

A. G. PRILL, M. D.
Physician and Surgeon
Telephone, Exchange No. 11
SCIO : : : OREGON

E. H. HOBSON, M. D.
PHYSICIAN AND SURGEON

Office two doors south of
Scio State Bank
Telephones: Office, 27-7; Res. 27x

MUNKERS STAGE
C. Shelton, Prop.
Phone 6-515

Stage meets all Munkers trains,
leaving Scio Hotel at 8:15 a. m.
and 3:35 p. m.

C. C. BRYANT
ATTORNEY AT LAW

CUSICK BLOCK

ALBANY OREGON

Scio Livery and Feed Stable

GEORGE GARRISON, Prop.

Hacks connect with all trains
at West Scio and at Munkers

Our rigs first class and
our horses good drivers

Prices Reasonable.

T. J. Monkers, Pres. A. E. Randall, Vice Pres.
W. A. Ewing, Cash. E. D. Myers, Asst. Cash.

The Scio State Bank

Does a general banking business and
can assist you in the transfer of money
by issuing drafts to the different parts
of the United States, and its services
are available for the transaction of
conservative business.

When in Albany
COME TO THE
St. Charles

Home Cooking. Rooms 50 Cents
Just Like Home

DR. T. K. SANDERSON
DENTIST

Telephone: 27-7

SCIO - - - OREGON

Comfort Your Stomach

We pay for this treatment if it
fails to promptly relieve indigestion
and dyspepsia.

Reckall Dyspepsia Tablets remedy
stomach troubles because they con-
tain the proper proportion of Pepsin
and Bismuth and the necessary car-
minatives that help nature to supply
the elements the absence of which
in the gastric juices causes indiges-
tion and dyspepsia. They aid the
stomach to digest food and to quickly
convert it into rich red blood and
material necessary for overcoming
natural body waste.

Carry a package of Reckall Dys-
pepsia Tablets in your vest pocket,
or keep them in your room. Take
one after each heavy meal and prove
our assertion that they will keep indig-
estion from bothering you.

We know what Reckall Dyspepsia
Tablets are and what they will do.
We guarantee them to relieve indig-
estion and dyspepsia, or to refund
your money, if they fail to do so.
Doesn't it stand to reason that we
wouldn't assume this money risk were
we not certain Reckall Dyspepsia
Tablets will satisfy you? Three sizes:
25 cents, 50 cents, and \$1.00.

You can buy Reckall Dyspepsia Tablets
in this community only at our store.

E. C. PEERY

Scio The Rexall Store Oregon

There is a Rexall Store in nearly every town
and city in the United States, Canada and
Great Britain. There is a different Rexall
Remedy for nearly every ordinary human ill-
ness especially designed for the particular ill-
ness for which it is recommended.
The Rexall Stores are America's Greatest
Drug Stores

PRACTICAL BAKING LESSONS

SHORT CAKES AND APPLE DUMPLINGS



Nevada Briggs

Strawberry Shortcake

For small families, half of this recipe
will be sufficient.
2 1/2 cups sifted pastry flour
2/3 level teaspoonfuls K C Baking Powder
1/2 cup shortening
About 1/2 cup milk
2 baskets strawberries
Between 1 and 2 cups granulated sugar
1 cup or more double cream
Hull, wash and drain the berries; reserve
a few choice berries to garnish the top 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; then mix to a soft dough
with the milk. Spread the mixture in two
layer cake pans. Bake about twenty min-
utes. Turn one cake out on a hot plate,
spread liberally with butter, pour on part
of the berries; cover with the second cake,
also spread with butter, pour over the rest
of the berries and put the whipped cream
above, with the whole berries here and
there. Other fruits, such as pineapple cut
in small bits, bananas, peaches or any kind
of berries may be used with the pastry. To
insure a flaky pastry have all ingredients
cold and mix very lightly.

