

Lakeview Saddlery



A complete line of wagon and buggy harness, whips, robes, bits, riates, spurs, quilts, roseettes, etc., etc.

Everything in the line of carriage and horse furnishings. Repairing by competent men.

THE BEST VAQUERO SADDLE ON THE MARKET

AHLSTROM & GUNTHER, Props.
Successors to S. F. AHLSTROM

Lakeview Steam Laundry

HARRY C. HUNKER, Prop.

We give efficient service and do good work. Send your washing and give us a trial.

TELEPHONE No. 732



OREGON TRUNK RY.
CENTRAL OREGON LINE

The Owl for Busy People

DAILY TRAIN EACH WAY BETWEEN CENTRAL OREGON POINTS AND PORTLAND. TOURIST SLEEPING CAR (BERTHS \$1.00). FIRST CLASS COACHES.

SAVE A DAY EACH WAY

FROM CENTRAL OREGON	TO CENTRAL OREGON
Leave Bend..... 8:30 PM	Leave Portland..... 7:00 PM
" Deschutes..... 8:45 PM	Arrive Madras..... 6:00 AM
" Redmond..... 9:10 PM	" Metolius..... 6:15 AM
" Terrebonne..... 9:24 PM	" Culver..... 6:28 AM
" Culver..... 10:02 PM	" Terrebonne..... 7:08 AM
" Metolius..... 10:20 PM	" Redmond..... 7:23 AM
" Madras..... 10:30 PM	" Deschutes..... 7:43 AM
Arrives Portland..... 8:10 AM	" Bend..... 8:00 AM

Prompt despatch of freight, between Central Oregon and Portland and Portland and Eastern cities.

Connections made in Portland to and from Willamette Valley, Astoria and Clatsop Beach points. Puget Sound, Spokane, Montana, Colorado, St. Paul, Omaha, Kansas City and Chicago.

Fares, time schedules, and other information by letter, or upon application to

R. H. CROZIER, A. G. P. A.; J. H. CORBETT, Agt.,
W. C. WILKES, A. G. F. & P. A., Portland, Oregon. Bend, Oregon.

CUTLERY THAT CUTS



Steel of the best quality at fair prices. Our cutlery is made from the best English steel. We have also in stock fine pocket cutlery, scissors, etc., made by the best English manufacturers from the finest Sheffield steel. Some useful gifts among them.

T. E. BERNARD

"EVERYTHING IN HARDWARE AND FARM IMPLEMENTS"
LAKEVIEW, OREGON



IT'S WORTH A WINTER'S JOURNEY

through the snow and sleet to get a supply of our matchless Liquors because they are very necessary things during the chilly, frosty weather. We want you to try a sample bottle of our famous Rye Whiskey. We know you will never be without it in your house after the first trial, especially when you learn that we price it so reasonable.

KENTUCKY SALOON
POST & KING, Proprietors

The KITCHEN CUPBOARD

SWEET SANDWICHES.
SANDWICHES prepared with fruit, nuts or any sweet make nice foods for the summer porch tea or for the picnic basket.

Brown, white or rye bread sliced very thin and with the crust removed makes a good foundation for these sandwiches. Wafers or buttered crackers or crisp buttered toast may be also used for this purpose.

Cream Fillings.
Stiffly whipped cream sweetened with confectioner's sugar and combined with grated nuts or sweet chocolate or melted chocolate makes a dainty filling.

A good orange filling may be made by taking a sirup of sugar and water, the grated rinds and the strained juice of oranges and thickening it with a little cornstarch.

Fruit Sandwiches.
Grape Sandwiches.—Take twelve slices of bread, four tablespoonfuls of grape preserves, one tablespoonful of chopped nuts and two tablespoonfuls of chopped apples.

Butter the bread and spread with the mixture of grape, nuts and chopped apples.

Fig Sandwiches.—Soak dried figs overnight in cold water to cover them and then simmer over a slow fire until tender. Add half a cupful of sugar and the juice of half a lemon to each pound of figs during the cooking. Chill them thoroughly in the icebox and then chop to a paste and spread on thin white bread or on thin slices of pound cake. Use a diamond shaped cutter for shaping these.

Nut Dainties.

Cream Chestnut Sandwiches.—Peel, boil, drain and mash large French chestnuts. Rub them through a sieve and mix thoroughly with sweet cream. Add a touch of salt or sugar, as liked and spread the paste on thin slices of fresh white bread which have been pared of crust and cut in round disks. Use a biscuit cutter for shaping after slices are cut.

Nut and Marshmallow Sandwiches.—Toast some fresh marshmallows and mix them in a bowl with chopped English walnuts. Cut white bread in star shapes. Put the paste on the lower slice.

This is the rule for all sandwiches.

Anna Thompson.

The KITCHEN CUPBOARD

GREEN PEAS.

DINNER MENU.

Barley Broth.
Veal Cutlet With Tomato Sauce.
Potato Puff (a leftover).
Boiled Peas.
Sillabub.
Cake.
Coffee.

