

MISTER STEPLIVELY



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HOUSEHOLD HINTS

RICE DISHES

Rice Soup—Heat two tablespoons butter in sauce pan, add one cup rice, stir until a golden brown. Now add two pints water or stock; two small onions cut in small pieces, one cup canned tomatoes; season with salt and pepper to taste. Cook slowly one hour.

Rice Souffle—Ground four table-spoons butter and stir to smooth paste with one tablespoon milk. Add remainder of a pint of milk, put all into sauce pan and stir until it thickens. Add beaten yolks of three eggs and three table-spoons sugar; stir well, also add well-beaten whites of three eggs. Mix thoroughly, place in buttered soufflé dish. Bake half hour.

Rice Cream—This makes an excellent dessert and is a good way to use up cold rice. Place in upper part of double boiler one pint milk and pinch of salt; bring to boiling point, add 1 1/2 heaping rounded cups, boil about five minutes, then stir in two egg yolks that have been beaten to a cream with half cup of granulated sugar. Cook until well thickened, fold in stiffly whipped vanilla. Cool and serve with plain or whipped cream.

Rice Pudding—Cook one cup rice in four cups milk until thick, then cool. Cream half cup butter and one cup

sugar, add three well-beaten eggs, half cup seeded raisins, a little salt, the rind, and cinnamon to taste. Bake one hour.

Custard Rice Pudding—Two cups cooked rice, one cup sugar, yolks three eggs, rind one orange and one lemon, juice of the lemon, one cup milk. Bake half hour. Beat whites of three eggs with a little sugar, then place in oven to brown. Add bits of jelly on top when taken from oven.

Orange Marmalade—Two sweet oranges, one-half cup water, one cup sugar, one-half lemon, one cup English walnuts. Grate oranges and squeeze out juice, add sugar and water. Slice lemon very thin and cut slices in halves. Shell walnuts and break in medium pieces. Cook oranges, sugar and water and lemon one-half hour. Remove from fire, add walnuts. This makes a very good marmalade and will keep any length of time by placing in glasses and tying paper over tops.

Blanketed Sausage—Make a baking powder dough of flour, 1 1/2 teaspoons baking powder, one teaspoon salt, water enough to make it of right consistency. Roll this into a thin sheet; cut into square pieces and wrap each piece around a roll of sausage meat. Bake and serve very hot.

Delicious Baked Potatoes—Take nice large potatoes; wash them, put in oven and bake. When done cut in halves, take out potato, wash and add a little butter and warm milk, pepper and salt to suit taste. Beat until light or same as mashed potatoes. Have some eggs baked hard. Cut up whites in small pieces and add to potatoes. Now fill potato shells with the mixture and set in oven or warming closet to keep hot. Just before serving mash yolks of eggs, add a little salt and pepper and sprinkle on top of potatoes. Serve on lettuce leaf. If eggs are high, you can omit them and put a little butter on top of each potato, put in roaster and brown a little on top just before serving.

Hickorynut Cake—Two cups of granulated sugar, two-fourths cup butter, three whole eggs, one cup sweet milk, three teaspoons baking powder, sifted with three cups flour; one cup hickorynut kernels.

Sugar Toast—Cut as many pieces as required, sprinkle thickly with sugar and put in broiler until sugar is melted.

THE TABLE

Cream Puffs—One cup flour, three-fourths cup water, pinch of salt, one-fourth pound of butter, five eggs, salt, heat water, add butter and fill when this mixture boils stir in the flour (take care to have no lumps). Cook until mixture leaves the sides of the sauce pan. Pour out into another pan and allow to cool. When nearly cold add the unbeaten eggs, one at a time. Mix in each one thoroughly before adding the next. When all the eggs have been added, cover mixture

Margaret Mason Writes of Gotham Fads and Fashions

"Permit me to show my mitt!" Said swagger Helen Hogan. Then raised aloft her mittened hands. "Mitts mit aus" is our slogan.

New York, April 29.—Yes, mittens are now an every hand and what ever will become of all those delicate situations that have to be handled with kid gloves goodness only knows.

If we are going into the old-fashioned thoroughly it is only natural that we should look to our hands as carefully as to our hips and you must needs admit that the mittened hand is as much a part of the 1830 modes as the hoop and grinneloid skirt.

Black silk mitts and white silk mitts, cream, grey and pastel tinted are ready for our hands but the really first hand mitt is of all over black lace to sub-perfection to the frilly old-fashioned organzines and muslins an requirement of old lavender and Godey's Lady's Book.

