

FOREST GROVE PRESS
 GEORGE HUNTINGTON CURREY
 EDITOR AND OWNER

Published every Thursday at Forest Grove, Washington County, Oregon.
 Entered at the Forest Grove, Oregon, Post Office as second-class matter.

SUBSCRIPTION RATES IN ADVANCE:
 One Year.....\$1.50 Six Months.....75 Cents

OFFICE ON MAIN STREET. PHONE MAIN 502.

"Quality and not quantity is one of the watch words of the twentieth century."

In California the papers are announcing the amount of recent rainfall in big black letters. All of which is all right for California but in Washington county we are blessed with such an abundance of nature's nectar that we forget that each drop means a kernel of wheat or a drop of

milk and even complain about the weather, when it rains.

Unavoidable delays, due largely to storms in the East, have postponed the arrival of the new linotype in the PRESS office. It is now in San Francisco and will arrive in Forest Grove within the next week or ten days.

Miss Fern Hobbs, the charming secretary, of Governor West, said the other day, when women nationally secured the ballot they will ignore party lines and vote for the man. But their reason for voting for a man will be varied and often queer.

The naked hills lie wanton to the breeze;
 The fields are nude, the groves unfrocked;
 Bare are the shivering limbs of shameless trees;
 What wonder is it that the corn is shocked.

The author of the above has uncovered everything except his name. Another example of the inconsistency of man who so seldom succeeds in planting his boots in the footprints of his imagination.

1914 JANUARY 1914						
S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

ONE ON THE DOCTOR PUT OVER BY JOURNALIST

A Short Dissertation on Photos Cut Making and Dr. Chas. Lester Large.

It is not generally known just what kind of a photograph is required for a newspaper cut. Some people think that a poor photo will make a good cut if doctored up in the art room of the engravers.

While it is time that the artists can make improvements by a touch here, and there to make a first class newspaper cut or reproduction requires a first class photograph. The better the picture the better the cut.

Dr. Chas Lester Large of this city has been writing for newspapers for lo these many years, and has sent probably as many pictures to the Oregonian and the Evening Telegram as any correspondent in Oregon, yet the little Doctor had one put over on him the other day when he sent a picture of The First National Bank to the Telegram.

He was in a hurry and was sure that he would miss the mails if he took the customary care of sending the photo between cardwood, so he carried on a little debate with himself and convinced his psychic ego—meaning the little Doctor—that he could double the photo up cram it in an envelope and get it to The Telegram in time to scoop the Journal and the artists down there would doctor it for the Doctor.

However, the return mail brought a message to the little Doctor from Paul Chamberlain, News Editor of The Telegram who said that if they should run the broken photo, "It would look like a certain well known colored gentleman stroking a black cat in a dark room at midnight.

No doubt had this been run the impressionistic brain storm faddists and cubist culturists would have pronounced it a perfect dear.

Mingling With The People

By REGINALD D. HAVEN

Billy Riggs and I, being in Paris when the warm season was coming on, thought we would go to Switzerland. We had both been in Europe several years studying languages and were well equipped with both French and German. So we concluded to tramp about, mingling with the people, and not give away the fact that we were Americans. We went to Interlaken by train and from there laid out pedestrian tours.

One of the first we made was to Grindelwald and thence up the side of the mountain to Schiedegg. There we got a good dinner, after which we walked up a short distance to a point where we could see the glacier. It was very wild and magnificent and all that, but seeing such sights is not what I am going to tell you about. In the afternoon we walked down the mountain to Lauterbrunnen and short-

ly before we reached that place came up with a couple of Swiss girls dressed in the costume of the country.

It occurred to both Billy and me that if we could walk the rest of the way with two pretty girls—no girl could be homely in the Swiss costume—it would be away ahead of trudging alone by our own uninteresting selves. As we passed them I bowed very politely, took off my cap and, pointing to a mountain whose name I knew as well as my own, asked in German—the language mostly spoken in this part of Switzerland—what it was.

"That's the Elger," replied one of the girls.

