

**THE
LAKEVIEW ABSTRACT & TITLE CO.**

ABSTRACTS TO ALL REAL PROPERTY IN LAKE COUNTY, OREGON

Our Complete Tract Index

Insures: Accuracy, Promptness and Reliability

Such an index is the ONLY RELIABLE system from which an Abstract can be made, showing all defects of title.

We Also Furnish SURETY BONDS and FIRE INSURANCE

H. W. MORGAN, Manager, LAKEVIEW, OREGON
POSTOFFICE BOX 243 PHONE 171

WALLACE & SON

(Wm. Wallace, Coroner for Lake County)

UNDERTAKERS

PROMPT ATTENTION AND SATISFACTION GUARANTEED

Parlors, next door to Telephone Office
WATSON BUILDING

**Lakeview Ice, Transfer
and Storage Co**

Telephone No. 161
J. P. DUCKWORTH, MANAGER

Buss to Meet All Trains. Transfer
and Drayage. Storage by day,
Week or Month

"OUR CUSTOMERS ARE OUR ADVERTISERS"

Goose Lake Valley Meat Market

R. E. WINCHESTER, Proprietor

We endeavor to keep our market well
supplied with

FRESH, SALT AND SMOKED MEATS

5 lbs. Lard, 90c; 10 lbs., \$1.80

Your Patronage is Respectfully Solicited

LAKE COUNTY ABSTRACT COMPANY
Incorporated.

A Complete Record

We have made an entire transcript of all Records in Lake
County which in any way, affect Real Property in the county.
We have a complete Record of every Mortgage and transfer
ever made in Lake County, and ever Deed given.

Errors Found in Titles

In transcribing the records we have found numerous mort-
gages recorded in the Deed record and indexed; and many
deeds are recorded in the Mortgage record and other books.
Hundreds of mortgages and deeds are not indexed at all, and
most difficult to trace up from the records.

We have notations of all these Errors.

Others cannot find them. We have put hundreds of dollars
hunting up these errors, and we can fully guarantee our work.

J. D. VENATOR, - - - Manager.

2,000 NAMES!

—HOMESEEKERS—

We have that number of people writ-
ing us about Goose Lake Valley—that
number of people who are thinking
about changing their location—YOU
MIGHT GET ONE OF THIS NUMBER
TO PURCHASE YOUR RANCH—OR
AT LEAST A PART OF IT.

Perhaps you are trying to farm a larger
acreage than you can farm profitably—
why not let the other fellow buy half
of what you have and place your self
in a position to make the half you re-
tain more profitable?

You can list the property for sale with
us and get the advantage of all this ad-
vertising—an advantage that will appeal
to you at once. We are in close touch
with these homeseekers. DROP US A
LINE AND ASK US FOR LISTING
BLANKS. We will explain every fea-
ture fully. Address:

The Fairport Town and Land Co.
FAIRPORT, CALIFORNIA

**The KITCHEN
CUPBOARD**

SWEET POTATOES.

To know the sweet potato at its
best one must have eaten it in
Dixieland, where grow sweet
potatoes that are said to far excel the
famed Jersey sweets and where cooks
are skilled in ways of serving this de-
lightful food.

Sweet potatoes should be cooked
slowly. Much of the flavor is impair-
ed by cooking them too quickly. Some
cooks think an hour in the oven is
not too long to bake them.

The Secret of Boiling Them.

Boiled Sweet Potatoes.—Wash the
potatoes well without breaking the
skins. Put them in a kettle of boiling
water and let them cook until without
being soft they can be pierced to the
center with a fork. Drain off the wa-
ter and set the kettle back on the
stove or in the oven, with a cloth
thrown over the top and let steam
about five minutes, then they will be
mealy. Peel them at once and serve
plain with roast pork or beef. When
served with fried or broiled fish, ac-
company them with a drawn butter
sauce or cut them in thick slices, but-
ter and set in the oven a few minutes.

