

HOUSEHOLD TALKS.

Dainty Dishes That Are Delightful on a Hot Day—May Be Made at Any Time of the Day.

A housekeeper suggests the following dishes for a cold luncheon on a hot day, says the New York Tribune. With such a bill of fare the meal may be prepared long before the guests arrive: Sandwiches spread with chopped meat, veal loaf, deviled eggs, vegetable salad, cottage cheese, gelatin with cream, custard or ice cream and angel cake. Olives and radishes may accompany both courses.

Maple fudge is liked better by many persons than chocolate. Put into a saucepan one-half cupful of granulated sugar, 1/2 cupful of scraped maple sugar and a cupful of milk. When the sugar's melted and the mixture hot add two tablespoonfuls of butter and boil for 20 minutes. When it hardens in cold water, it is done. Upon removing it from the fire add a teaspoonful of vanilla. Begin to beat as soon as it comes from the fire. When it shows signs of granulation turn into buttered, shallow tins, and when cool enough mark into squares. Two tablespoonfuls of grated cocoanut and a cupful of walnut or hickory nuts may be added, if they are wanted, with the vanilla.

Mint bags for the linen closet are liked by some persons. Put into little silk bags a mixture made of a pound of dried lavender, an ounce of thyme, an ounce of mint, an ounce of ground cloves and caraway seeds and a tablespoonful of dry salt.

A woman who has tried it avers that a watermelon may be kept for any length of time by varnishing its entire surface, leaving no spot untouched and open to the air.

Panned tomatoes are an excellent accompaniment for a roast of lamb or veal. Peel and cut in two six plump tomatoes. Put them in a pan with a tablespoonful of melted butter, and cook slowly on top of the stove for ten minutes. Then brown in the oven. Arrange the tomatoes on a hot plate and serve with a sauce made in the pan in which they were cooked. For the sauce put another tablespoonful of butter into the pan, and when it has melted cook in it for four minutes two tablespoonfuls of flour, stirring it constantly. Then add two cupfuls of milk, salt and pepper, and turn it over the tomatoes.

Some housekeepers vary the flavor of potato salad by boiling the potatoes for it in stock, or, if it is more convenient, in the soup-kettle.

Dainty and seasonable sandwiches may be made of thin slices of brown bread with mayonnaise and separated by a thin slice of a tart apple.

Stewed okra is one of the dinner possibilities. Select the small green pods, and remove the stems and discolored tips. Put into boiling salted water and cook until tender. It will take about half an hour. Then drain; add a heaping tablespoonful of butter and a tablespoonful of vinegar, and season with pepper and salt. Simmer until the butter is absorbed, and serve hot.

Experiments in canning peas reported in a government bulletin show that heating under pressure to secure a higher temperature than the ordinary boiling point, 212 degrees Fahrenheit, is necessary to insure keeping. Where a temperature of 242 degrees Fahrenheit was maintained for about 30 minutes very few swelled cans resulted; at 232 degrees a much larger number spoiled. This shows that it is hardly wise for the average housekeeper to attempt to can any of the fruits and vegetables most liable to spoil.

Impulsiveness.

If a thoughtful woman were asked, "What is the greatest curse of your sex?" she might well answer, "Impulsiveness." It is responsible for almost all the mistakes made by the good-hearted among us. May it not safely be said that a few minutes' thought before speech or action would prevent most fatal blunders? Many of us are in positive bondage—quickness to feel, to show our feelings, to retort or to respond. If we are hurt we must immediately "give ourselves away," as the phrase runs, if not by bitter speech, at least by look and manner, yet reflection frequently brings the keenest regret for lost dignity, the betrayed secret or other ill results.—Home Magazine.

Quinces with Apples.

If possible use pippin apples or a variety that is firm and sweet. Take equal quantities of apples and quinces. Pare and cut the apples and quinces in round slices; remove the cores with a small round cutter. Stew the quinces in just enough water to cover them until they are tender; then remove them and put the apples in the same water and cook them tender without breaking them. Place the fruit in separate dishes and cover them with a hot syrup made of one part sugar and two and a half parts water; cover and let them stand over night. In the morning reheat the fruit and syrup and place in alternate layers in glass jars and seal at once.—Washington Star.

Little Pigs in Blankets.

Large oysters, fat English bacon, pepper and salt, buttered toast. Season the oysters with pepper and salt. Wrap each in a very thin slice of bacon and fasten with a wooden toothpick. Have the chafing-dish very hot and cook the pigs just long enough to crisp the bacon, taking care not to let it burn. Serve hot on small pieces of toast. Garnish with parsley.—Miss Mattie E. Jewell.