I boldly expatiated on the beauty of the scenery, envied those who lived always in the Alps, and as soon as I ran out of something to say Billy took up the dialogue. The girls did not seem averse to forming our acquaintance, and it was not long before we separated them. Billy walking beside one, I beside the other. We both pretended to be Germans of the lower class, though not Swiss. I got in as many nice things to my girl as I could think of, and she being to the country born and unsophisticated I didn't hesitate to lay it on thick. Every now and again I could hear Billy, who was walking with the other girl only a few yards ahead of me, doing the same thing.

When we reached Lauterbrunnen the girls bid us goodbye, saying that they lived in a chalet beyond the town. We were near a refreshment house standing beside the road, and I invited them to go up on to the porch for a cheese sandwich and a glass of the beer they drink over there, which is so dreadfully mild that it wouldn't intoxicate a mouse. After a consultation apart from us they said they wouldn't mind being refreshed after a long walk, and we all four went up on to the porch, took a table and called for the beer and sandwiches.

Billy was talking glibly about our life on the farm at home when one of the girls said:

"You are not a farmer, neither is he. You are both gentlemen."

I looked at Billy, and Billy looked at me.

"How did you find that out?" I asked.

"We have so many tourists about us all the time that we could tell their nationality no matter what disguise they might put on. You are not German either. Don't you suppose we can tell a German from a Frenchman or an Englishman?"

"What nationality are we?" Billy asked.

"You wear French clothes, but you are not French. You are either English or American. I think you are American."

"By Jove, Billy," I exclaimed in the plain American language, "they're smarter than I thought they were!"

The girls were very much tickled that they had been able to tell our nationality. They asked us to teach them a little English. So I told the one I had walked with to pronounce the words "I love you." She spoke them, "I love you," and asked me to translate them into German, but there was a look in her eye that made me suspect that she already had an idea as to their meaning. I told her they meant "Thank you."

Meanwhile Billy was amusing himself by telling the girl to say "Kiss me," telling her the words meant "Good morning." Billy and I kept looking at each other, laughing over the fun we were having, and by and by the girls said they must go on home. We asked permission to attend them, but they declined. At parting one of them said:

"We thank you for your kindness, gentlemen. Though we are only poor Swiss farmers' daughters, we seem to have amused you."

"The thanks are due to you," I replied, "since you have given us a very pleasant hour."

"Don't you think," said Billy, "that there was some shenanigan about those girls?"

"What do you mean?"

"Seems to me they know more than we think they do."

A week later we were in the casino at Lucerne when I heard a woman's voice behind me speaking with the real American accent.

"For heaven's sake, Jule, where have you been all this time? I've been looking for you everywhere,"

I turned, and there stood our Swiss peasant girls.

"Stung!" cried Billy, and the girls burst into a laugh.

Real Estate Transfers

T J Baldwin and wf et al to E M Robinson lots 11, 12, blk 7 South Park Addition to Forest Grove \$10

J E Parmley and wf et al to Frank Sells and wf 20,000 sq ft in s 1/2 of nw 1/4 se 31 n 3 w 10

Western Fuel Co to C B Woodworth 15 a in 3 s 2 10

A M Collier and wf to J M Meredith et al 10 a in W W Catching dlc in sec 22 1 n 3 10

B L Berkeley and wf to R A McIntire sw 1/4 of se 1/4 section 28 2 n 2 \$1700

E L Stream to M M Stream 13.51 a in R Williams dlc No. 32, sec 31 1 n 2. Also tract in said claim adjoining Jackson St 10

AB Caples and wf to TP Hines lt 4 blk 1 Valley View add to Forest Grove \$235

Trustees of the Oregon Conference of the United Evangelical Church, through the president and secretary of said board of Trustees to Mrs H E Mosher, Mrs J H Wescott and L Koberstein, Trustees of the Gaston United Evangelical church lt 3 blk 2 town of Gaston 10

JA Thornburg and wf to F Verhooven int in 6 a in J Griffin dlc No 56 No 56, 1 n 2. 10

PeterBoke and wf to AT Buxton et al Trustees for the Pleasant Valley Amusement Association 28x45 adjoining land of school District No 27 on the south 15

Ezra Wright and wf to Peter Boke w 1/2 of lt 4 blk 43 city of Forest Grove 2000

T W Thompson and wf to W A Coughlan, tract in tract 6, Gaston acres.



