

KLAMATH REPUBLICAN

E. J. MURRAY, Editor.

LEADING NEWSPAPER OF INTERIOR OREGON.

TWO DOLLARS THE YEAR IN ADVANCE.

Klamath Falls, Ore., Thursday, June 28 1906.

SUGGESTIONS FOR THE HOUSEWIFE

In Isabel Gordon Curtis's helpful paper entitled "The Progress of a Housewife," in the July Delicatore, she gives some useful hints as to how to make the best of vegetables.

Root vegetables, such as beets, turnips, carrots or parsnips, should have moist, dirty roots and fresh tops. If the roots are very clean and the tops cut away, you may be sure the market man has tried to freshen them. The smaller these vegetables are, the more tender. Parsnips and carrots require scraping, except when they are young and tender. Turnips should be pared, while the skin of beets should not be broken or the tops cut more than two inches above the beet, otherwise they will lose color and sweetness.

When buying Lima beans, choose green, juicy pods with small, finely veined beans. Cook for one hour and a half in just enough boiling water to cover. Add salt when nearly done. Drain off part of the water, season with pepper, salt and butter, and send to the table piping hot. String beans are cooked in the same way after being strung and snapped.

In addition, Anna W. Morrison gives a number of illustrated suggestions for Novelties for Summer Feasts, and there are pages devoted to Banana Dainties and New Vegetables Cleverly Served.

HOUSEHOLD HINTS.

A teaspoonful of borax will stiffen clothes and make them glossy.

Pewter ware should be washed in hot water with fine silver sand afterward polished with a leather.

If a cotton gown has become green with grass stains, pure alcohol rubbed into the stains will remove them.

Always make coffee with fresh water, and use it as soon as it is made. The coffee-pot should be kept scrupulously clean.

If the upper inside edge of the pan is well greased with butter, chocolate, milk, cocoa, or anything of the kind will never boil over.

Physicians assert that baked potatoes are more nutritious than those cooked in any other way, and that fried ones are the most difficult to digest.

To REMOVE MUSTINESS FROM A NEGLECTED TEAPOT.—Half fill the teapot

with boiling water. Then drop in a small red hot cinder. This will effectually sweeten it.

There is a tradition that a phial of kerosene oil left uncorked in the clock case will by its evaporation, keep the works lubricated.

A delicate fragrance may be given to a room by putting block ammonia into a rose jar, turning cologne water over it and occasionally removing the cover for an hour or two.

To WHITEN BEDROOM FLOORS.—When washing a wooden floor put two tablespoonfuls of paraffine oil into some clean soapy water as hot as you can bear your hands in. It will also destroy insects and drive away moths.

Do not plunge spinach, watercress, lettuce and such green vegetables in water the first thing when starting to clean them. Give them a little slap against the palm of the hand, and much of the dirt, sand, insects, and so forth, will drop off. If however, you put them at first into the water all these things will stick and will have to be picked off one by one.

If a tin of paint has to be left open, stir it thoroughly, so as to dissolve all of the oil, then fill up with water. When it comes necessary to use the paint, pour off the water, and you will find it as fresh as when first opened.

Art muslin curtains should never be washed in warm water. Put them into a lather of nearly cold water. If the curtains are green add a little vinegar, if lilac or pink, a little ammonia. Salt will set the colors of black and white muslins.

If a lamp should be overturned, do not attempt to put out the flames with water, for it will simply spread it. Instead, throw down flour, sand, garden earth, or salt, any of which will have the desired effect.

Furniture is made to be used, and books to be read. If the disarranging of a chair or the misplacing of a book upsets the order of a room, something is wrong. The order that faints at sight of a speck of dust, the order that locates every chair and table by a chalk mark, is not the order that is vital.

A burned saucepan should be filled with cold water to which a rather liberal allowance of soda has been added. Let stand for an hour or so, then heat the water slowly, and let simmer for a few minutes, and the burned particles will come off quite easily.

Roberts & Hanks

EMMA BLOCK

HARDWARE DEALERS

Finest Line of Royal-ware in the city and at prices to suit everybody

BUILDERS HARDWARE

CARPENTER TOOLS

SPORTING GOODS

Tents, Wagon Sheets and Awnings. Tinware, Stoves and Imperial Ranges Etc, Etc

PAINTS AND OIL

TRY OUR PRICES

Pelican Bay Lodge

J. H. RICE, Manager

Finest Fishing in Southern Oregon. Boats, Teams and Saddle Horses for Tourists. Will Furnish Guides. Will take you to Crater Lake and other points. Board by day, week or month

CALL ON RICE AT THE LODGE

Small tracts of well located tule marsh lands offered for one week at \$20 per acre. Abel Ady.