A Political Definition.

"What's harmony?" asked the politician's little boy.
"Harmony," answered his father, "is what the faction of a party that's getting the worst of it yells for loudest."
—Chicago Post.

HOW TO PRESERVE YOUTH.

Plenty of Pure Water, Fresh Fruits and Vegetables, Exercise, Air and Sunshine.

Flesh food, especially old beef or mutton, carries within it all the elements of death and decay. Nuts supply all the essentials which are derived from a meat diet and are infinitely superior from a humanitarian standpoint. Fruit and nuts form an ideal meal. Fruits and vegetables are valuable factors in retarding age, on account of the large amount of water they contain. As years increase, the proportion of solid constituents in the body is greater than the fluids. This tends to produce stiffness and dryness. Plenty of pure water should be taken daily to retard the calcareous deposits and to wash from the system all waste matter. Distilled water is particularly useful for this purpose, as it is a natural solvent of the earthy salts which produce ossification. Water externally and internally, to assist in the carrying off of waste particles, is one of the best agents in holding time at bay, writes Stella Stuart, in Ledger Monthly.

With the frequent use of water should go the thought of purity—with in and without. Feel that the sparkling fluid is eliminating all that is waste, all that is diseased and poisonous, all that is old, from the system. Try to realize youthful freshness flowing in to fill and rejuvenate every pore of your being. Do this with every glass of water you take. Forget your face and cease to count your birthdays. When your system is cleansed from impurities, not by drugs, but by Nature's gifts of water, air and sunshine, then it will be time to attend to your face. While constipation exists, while effete deposits (old age) are poisoning your system through the circulation, you will be old. No facial massage will rejuvenate you.

Constipation is the greatest fog to womanly beauty, the greatest factor for old age, the most determined enemy of health that exists. Banish it, and the process of regeneration will have begun. Body massage worth all the drugs ever compounded, and ront this foe of youth and beauty. The daily stirring up of the vital organs and plentiful drinking of water is the first requisite for retaining or regaining youth.

HOW HE WAKED HER UP.

Brutal Experiment of a Facetious Husband Who Tells Funny Stories in Bed.

The man who won't take the time to work off any conversation upon his wife until after they are in bed, and who then begins to tell her the day's stock of funny stories after she is too sleepy to stay awake, so that she always goes to sleep on his hands while he is talking to her, had an awfully funny one to relate unto her after he had doused the glim and crawled into bed a few nights ago, relates the Washington Post.

"Ha! ha! ha!" he gurgled, as he settled back on his pillow—his wife had been in bed for about 15 minutes then. "Heard a Jim Dandy of a story about Billy Fantoids this afternoon. It seems that Billy took it into his head to go fishing up the river one afternoon last week, and, b'ing, he hired a leaky skiff over in Georgetown without knowing that the blamed thing was leaky. Well, when he had rowed out to the middle of the river, why, he—"

At this stage of it the narrator heard an exceedingly gentle feminine snore alongside of him.

"B'jee, if she hasn't gone to sleep on me again," he said to himself, aggrievedly. "Mary," he said, aloud, "are you awake?"

There was no reply.
"Huh! wonder she couldn't just be civil enough to keep awake while a fellow's telling her a good story, anyway," he growled to himself, and then he had a sudden idea.

"Well," he proceeded, in precisely the same tone that he had employed in starting out to tell his funny story, "as I was saying, this swell queen that gave me the goo-goo eye on F street this afternoon weighed about 158 pounds, and she was built from the ground up, too, I'm a-telling you, and she had the swaggiest bunch of golden hemp and the niftiest violet eyes you ever saw, at that; and so when I pranced up to her and asked her if I hadn't met her somewhere and then took her around the corner to have a bite of lobster and a little something to drink and a quiet little chat, why, we—"

"John Forwhich, how dare you have the hardiness to lie there and confess such outrageous things to me!" his wide-awake spouse broke in just at this psychological moment, and then he had to spend a good part of the remainder of the night explaining to her that he was only fooling in order to see if she would wake up and if it is not altogether a cinch that she isn't suspicious of him yet, at that.

Corn in Tomato Cups.

Cut out the stem end of large, firm tomatoes, and remove the center pulp and seeds. Dust the inside with fine crumbs and seasoning, and fill with nicely seasoned stewed corn. Place a generous piece of butter on top, cover with bread crumbs, and bake in a moderate oven for 20 minutes. If cooked too quickly or too long the tomatoes will lose their shape. These are a delicious accompaniment to roast beef.
—Ladies' World, New York.