ESCALOPED VEGETABLES.
 VEGETABLES which have been left over from the previous day's meals may be successfully utilized in the making of escaloped dainties. These baked vegetables are both tempting and wholesome. They are especially suitable for the juvenile members of the family and for dyspeptics or those who are compelled to be careful about what they eat.

Baked With Cheese.
 Celery Escaloped With Cheese.—Take three cupfuls of diced celery, a pint of milk, a cupful of diced cheese, one and a half cupfuls of soft crumbs, a little salt and paprika and two tablespoonfuls of butter.

Save the outer stalks of the celery and cut them into dice. Cook in three cupfuls of water, drain, reserve the liquor and add it to the milk. Put a layer of crumbs in the bottom of a buttered baking dish, add a layer of celery, then one of cheese, season, dot with butter and repeat till the dish is full. Bake in a moderate oven.

Escaloped Tomatoes.—Take half a can of tomatoes and season with a teaspoonful of salt, a saltspoonful of pepper and the juice of an onion. Add a cupful of minced celery. Butter a baking dish, put in half of the tomatoes, then a layer of buttered soda crackers sprinkled with two heaping tablespoonfuls of grated American cheese. Then add the tomatoes, sprinkle with crumbs and bits of butter and bake.

Made With Cream Sauce.
 Escaloped Potatoes.—Pare the potatoes and cut in small cubes. Make a cream sauce. Cook two cupfuls of potato cubes in boiling salted water until tender, but not broken. Butter a baking dish, drain the potatoes, put into the dish and cover with the sauce. Stir two tablespoonfuls of melted but-

ter into three-quarters of a cupful of fine breadcrumbs and sprinkle over the top. Set in the oven to brown.

Escaloped Onions.—Boll the number of onions desired until tender, changing the water once. Cut into quarters and put into a buttered baking dish. Pour over them a large cupful of cream sauce, and cover all with a layer of cracker or bread crumbs and dot with butter. Sprinkle a little salt and pepper on the onions before pouring on the white sauce. Then bake.

FRUIT BUTTERS.
 IN households where there are little folks jams, jellies, marmalades and fruit butters seem indispensable. A judicious use of these will greatly reduce the weekly bill for dairy butter. Fruit butters may be prepared by the housewife at a cost less than they can be had in the shops. As a rule, a homemade butter is purer in quality and more palatable than one of factory origin.

This Keeps Well.
 Cider Apple Butter.—Put ten gallons of apple cider in a copper kettle and boll it down to five gallons.

Add slowly three pecks of good cooking apples that have been peeled and quartered, stir continually and boll from four to five hours. Add five ounces of ground cinnamon and ten pounds of sugar. Cook to the desired thickness and put away in jars.

Peach Butter.—Take ripe peaches and boll until well cooked. Press through a colander. To every pound of pulp add three-fourths of a pound of sugar. Tie some spices in a small bag, drop it into the boiling fruit mixture and boll it until the fruit is well spiced, then remove. Let the butter cook until it is thoroughly done.

Plum Butter.—Wash the plums and put them into the preserving kettle. Boll them until they are well cooked; then take off the fire, let them cool and rub them through the colander. To improve the flavor, to every two quarts of plums add a medium sized muskmelon. Half a pound of sugar is required for each pound of fruit pulp. Boll gently for three hours. Then skim and stir frequently. Put it into glass jars and seal for winter use.

