

Hints for the Housewife

How One Woman Makes Soap

I will tell readers of the Headlight how I make soap. Take one gallon of water and five pounds of any kind of grease. Let boil until the scraps of grease are all eaten up, which will take one-half hour of boiling. Remove from fire and stir until cold. Do not add water after removing from fire. Such soap will not shrink or freeze.

Rugs From Old Carpets

It is often a question of making the best of the materials at hand when providing floor covering for the home. Rugs may be woven from old woolen carpets and rugs too shabby to be used as such. The old material is cut into strips about three-fourths inch wide, which when sewed together and twisted, make a cord somewhat like chenille and form the filling of the new rug. Cotton string is used for the warp. These rugs are heavy and soft, alike on both sides and durable, provided they are cleaned carefully. Such rugs are generally rather neutral in color and without a definite design; borders, however, may be woven from strips of carpet of solid color, or figured carpet may be dyed for this purpose. In general, about six and a half pounds of old carpet is required to make a square yard of the re woven fabric, depending, of course, on the weight of the old material.

The Care of Clothes

When one's wardrobe is limited it behooves that person to give her clothes the best of care. Suits, skirts, and coats should be brushed, put on hangers and hung in the closet covered with a cloth or an old apron.

Never wear a dress in the kitchen that can not be easily laundered. Even if you have been away and are going out again in the evening, slip into a house dress and house shoes. An excellent protection is a jumper dress of unbleached muslin, which can be slipped on over your dress, if your roast demands immediate attention when you have returned from church.

Shoes should be polished regularly and kept free from dirt. Rubber heels not only are more comfortable, but do not "run down" as quickly as leather.

Washing Silk Blouses

To keep white silk or crepe de chine waists beautifully white try this: Prepare a suds of pure white soap or soap powder and wash waists carefully with the hands. Rinse in a couple of waters, lastly a blue water (be careful not to use too much blueing). Squeeze as dry as possible and roll in a clean, white cloth. In 10 or 15 minutes they are ready to be ironed. Result will be waists that look like new. It is the exposure to the light and air while wet that turns silk yellow.

To run a ribbon through a beading for the first time, the tape dummy won't answer. The trick of keeping the ribbon from twisting depends upon never taking the tape needle out of the beading till the last hole is reached. If a wide, soft ribbon is run through a beading, don't drag the whole length of it through the whole series of holes. Begin in the middle and work both ways. The ends will then have freshness enough, left for a crisp bow.

For Damp Shoes

It is not always easy to polish shoes that have become really damp. An excellent plan, however, is to moisten a soft cloth with a little paraffin and to rub over the shoe, which should be left for a few minutes. Then polish can be applied in the ordinary way. Paraffin can be used like this on new footwear, which frequently will not polish well.

To Clean Enameled Furniture

Delicate colored enameled furniture should never be washed with soap and water. Clean with sifted whiting, applied with slightly moistened cloth, wiped off with a piece of old flannel, wrung out of clean, cold water, then polish with a piece of silk.

Camphor to the Silver Drawer

Try putting a piece of camphor ice with your silver. It keeps silver from tarnishing for some time.

To Remove Stains

Sometimes, in cleaning, an oil stain may be put on the wall paper. This can be removed by applying a paste of cold water and pipe clay, leaving on for 12 hours, and brushing when dry. Iodine stains may be removed by using peroxide. Apply several times until the stain is gone.

Steam brown bread in a double boiler. It takes less room on the stove and less attention.

To Mend Tin

To mend tin—scrape the tin about the hole free from grease and rust, rub on a piece of resin until a powder lies about the hole; over it lay a piece of solder, and hold on it a hot poker until the solder melts.

If the sink, garbage pail or drainer is kept lined with newspaper it will be easier to clean.

RECIPES

Cooking for Men

The average man likes to eat; also he is more fond of standard old-fashioned dishes than he is of food disguised by piquant flavorings or skillfully concocted sauces. He "speeds best" the plain food, plainly cooked, as his mother and grandmother prepared it in the olden days. If there is to be a sauce beyond the good brown gravy, he prefers to add it at discretion; not to have it made a component part of his main dish. The following combinations will appeal to the wives of such men, being easily prepared, toothsome, and nourishing to a degree. Desserts are to be added as desired, taking care only to serve a light dessert with a heavy substantial dish.

Chicken Pie—made by cutting meat from wings, necks and "scrappy" parts of chicken; potatoes, scalloped, au gratin, or creamed; cabbage slaw; hot biscuits with honey or apple jelly.

Baked beans and brown bread; home-made catsup or chile sauce; creamed onions; green tomato or watermelon sweet pickle; any other vegetable; preferably peppers stuffed with rice.

Fried catfish and corn bread; baked potatoes; mashed beets or turnips; cooked cabbage with hot salad dressing, chile sauce.

Browned pot roast, with dumplings; any vegetables.

New England boiled dinner—corn beef, cabbage, turnips, onions and potatoes; corn bread, or "Johnny cake"—this should be served with some kind of fruit, plain or salad, for dessert.

Codfish creamed, mashed potatoes; baked tomatoes; any kind of pickle, and hot biscuits.

Roast fresh ham, with onions, browned potatoes and baked sage dressing; apple sauce.

Corned beef or roast beef hash, with hot biscuits.