Small Investment.

Patience—Did he ever invest in any of these get-rich-quick concerns?
Patrice—Oh, yes; he married money.
—Yonkers Statesman.

DAINTY NEW TRIFLES.

Pretty and Novel Adjuncts to the Costumers of Followers of the Fashions.

Large purses and handbags are the order of the day. Those small leather affairs which have been popular for more than a year are no longer considered the correct thing. To be thoroughly modish now you must carry a bag about ten inches deep and eight inches broad. This should be of soft English morocco, in black, green, dark red, tan or blue, and have elaborate mountings of Burmese gold, with a short chain of the same metal by which to carry it, says the New York Herald.

A handsome bag in this new shape had two golden lizards, one each side of the clasp, and set in the beautifully wrought bodies were pale amethysts. The bags are lined with moire to match the shade of the leather.

Card cases, too, have increased in size, and the prettiest of those intended to be carried this autumn are made of soft suedes in pale gray, flaming red or golden brown. Sometimes there will be a border to the flap of reddish gold, highly polished, and again, say, on a pearly suede case, a mermaid design in gray silver, the figure occupying one corner, while the tail and draperies swirl across to cover the other end.

A genuine novelty in the way of leather goods is shown in a portfolio or case to be used as a memorandum for telephone numbers. The case is shaped like a screen, having the outside covered with soft red, black or brown morocco, and the inside arranged so that between the narrow strips of leather there are bits of white Bristol board just the right size on which to jot down names and numbers of those you are apt to want oftenest on the telephone. The case holds slips enough for about 40 names.

There are desk furnishings in a beautiful glossy red metal called golden copper ware. A large inkstand of this rich material is supplied with a pen rack made from small brownish red antlers. Picture frames in this golden copper with plain polish surfaces make an effective background for carbon and artist proof photographs.

These simply afford a pleasant change from the elaborate jeweled ones. Besides the frames there are fancy powder boxes, smaller ones for stamps and pins, as well as all manner of pretty trays, suitable for the boudoir or library.

The ware gets its name from the beautiful blending of the coppery hue and pale gold.

Tortoise shell combs are going to be worn as much as ever this fall and the usual set includes three or four, the extra one being a pompadour comb, which is placed in the hair entirely for service, as it does not show when the coiffure is completed.

The newest combs are certainly designed with some idea of comfort, for the rims are rounded down in the center to fit about the flat knot on the top of the head. Even the larger comb, intended to keep up stray "scolding locks," is curved after the same fashion.

This, by the way, is narrower than formerly, and does not give the head so broad a look as the heavily rimmed ones that have been the correct thing. For evening wear there are jeweled tortoise combs, in sets of three and four, but for the street nothing is quite so pretty as rich ruby shell, plain and polished until it glows.

COLD WEATHER ADVICE.

Avoid Sudden Changes of Temperature—Treatment for Person Benumbed by Cold.

Whether only an extremity or the entire body is affected the treatment of freezing is the same. In all cases avoid a sudden change of temperature. If a person is found overcome and benumbed with cold and you take him at once to a fire or warm room you are likely to kill him. Take him only to a sheltered place or shed, which still feels very cold to you. It will be amply warm to him. Remove any wet clothing and rub the body till dry; wrap him in a dry blanket and give a stimulant, such as hot, strong coffee. Remove to a somewhat warmer room and raise the temperature very gradually, advises American Queen.

When frost attacks the fingers or toes, ears or nose, stay where the air is cold and rub them or have them rubbed with clean snow or, if that is not obtainable, cold water. Rub constantly until the parts become soft and their natural color. Do not lose patience or let your patient complain, but keep him in the cold and keep rubbing until the frost bitten parts are natural. If he goes too soon into the warmth, great suffering and perhaps troublesome sores will result. When rubbing has restored circulation and flexibility anoint the parts with oil, lard, or a mixture of lime water and oil, and wrap in flannel. If sores are formed, treat them the same as burns, by covering with lint or linen soaked in oil, or, in the absence of oil, cover with vaseline or with flour or powdered starch and bandage with cotton wool.

Recipe for Glaze.

To make a glaze for ornamenting cold meat take half an ounce of gelatin and soak it in a quarter of a pint of water. Boil a piece of onion in two tablespoonfuls of water to extract the flavor and put in a good pinch of salt. Add the soaked gelatin, and when this is thoroughly dissolved stir in a spoonful of soy and enough of the rich brown gravy which is left from a joint to make the glaze a deep, rich brown color. Stir the glaze over the fire till it is smooth and very thick; then put it in a jar ready for use. It will keep for several weeks.—Washington Star.