Raspberry Shortcake

2 cups sifted pastry flour 1/2 teaspoonful salt
2 level teaspoonfuls K C Baking Powder
1/2 cup butter
1/2 cup milk or more as needed
1 cup raspberries 1/2 teaspoonful salt
1/2 cup sugar
Raspberry Sauce.
1/2 cup butter 1 cup sugar
1 cup raspberry pulp White of 1 egg
Sift together, three times, the flour, salt
and baking powder; work in the butter.
Beat the yolk; add the milk and stir to a
dough, using more milk if needed. Divide
into two parts; knead the larger part slightly
and roll to fit a pan; spread over it the
berries, salt and sugar; knead the second
piece and place on top of the berries. Bake
about half an hour. Serve hot with the
sauce. For the sauce, cream the butter,
add the sugar; then gradually the mashed
and-sifted berry pulp; and lastly, the white
of egg, beaten dry. This makes a light,
fluffy sauce. Try this pastry and sauce with
peaches, blackberries, pineapple or apples.

Asparagus Shortcake

2 1/2 cups sifted pastry flour
1/2 level teaspoonful salt 1/2 cup shortening
2/3 level teaspoonfuls K C Baking Powder
Sweet milk Butter
1 large bunch asparagus 1/2 cup butter
1/2 cup flour 1/2 teaspoonful salt
1/2 cup butter (another) 1/2 teaspoonful liquid
2 hard-boiled eggs
Make dough as for Strawberry Short Cake.
Knead slightly and roll to fit a layer cake
pan. Bake about twenty minutes. Split
the cake and spread each half with butter.
Have the tender portion of the asparagus
cut in inch lengths, cooked tender. Make a
drawn butter sauce of the flour, salt, butter
and asparagus liquid, heating in the last
fourth cup of butter after the sauce is taken
from the fire, and add the asparagus. Pour
part of the asparagus and sauce over one
layer of the cake; set the second layer in
Copyright 1912 by Japane Mfg. Co.

Next Lesson: BAKING POWDER BREADS

Co. Treasurer's Books Examined

Following is the report of the ex-
pert who was appointed to examine
the county treasurer's books:
Hon. W. W. Francis, Treasurer of
Linn County, Oregon:

Dear Sir:
In compliance with your request,
and by direction of the Circuit Court
of Linn County, Oregon, authorizing
and directing me to examine and re-
port upon the accounts of the several
school districts and cities of said
county, I beg to submit herewith my
report and findings, in said matter,
to-wit:

I have made a thorough examina-
tion of the accounts of each and every
school district, and city, in said county,
that levied a special tax, and have
checked all amounts of such special
tax collected by the sheriff of said
county, from the first day of July,
1908, to the first day of January, 1913,
and by said sheriff paid to the county
treasurer, and find that said county
treasurer has kept an accurate ac-
count of the same and has placed to
the credit of each, and every school
district, and city, in said county, the
exact amount of such special tax, so
collected by said sheriff, as shown by
the sheriff's "Requisitions," and by the
books and accounts of said county
treasurer, and the county treasurer
has paid to the respective school
clerks and city treasurers all money
according to law.

Respectfully submitted,
F. M. REDFIELD,
Examiner.
Dated, Albany, Oregon, March 21st,
1913.

R. SHELTON

Real Estate Notary Public

Administrator of Estates

Loans Negotiated, Abstracts

Obtained and Examined

SCIO - - - - - OREGON

place and pour over the rest of the aspara-
gus. Finish with two hard-boiled eggs, cut
in quarters. Serve very hot. Canned aspara-
gus may be used. This pastry is also ex-
cellent with green beans or peas.

Baked Apple Dumplings

1 1/2 cups sifted pastry flour
1/2 cup shortening 1/2 teaspoonful salt
2 level teaspoonfuls K C Baking Powder
About 1/2 cup milk Apples
Fill the cups of a buttered muffin pan with
pared and sliced apples, sprinkle with salt
and pour two or three tablespoonfuls of
water into each cup. Sift together, three
times, the flour, salt and baking powder;
work in the shortening, and mix to a soft
dough with the milk. Drop the dough from
a spoon upon the apples in the cups, smooth-
ing the tops. Bake about twenty-five min-
utes. Invert the pan on a large serving dish.
Put a spoonful of hard sauce over the apple
in each dumpling and finish with a grating
of nutmeg. Other fruit, as peaches or
cherries, may be used in the same way,
serving with cream or hard sauce.

