

**CRAIGMONT HOTEL****MRS. E. FINLAY, Prop.**

Delightfully situated on six acres of private grounds. Overlooks Columbia river. On Columbia River Highway at eastern entrance to Cascade Locks. Dining room open. One of Oregon's better hotels. Ample accommodations for transients and tourists.

**Sunday Dinners by Appointment 75 Cents**  
TELEPHONE 41 FOR RESERVATIONS

**R. E. ANDREWS****Courteous Service—A Square Deal—Good Quality****Some of Our Grocery Specials for****FRIDAY and SATURDAY, MAY 4 and 5**

H. O. Oats, 55-oz. Pkg.	28c
Grape Nuts	17c
Baker's Breakfast Cocoa, half pound	10c
Sunset Fancy Tomato Juice, tall cans, 3 for	27c
Shilling's Baking Powder, 12-oz. can	29c
Chase & Sanborn Vacuum Packed Coffee, lb.	31c
Assortment of Porter's Cello—Macaroni Products, 1-lb. pkg.	15c
Wesson Oil Mixer, with full pint Wesson oil included	49c
Snowdrift, 3-lb. cans	41c
White Wonder Laundry Soap, 10 bars	26c
Minute Tapioca	12c
Complete Line Hollywood Gelatines, your choice 3 for	14c
Pepper, Tomato and Cabbage Plants, best to be had, dozen	15c

We carry a complete line of Cakes and Pastry.

**ANNOUNCEMENT**

We have just installed a specially constructed Water Spray Vegetable Rack. You can now get strictly fresh Vegetables here. We invite you to come in and see it.

**Daily Free Delivery****PHONE 121****PRINTING!**

We are equipped to handle your printing needs and can turn out your work on short notice. If you require menus, letter heads, cards, statements, bill heads or envelopes drop into the office or flag us down as we barge along the street. It does not make any difference where we may be going, you will find we are never in too big a hurry to stop and talk printing.

The Dam  
Chronicle

**RED & WHITE STORE****W. J. CARLSON** Cascade Locks, Ore.

Shop here and save. We offer you high quality foods at city prices. Our stock is fresh, clean, complete.

**GROCERY SPECIALS for**  
**FRIDAY and SATURDAY, MAY 4 and 5**

American Cheese, lb.	19c
Flakewhite Shortening, 1-lb. cartons	13c
Red & White Catsup, 14-oz. bottle	17c
Red & White Tomato Juice, No. 1 tins, 3 for	25c
Red & White New England Style Baked Beans	
Red & White Brown Bread, your choice, 2 for	29c
C & H Pure Cane Sugar, 10 lbs.	48c
Red & White Salt, plain or iodized, 2-lb—2 for	15c
Red & White Milk, large cans, 4 for	25c
Red & White Baking Powder, 1-lb. cans	23c
Red & White Coffee, 1-lb packages	29c
New Deal Coffee, 1-lb. package	19c
Blue & White Toilet Tissue, 4 for	19c
Red & White Wax Lunch Rolls, 125 feet	19c
Hershey's Cocoa, half pound tins	9c

**THE HOMEMAKER**

**Carrot Fritters**—One-half cupful of flour, one-eighth teaspoonful of salt, one-third cupful of milk, 1 egg, one-half tablespoonful of cooking oil and cooked carrots. Sift the flour and salt together, add the milk to the beaten egg, and gradually add the liquid to the dry ingredients. Then add the cooking oil and beat thoroughly. Slice the carrots crosswise in three-fourth-inch slices (if the carrots are large an attractive service is provided by removing the cores with an apple corer). Dip the slices into the batter and fry in deep hot fat or cooking oil (395 degrees) for about 5 minutes, until a delicate brown. Carrot or parsnip fritters (prepared in the same way) are delicious served with chili sauce and crisp bacon.

**Pimiento Potatoes with Eggs**—2 cupfuls of mashed or riced potatoes, 2 tablespoonfuls of butter, one-third cupful of milk, 1 teaspoonful of salt, 2 tablespoonfuls of chopped pimiento, 4 eggs, salt and pepper, one-fourth cupful of bread crumbs. Combine the potatoes, butter, milk, salt, and pimiento, and mix well. Put the mixture into a well-greased baking dish. Make four hollows in the surface of the potato and slip an egg into each. Sprinkle with salt and pepper and crumbs. Bake in a moderate oven (350 to 375 degrees) until the eggs are set.

**Rice Mold with Lamb**—Pack hot cooked rice in a bowl, leaving the center hollow. Fill the hollow with minced cooked lamb moistened with gravy or white sauce. Turn the mold up-side-down on a hot platter. Pour over it hot tomato sauce made by heating canned tomato soup, undiluted. Other meat may be used in place of lamb. This is an excellent way to use meat left over from a roast.

