

AUCTION SALE

OF DAIRY COWS

We will offer for public sale ten head of our choice grade Jersey cows; these will include some of our best. We are doing this to make room for reg. Jerseys. Also offer two young registered bulls from register of merit dams.

These cows all have cow testing association records. My herd is FREE FROM TUBERCULOSIS

Have had seven tests without a reactor. Two of these Tests were made by the Government Veterinarian The last tests were made by Dr. Shaw, March 2, 1922

he tested 74 head and found no reactor. Our herd was established in 1867. If you buy in this sale you get cows we have been building up for 55 years. Sale to be held at

DON MEADOWS FARM

3 1/2 miles East of Tillamook

March 27, 1922 at 1 p. m.

TERMS: 3 months. Bankable Notes at 8 percent Interest

JOE DONALDSON, Owner. COLONEL J. W. HUGHES, Auctioneer.

Our customers are taking advantage of our discounts Are you one of them?

To our steady customers we offer:

5 percent discount on weekly accounts
2 percent discount on monthly accts.

We save you money by our discount offer. Try it and prove it.

CONOVER & CONOVER

TILLAMOOK, OREGON

TILLAMOOK

COUNTY BANK

DIRECTORS

R. F. WILLIAMS T. M. LYSTER
H. T. BOTTS JAMES WILLIAMS
DAVE FITZPATRICK WM. MAXWELL
JOHN ERICKSON M. ABPLANALP D. KURATLI

MEMBER
FEDERAL RESERVE
SYSTEM

TILLAMOOK-PORTLAND Cadillac Stage Line ANNOUNCEMENT

For the comfort of our patrons we have installed electric heaters in all our cars. We protect you by careful drivers and \$40,000 accident insurance. Remember you can call us on either phone. We will call at your home if you. Stage to Pacific City also. This line is owned by Tillamook men.

Patronize Home Industry

Leaves Tillamook Hotel Leaves Portland Terminal

7:30 a.m.; 12. M. and 3. p.m. 8:30 a.m.; 12:30 and 3:30 p.m.
Phone 135-W Phone Main 2611

IVAN DONALDSON, Agent

A BOOST FROM OUR COMPETITOR

In the issue of March 9, the Tillamook Herald carried this announcement:
"The other day we got sight of a thing about the size of a postage stamp, yellow and dirty looking, that purported to be a newspaper and which was ranting about competition picking up. Indeed? But listen! A thing like that never has any competition. They are in a class by themselves."
"Nuff said. That paragraph speaks for itself."

NEHALEM NOTES

Albert Mead and family have secured apartments with Mrs. May Effenberger. Mr. Mead has obtained employment and will make his home here in the future.

A. R. Tohl and A. C. Carpenter are both Portland visitors this week. Mrs. Wm. Davis of Banks is the guest of her mother Mrs. Ross this week.

Cleve Adams has moved into the Andrew Klein property East of town.

M. W. Losey has moved his family to Wheeler where he will work in the mill.

The sick list of the last week include Miss Marian Larson, Mrs. Frank LaFlamboy, Mrs. Oscar Klein, Mrs. L. E. Tabor and Miss Devine Tubbsing, all of whom are convalescing. Hildart Marti who has been quite ill is reported as slightly improved. Frank Landolt, Jr., on the Todd place was reported ill Sunday. Mr. William Tohl ran a rusty wire in his hand Friday last, to a depth of several inches. A physician was called who dressed the wound.

Neahlem people are not "knockers," notwithstanding the organization of three new clubs last week. We now have a poultry club, a cooking club, and a sewing club. The moving spirits are Miss Parr, principal of the grade schools and Mrs. George Blanchard, teacher of intermediate department.

As evidence of returning prosperity in this section we note that W. J. Mead, manager of the telephone company is receiving orders for the installation of new phones almost daily. The report that the Wheeler camp at Coal Creek will start on March 20 gives a pleasant thrill to our people here. We hope this report is well founded.

The stork's latest visit was to the home of Mr. and Mrs. A. L. Smith where it left a baby girl March 7th.

Dr. McGee is nursing a lame arm, caused by an attack by a vicious dog. The dog was mad at the time and the doctor is still mad.

Mrs. Conley of Salem, who has been nursing her sister, Mrs. Bert Tomlinson returned home last Friday.

In this community as well as in many others at this time, the question of whether a nine hour day and food for wife and children or an eight hour day and no work nor food, seems to be difficult of solution, especially to those to whom the experience has not become real. Let those to whom the question is vital, the worker, each individual for himself. Let each do his own thinking and not depend on hiring some one to think for them. Hired brains don't always function true. At the same time let the employer remain true to right and humanity.

Lacey to have new school house.

DOCUMENT EXECUTED 41 YEARS AGO UNEARTHED

The current issue of the Bay City Examiner runs a story of an old school document that had been lost and recently found by Jess Morris and turned over to the present school directors. The story of the Examiner follows:

"It is a school contract dated September 5, 1881, and it is remarkable how well the paper on which it was written 41 years ago is preserved. This teacher's contract is unique in many respects, principal among which is its wording then and the wording of a like contract of the present time and the salary quoted therein.