For Sale 4 lots 1 block southeast of High school. Enquire Winters Jewelry store.

Don't use any lemons, oranges, apples or any fruit for eating or cooking without washing, or at any rate wiping them. They pass through many hands, not always of the cleanest, before they come to you, and thus may even bring with them the germs of disease.

A cook of thirty years' experience points out that such combinations as meat cooked in conjunction with flour (sausages and pork pies) are liable to turn sour in twenty-four hours, and this sourness, which can be detected both by taste and smell, indicates the presence of poison. This applied to soups, stews, gravies, etc., which have been thickened with flour, as well as to sausages and meat pies. If, before the sourness supervenes, such things are eaten hot or cold, or made hot up to boiling point, they are safe, but simply warming up hastens the generation of the poison.

Cauliflowers should be turned head downward in cooking, so that no steam may by any chance settle on the white portion.

To prevent a lamp smoking, soak the wick in strong vinegar and dry thoroughly before using; it will then burn both sweet and pleasant. This has been tried and never known to fail.

A good cement for china is made by stirring plaster of Paris into a thick solution of gum arabic. Apply with a small brush to the broken edges and press them firmly together. In a few days the cement will hold so firmly that it will be impossible to break the article in the same place.

A Useful Hint.—To make cracked crockery last, put two or three pieces of sugar into the cracked vessel with one-third of a tumblerful of water; then place it on a very brisk fire. Spread the syrupy liquid over the cracks. The melted sugar will ooze through the cracks and soon grow hard, completely stopping fissures. Vessels employed for cooking food can be mended in this manner. The burnt sugar does not give any unpleasant flavor.

A woman who has tried it claims that the white of an egg mixed with butter makes a very good substitute for cream or milk in the coffee when the real thing is wanting. Put the butter into a thin cloth and work it under cold water until the salt is removed. Then blend it with the stiffly beaten white of an egg. Put a heaping teaspoonful of the mixture into the bottom of a cup and turn the hot coffee very slowly over it, stirring during the time.

It is a mistake to wash a frying pan. If any housewife doubts this let her try it and prove the result. The pan should be placed over the fire to melt thoroughly all the fat which has remained in it, and while this is hot the inside of the pan should be well rubbed with clean, soft paper until it is quite clean. The paper must be screwed up and used vigorously. Frying pans treated in this way will never burn their contents until they are actually worn out.

For Sale—320 acres good farming land two miles due West of Klamath Falls at \$15 per acre. Also my home ranch at Keno, Oregon. R. A. Eumitt, if

Whenever you want freight from the railroad send an order to Jas. R. Moore at Pukegama and you will get your freight promptly.

Are You Going to Build? If so I want an opportunity to figure on your work. I am prepared to make prices on all classes of buildings and will furnish plans whenever necessary. All work guaranteed. A. M. Taylor, Contractor and Builder.

GEM RESTAURANT

AND LODGING HOUSE

C. D. WILLSON

ABSTRACTERS

ENGINEERS

Klamath County Abstract Company

SLOAN--ZUMWALT--WITHROW

The Pioneer Abstract Office of Klamath County, Oregon

Have you a Ditch to survey? Is your Property Line in doubt? Is your Title perfect? We have a complete Abstract and Engineering office.

Address P. O. Box 12, Klamath Falls, Oregon. Phone, Main 72

SURVEYING ABSTRACTING

Pure Bred Stallions

Buff Cochon Chickens

Phone, Main 14

MASCOT

LIVERY, FEED & SALE STABLES

KLAMATH FALLS AND MERRILL

Largest and Best Equipped Stables in Southern Oregon

TOURIST'S TRADE A SPECIALTY

C. T. OLIVER, Proprietor

PILOT.

On the Melhase place eight miles south of Klamath Falls will be in service every Tuesday, Thursday and Saturday for the next three months. Mares will be pastured. No liability for damages. Charges \$10 for season.

T. F. & J. L. Short

It is Easy

To acquire riches if you start right.
Here is the way:

Buy one or more lots in the Hot Springs addition to Klamath Falls. The investment of a few hundred dollars NOW means a profit of thousands in a few years.

Hot Springs addition is in the heart of the city of Klamath Falls, whose population will be 25000 in less than 10 years.

The Hot Springs

Hot Springs Improvement Company
Klamath Falls, Oregon

Addition
Will Make Klamath Falls Famous