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NETARTS.

Geo. Robinson, of Portland, is stopping at Mr. O'Hara's.

Chas. Hobart will leave in a few days for Corvallis, Portland and San Francisco.

Emmett Quick and M. M. Melvin, of Tillamook, came over Christmas and brought a piano over, a present for Mrs. Geo. W. Phelps from her husband.

Mervine Hodgdon is layed up with a very sore hand.

J. W. Wheeler, of Kansas, is stopping with Geo. Hodgdon this winter.

Geo. W. Phelps went to the Hub Wednesday.

C. F. Hobart has been very busy improving his saw mill here on the bay.

Mr. Watkins, of Washington county, spent a few days on the beach last week on his homestead.

PLEASANT VALLEY.

Christmas has come and gone, with all of its many joys and pleasures and new year's is at hand. We wish all a happy new year.

There were three Christmas trees in our burg and all reported an excellent time and returned home with many presents. It looks like Santa has lots of deputies to go around with so many trees.

There was a Christmas dance at Mrs. Simmon's place on Christmas night, which was a success and they intend to celebrate new year's also.

We understand there is to be a wedding in the near future. Can guess who?

The Blum Bros. are repairing the tressel by their house, replanking it.

The directors of school district hope to start school in the near future, providing they can get a suitable teacher.

Laud sales are talked of in our burg. There are some prospective buyers here. Come along and buy up the non-resident land and improve it.

I will give a description of our valley. It is four miles in length and an average of one mile wide, with the majestic Tillamook river running through it, with four noted creeks emptying into it. We have one of the best locations and as good soil and timber as can be found in the county. In time we will have the garden spot in the county.

BOULDER CREEK.

After a silence of some weeks we again take up our pencil to record the doings and sayings of the good folks who reside in our neighborhood.

Mr. and Mrs. Wert Sappington with their infant daughter came up from Hebo Friday and visited till Monday with Mrs. Sappington's brother, H. L. Jensen.

The Christmas tree at the new school house was attended by a large crowd and Santa Claus remembered everyone quite generously, the tree being well loaded with gifts for both young and old.

The generous contributions made by the Tillamook merchants were a source of much surprise to all. We did not expect such returns.

Chopard & Jensen's new boat, "Black Hawk," was successfully launched and made her trial trip Monday morning.

Cheerfully, prayerfully greet the New Year;
May it bring all you hope for and naught that you fear."

Mr. and Mrs. Bays and daughter Laura have been visiting relatives at Philomath for the past two weeks.

There is talk of having school begin soon after New Year's.

Elder Blalock was in our neighborhood a short time ago.

Since we last wrote, a little daughter has arrived at the home of Mr. and Mrs. C. A. Smith.

H. L. Jensen and Mr. Lee Gray butchered a fat hog for H. A. Chopard last Friday.

Roy Brady, of Upper Boulder, was down in this vicinity Sunday morning.

And now to the Headlight, its editor, staff of contributors, and large army of

readers, we extend New Year greetings, and the heartiest good wishes for the continued success, health, happiness and prosperity of one and all who may read this.

May the good year 1903 prove far better to you than its predecessors and may you enjoy many more in the future.

COULSONBURG.

Mr. and Mrs. P. R. Coulson and boys spent Christmas with Noah Coulson.

Several from this burg attended the quarterly meeting at Beaver.

Found, near Coulsonburg schoolhouse, in the public road, a miserable stack of bones formerly a poor innocent looking horse.

From the look of candies, toys, albums handkerchiefs, knives, etc., it looks like Santa found us.

If you wish to learn the art of hog dealing ask R. O. Richards and C. N. Johnson.

Mrs. John Barber and sons were callers at Mrs. E. T. Coulson's on Sunday.

SOUTH PRAIRIE.

Miss Robinson closed a successful term of school on the 24th inst.

The basket social given by Miss Robinson at the close of her school, assisted by the neighborhood, was a success, the baskets selling from 50 cents to \$2, clearing nearly \$17, which will be spent for the lights and other improvements of the schoolhouse.

Grandma and Grandpa Vaughn, of Bay City, also Amos Vaughn, of Kelchis, visited their son and brother, Guy, last Saturday and Sunday. While here Mr. Amos Vaughn circulated a petition praying for the raising of the wages of our county assessor.

Clint Miller and wife returned to the neighborhood.

