."

"The president!" I gasped.

The stranger shook his head and said: "No, ma'am; no, ma'am. Just Abraham Lincoln; George's old friend."

"I am George Pickett's wife, and this is his baby," was all I could say.

My baby pushed away from me and reached his hands to Mr. Lincoln, who took him in his arms. As he did so an expression of rapt, almost divine tenderness and love lighted up the sad face. It was a look that I have never seen on any other face. My baby opened his mouth wide and insisted upon giving his father's friend a dewy, infantile kiss. As Mr. Lincoln gave the little one back to me, shaking his finger at him playfully, he said:

"Tell your father, the rascal, that I forgive him for the sake of that kiss and those bright eyes."

Mrs. Pickett explains the interest Lincoln showed in her husband by stating that it was through Mr. Lincoln's influence that her husband received his appointment to West Point.

One impression the book conveys is that of the kindly and generous feeling that existed between Confederates and Unionists graduated from West Point who had been friends before the war. An exhibition of this feeling was made at the time of the birth of General Pickett's first baby. Mrs. Pickett, telling the story, says:

On the occasion of my son's birth bonfires were lighted in celebration all along Pickett's line. Grant saw them and sent scouts to learn the cause. When they reported he said to General Ingalls: "Haven't we some kindling on this side of the line? Why don't we strike a light for the young Pickett?"

In a little while bonfires were flaming from the Federal line. A few days later there was taken through the lines a baby's silver service engraved, "To George E. Pickett, Jr., from his father's friends, U. S. Grant, Rufus Ingalls, George Suckley."

General Pickett, in a letter from Washington, relates another incident in which this same kindly feeling was manifested:

After breakfast we went, as arranged, to see Grant. I can't just tell you, my darling, about that visit. You'll have to wait till I see you to tell you how the warm hearted, modest old warrior and loyal friend met me; how he took in his hand of your heart-sore soldier—poor, broken, defeated, profession gone—and, looking at him for a moment without speaking, said slowly, "Pickett, if there is anything on the top of God's green earth I can do for you, say so."

When I started to go Grant pulled down a checkbook and said, "Pickett, it seems funny, doesn't it, that I should have any money to offer, but how much do you need?"

"Not any, old fellow; not a cent, thank you," I said. "I have plenty."

"But Rufus tells me that you have begun to build a house to take the place of the one old Butler burned, and how can you build it without money? You do need some."

"I have sold some timber to pay for it," I told him, and to show my appreciation and gratitude, unobserved, I affectionately squeezed his leg, when he called out: "Rufus, it's the same old George Pickett. Instead of pulling my leg, he's squeezing it."

**Sugar For the Heart.**

Sugar is a splendid medicine for the heart in certain diseases of this organ. In others, such as oedema, it has no effect. In the London Lancet is reported the cure of a woman of seventy-seven with "rapid, irregular, feeble pulse, cyanosis and attacks of paroxysmal breathing" by the administration of four ounces of lump sugar every twelve hours, gradually diminishing the dose, for several weeks.

**A New Way of Finance.**

Proprietor—If madame offers to pay for the hat don't show her the bill, and I will increase it. Somebody has to pay our bad debts. Messenger—But if she doesn't offer to pay? Proprietor—Then bring the hat back. We can't add to our bad debts.—Fliegende Blätter.

Some people bear three kinds of trouble—all they had, all they have now and all they expect to have.—Edward Everett Hale.

Absolutely Safe and Reliable

**The Bankers & Merchants Mutual Fire Association**

Of Forest Grove, Oregon

Conducted on Economic and Business Principles. The Home Company That Has Made Good. Insure Your Business or Dwelling in The Bankers & Merchants

**Main Street Garage**

Auto Repairing, Vulcanizing and General Machine Work. Storage and Supplies. Phone Main 62X

**W. A. CHALMERS,**

Main Street, Forest Grove.

**Neat Printing**

is something every business man desires when he orders stationery. Neat appearing business letter heads, envelopes, statements, bill heads, cards, etc., are what can be had from the Press Publishing Co. Neat printing

**Is Our Motto**

and we endeavor to live up to it at all times. When we fail to deliver a job of printed work which entirely satisfies, we are prepared to make it right. A job turned out of this office must be correct in every particular. Bring your work to the

**Press Publishing Co.**

and be assured of securing something which is typographically correct, tasty in construction and neat in appearance.

**WASHINGTON - OREGON CORPORATION**

will

Beginning June 1st give to its patrons in Beaverton, Elmonica, Orenco, Hillsboro, Cornelius, Forest Grove, Gaston, Dilley and all country lines a

**4c.**

Electric rate on all cooking and heating appliances and small domestic motors.

Phone Main 922 Hillsboro for particulars and our representative will call.