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CAKE RECIPES

Lady Baltimore Cake.—One cupful of butter; two cupfuls of sugar; three and one-half cupfuls of flour; one cupful of sweet milk; the whites of six eggs; two level teaspoonfuls of baking powder, and one teaspoonful of rosewater. Cream the butter; add the sugar gradually, beating continuously; then the milk and flavoring; next the flour, into which the baking powder has been sifted, and, lastly, the stiffly-beaten whites of the eggs, which should be folded lightly into the dough. Bake in three-layer pans, in an oven that is hotter than it would have to be for loaf cake. To make the filling: Dissolve three cupfuls of granulated sugar in one cupful of boiling water; cook it until it threads, then pour it over the stiffly-beaten whites of three eggs, stirring constantly. To this icing add one cupful of chopped raisins; one cupful of chopped nut meats, pecans preferred, and five figs, cut into very thin strips. With this, ice both the top and sides of the cake.

The "Berwick Sponge Cake" has been famous throughout the northern portions of New England for fully three-quarters of a century. The particulars of its history are told in a manuscript cook-book now in the possession of Miss Isabelle Gordon, of La Grange, Ill. According to this authority "William Briggs, injured in a railroad accident, promised not to sue the company provided it would agree to build him a restaurant at North Berwick, Me., and there stop every train for five minutes. This was done as agreed, and in twenty years Briggs retired, made rich from the sale of his wonderful sponge cake."

The "Berwick Sponge Cake" requires: six eggs; three cupfuls of powdered white sugar; four even cupfuls of sifted flour; two teaspoonfuls of cream of tartar; one teaspoonful of soda; one cupful of cold water, and one-half of a lemon. Beat the eggs two minutes; add the sugar, and beat five minutes more. Stir the cream of tartar into two cupfuls of flour, add it to the eggs and sugar and beat for one minute. Dissolve the soda in the water and add it also. Wash the lemon, dry it, and add both the juice and the rind, grated. Finally add the two remaining cupfuls of flour, and beat all the ingredients together for one minute. Put the dough into two deep tins and bake it in a moderate oven.

If but one cake is to be made for the Thanksgiving festivities none could be better than this old-fashioned cake, the recipe for which has been in the family of Mrs. Charles Brown, of Providence, R. I., for more than one hundred and fifty years. The ingredients are: One pound of butter; one pint of milk; two and one-half pounds of flour; one cupful of yeast; two eggs; one and one-half pound of sugar; half a pound of raisins; half a pound of currents; a quarter of a pound of citron; one whole nutmeg, grated; a tablespoonful of mace and a gill of fine brandy. The flour, the milk and half the butter are mixed with the yeast and set to rise over night. The next morning all the other ingredients with the exception of the fruit are added, and the dough is left to rise for another three hours. It is then lifted into the cake pans with the aid of a skimmer, the fruit, already thoroughly mixed, being added as each skimmerful is placed in the buttered pans. Set it aside for fully half an hour, that it may rise once more, and then bake it in a slow but steady oven. Frost with a boiled white icing.

Nothing could be simpler to make than the drop-cakes that the famous statesman, Henry Clay, loved better than any other sweet; and they are still regarded as so delicious that the members of his family are frequently called upon to supply the recipe to those who have eaten them at their table. In fact, all that is required to make these cakes is a pound of flour, a pound of sugar, three-quarters of a pound of butter, and eight eggs. The ingredients are mixed together thoroughly; the dough is placed in drop-cake tins, and is left in a moderately hot oven until baked.

A recipe for "Sponge Cake" that has been in the Beecher family for several generations has also been tried so often that its success may be depended upon if the cook will take care to follow the directions literally. To make this cake take ten eggs; half a pound of flour; a pound of powdered sugar; one lemon, and about a saltspoonful of salt. Beat the yolks of the eggs separately and thoroughly, then add the sugar, the salt and the juice and grated rind of the lemon. Then beat the mixture again. Beat the whites, and when they are stiff, add them to the yolks and beat thoroughly once more. When this has been done, cut the flour in slowly, using a large knife for that purpose, but do not beat the dough after the flour has added. Bake in tins that are both long and deep, and see that, while the oven is rather slow, it is sufficiently hot on the bottom.