Mr. Dave Fitzpatrick was engaged in circulating a petition to the State Legislature for a dairy inspector for this county which was readily signed by dairymen.

There has been several hogs butchered on the Prairie lately, consequently there is plenty of lard so the neighbors do not have to use harness oil to fry their pancakes in as we hear they do down near Kelchis.

Mr. Johnson, foreman of the Hadley logging camp, has a sick child in his family.

Since Mam has gone away Dad says it is too lonesome to stay here, so he is thinking of attending school near Ore, town this winter.

Mr. West and wife, of Beaver, visited his brother Dwight West last week.

That lemon juice will destroy the typhoid fever germs in water is authoritatively announced by the Chicago health Department after careful experiments extending over the last three days. One teaspoonful of the juice and half a glassful of water is known to be a good combination, and repeated trials have invariably produced the same result—every germ was killed. This confirms the announcement made on Christmas day by Dr. Ase Ferguson, a London physician, to the effect that lemon juice was a deadly foe to typhoid.

Professor Carl Myers, a balloon maker of Frankfort, has constructed an electric aerial torpedo, which is to be exhibited at the Louisiana Purchase Exposition. The aerial torpedo flies like a thing of life, is driven by two aluminum screw blades, making 2000 revolutions a minute and rotated by an electric motor, which obtains its power from all ordinary incandescent lighting current of 110 volts. The movements are directed by two aero planes acting as rudders moving the vessel up, down, right or left, in circles, spirals or cycloids, as a bird flies. All these evolutions are under control of a distant operator, who moves an index over contact points on a dial switchboard, to which the vessel instantly responds.

Binger Hermann is Out.

WASHINGTON, Dec. 29.—Binger Hermann, Commissioner of the General Land Office, has resigned, and will be succeeded by William A. Richards, now the Assistant Commissioner of the General Land Office. The change will take effect probably January 15. Mr. Hermann's resignation was requested about two weeks ago by the Secretary of the Interior, and was immediately presented. Charges have been preferred against two of the subordinate officials in the land offices involving alleged irregularities, and they have been given a specific time in which to make answer.

WASHINGTON, Dec. 29.—Land Commissioner Binger Hermann has tendered his resignation to the President, to take effect the 1st of February or 1st of March. He will be succeeded by present Deputy Commissioner Richards, of Wyoming. In confirming the announcement Mr. Hermann said:

"I have wanted to return to Roseburg to resume the practice of my profession and have contemplated resigning for a year or more. I have held this office longer than any of my predecessors, except two, since the office was created in 1812, having entered upon my duties soon after the first inauguration of the late President McKinley, nearly six years ago. I have endeavored to administer the affairs of the office so as to do injustice to no one, whether he be homesteader or corporation seeking public land."

Mr. Hermann would not say whether he would enter the Senatorial race in Oregon, nor would he say that he would allow the use of his name in connection with the Senatorship.

A curious story regarding the Czar, who, as is well known, has of late years taken great interest in spiritualism, comes from St. Petersburg through private source. This story is to the effect that The Hague conference was the direct result of a spiritualistic seance, at which, having received a call, Emperor Nicholas was told that it was his duty to bring about peace in the world.

The coal stringency in New England has become so acute that a curtailment of train schedules on railroads in that section in the near future appears to be almost inevitable. The New York, New Haven & Hartford is worse off than the other roads, despite its many coal depots along its lines, and it has been forced to borrow and seize coal a number of times. Some of the roads, it is said, more than a month ago considered the possibility of a shrotage and most of the roads in the county which are not "originating" roads adopted the measure. The operation of New England factories will also be affected, though up to the present only two factories have been obliged to suspend operations on account of the fuel famine.

The Viceroi, Lord Curzon, of Kedleston, made his state entry into the capital of the Mogus on Monday. This constituted the official opening of the Durbar, held to celebrate the accession of King Edward as Emperor of India. It was a splendid pageant, probably unparalleled in its magnificence. At the head of the elephant procession rode Lord and Lady Curzon on the state "Grand Tusker," 12 feet high, the largest elephant in India. Their howdah was decked with gold and silver, and the elephant itself was almost hidden beneath a gold-worked saddle cloth. Surrounding them were footmen in scarlet and gold liveries and bearing massive silver staves. The Duke of Connaught, who represented King Edward, and the Duchess of Connaught, followed. Their elephant was equally gorgeously caparisoned. Then, in order of precedence, came the Nizam of Hyderabad, the Maharajah of Travancore and other ruling chiefs, 70 in all, their huge elephants forming a line a quarter of a mile in length.