

## LATEST DEVELOPMENT LEAGUE NOTES

(From Our Portland Correspondent)

Portland's annual Rose Festival this year will be bigger than ever and preparations are now in full swing to entertain the thousands of visitors to the city at that time. The dates are June 9 to 14 and during that period Rex Oregonus, the merry monarch who owes allegiance to but one superior, the Oregon rose, will rule the city and its people.

Big delegations are coming from other Coast cities. Special trains have been routed here for the week from a number of points and the hospitality of the city will be extended to all visitors. Revels, gorgeous parades, beautiful pageants, races, contests, electric displays and special entertainments will occupy the week. The best Festival in the history of Portland is promised.

Prof. Thomas Shaw, agriculturist for the Great Northern Railway, has been engaged by the Hill lines in Oregon to give a series of lectures in the cities and towns along these roads. He will talk to farmers at the different points along the Hill line up the Deschutes River, ending his trip in that section the last of this week.

Cow and Hog Day will be celebrated at Stanfield May 24. Under the auspices of the Commercial Club of that place an enthusiastic rally will be held and dairying and hog raising will be boosted. Many visitors will attend from outside points.

That Oregon should make a strong exhibit not only at the Panama-Pacific Exposition at San Francisco in 1915 but at the San Diego expositions of the same year is the belief of people who are studying the benefits to be gained from these two big events. A representative of the San Diego Fair says it will be visited by 15,000,000 people. It will be open the entire year of 1915.

The Pacific International Livestock Exposition, scheduled for Portland next fall, promises to be one of the best stock shows ever held in the west. Great preparations are being made already to secure the entry of a very large number of blooded cattle, sheep and hogs. This is the third annual show and premiums amounting to \$10,000 have been arranged.

School children of the state are busy gardening, intent on securing prizes offered at the State Fair next fall. The schools of Portland are teaching gardening just as religiously as they do arithmetic, and 2,700 boys and girls are tilling individual plots and planting vegetables. The

same activity is going on throughout the whole state and this year's contest will more generally represent all Oregon than the last.

The American and Pacific Coast associations of nurserymen will meet in Portland June 17-21. A good attendance for both conventions is indicated. Many delegates are coming from the East to the national gathering and the Pacific Coast states will be well represented at the other. Several joint sessions will be held.

Rheumatism Quickly Cured.

"My sister's husband had an attack of rheumatism in his arm," writes a well known resident of Newton, Iowa. "I gave him a bottle of Chamberlain's Liniment which he applied to his arm and on the next morning the rheumatism was gone." For chronic muscular rheumatism you will find nothing better than Chamberlain's Liniment. Sold by all dealers.

### Market Report.

Receipts for last week at the Union Stock Yards at Portland have been: Cattle 1810; Calves 113; Hogs 4312; Sheep 4507; Horses 55.

The cattle market reached the pinnacle of this year's business last Monday. All existing Pacific Coast open market prices for beef were broken when five loads of corn fed steers went to the killers at \$9.00. A few cows brought \$7.65, but offerings were scarce.

The general run of prime fed bullocks sold \$8.50 to \$8.70. Good calves are steady at \$9.00 and bulls \$6.25 to \$6.50. The beef shortage is acute and fails to fill the constant demand from anxious buyers. \$8.75 for steers, \$7.75 for cows, \$9.00 for calves and \$6.50 for bulls are conservative tops in the cattle market, which is firm.

Swine prices suffered one of the severest slumps of the year on Monday and Wednesday. Total loss was 45c. Tops were just steady Thursday at \$8.40. A week ago hogs were selling around \$9.00. Receipts were enormous and market was glutted.

Sheep house had a broad business and a lower price level. A firm mutton demand absorbed the sheep and lambs offered but the trade was uneven. Prime ewes at \$5.25, wethers \$6.25 to \$6.50 and lambs \$7.00 to \$7.25 are best grade sheared prices. Wool and spring stuff one dollar higher.

**Cure for Stomach Disorders.**

Disorders of the stomach may be avoided by the use of Chamberlain's Tablets. Many very remarkable cures have been effected by these tablets. Sold by all dealers.

## PRACTICAL BAKING LESSONS

### SHORT CAKES AND APPLE DUMPLINGS

From the opening of the strawberry season until peaches are gone, there is no dessert that seems to fit every occasion or is more generally liked than the short cake. The rest of the year its place is filled very acceptably by the apple dumpling. These recipes I have tested many, many times, and I can guarantee success if directions are followed closely.

### Nevada Brige

#### Strawberry Shortcake

For small cakes, half of this recipe

2½ cups sifted pastry flour

2½ teaspoons salt

1/2 cup shortening

About ¾ cup water

3 baskets strawberries

1 cup or 2 cups granulated sugar

1 cup or more double cream

Hull, wash and drain the berries; reserve a few for garnish. Cut the remainder of the cake; cut the rest in halves and mix with the sugar. Beat the cream and set aside to chill. Sift together, three times, the flour, baking powder and salt; work in the shortening, mix to a smooth dough with the milk. Spread the mixture in two layer cake pans. Bake about twenty minutes. Turn out cake onto a platter, spread the berries over the bottom of the cake; cover with the second cake also spread with butter, pour over the rest of the berries and put the whipped cream there. Other fruits, such as pineapple, banana, etc., may be used in the same way, insure that the pastry have all ingredients cold and mix very lightly.

#### Raspberry Shortcake

Beat 1½ cups of butter, 1½ cups powdered sugar and 1 egg until creamy and smooth, flavor and serve as a sauce.

#### Helpful Hints on Baking

For mixing pastry for Short Cake and Apple Dumplings, mix very lightly, only enough to mix the moisture with the dry flour, using a knife or fork for mixing. Don't use a spoon because it will break the flour. Pastry should be loose and flaky and to insure this, keep the butter loose in mixing; it should not roll to a pan; spread over it the berries, salt and sugar; knead the second piece and place on top of the berries. Bake until browned, then with a sharp knife, cut the berries; cover with the second cake also spread with butter, pour over the rest of the berries and put the whipped cream there. Other fruits, such as pineapple, banana, etc., may be used in the same way, insure that the pastry have all ingredients cold and mix very lightly.

#### Hard Sauce With Egg

Beat 1½ cups of butter, 1½ cups powdered sugar and 1 egg until creamy and smooth, flavor and serve as a sauce.

#### Applesauce Shortcake

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