MARTIN & HOLT'S
SALMON-DILLON AUTO STAGE SERVICE
Running Daily Both Ways.

Cars will leave the Metlen hotel in Dillon and the Shenon hotel in Salmon every morning at 7 o'clock, stopping at Armstead, Grant, Leadore, Lemhi, Tendoy and Baker.

One way between Salmon and Leadore $3
One way between Salmon and Armstead 6
Round Trip Salmon-Dillon . . . $15.00
Round Trip Salmon-Armstead . . 11.50
One way between Salmon and Dillon $8

Cars will run every day regardless of weather.

PONY COUPON

This Goupon is good for 50 Pony Votes Free if presented at THE RECORDER Office.

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The following business firms give Pony Votes:

EL PRODUCE CO.
AVEMANN
ARDWARE
D CROSS PHARMACY,
AND THEATRE
NEER BANK & TRUST CO.
THE HUB CLOTHING
CITY NEWS STAND
LEMHI MEAT COMPANY
SALMON LUMBER CO.
THE IDAHO RECORDER

THE AGENCY FOR

Vogan's Chocolates

and other confections
has been given exclusively to

HETTINGER'S PHARMACY

where they may be obtained fresh at all times

THESE confections appeal to people who appreciate the niceties of quality and flavor which characterize everything sold under the name "Vogan's"

VOGAN'S PORTLAND

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THE LEADORE GARAGE AND REPAIR SHOP

Open Day and Night and Garries Supplies, Gasoline, Oils, Etc.

ARDEN HOSE & LAWN MOWERS

have a complete stock of Gotton Hose—
At 12½-15 Cents
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se are 1916 goods at 1915 prices. Celebrated AMOND EDGE LAWN MOWERS at from—
$8 to $16

se Repairs, Nozzles, Sprays, and Garden Tools

BOTH PHONES 141 **HAVEMANN HARDWARE**

Printing Did You Say? The Recorder

MADE WITH APPLES

DELICACIES PREPARED FROM THE HEALTHFUL FRUIT.

Punch Has Long Been a Favorite, but May Be New to Some—Recipe for Raised Biscuit—Apple Schmarren Excellent.

Apple Punch.—Cut six tart apples in quarters; core, but do not pare; put into a preserving kettle and add one cup of raisins, two bay leaves, a small piece of stick cinnamon, the grated rind of three lemons and two quarts of cold water; let come to a boil and add two quarts more of cold water, cover and let boil for thirty minutes; drain through a muslin bag. When cold add the juice of three lemons and two pounds of sugar; stir until the sugar is dissolved. When ready to serve, add a little shaved ice.

Raised Apple Biscuit.—Scald one cup of milk, add one tablespoonful of sugar and one tablespoonful of butter; let cool. Add one-half cake of yeast dissolved in warm water, one teaspoonful of salt and one cupful of flour. Let rise; add cupful of apple, pared and grated, and one cupful of flour sifted with one-half teaspoonful of soda. Let rise for one hour. Shape into two flat cakes, let them double their bulk, bake in hot oven, split while hot and butter. Serve hot with sugar and butter.

Apples and Rice.—Pare and core apples, place in a baking dish and fill the holes in the apples with chopped raisins and sugar; fill the spaces between the apples with rice that has been boiled for fifteen minutes. Cover and bake for fifteen minutes, remove cover and bake for fifteen minutes longer. Serve hot with cream.

Apples in Rice Cups.—Boil rice in salted water until tender. Half fill coffee cups and let stand until cold. Stand in a pan of hot water until they will slip from the cup easily. Scoop out a small place and lay a quarter of an apple that has been cooked in a rich sirup in the cavity. Serve with the apple sirup or cream.

Apple Relish.—Three pounds of apples diced with the skins on. Take three pounds sugar, one pound raisins, one pound pecans, two oranges; remove peeling and grind it in meat grinder; then cut the orange into small pieces. Cook for one hour, adding the nuts five minutes before removing from the stove.

