

Get Ready for

CHAUTAQUA

SEVENTEEN BIG PROGRAMS SIX GREAT DAYS EVERY NUMBER HIGH GRADE

Abraham Lincoln

- Senator Burkett, Miss Belle Kearney, Harrell, the Magician, Chicago Male Quartet, Winona Ladies, Georgia Jubilee Singers, Artists Trio, Thaviv Grand Opera Co.

The White City Band of Chicago

And Ten Other Numbers. Seton Indian Games, Special Children's Events, Three double programs daily, Large Chautauqua Tents Used, Season tickets on sale soon, Chautauqua comes July 7 to 12

CHAUTAQUA COMMITTEE.

AT THE COURT HOUSE

The Weekly Record of Legal Doings at County Seat

MINUTES OF SUPERIOR COURT AND NEW CASES FILED. LIST OF REAL ESTATE TRANSFERS AND MISCELLANEOUS INSTRUMENTS FILED WITH COUNTY AUDITOR.

IN THE SUPERIOR COURT

The following is the record of business transacted in the superior court last week:

F. H. Brockschink vs T. S. Boyer. Judgment for plaintiff for \$159.90 and costs. In re estate of Etta R. Preston deceased. Appraisers appointed. In re guardianship of Lenora Marjani. Final account approved. James White vs C. V. Loy, et ux. Judgment vacated. First National Bank of Hoquiam vs Hoquiam Trust Co. Payment of taxes and claims directed. In re estate of Hetty A. Willy, deceased. Sale of real estate ordered. W. L. Nutter vs Robt. Koozitz et al. Judgment for defendant. In re estate of W. J. Browers, deceased. Sale of property ordered. In re estate of Marguerite Leybels, deceased. May 31 fixed to hear petition. Otto Sigfried et al vs Roman Komorowski. Mortgage cancelled. Kalle Lenko vs Ida Lenko. Divorce granted. Elmora Knute vs John Knute. Same. Leonora Gates vs Benj. Gates. Same. Pearl H. Madison vs B. H. Madison. Same. A. L. Callow vs Abner Winders. Decree of foreclosure signed. A. M. Wade vs Walter Homechuck. Judgment for plaintiff. Chehalis County Bank vs J. Kaszk. Dismissed. Alexander Gregorowicz vs N. G. Kaufman et al. Judgment for plaintiff.

NEW CASES

S. H. Robertson vs Adella F. Robertson; divorce. F. Groundwater for plaintiff. W. H. Abel for defendant. A. J. Jackson vs Northwest Electric & Water Works; damages for personal injury. W. H. Abel for plaintiff. Shepard & Burkheimer for defendant. West & Slade Grocery Co. vs C. O. Swanson et al; debt. Bridges & Bruener for plaintiff. West & Slade Grocery Co. vs Hayes & Hayes, Bankers et al; garnishment. Bridges & Bruener for plaintiff. Lottie Evenson vs Alfred Evenson; divorce. F. Beam for plaintiff. C. E. Randall et al vs Advance Construction Co et al; foreclosure of lien. F. Beam for plaintiff. Ethna Malmborg vs Ellis Malmborg; divorce. A. M. Abel for plaintiff. American Pacific Whaling Co. vs Hayes & Hayes, Bankers; garnishment. Bridges & Bruener for plaintiff. Staadecker & Co. vs C. Gleason et al; abstract from King county. L. M. Stern for plaintiff. L. S. Duoras vs J. P. Myles et al; A. E. Cross for defendant. Elway & Miller Co. vs Chas. Bealey et al; foreclosure of lien. Hogan & Graham for plaintiff. Minard & Co. vs Chehalis County; recovery of taxes. F. Groundwater for plaintiff. O. M. Nelson for defendant. N. C. Iverson vs Nellie O. Eklund et al; quieting title. C. W. Hodgson for plaintiff. Schwabacher Bros. & Co. vs Big Creek Driving Co. F. Beam for defendant. State of Washington vs Jake Kelley; petit larceny. J. E. Stewart for plaintiff. State vs F. E. Carl and Harold Baker; grand larceny. State vs Evert Lobdell; exceeding speed limit. O. M. Nelson for state. West & Slade Grocery Co. vs Christofer, Knickerbocker and Howard, Bankers; garnishment. Bridges & Bruener for plaintiff. E. H. Brockschink vs T. S. Boyer;