These are all economical dishes. Good beefsteak, chicken, veal cutlets and pork cannot come under the head of cheap dishes, but by planning the use of each meat and utilizing every scrap of it they can be made comparatively inexpensive after all. Of course "good old beefsteak," inches thick, so deliciously brown outside, so deliciously red within, the fragrant "juice" following each caressing stroke of the keen edge knife, will remain man's dish "par excellence," but for the most of us it is, alas, a food in dreams!

White Sauce.

Two tablespoons butter, 2 tablespoons flour, 1 cup milk, salt and pepper. Put butter in sauce pan, stir until melted and bubbling; add flour mixed with seasonings, and stir until thoroughly blended. Pour on gradually the milk, adding about one-third at a time, stirring until well mixed, then beating until smooth and glossy. If a wire whisk is used, all the milk may be added at once.

Good Way to Slice Bacon

Many housekeepers hesitate to buy bacon by the strip on account of the difficulty of cutting it in thin slices for cooking. If the knife used for slicing is very sharp and is heated hot, home-sliced bacon may be as thin as the most expensive bacon on the market. It is such a convenience to have bacon in the house, aside from the economy of buying it in the piece, that the simple expedient of hot knife is well worth while.

Steamed Bran Pudding Good

Use 4 tablespoons lard, 1-2 cup molasses, 1-2 cup milk, 2 eggs, 1-2 cup white flour, 1 cup bran, 1-2 teaspoon soda, 1 teaspoon salt, 1 cup chopped figs. Soften the lard, add the molasses and well-beaten eggs. Mix soda and salt with bran and flour and add alternately with milk. Add chopped figs. Put into a buttered mold and steam 2 hours. Serve with lemon sauce.

Eggs in Tomato Sauce

If you are tired of eggs cooked in every other way, try this for something appetizing. Cook one small chopped onion in two tablespoons of meat drippings until brown. Then add one cup of tomatoes. Either canned or fresh. Dilute two tablespoons of flour in one cup of water and add to the above mixture, salt and pepper to taste and cook three minutes. Break five or six eggs into this sauce and cook until set. Serve on toast with sauce poured around.

Charter No. 8574 Reserve District No. 12

REPORT OF CONDITION OF THE FIRST NATIONAL BANK OF TILLAMOOK, OREGON

At Tillamook, in the state of Oregon, at the close of business on March 10, 1922

RESOURCES

1. Loans and discounts, including rediscounts, acceptances of other banks and foreign bills of exchange or drafts sold with indorsement of this bank	\$656,326.73
2. Overdrafts, unsecured	1,982.33
4. U. S. Government securities owned:	
(a) Deposited to secure circulation (U. S. bonds par value)	\$25,000.00
(b) All other United States Gov't. securities	2,000.00
Total	27,000.00
5. Other bonds, stocks, securities, etc.	235,635.68
6. Banking house furniture and fixtures	8,677.62
8. Lawful reserve with Federal Reserve Bank	49,628.88
10. Cash in vault and amount due from national banks	95,866.60
13. Checks on other banks in the same city or town as reporting bank	2,711.03
Total of Items 10 and 13	\$98,577.63
14. Checks on banks located outside of city or town of reporting bank and their cash items	7,803.16
15. Redemption fund with U. S. Treasurer and due from U. S. Treasurer	1,250.00
TOTAL	\$1,086,882.00

LIABILITIES

17. Capital stock paid in	\$ 50,000.00
18. Surplus fund	25,000.00
19. Undivided profits	\$18,502.88
Less current expenses, interest and taxes paid	5,885.13
20. Circulating notes outstanding	25,000.00
23. Amount due to State banks, bankers and trust companies in the United States and foreign countries (other than included in Items 21 or 22)	14,472.22
24. Certified checks outstanding	323.00
25. Cashier's checks on own bank outstanding	9,252.55
Total of Items 23, 24 and 25	\$24,047.77
Demand deposits (other than bank deposits) subject to Reserve (deposits payable within 30 days):	
26. Individual deposits subject to check	431,815.62
27. Certificates of deposit due in less than 30 days (other than money borrowed)	31,188.88
28. State, county, or other municipal deposits secured by pledge of assets of this bank	79,423.36
Total of demand deposits (other than bank deposits) subject to Reserve, Items 26, 27 and 28	\$542,427.86
32. Certificates of deposit (other than for money borrowed)	68,144.05
34. Other time deposits	283,896.09
35. Postal savings deposits	1,339.36
Total of time deposits subject to Reserve, Items 32, 34 and 35	\$353,378.50
40. Notes and bills rediscounted, including acceptances of other banks and foreign bills of exchange or drafts sold with indorsement of this bank	54,198.15
44. Liabilities other than those above stated	210.97
TOTAL	\$1,086,882.00

State of Oregon, County of Tillamook, ss:
I, C. A. McGhee, Cashier of the above-named bank, do solemnly swear that the above statement is true to the best of my knowledge and belief.
C. A. MCGHEE, Cashier.
Correct—Attest: B. C. LAMB
A. W. BUNN
W. J. REICHERS, Directors
Subscribed and sworn to before me this 16th day of March, 1922.
LOUIS W. EBERHARDT, Notary Public for Oregon.
(My commission expires Sept. 18 1925.)

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TILLAMOOK HEADLIGHT

Wanted; For Sale; Lost; Strayed or Stolen; Found; For Rent; Business Chances or whatever you may have to advertise.

Classified Ad Copy Blank for Your Convenience

The Headlight:
Insert the following.....times. Enclosed find \$..... in payment.

Name

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Rates—1c per word each insertion, no charge less than 25c. If you don't want your name on the ad mark

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