Hard Sauce With Egg

Beat 1/2 cup of butter, 1 1/2 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,
never a spoon, for a spoon packs and
mashes the batter. Pastries should be
loose and flaky and to insure this, keep
the batter loose in mixing; it should have
a rough appearance before baking.

For baking short cake pastry have a
moderate oven to start, giving the pastry
time to loosen and rise before baking.

Always spread with butter as soon as
taken from the oven.

Never put fruit on pastry until ready
to serve to avoid soaking with fruit juices.

In all baking be assured of success every
time by carefully measuring each in-
gredient. No guess cook ever succeeds
every time. It requires a certain amount
of every article named in a recipe, and
an over or under measure is sure to make
a failure of the recipe.

K C Baking Powder is a wonderful aid
to successful baking. It is always uniform
in strength and action, giving uniformly
perfect results. Use K C Baking Powder
according to directions—never more than
the recipe directs. K C will keep per-
fectly for years, the last spoonful being
as strong as the first. I have used K C
Baking Powder for years under all cir-
cumstances in both high and low altitudes.
In high altitudes there is greater trouble
with cakes falling, but where a double-
raise baking powder, such as K C is used
there is absolutely no danger of food falling.

A Remarkable Comedy.

The most remarkable comedy
ever written is "The Visionaries,"
by Desmarests, the protege of Riche-
lieu. Every character in the play
has a hallucination of one kind or
another. One is a coward who
thinks he has conquered the world,
another a poet who conceives him-
self better than Homer, another a
lover who becomes enamored of
every heroine he reads of in a ro-
mance, another a beggar who thinks
himself richer than Croesus.

That Was One, Surely.

"Don't tell me there are no such
things as miracles nowadays."
"Show me one and I'll believe
that there may still be such things."
"I saw one yesterday. Four musi-
cal experts were sitting at a table
in a club to which I belong, and
they agreed in their opinion of
Wagner."—Chicago Record-Herald.

He Admits It Himself.

Hettie—Harry is always to be
trusted. He has never deceived me.
Clara—How do you know that?
Hettie—Know it? Why, he told
me so himself only last evening.

Swarms of Bees.

A swarm of bees contains from 10,
000 to 20,000 in a natural state; in a
hive, from 30,000 to 40,000 bees.

Kept a Good Table.

Brown—Keeps a good table, does
she? Robinson—Excellent. Solid oak.
Has had it for years.

Congressional Library.

The library of congress at Washing-
ton is the third largest collection of
books in the world.

Bad Roads.

Some discuss bad roads, while others
simply cuss them. — Charleston News
and Courier.

Fur Animals.

Animals to the number of 70,000,000
are killed yearly for the sake of their
fur.

WE ARE Headquarters for

Juicy Steaks and Tender Roasts,
Pork, Lamb, Etc.

HIGHEST CASH PRICES PAID FOR HIDES AND PELTS

McDonald Bros. Scio, Oregon

SQUIRREL POISON

This is the time to buy

Squirrel Poison
Every Can
Guaranteed

E. C. PEERY
THE REXALL STORE

SCIO

OREGON

ROUND TRIP

Summer Excursions EAST

VIA THE



Tickets will be sold from all main and branch line points in Oregon
to Eastern destination one way through California or via Portland.
Stop overs within limit.

Tickets on Sale Daily—May 28 to Sept. 30
Final Return Limit October 31st

TO

Atlantic City	Detroit	Norfolk
Baltimore	Indianapolis	Omaha
Boston	Kansas City	Philadelphia
Chicago	Memphis	Rochester
Denver	New York	St. Louis
Toronto	Washington, D. C.	Winnipeg

And various other points South and East. Call on nearest Agent for full
information as to routes and fares to any particular Eastern city, and
for literature describing points along the S. P. or write

JOHN M. SCOTT, General Passenger Agent
PORTLAND, OREGON

A. SHANKS THE ESMOND HOTEL

—Manufacturer and Dealer in—

Harness and Saddles

I have recently installed a harness ma-
chine, and am better prepared than
ever to do your repair work at reason-
able rates. Give me a trial.

All Work Strictly Guaranteed
SHELBOURN, OREGON

Centrally located, good
rooms, prices moder-
ate, courteous
treatment

Corner Morrison and Front Streets

PORTLAND

OREGON