Real Estate Transfers

Instruments filed for record in the office of the Auditor of Chehalis county for week ending, Thursday, May 22, 1913. H. N. Hook et ux to Otto Uutila, lot 6, block 5, Portland addition Aberdeen 300. A. J. Dinse to Wm Rosenkrantz, lots 1 to 16, block 28, Railroad addition South Aberdeen 300. S. W. Smith et ux to A. J. Dinse, lots 1 to 16, block 27; lots 1 to 18, block 28; lots 1 to 11, block 30, Railroad addition South Aberdeen 200. A. L. and R. L. Austin to R. F. Roberts et ux, lot 4, block 11, Original plat Ocoosa 100. W. E. Perrebee et ux to Alice B. Sterritt, lot 29, block 7, Riverdale addition Hoquiam 100. Same to Warren Hull, lots 27 and 28, block 3; lots 22 and 23, block 18; lots 30 and 31; block 7, Riverdale addition Hoquiam 100. C. B. Patten to same, lots 13 and 14, block 11, Riverdale addition Hoquiam 260. Jessie E. Keagy et al to L. P. Dudley, lots 5 and 6, block 47, Weatherwax & Benn's second addition Aberdeen 100. C. M. Demerex et ux to Mike Popela, lot 8, block 16, Rice's addition Aberdeen 230. C. A. Damitio et ux to W. B. Cook, lots 1 to 16, block 27; lots 1 to 30, Railroad addition South Aberdeen 200. W. B. Cook et ux to Ellen J. Barclay, same 42. Emilie Hoffman to J. R. Hoskins, lot 13, block 31, Corrected plat Hoquiam 100. W. B. Mack et ux to B. C. Thornton et al, lots 1 to 20, block 61, N. P. addition South Aberdeen 100. G. P. Luzander to Wm Crehan et ux, quit claim deed 8 1/2 ac 1/4, all in sec 25, twp 19, r 5 1/2. H. Donley et ux to F. E. Jones, quit claim deed lots 10 and 11, block 5, Park addition Aberdeen 100. Mary Ethier et al to P. A. Powell, quit claim deed lot 21, block 11, France's addition Aberdeen 100. N. G. Kaufman to same, quit claim deed same 25. A. J. Jackson to P. A. Powell, lot 21, block 11, France's addition Aberdeen 100. W. H. Abel et ux to E. K. Wood, Lumber Co., ne 1/4 sec 24, lots 10 and 11, block 4, Park addition Aberdeen 100. Henry Pavola et ux to E. A. Morrow, lots 16, 17 and 18, bk 10 Evans addition South Aberdeen 100. Continental & Commercial Trust & Savings Bank to Donovan Lumber Co., satisfactory mortgage and release chattel mortgage 100. Ed Sullivan to B. E. Bruner, bill sale household goods, etc 200. R. E. Butler et ux to Ed Sullivan, chattel mortgage same 100. National Cash Register Co to W. J. Adkins, contract sale register 60. A. M. Abel to Harry Cabot et ux, satisfactory mortgage lot 9, block 8, Hoquiam 400. A. G. Hopkins to Harry Cabot et ux, release mortgage same 200. W. H. Tackett to J. P. Nelson, bill sale donkey engine 100. Quimby & Wilson, Mrs. W. D. O'Connor, contract sale household goods 107.

Miscellaneous Transfers

C. A. Damitio to W. B. Cook et ux, satisfactory mortgage ne 1/4 sec 20, twp 17, r 5 1/2. Joseph Burnett et ux to F. J. Pelan, mortgage lot 6, block 10, Karr's Garden addition Hoquiam 500. Equitable Savings and Loan Association to W. W. McGrew, et ux, satisfactory mortgage lots 21 and 22, block 34, Ontario addition Hoquiam 933. Ella A. Gilkey to J. E. Calder, release and reconveyance of wood building on 1/2 lot 5, block 4, Byles plat Montesano 600. J. L. Nicholson to M. A. Abbott, contract sale pool room equipment and confectionary stock, etc at Elma 400. Quimby & Wilson to G. W. Ziegler, contract sale furniture 156. Same to H. C. Gage, same 51. Same to G. A. Lawrence, same 33. Same to Mrs. E. Swanson, same 895. Same to Mrs. Art Whitecher, same 28. W. M. Melrose to N. G. Wheeler, mortgage lot 1, block 31, Weatherwax & Benn's second addition Aberdeen 3273. N. G. Wheeler to Minnie Wheeler, Trustee, assignment above mortgage 3273. R. S. Tillman to J. P. H. Richards, sale live stock, farm tools, etc at Elma 3500. Minnie B. Myers to S. J. Cann, satisfactory mortgage 78 acres and 30 feet lots 1, 2 and 3, nw 1/4 sec 28, twp 17, r 5 1/2. 1000. J. A. Nelson et ux to Clark McGoffin et ux, fraction 1/2 ne 1/4 sec 31, twp 17, r 5 1/2. 100. Elmer Stouffer, et al to Public, notice oil location on nw 1/4 sec 4; nw 1/4 sec 3; nw 1/4 sec 5; ne 1/4 sec 4; ne 1/4 sec 5, all in twp 17, r 5 1/2. 100. J. J. Kaufman to Hilma Salo, contract sale furniture 79. H. Woodford to Summit Mercantile Co chattel mortgage horses etc 300. C. W. Bennett to V. Lumber Co., easement for right of way across part of sec 1 ne 1/4 sec 32, twp 17, r 5 1/2. 1. Franklin Auto Co. to Rycharde Mercantile Co., bill sale auto truck 2750. Same to same, bill sale auto 2525. L. C. Davidson et ux to J. S. Waugh, assignment option to purchase lot 5, block 29, Weatherwax & Benn's addition Aberdeen 1. Peter Anderson to Ernest Anderson, satisfactory mortgage 100 feet x 80 feet lots 1, 2 and 3, block 11, Rice's addition Aberdeen 775. Thos Sarata to Alick Michnievicz, contract to sell 1/2 ac, sw 1/4 sec 26, lot 2, sec 27, lot 2 sec 34 all in twp 18, r 10 and other property 936. C. F. Randall et al vs Advance Construction Co et al, lis pendens affecting lots 7 and 8, block 40, Benn's Original plat Aberdeen 330. Elway & Miller Co. vs Chas. Bealey et al, lis pendens affecting 1/2 lot 5, block 51, Original plat Aberdeen 775. Otto Sigfried et al vs Roman Komorowski, judgment cancelling mortgage on lot 10, blk 51, Weatherwax & Benn's second addition Aberdeen in sum of \$1200. C. E. Land, copy of return of sheriff's sale of property 200. E. Prenzel to J. A. Johnson et ux, satisfactory mortgage lot 4, block 32, Corrected plat Hoquiam 1500. Harriet Bender to Myron Gore et al, mortgage lots 15 and 16, block 1, A. & C. addition Elma 2100. S. C. McMinin to A. L. Callow, Trustee, mortgage lots 9 and 10, block 2, McCleary 152. Ann Thomas to Public, copy of will assigning property 100. E. A. Morrow to Aberdeen Savings & Loan Association, mortgage lots 16, 17 and 18, block 10, Evans addition South Aberdeen 675. Continental & Commercial Trust & Savings Bank to Donovan Lumber Co., satisfactory mortgage and release chattel mortgage 100. Ed Sullivan to B. E. Bruner, bill sale household goods, etc 200. R. E. Butler et ux to Ed Sullivan, chattel mortgage same 100. National Cash Register Co to W. J. Adkins, contract sale register 60. A. M. Abel to Harry Cabot et ux, satisfactory mortgage lot 9, block 8, Hoquiam 400. A. G. Hopkins to Harry Cabot et ux, release mortgage same 200. W. H. Tackett to J. P. Nelson, bill sale donkey engine 100. Quimby & Wilson, Mrs. W. D. O'Connor, contract sale household goods 107.