For the benefit of old timers still living in this city and neighborhood who were more or less conversant with school matters in the early eighties, and who no doubt were acquainted with the teacher and the directors of this school district at that time, and also as a matter of historical news for the younger generation, we reprint the contract verbatim:

"School District No. 3, Tillamook County Oregon.

"Contract between the Directors and I. T. Maudsley, teacher.

"It is hereby agreed between the directors of School District No. 3, Tillamook County, Oregon, and I. T. Maudsley a qualified teacher of said county and state, that I. T. Maudsley is to teach the public school of said district for the time of fifteen weeks and two days at the rate of \$32 per month, commencing Tuesday, September 6, 1881, and to continue steadily for the time named above and should said teacher without the consent of said directors fail to teach consecutively, except he is hindered by sickness or other unavoidable natural cause, he shall pay the district the sum of two dollars per day for every day so failing to teach.

"It is understood that said teacher is to board and lodge himself free of charge to the district, and the directors agree to furnish a house for said school to be taught in, with necessary wood for said school, and with crayons, furniture, etc., free of charge to said teacher. It is further understood between the parties hereto that said directors may discontinue said school at any time they think best and the teacher may quit teaching when he likes, either party to give the other one week's notice of such discontinuance. Said teacher to be paid for his services monthly at the expiration of each month.

"Dated this 5th day of September, 1881.

"Joseph J. Dawson, Peter Morgan, Directors.

"I. T. Maudsley, Teacher."

To the Editor: In your edition of March 7th inst. you stated that the undersigned had been indicted for forgery, which is an error. At no time have I ever been in court on that charge. Kindly rectify this mistake and oblige. Yours respectfully, March 9th R. H. Getchell.

The Headlight admits this mistake. It was a typographical error, and occurred by the fact that the operator's eye skipped a line in setting up the copy for the Circuit Court news. R. H. Getchell was indicted for failure to support his children and William Johnson was the one indicted for forgery.—Editor.

MRS. H. V. ALLEY and daughters the Misses Pearl and Mable, motor-ed to Tillamook last Monday.

OF INTEREST TO THE HOUSEWIFE

To Measure Button Hole Spaces

A good system for measuring button holes or hooks and eyes—in making buttonholes or sewing on hooks and eyes, cut a strip of paper the length of the space where the fastenings are to go. Then keep folding the paper evenly together, creasing firmly each time, until you have folded it to the required space between the buttons and loops. Then with the scissors cut a small hole entirely through each end of the folded paper. Straighten out the paper, pin smoothly to the garment and mark through each hole with colored crayon or pencil.

When salads are served in eclair shells no accompanying rolls or crackers are necessary.

If the damp weather has rusted the gas stove apply linseed oil with a soft cloth and then sandpaper any spots that remain.

A tablespoonful of freshly made coffee added to an apple pie just before baking will give it a most delicious flavor.

Clean the sewing machine with kerosene oil on a little piece of absorbent cotton and afterward apply a good lubricating oil to the running parts.

When embroidering keep a little bit of sandpaper handy to rub the fingers with occasionally and prevent the silk sticking to them.

When postage stamps stick together, do not soak them, instead lay a thin paper over them and rub a hot iron over the paper. They will come apart easily.

Pigs' Feet Pickled

This method of preparing pickled pigs' feet has made one woman famous. "Trotters," as she prepares them, no more resemble the tough, gristly product of ordinary commerce than the silk purse resembles its authentic parent.

Her theory is thus: Since the pig's foot is largely gelatinous and there is no way of telling the age of the ones bought in open market, it is necessary to cook them in such a way that the gelatine from the younger ones will not "melt and run away" before the older ones are tender. This is accomplished by wrapping each pig's foot, after carefully cleansing, in a good, firm muslin "bandage," securely tied with string. When all are wrapped, put into kettle and cover with cold water, bring slowly to a boil and simmer gently for at least four hours. At the end of that time, remove each wrapping carefully, handling as little as possible—this can best be done by unrolling on a plate—then drop while still hot into the following sweet pickle which has been prepared while the pig's feet were boiling.

To each pint of good cider vinegar add 2 tablespoons of white sugar, 1 tablespoon of salt, 1/2 teaspoon of black pepper, 1/2 teaspoon of mixed mustard dissolved in vinegar and 1 tablespoon of whole cloves. Other spices may be added if liked. Dissolve by boiling for 20 minutes, and let cool before adding pigs' feet. The muslin "bandages" may be used again and again, says the Kansas City Star, if washed and scalded thoroughly after removal. The pickle may also be varied to suit the taste.

When Closet Space Is Limited

A very useful receptacle that will hold many small articles of clothing can be made to hang inside the wardrobe door.

A piece of cretonne, the width of the door and as long as desired, is bound with braid and on it small pockets of cretonne of different sizes are sewed.