Crabapple Butter.—Take half a bush-

el of crabapples. Cut each apple in half after taking off the blossom and stem end and removing any wormy or defective part. Put them on the fire in a preserving kettle, cover with cold water. Let the apples boll until they are soft. After allowing them to cool a little rub through a wire sieve. To three cupfuls of sifted pulp add a cupful of sugar. Boll for twenty minutes. **Grape Butter.**—For this either ripe or green grapes may be used. Remove the skins from the grapes and simmer the pulp until tender; then put through a preserving kettle, add the skins and cook until tender. Then stir in the sugar, allowing half a pound for each pound of the fruit. Cook until thick and then seal for winter use.

A Harmless Julep.
 Tea Julep.—Take some strong tea and pour slowly into glasses that have been filled with cracked ice, on top of which has been placed a thick slice of lemon, a sprig of mint and a lump or two of sugar. There should be sufficient ice in each glass to thoroughly chill the tea.

Spiced Tea.—For each spoonful of tea take two or three cloves. Let the cloves steep in the tea. When cold add the juice of a lemon and two lumps of sugar to each pint of tea infusion. Mix thoroughly and serve very cold. Chill on ice, but do not put ice into the liquid.

With Canned Vegetables.

Tomato Omelet.—Take three tomatoes, scald and skin them. Melt a small piece of butter in a saucepan, to which add a teaspoonful each of chopped onion and chopped parsley. Season with pepper and salt, put in the tomatoes, stir them around and let them remain in the hot butter for two or three minutes. Turn out the mixture and set it aside till quite cold. Beat three eggs and stir in the cold tomatoes. Place a lump of butter in a frying pan and when it is hot pour in the mixture. Leave it over the fire until the edges are firm, and then hold the pan in front of the fire till it rises to the top. Serve it at once.

Anna Thompson.

TRAIN SCHEDULE

Giving Correct Time of the Arrival and Departure of All Forest Grove Trains

OREGON ELECTRIC	
*LV PORTLAND	AR FOREST GROVE
6:45 a. m.	8:05 a. m.
8:05 a. m.	9:25 a. m.
10:25 a. m.	11:45 a. m.
1:25 p. m.	2:45 p. m.
3:45 p. m.	5:05 p. m.
5:15 p. m.	6:40 p. m.
6:35 p. m.	7:55 p. m.
8:30 p. m.	9:35 p. m.
11:40 p. m.	12:45 p. m.
LV FOREST GROVE	*AR PORTLAND
6:10 a. m.	7:30 a. m.
6:45 a. m.	8:05 a. m.
8:30 a. m.	9:50 a. m.
10:35 a. m.	11:55 a. m.
1:05 p. m.	2:25 p. m.
3:40 p. m.	5:00 p. m.
6:00 p. m.	7:20 p. m.
8:05 p. m.	9:25 p. m.
9:45 p. m.	10:50 p. m.
*Jefferson Street Station.	

SOUTHERN PACIFIC

LV PORTLAND	AR FOREST GROVE
7:15 a. m.	8:40 a. m.
3:30 p. m.	5:32 p. m.
5:40 p. m.	6:58 p. m.
LV FOREST GROVE	AR PORTLAND
7:40 a. m.	8:00 a. m.
8:24 a. m.	10:20 a. m.
*8:40 a. m.	10:00 a. m.
4:35 p. m.	6:20 p. m.
*Sunday only †Daily except Sunday	

UNDERTAKING
 Embalming and Funeral Directing
 FOREST GROVE UNDERTAKING CO.
 J. S. Buxton, Manager
 Phone No. 642 Forest Grove, Or.

S. A. WALKER H. LIDYARD
WAKLER & 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.

Main Street Garage
 Auto Repairing, Vulcanizing and General Machine Work. Storage and Supplies. Phone Main 62X
 FORD AGENCY.
W. A. CHALMERS,
 Main Street, Forest Grove.

25% REDUCTION 25%
 All Men's and Boy's Suits and Overcoats
 All Ladies' Suits and Coats
 All Sweaters for Men, Women and Children

10% REDUCTION ON ALL LINES 10%
 Shoes Underwear Dress Goods
 Hosiery Men's Shirts All Dry Goods

Rubbers, Overalls and Groceries are the only articles excepted

BAILEY'S BIG STORE
JOHN E. BAILEY
 Forest Grove Oregon