WHEN selecting peas break the pods and see whether they fill the pods. They should never be allowed to grow until they crowd the pods.

Shell them just before they are to be used. You should wash the pods before removing the peas. Do not wash the peas.

When Boiling Peas.

If they are to be boiled have ready boiling salted water. Boil the peas fifteen or twenty minutes without covering them. As soon as they are done take off the fire.

For the dressing take to each pint of peas one ounce of butter and a salt-spoonful each of sugar and salt. Put these into the water in which the peas have boiled and reduce it until there is just enough water left to moisten them, then serve.

With Other Foods.

Scalloped Peas and Cheese.—Stew a pint of peas until soft. Put a layer of peas in a baking pan, then a layer of cracker crumbs, with bits of butter, salt and pepper. When all are used put a layer of grated cheese on top, then add the liquor from the peas and almost enough milk to cover. Bake until a crisp light brown on top.

Peas and Potatoes.—Drain one quart of stewed peas and put them in a saucepan with one cupful of cold boiled potatoes cut in small pieces. Add one pint of sweet milk. Season with salt, pepper and butter, boil up and serve with toast or crackers.

When cooking peas a pinch of sugar is sometimes a great addition to their flavor.

Cooked With Fish.

Scalloped Salmon and Green Peas.—Take one can of salmon broken into small pieces, a pint of stewed green peas, two cupfuls of thin white sauce and bread or cracker crumbs. Butter a pudding dish, sprinkle with crumbs, put in layer of salmon and peas, cover with white sauce; repeat until all is used. Cover well with cracker crumbs and bake in hot oven until crumbs are brown. Serve hot.

To make the sauce take two tablespoonfuls of flour, two teaspoonfuls of butter, a cupful of hot milk, one-quarter teaspoonful of salt, pinch of pepper. Melt the butter in saucepan until it bubbles. Add the flour, salt and the hot milk. Cook until it thickens.

Anna Thompson.

ANA RIVER IRRIGATION PROJECT

In Summer Lake, the Garden Valley of Central Oregon

Land in this valley has sold for \$125 an acre without water. It produces five tons of alfalfa, sixty bushels of barley, seven tons of potatoes, to the acre without irrigation. This is on the West Side. The land we propose to irrigate on the East Side is just as good. Elevation, 4,140 feet above the sea.

Water Rights, \$20 per acre-foot. \$2 per acre cash, and the rest in \$2 yearly payments on ten years' time, at ten per cent. interest. No maintenance charge for ten years. The land is free. Later we will put up the price of water rights to \$50.

We are going to reclaim the bed of Summer Lake for its salts and turn the land into farms. You do not have to live on this land.

Work started October 27th on Ana River dam. It will be completed and water turned in the ditches April 1, 1914, and we will furnish water for 20,000 acres next year.

We will put 100 teams to work about December 1st, and we pay \$5 for eight hours, man and team. The work is for those who take up land and buy water.

If you have a team and are willing to work, come and we will help you make a home on a quarter section of land in Summer Lake, the Garden Valley of Central Oregon, famous for fifty years for its fruits and vegetables.

MALLERY & SAIN

ELLIS MALLERY C. M. SAIN

C. H. KEITH, Supt. E. C. WOODWARD, V. B. BAKER, Foremen

The Examiner Wishes All Its Subscribers
A Merry Xmas and A Happy New Year

Don't Rob your Family for your Farm



Mr. Farmer, are you robbing your family of the things they ought to have, just to make more money out of your farm?

Will the boys jump at the first chance to leave home, or will they want to stay on the farm and make your old age pleasant?

Will the girls be glad when marriage takes them away from your roof, or will they be sorry?

Have you given your wife everything she needs to make a real home for you and your family?

These are things to think about before it is too late.

You are a busy man, of course, and your mind is full of plans for next season's work, and the money you expect to make.

But you cannot afford to entirely forget the needs of your family, for your own happiness, as well as theirs, depends upon your home life.

Beautiful Book Sent Free

We have a beautiful book explaining the Crown Combinola that will be sent to you free of charge if you write for it. And, by the way, we have a special proposition to make the first buyer in each neighborhood. It will interest you if you love music and love your family.

SHEPHERD & SON

KLAMATH FALLS, OREGON
Tell me about your special plan to introduce one Crown Combinola player piano in my neighborhood. Also send me your beautiful piano book, free of charge.

Name.....
Address.....

Crown Combinola Player Piano

Will make a new home of your home. It will bring into your sitting room all the beautiful music of the world—all the hymns you hear at church, all the old-time songs you knew when you were young, all the national songs of all the countries, all the popular tunes, all the masterpieces that Paderewski plays—and you or any member of your family can play them without practice.

What is it worth to you, to sit in an easy chair of an evening and listen to the youngest child play anything you wish, just as well as the man who wrote it?

What would you give to be able to sit down yourself and play a piano, though you may never have touched a key?

A Crown Combinola will bring more real pleasure into your home than anything else you could think of, for each one of the family can play it equally well.

SHEPHERD & SON
KLAMATH FALLS, OREGON