Glazed Sweet Potatoes.—Scrub the
potatoes, put them into boiling water
and boil until tender. Remove the
skin, cut in halves, put in the oven
for ten minutes; then pour over each
half a little melted butter and sprin-
kle with granulated sugar. Place in a
hot oven and bake until brown, baste-
ing with the butter in the pan.

Cooked a la Casserole.

Baked Sweet Potatoes.—Steam four
sweet potatoes until tender or slice
them raw and cook in a little boiling
water for ten minutes. Drain from
the water and place a layer in the bot-
tom of a casserole dish. Sprinkle
with sugar and spread with butter.
Add another layer of potatoes, more
sugar and butter. Fill the dish up in
this manner with sugar and butter on
top. Then nearly cover the potatoes
with the water in which they were
boiled and place in a hot oven for
three-quarters of an hour.

Sweet Potatoes a la Maryland.—Take
some boiled sweet potatoes while still
hot, brush them over with melted
butter and roll in sugar. Place them
in a pan and put them into the oven.
Let them stand until they become very
brown; then remove them and set the
pan containing them on the top of the
stove. Put the potatoes into the ser-
ving dish. Add some boiling water to
the melted butter and sugar. Let it cook
down to a brown sirup and pour it
over the potatoes.

Anna Thompson.

**The KITCHEN
CUPBOARD**

STRING BEANS.

DINNER MENU.

Cream of Onion Soup.
Roast Beef.
Stuffed Potatoes.
Fricassee Beans.
Coleslaw.
Neapolitan Blancmange.
Coffee.

To test the freshness of string
beans break a pod and see if it
is brittle. The strings should
be delicate and the beans small.

They should be boiled in merely
enough water to cover them. Young
beans may be cooked an hour, old
beans two to three hours.

Salad of String Beans.—Marinate
two cupsful of cold string beans with
French dressing. Add one teaspoonful
of finely cut chives. Pile in center of
saled dish and arrange around the base
thin slices of radishes overlapping one
another. Garnish the top with radish.

Fricassee Beans.—String and break
the beans into inch lengths and boil
until they are tender in plenty of salt-
ed water. Drain in a colander and
dredge slightly and evenly with sifted
flour. Put a tablespoonful of butter
in a frying pan and when hot drop
in the beans. Turn often so that all
will be heated and mixed with the
butter.

Novel Combinations.

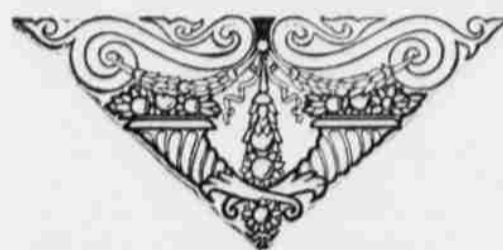
String Beans and Sausages.—Take
one pint of cooked green beans and
chop them fine. Season with half a
teaspoonful each of salt and pepper
and place a layer in the bottom of a
deep casserole dish. Pour in one cup-
ful of milk. Prick the casings of one
pound of sausages and lower them in
a frying basket into a kettle of boil-
ing water. In a minute remove and
lay over the beans. Pour a cupful of
thick white sauce over them and the
remainder of the beans, with a layer
of cracker crumbs on top. Let bake
for about fifteen minutes.

String Beans and Onions.—Boil the
beans and when done drain and set
aside. Cut a few onions into dice
shaped pieces and place them in a
saucepan with a little butter. Cook
to a golden brown and add a little
flour. Stir well and moisten with
white broth, continuing to stir till it
boils. Season with salt and pepper.
Add the cooked beans with a clove of
crushed garlic. Cook for ten minutes,
place on a hot dish, sprinkle with
chopped parsley and serve.

Anna Thompson.



The Newspapers
in the
Country Towns
of the
United States
if
Properly Used
are
Positively
the
Best Selling Agents
in
America



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