**Rhubarb Conserve**—Combine 2 cupfuls of rhubarb, cut fine, 2 cupfuls of sugar, the juice and grated rind of 1 orange, and the grated rind of 1 lemon. Heat until the sugar is dissolved, stirring frequently. Boil rapidly until the conserve is thick and clear. Just before removing from the stove add one-half cupful of nutmeats, cut in small pieces, and pour into sterilized glasses. The nutmeats may be omitted if not desired. Seal with paraffin white hot.

**Quick Peach or Apricot Coffee Cake**—This is a variation of the apple coffee cake. Follow the same method as in the apple cake and use the same amounts, but in place of the apples substitute sliced fresh peaches or apricots. Canned sliced peaches, drained, may be used if the fresh fruit is not in season. Arrange the fruit in even rows, cover with the butter and sugar mixture and bake at the same temperature as the apple cake. Pitted fresh cherries may be used in the same way.

When vegetables and meat come from the market take care of them at once, making a mental calculation of what is to be done with every part. If bone or fat is to be trimmed from the meat, wash and put in a kettle with cold water and cook slowly, adding salt to draw out the juices. To this add any bits of vegetables, say a piece of onion, a stray carrot, a stalk of celery, all of which would ordinarily dry or mold and then be two or three hours of cooking, and thrown away. Strain this stock, after store in the refrigerator. It will be good to use for a soup or sauce.

**Beet Greens and Beets**—This dish is most attractive when beets about the size of walnuts are attached to the green. Cook beets and greens separately. Chop the greens and season well with butter, salt, and pepper, also lemon juice if desired. Pack greens in a bowl and keep hot. Skin the cooked beets and season with butter, salt, and pepper. Place the bowl of greens upside-down on a hot serving plate. Remove the bowl and shape the greens to a smooth mound. Surround with a ring of the beets and serve hot.

Heat the blade of your knife over the gas flame. When it is hot it will cut smooth slices in the freshest

To whip evaporated milk place the unopened can in a saucepan and cover completely with cold water. Bring to boiling point quickly and boil one minute. Remove and chill the can of milk thoroughly. (It can be left in the refrigerator indefinitely.) Open can and whip the milk immediately with a chilled beater in a cold bowl. (The whipping requires from five to eight minutes). Evaporated milk triples itself in whipping whereas cream only doubles.

The household of a lady of quality is graced by two dogs. The elder animal, Fritz, has been with the family for many years. The younger, Beppo, is a newcomer. Recently, getting ready for her annual trip to Europe, the lady was asked by a

friend whether she intended to take Fritz. "No," she replied, "Fritz has been abroad several times. I feel I ought to take Beppo."

The annual high school picnic was held in the Eagle Creek grounds on Tuesday, May 1, with all students in attendance. The day's festivities were started off with a basketball game with freshman and sophomores against the upper classes. It is reported that the older heads swamped the youngsters, though in numbers the new ones had all the best of the argument. The afternoon was given over to hiking and fishing. Trips were made to the Punch Bowl, Bonneville, Blue Lake and the Ruckel tunnel.

**PASTEURIZED—****MILK AND CREAM**

Ask for Pasteurized—it's best. Daily delivery service in Warrendale, Bonneville, Eagle Creek, Cascade Locks and Herman Creek and along highway. Courteous and prompt service. Call telephone operator at Cascade Locks or Bonneville and have it delivered direct to your home, or get it at any grocery store or restaurant.

**BRANDES CREAMERY, Inc.**  
ROY SINER, Driver

**Everybody Is Invited To**

# ERICK ERICKSON'S BIRTHDAY PARTY

**TWO KEGS OF FREE BEER****Beginning at 8 O'clock****SATURDAY NIGHT****PLENTY OF MUSIC, LIGHTS, LAUGHTER  
AND FUN**

Tell your friends. Make up a party and come along. The liveliest spot on the highway.

**TABLES FOR THE LADIES**

You can always eat, drink and be merry at  
**THE RAPIDS CLUB!**

**REAL  
ESTATE**

We have properties in different parts of Cascade Locks. Our business properties front on the highway—from the bridge to the high school. Ask us to show you lots which are available for cottages and cabins.

Cascade Locks passed through the pioneering stage years ago. It has good schools, churches, electric lights, water, transportation. And it is only 10 minutes from Bonneville Dam.

Investigate Cascade Locks today. Study its opportunities. Learn the number of men who are employed by the government in building the dam.

**A. T. STEWART**

Cascade Locks, . . . . . Oregon