It is a good idea to make a long narrow pocket at each side in which an umbrella and sunshade can be kept, and in the center there can be pockets to take slippers and gloves. To the four corners of the finished article are attached small rings which are slipped over nails in the back of the wardrobe door.

Make Your Own Tray

One of the prettiest trays on which chocolate and cake could ever have been served was put together by a clever woman who had an exquisite piece of Chinese embroidery in which rose was a dominant note.

She bought one of these plain narrow mahogany picture frames, put the wonderful rose embroidery under the glass, had the thing firmly packed and then asked the ironmonger to make her some long but rather delicate looking iron handles. These are secured to her tray with small screws and then she enameled them black.

It was a fascinating thing and different.

RECIPES

Gooseberry Sherbet Delight

Cook two cups of gooseberries, mash and strain. Add two beaten eggs and sweeten to taste. Line a mould with vanilla ice cream, fill center with gooseberry mixture, cover with ice cream, freeze by

packing in ice and salt, and turn out on serving dish.

These Caramels Delicious

Have you been wanting a candy recipe that is different? If so, you'll like this one. Even an amateur can be the most successful candy-maker simply by following directions. These caramels are delicious. Use one and one-half cups sugar, put it into a sauce pan and add enough sweet cream to moisten, then add either lemon or vanilla flavoring, butter the size of an egg and let these ingredients come to a boil. Put one-half cup sugar into a tin pan or skillet and melt until caramelized into a brown sirup. Pour this mixture, stirring all the time, until it forms a ball in cold water. Pour the candy into a buttered pan after adding nut meats or shredded coconut. Make into squares.

Cold Slaw

Shred white cabbage fine. Heat cup of milk; heat also gill of vinegar and when boiling stir into it a tablespoonful each of butter and sugar, teaspoonful of celery essence, two saltspoonfuls of salt and one of pepper. When boiling hard, stir in shredded cabbage and as soon as this is really hot remove from the fire. Pour the scalding milk slowly upon two beaten eggs and cook, stirring steadily until thick, then pour upon the cabbage and toss until well mixed. Set in ice for two hours. Serve very cold or it may be served at once.

A Delicious Caramel Filling

Use 1 cup of brown sugar in place of white when making cream pie and filling, then flavor with vanilla. Thus you will have a delicious caramel also giving a plain cornstarch pudding a nice flavor. Nut meats or cocoanut may be added if desired.

Stuffed Figs or Prunes

These are a delicious accompaniment to head lettuce salad with French dressing. Use whole figs, wash and dry them, cut a gash half way through the fig and fill with cottage cheese highly seasoned with salt and paprika. Prunes may be filled in the same way after soaking and steaming. Chopped nuts may be used with the cheese.

No-Egg Cake

Two cups brown sugar, one-half cup butter, creamed; two cups soft milk, one cup raisins or currants, one tablespoonful soda. Spices and flour to stiffen.

Cider Fruit Cake

Twenty-four hours after baking the cake pour 1 cup of cider over 4 tablespoons of chopped candied orange peel, 1/2 cup of chopped candied pineapple, 1 pound of chopped seeded raisins, 1/2 pound of seedless raisins, 1/2 pound of chopped candied cherries. When ready to mix the cake beat to a cream 1 cup of butter with 1 1/4 cups of brown sugar, beat well and add the well beaten yolks of 6 eggs. Sift 2 1/2 cups of flour with 2 teaspoons of cinnamon, 2 teaspoons of allspice, 2 teaspoons of nutmeg and 1 teaspoon of mace and add to the butter and sugar mixture. Add the soaked fruits and 1/2 pound of chopped blanched almonds, 2 squares of chocolate, grated, and stiffly beaten whites of the 6 eggs and 1/2 cup of molasses. Mix well and just before putting in the paper lined pans stir in a pinch of soda dissolved in a tablespoon of hot water. Cover pans with buttered paper and steam for four hours. Finish cooking in a very slow oven for two hours. If well wrapped in oiled paper and placed in tight boxes this cake will keep indefinitely.

Cream of Potato Soup

Pare four medium sized potatoes. Cut into small pieces and cook slowly with four small stalks of celery, four medium sized onions, sliced, and a little parsley. After one hour strain and mix with one and one-half cups of cream sauce. Season with pepper and salt. Serve immediately with bread cubes.

Baked Spareribs With Apples

Wipe fresh spareribs carefully with a cloth that has been wrung out of hot water. Arrange the meat in a dripping pan and place in a hot oven which should have the temperature lowered gradually. Baste with drippings occasionally. When the meat is well browned place apples, which have been cored in the pan with the meat. Fill the cavity of each apple with sugar and let bake until soft. In serving, arrange the apples as a border around the spareribs.

Apple Filling for Cake

One apple, grated, one cup sugar, white of one egg. Beat all together until white and stiff.

Medford—20 families brought here from San Francisco by Cal-Ore. power company.

Hillsboro—Streets to be improved.