Now every woman knows that nothing so shows up a hand's imperfection like a mitt. If your nails are not well shaped, your knuckles red or knobby they will be discovered and uncovered in mitts. All the little maniacs are already chortling with glee at the risk summer harvest of lady fingers that will now be theirs as long as the mitt is destined to wave on the hands of the brave and fair.

Jewellers are also taking notice for rings will no longer hide their light under a bush but will twinkle unrestrained on nude digits.

A single old ring, original and unique of design and denoting the personality of the wearer, is most to be desired.

The old-fashioned cameo rings, coral rings and hair rings are being revived and the whole old-fashioned sets of carved coral, cameos and jet are greatly in demand; earrings, brooch, locket, ring, and bracelets in their quaint and reminiscent entirety.

Seed pearl sets also are favorites and old-fashioned sets of gold, black enamel, and sets with pearls are exquisite.

Too many rings of course spoil the mitt, for it is an exponent of the clinging vine or ingenious innocence mode of dress. One ring on each paddy is quite all that is permissible to her who is a stickler for good taste and the eternal fitness of things. Hence all the more need for care in its selection, individuality and design.

Art jewellers are consequently on their mettle with their metal turning out this costume jewelry.

Happy indeed is the maid who is the proud possessor of an exquisite carved coral set, brooch, earrings, bracelets, ring and neck comb all complete, that has been handed down from a great-great aunt.

An object of envy also is the lass who cherishes a black onyx ring set with a pearl as her share of great-grandmother's set that has been di-

voiled among her sisters and her cousins and her aunts.

But take heart, fair ladies who possess no jewel hung family tree, the modern jewellers are no pikers when it comes to imitating antiques, so even you may hail with joy the advent of the mitt.

Yes, verily, I believe every woman will, since it leaves her fingers free to stick in every pie.

DON'T

Do you feel you'd like to quit?
Don't!

Get to feeling you don't fit?
Don't!

Do you want to yell "All in!"
Don't!

'Cause your wind's a little thin
And you think you'll never win!
Don't!

There's a kick you want to make?
Don't!

There's a head you want to break?
Don't!

Do you feel you want to waine
Like a genuine maine
And send blue streaks down the line?
Well, don't!

When you see a chance to duck,
Don't!

When you want to chuck your luck,
Don't!

Keep right on showing up a stop,
And you'll sure show up a flop,
It's just when you want to stop
You don't. —[Unknown.]



Scene from "The Witch" a William Fox feature, starring Nance O'Neil at Ye Liberty Sunday and Monday.

UNION HILL

Edith and Clifford Hunt of Sublimity, spent the week end at the W. D. Hunt home.

Edna Johnson who has been working near Victor Point visited with home folks Sunday.

The Wallula club met at the Eliza Carter home Thursday afternoon of last week. All spent a good time.

Mrs. William Rabous called at the Geo. Scott home Monday afternoon of this week.

Herschel Scott and Sam Williams motored out from Stayton Tuesday.

Road work has begun in this district. It is supposed that crushing will start soon.

Mrs. William Rabous and daughter Dora, were Stayton visitors Saturday.

Mrs. Wayne Ashby called at the Wm. Mollet home Sunday—Stayton Mail.

WILLAMETTE NOTES

The junior play was given at the Oregon asylum last night and a packed house greeted the amateur thespians for their first appearance. Professor MacMurray, who has charge of the directing the play stated that the audience was very pleased with the drama and that they applauded the actors with enthusiasm when it was over. The whole play was put on and not a single mistake was made by the amateurs, which speaks well for the preparation that has been made. It had been planned to stage the play at the Oregon state penitentiary some night this week, but Prof. MacMurray stated this morning that he did not think that this would be done as the cost here their parts so well that any further presentation of it before the final appearance would cause them to lose enthusiasm in its final presentation.

The May Pole dancers have been practicing their dances on the campus for the past few evenings, and the sight of 50 or more graceful young maidens dancing the quaint folk dances is enough to cause the most indifferent to stop and watch them go through their "aesthetic evolutions." Miss Helen Wastell has charge of the dances and she is deserving of a great deal of credit

SUES MAIL ORDER BRIDE FOR LINGERIE HE BOUGHT HER

Clear Lake, S. D., April 29.—The son of Hammond Dean to get back a pretty fancy lace bride was to be his mail order bride was to be his in municipal court here today. He hired two attorneys and a detective who alleged that immediately after a reading his bride ran back to Miss



The Great Canine Act appearing on the Empress Hill at the Bligh Show