

Cupid Will Find a Way



For many years Cupid trailed Henry L. Doherty, but the famous utility man, known as the wealthiest bachelor in America, evaded his darts. Now it is revealed that on New Year's Eve, in Toronto, Mrs. Percy Eames, his nurse during two years of illness, became his bride. Mr. Doherty is 58 and his bride 38.

Hints for the Home

by Nancy Hart

Someone has said of pictures—My house has magic windows in its walls. Windows that open on a land of dreams. A land of quiet meadows and cool streams. Or forest paths and radiant waterfalls. Here are forgotten cities, and old halls. With high-arched ceilings built of blackened beams. Where Rembrandt's mystic inner sunlight gleams. On armored men, and women in quaint shawls. And here are quays where boats with colored sails. Discharge exotic cargoes from far shores. Ivory and gems, baskets of precious ores. Old wines in earthen jars, and silken bales. Through time and space, in fancy, he may roam. Who has these magic windows in his home.

Vegetable Fritters

To use left-over vegetables such as carrots, peas, cauliflower, beans, or any several vegetables that blend well, put them through a sieve, adding 1 beaten egg and 1 tablespoon flour to each cup of seasoned pulp. Drop by spoonfuls into hot fat. A nice substitute for meat.

A Very Nice Supper Dish

Flake meat from a can of salmon and put layer of fish in buttered baking dish; add pepper, salt and dots of butter, then a layer of chopped hard-boiled egg, another of fish, and pour cream sauce over all. Cover with crumbs and grated cheese and bake until light brown.

Flavorous French Dressing

Plain French dressing seasoned with anchovy paste is very appetizing and served with iced shredded lettuce and eggs stuffed with anchovies. Use 1 tablespoon of paste for each 1/2 cup of dressing.

Bread Pudding Plus

Use your usual recipe for plain bread pudding, but add to the scalded milk 3 squares of melted bitter chocolate and to the bread mixture 1/2 cup hopped pecans. Serve with whipped cream.

Refurbishing Shabby Woods

Scratches can be removed from furniture by mixing equal parts of olive oil and vinegar and applying with a soft rag. Shake mixture well before using and rub briskly.

FOOD POISONING.

(From State Board of Health.) The food which is taken into the body to relieve hunger serves other purposes as well. A part of it is consumed as fuel and furnishes energy which is expended in our bodily movements; a part is used in keeping up the physiological activities of the tissues and organs of the body. Some foods, however, may contain a poison which may injure health or even destroy life. Food poisoning caused by bacteria and bacterial products is of partic-

ular interest to the public. Botulinus poison is produced by Bacillus Botulinus when food has been contaminated with this soil micro-organism. This spore-form organism is found in over thirty per cent of the soils of Oregon. Prevention of this disease is a matter of caution in regard to eating and to home canning. Only fresh, clean food should be used in canning and it should be heated to 240 degrees Fahrenheit for twenty minutes under pressure. Care should be taken never to use or even taste food that shows the slightest evidences of spoilage.

There is, however, a big family of bacteria known as the paratyphoid B-enteriditis group that causes food poisoning. The bacteria of this group have adapted themselves to a parasitic existence in certain domestic animals and rodents. These micro-organisms cause a type of food poisoning characterized by a sudden onset of abdominal cramps, vomiting and diarrhea. The onset is less than twelve hours, usually about two to four hours after eating the contaminated food.

The wide distribution of the paratyphoid B-enteriditis group of bacteria in the immediate environment of man make it possible to find these bacteria present in many kinds of food. Warm weather favors multiplication of bacteria in foods. Chicken and other meat salads prepared days in advance of church and lodge socials have caused a number of epidemics of food poisoning. The mortality of food poisoning from the paratyphoid-enteriditis group is very low.

Food may become contaminated by unclean hands, by being run over by flies or rats, or by any of the other ways by which filth gets on food. Prevention of food poi-

Loveliest Legs



Miss Barbara Newberry, 19, of Chicago, has been selected by Flo Ziegfeld as the girl having the most beautiful legs in America.

oning involves a scrupulous cleanliness in handling food in all stages of its preparation.

Farm Refrigeration is Subject of Experiment

An important phase of Oregon's problem of raising butter quality so as to compete in outside markets is now being investigated by the Oregon experiment station in the most extensive method and cost trials ever made with farm refrigeration. The object of the experiments is to find the cheapest and best way by which the ordinary dairy farmer may deliver cream twice a week and yet get it to the creamery sweet.

F. E. Price, agricultural engineer for the experiment station, and project leader for the Oregon Committee on Electricity in Agriculture, is conducting the experiments in connection with the dairy department and the bacteriology department. He is using several types of water cooling devices, home made electrical refrigeration boxes and engine operated units.

Milk from two farm herds totaling 16 cows is used in the experiment, this milk being produced on average farms where only ordinary care in production is used. It is stored under the test conditions in

a room in which temperature is controlled to produce average summer heat. Several hours are allowed after each test for the cream to sit in this heat unprotected, to compensate for time in transit to the creamery.

Twice a week the cream is delivered to the college plant where it is graded the same as any other received. Batches handled under varying conditions so far have graded No. 2 sour, which brings eight cents below top price, No. 1 sour at three cents discount, and No. 1 sweet at the top premium price.

Though the tests are far from completed, valuable findings have already been made and it is the hope of those in charge that econ-

omical methods will be found that will permit the average dairy farm to have economical refrigeration for both dairy and general home use.

At least one Oregon community is determined to work out its own program of farm relief. Milton-Freewater is raising money for a local cannery. If they succeed with this project it will do more to promote prosperity locally than anything congress could do in a lifetime. Oregon can produce. She needs to be able to market what she grows. In many communities a well managed cannery fills a real need.—Baker Democrat-Herald.

For Sale—Guernsey bull. Arnold Pieper, Lexington, Ore. 7-8.

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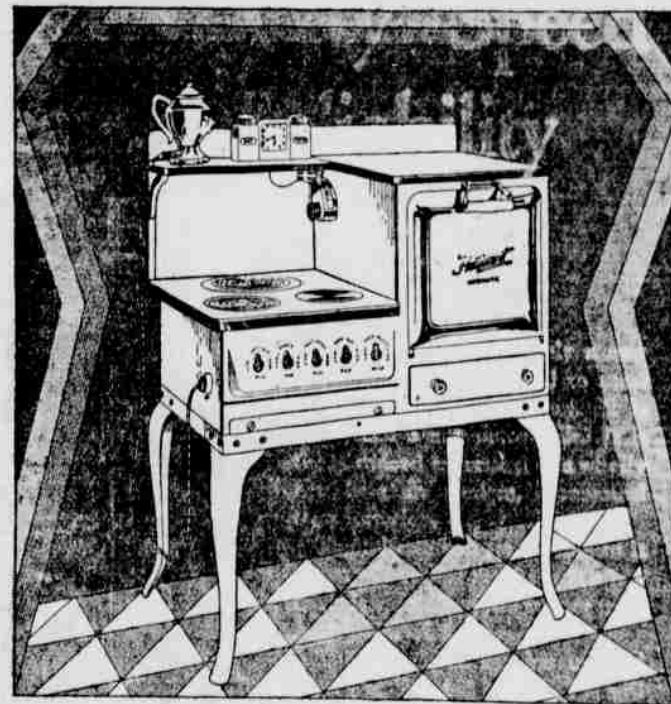
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