Mrs. "Dolly" Madison, who was one of the good cooks of Revolutionary days, had one cake recipe which she always recommended above all others. To make it she took a pound of butter, and, having beaten it to a cream, she added to it the yolks of six eggs which had previously been thoroughly mixed with

a pound of white sugar. The whites of the eggs, beaten to a stiff froth, and a pound of flour were then folded into the mixture—first a little of one, and then a little of the other—gradually, after which one whole nutmeg, grated; a tablespoonful of mace, a gill of brandy, and a desertspoonful of soda were added. All the ingredients were then stirred quickly together, and the dough was baked in deep pans, in moderate oven.

Among the recipes which Mrs. Martha Washington left, there is one for a cake which is said to have been extremely popular with the first President and his guests. To make it, one must take ten eggs and, dividing the whites from the yolks, beat them to a froth. Work a pound of butter to a cream; mix the whites into it, a spoonful at a time, then a pound of powdered sugar, in the same manner. Follow this with the yolks of the eggs, a pound and a quarter of flour, the same quantity of mixed fruit, a teaspoonful of mace half a nutmeg, grated; a gill of wine and brandy.

HOUSEHOLD HINTS

Kerosene will accomplish wonders in household. Mixed with white liquid soap it makes an excellent bath for badly soiled furniture frames. A cloth moistened with kerosene and used on the furniture in regular dustings will keep the wood bright. A fine brush dipped in kerosene and applied to the deep carvings of wood removes blemishes. Good laundresses put a little into the water in which soiled clothes are soaked. Kerosene cleans enamelled beds, bath tubs, sinks, etc., like magic. It is one of the best insecticides, being death to all insect life that comes in contact with it.

Light cloth coats can be cleaned at home with oatmeal and whiting. Lay flat on a clean table, mix the oatmeal and whiting in equal proportions, and with a piece of clean flannel rub thoroughly and evenly into the cloth. Shake well, and, if necessary, go over again and repeat until the cloth looks perfectly clean. Then shake well and press on the wrong side with a warm iron.

In order to prevent a white china sink waist from turning yellow, wash the waist in warm water with white soap suds. Put a teaspoonful of powdered borax in the water. Rinse in cool water in which a teaspoonful of household ammonia has been poured.

To make paper transparent saturate it in castor oil and then dry it.

Remove smoke stains from ivory by immersing it in benzine and going over it with a brush.

Boil six peach kernels in a quart of milk to be used for custard. It will improve the flavor.

Sift a tablespoonful of flour with the cornmeal used for mush. It will prevent the mush sticking.

A weak solution of turpentine poured down the water pipes once a week will drive the water bugs away.

Do not pile left-over cooked potatoes together, as they will sour quickly. Spread them out on a large dish.

A good cook adds a teaspoonful of sugar to each quart of water in which corn, peas, squash, etc., are cooked.

Weak soap suds or aqua ammonia will clean bronze statuary or bronze ornaments in the fine lines where dust has collected.

Salt thrown into the oven immediately after anything has been burned in it will make the objectionable odor less disagreeable.

Nail stains may be removed from wood by scrubbing the wood with a solution of oxalic acid, half a pint of acid to a quart of boiling water.

A varnish for glass is made by dissolving pulverized gum tragacanth in the white of eggs well beaten. Apply with a brush very carefully.

Alum, or common salt, dissolved in boiling water and poured into cracks and crevices, from a sort of cement, kills vermin and preserves the wood.

Blotting paper saturated in a concentrated solution of oxalic acid and dried quickly, will remove freshly made ink spots.

Three good deodorizers are pounded coffee roasted on an iron plate, sugar burned on hot coals, and vinegar boiled with myrrh and sprinkled on the floor of the room.

A very strong solution of water and alum thrown on a burning object will speedily extinguish the flames.

A cement for mending a cracked stove is made of wood ashes and salt in equal proportions reduced to a paste with cold water. Fill in the cracks when the stove is cool. It will soon harden, and may then be polished over.