Apple Schmarren.—Make a batter of one tablespoonful of pastry flour, two tablespoonfuls of milk, a pinch of salt and a well-beaten egg. Slice into this batter one good sized apple. Put into a frying pan one teaspoonful of clear lard, heat it and pour in the batter, fry a nice brown and serve with powdered sugar.

Steak Supreme.

Select a sirloin steak at least an inch thick; have ready cooked in brown stock until tender balls or dice cut from carrots and turnips, half a dozen of each for each service, also for each service two small onions. For a steak weighing about two pounds, melt and brown three tablespoonfuls of butter, in it stir and cook five tablespoonfuls of flour until flour is well browned, then add one-half teaspoonful salt and one and one-half cupfuls rich, dark brown broth; stir sauce constantly until it boils, then add cooked vegetables and about a dozen canned mushrooms; let the whole stand over hot water while steak is being cooked; cook steak about six minutes; set steak in hot dish, turn vegetables and sauce over it and set all in hot oven, to stand about four minutes; sprinkle steak with a teaspoonful or more of fine chopped parsley and serve at once.

Varying Value of Diamonds.

In regard to the relative value of diamonds of different colors, it may be said, generally, that the perfectly transparent, uncolored stones, which show no hues except those produced by refraction, stand at the head. Sometimes a tinted gem, if possessing extraordinary "fire," and of considerable size, may excel in value. The Russian crown, for instance, was a deep red diamond, which, because of its rarity, is very highly valued.

Laying a Fire.

In laying a coal fire, place a few large cinders in a grate before laying the paper and wood. This prevents the paper from clogging the bars and insures a current of air through the grate.

FAVORITE DISH IN MEXICO

Hot Tamales Worth Introduction Into American Kitchens—How They Should Be Made.

The Mexican recipe for making hot tamales is to cook one or two chickens until tender. Remove all meat from the bone, shred it in the chopping machine and add to it the liquor in which the chicken has been cooked. This is seasoned with any desired condiments, especially red pepper, and thickened with cornmeal. The rolls are about the size of link sausages and they are wrapped in the inner husks of green corn. Tie the husks with strings at each end and boil them for three hours. It is best to taste the preparation before adding meal to note whether it is rich or needs more seasoning, allowing for the meal to be added, which will take up the sharp flavor.

To make tamale pie, take one pound of hamburg steak or left-over meat cut fine, add one level cupful of seeded raisins, one dozen stoned olives, salt, pepper and red pepper to taste. Stew until tender and thicken with one tablespoonful of cornmeal. Then stir one and one-half cupfuls of corn meal into boiling salted water, add one tablespoonful of shortening and cool to the consistency of mush. Line a buttered baking dish with about two-thirds of this mixture, pour in the meat, cover with the remaining mixture and bake for one-half hour.

HEY, CHILDREN

Which ones of you are going to win the next Watch and Season Ticket?

Speak up, children, it's yours to win. These watches, by the way, are Elgins, beautiful in boy or girl's size. They are not the only prizes offered in the Pony Campaign now on. There is a splendid Shetland Pony, with saddle and bridle, to go the boy or girl having the highest vote at the end of the campaign.

How to Win

Simply get your friends to trade with the Pony firms and get subscriptions for The Idaho Recorder newspaper, the Lemhi county favorite, which gives 2,000 votes for each new name or renewal.

These are the Pony Firms

VIEL PRODUCE CO.
Groceries. - - Both Phones 17

HAVEMANN HARDWARE Implements and Shelf Hardware.

RED CROSS PHARMACY.
Everything in Drugs, Toilet Articles, Cigars. Mail orders given prompt attention.

GRAND THEATRE.
Fifty Pony votes with each paid admission.

PIONEER BANK & TRUST CO.
Pony votes on savings deposits. Start an account.

THE HUB CLOTHING.
The shop that radiates style and quality.

CITY NEWS STAND.
Fine candies, cigars, etc. Watch repairing a specialty

LEMHI MEAT COMPANY.
Phone 48

SALMON LUMBER CO.

THE IDAHO RECORDER.
Two thousand Pony votes with new subscriptions at $2 a year. Everybody likes The Recorder.