

The Daily Reporter.

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McMinnville, Or. - Dec. 18, 1886

New Year Edition.

The staff of the Reporter are now at work upon the great edition for New Years. Each town in the county will be visited and its past, present and future outlook given to our readers in readable form. This edition will surpass anything yet attempted by the publishers.

OUR MERCHANTS, LAWYERS, DOCTORS AND PATRONS.

Are informed that now is the opportunity to send in your orders for copies of our great edition for New Years, as this will be strictly a county paper for the benefit of the county, is expected that liberal patronage will be extended. The size of the weekly will be eight pages, eight columns to the page, just twice the present size. If you do not leave your orders now, you will not have a chance later on. The price will be single copy 10 cents, or three for 25 cents. Now is your chance to advertise old Yamhill to the world by sending to your friends in the east, an issue of this great edition.

Indications show that another transcontinental rail road war is imminent. Let all who wish to take a trip across the continent and return, hoard their pennies, and be in readiness to start before the ire of railroad companies has time to cool.

One night last week Robert Robins, who lives five miles south of Salem, had fifteen head of sheep killed by dogs, besides three or four more that are so badly torn that it is doubtful if they recover. Mr. Robins killed one of the dogs, but the other escaped. The sheep killed were fine, fat ones, worth at least \$3 apiece. Such destruction by dogs exceeds that done by coyotes and wolves, and is quite disheartening to sheep raisers in that neighborhood.

Maj. Park rears somewhat upon his dignity to say, in answer to an official call from the Senate regarding internal improvement delay in this state, that "he greatly regretted the action of the people of Oregon; that they were unreasonably hasty without cause, and that it was not good policy to hastily impute improper motives to an administrative officer of the government."

HOUSEHOLD DEPARTMENT.

Pork and Beans.

Who does not relish an occasional dish of baked pork and beans. For the benefit of young housekeepers, will give my way of preparing them. Select a piece of pork that is not too fat. Wash clean and place in the middle of a large dripping pan. Look the beans over carefully and after washing them, put them in the pan around the pork, allowing plenty of room for them to "swell" in cooking. Cut several gashes in the upper side of the pork. Sprinkle on both pork and beans sufficient salt and pepper to render it palatable. Lastly, pour on enough boiling water to almost fill the pan, place in a moderate oven and bake about three hours. As the water evaporates, or is absorbed by the beans, add more from the tea-kettle until they are tender. When about half done, turn the pork over, so that the other side may become brown. When done, the beans should be of a delicate brown, and not too dry. Bean soup is also very nice, whether flavored with boiled ham or beef, though in our family the latter has the preference.

Boston Brown Bread.

will always "relish" with pork and beans. The recipe is in the Buckeye cook book, (an excellent work;) but I have used it so often that I have it at my tongue's end and will reproduce it for your readers:

Two and one-half cups sour milk, and one-half cup molasses. Into this put one heaping teaspoonful soda and two cups corn meal, one cup graham flour and one teaspoon salt, (use coffee cups;) and steam three hours and afterwards brown in the oven. I always pour the batter into a two-quart bucket or pail, first greasing it well, and stand it in a kettle of boiling water, in the bottom of which I first invert a saucer or small plate. Let the water come about half way up the sides of the pail, and as it boils away, add more from the tea-kettle; cover the kettle closely, and be sure it boils three hours.

Cottage Pudding.

One egg, one cup sugar, half a cup milk, half a cup butter, one and a half cups flour. Pour in a shallow pan and bake. When done, cut in squares and serve with a sauce made as follows:

Put a pint of milk in a vessel to heat, when it reaches the boiling point, stir in two well beaten eggs, and two tablespoons sugar.

Stir constantly for two or three minutes, when remove from the stove, and add flavoring of lemon or vanilla.

Cream Cake.

Four eggs, one cup sugar, one half cup milk, one and one-half cups flour, two tablespoons butter. This will make five layers.

For the cream: Let a pint of milk just come to a boil, add immediately two well beaten eggs, one tablespoon cornstarch dissolved in milk, and two tablespoons sugar. Stir until sufficiently thick. Flavor with vanilla. Spread between the layers, and you will have a delicious cake, nice enough for any occasion.

Hot Bread.

It is not generally known that hot bread can be cut as easily as cold if the knife be first heated or warmed. I always dip it in hot water for an instant, wipe it dry, and use it immediately.

COUSIN SALLIE.

Household Affairs.

Tradescantia makes a charming decoration for the winter. Put it in any pretty vessel filled with water, in which is a bit of charcoal, taking care to keep the vessel full, and luxuriant, healthy vines will be a delight to the eye. This method of culture will succeed in sunlight or shadow.

Potatoes and eggs.—Put a lump of butter into a frying-pan; when it boils, brown in it a finely chopped small onion. Cut some cold boiled potatoes into slices, put them in the pan, pour over them the well-beaten yolks of two eggs, seasoned with pepper and salt; fry a nice golden brown on both sides.

Holes in stone ware may be stopped with shellac and powdered stone. Beat up some of the same kind of stone you wish to fill up to a fine powder, mix it with shellac; before filling brush the holes out with liquid shellac; fill the holes a little more than even or flush with the surface, so as to leave some to be rubbed off; it is always best to have them too full than not full enough.

An order will shortly be issued by the President adding southern California to the department of Arizona, under the command of Gen. Nelson A. Miles, and removing his headquarters from Prescott to Los Angeles. This will give Gen. Miles command of the whole Mexican frontier, from Texas to the Pacific.

MISCELLANEOUS.

QUIT YOUR NONSENSE!

—(o)—

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Because you feel that times are a little hard is just the reason you should take advantage of our popular way of doing business.

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The best assortment.

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Our Intentions—To do better by you than anyone else.

For your sake, for our sake, for goodness sake, come and let us save your money.

A. J. APPERSON.