MORE NEW HATS

So great was the demand for the millinery at The Novelty Store, that practically before the goods were unpacked they were sold. This necessitated a new order. The goods have just arrived and can be seen at this popular store. They possess the same knobby style and design for which The Novelty is noted.

You will miss it if you don't buy a lot in the Hot Springs Addition.



Have you money to invest, property to be cared for or estates to be managed?

Will your health, time and private affairs permit you to manage them properly and profitably?

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In many other ways it can be of service. Call or write for free pamphlet setting forth the scope of its operations.



SOCIETIES OF KLAMATH FALLS

A. O. U. W.—Linkville Lodge No. 110 meets in the A. O. U. W. hall every Tuesday evening. Visiting Brothers always welcome. Roy Hamaker, M. W. J. W. Siemens, Recorder.

Evangeline Lodge No. 88 Degree of Honor Lodge meets in the A. O. U. W. hall every second and fourth Thursdays in the month. Nancy N. White, C. of H. Jesse Marple, Recorder.

W. O. W. Ewauna Camp, No. 769, W. O. W. meets every Tuesday evening at 7:30 o'clock at Sanderson's hall. All neighbors cordially invited.

A. F. & A. M.—Klamath Lodge No. 77. Meets Saturday evening on or before the full moon of each month in the Masonic Hall. Alex. Martin Jr., W. M. W. E. Bowdoin, Secretary.

O. E. S.—Aloha Chapter No. 61, meets in the Masonic hall every second and fourth Tuesday evenings in each month. Laura A. Willis, W. M. Jennie E. Reames, Secretary.

I. O. O. F.—Klamath Lodge No. 137 meets every Saturday evening in the A. O. U. W. hall. Jasper Bennett, N. G. Geo. L. Humphrey, Secretary.

Ewauna Encampment No. 46, I. O. O. F. Encampment meets second and fourth Saturdays in the month in the A. O. U. W. hall. Jasper Bennett, C. P. Geo. L. Humphrey, Scribe.

Prosperity Rebekah Lodge No. 104 I. O. O. F. meets in the A. O. U. W. hall every first and third Thursdays in the month. Jennie Horn, N. G. Lorinda M. Sauber, Secretary.

K. of P.—Klamath Lodge No. 99 meets in the A. O. U. W. hall every Monday evening. Bert Bamber, C. C. John Hamilton, K. of R. and S.

M. W. of A.—Lodge meets in the A. O. U. W. hall every first and third Wednesday in the month.

W. B. McLaughlin, Consul
W. A. Phelps, Clerk

Foresters of America—Ewauna Camp, No. 61, meets in the A. O. U. W. hall every second and fourth Fridays in the month.

C. D. Willson, C. R.
E. E. Jamison, Rec. Sec.

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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.

TREASURER'S NOTICE.

Notice is hereby given that there are funds in the county treasury for the redemption of all outstanding Klamath county warrants protested on and prior to July 11, 1903. Interest on same will cease from this date.

Dated at Klamath Falls, Oregon, this 11th day of October, 1900.

L. Alva Lewis, county treasurer.

ST. MARY'S ACADEMY

Beautifully located in Portland, Oregon, offers unsurpassed facilities for the culture and education of young women. Special opportunities in Music, Art, Languages and Literature. Well equipped Physical and Chemical Laboratories. Herbarium and Mineral Cabinet. The largest and oldest Ladies' Seminary in the Pacific Northwest. It enjoys a national reputation for imparting the best physical, mental and moral training and developing true womanhood. Equips socially and educationally for the most exalted station. Confers Academic and Collegiate Degrees by State Authority. Interference with convictions of non-Catholics is scrupulously avoided. Academy is ideally located amid inspiring scenic advantages. Social opportunities such as are available in no other city on the Coast. Buildings large and commodious, well lighted, heated and ventilated; dormitories and private rooms supplied with all modern conveniences. The institution is liberal and progressive without sacrificing the character and traditions of age and achievement. Terms modest. Satisfactory references required. Write for announcement booklet. Board and tuition \$150 per year. Address Sister Superior, St. Mary's Academy PORTLAND, OREGON, U.S.A.

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