City of Hoquiam to Public, copy of ordinance No. 697. Same to same, copy of Ordinance No. 707. H. Barker & Son to Mrs. C. E. Schugars, ease furniture 60. Bruner, satisfactory mortgage. J. Strubel to D. W. Poff, release chattel mortgage horses and harness 100. A. L. Callow vs Abner Winders et al, notice of levy on lots 12 and 16, block 2, W. J. addition Elma 100. Lillian F. Fleet to Nina L. Calder, assignment mortgage executed by Katherine Swinson on 1/2 ac, ne 1/4 sec 23, twp 18, r 8 in sum of \$250. B. F. Wilkins to Geo. N. McConnell, chattel mortgage "Our House Saloon", Cosmopolis, Bas House to A. L. Stroud, 1050. W. H. Sherman to A. L. Stroud, mortgage certain land in sec 31, twp 18, r 6 400. Sheriff Chehalis County 19 Peter Anderson, certificate of sale lots 11, 12 and 13 block 1, Karr's Garden addition Hoquiam 2386. J. W. Hines to Public, affidavit affecting title to 1/2 sec 34, twp 18, r 6 100. August Hanny to Public, affidavit affecting 1/2 sec 34, twp 18, r 6 100. P. L. Grandstrom to Lumberman's Bank, concrete mixer 300. Geo. H. Hitchings to W. F. Schmidt et ux, release mortgage lots 5 and 6, block 3, Karr's addition Hoquiam 1900. Norris & Co. to L. J. Ayles, Estelle Parker, contract sale safe 85. Same to Aberdeen Liquor Co., contract sale safe 250. Same to Peder Ibsen, same 50. Same to Washington Grocery & Meats Co., same 90. Same to J. O. Hoag, same 75. Same to Tom Svendsen, same 275. Same to Olga Kantonen, same 60. Same to J. A. Fairbairn, same 67. J. A. Nielsen to Public, mortgage "St. Louis Bar" Aberdeen 535. J. C. Franz et ux to E. J. Bradley, mortgage block 31, West End addition Aberdeen 250. Jaakko Eberting to J. E. Capelle, mortgage lots 1 and 2, block 2, Stout's sub-division 600. Stanley Eberting to J. E. Capelle, mortgage lots 19 and 20, block 4, Benn's Central addition Aberdeen 1000. L. C. Tallman et ux to Equitable Savings & Loan Association, mortgage lot 1, block 3, Karr's Garden addition Hoquiam 2912. H. C. Taylor to W. H. Sherwood, mortgage ne 1/4 nw 1/4 sec 29, twp 18, r 6 832. Alfred Erickson to J. E. Capelle, satisfactory mortgage lot 26, block 34, Ontario addition Hoquiam 1145. J. B. Stewart to H. L. Moffitt, contract sale auto 100. Henry Eberting vs Emma Douglas et al, lis pendens affecting lots 12 and 13, block 22, corrected plat Hoquiam 100. C. Dolk et ux to J. E. Capelle, lots 3 and 4, block 7, Campbell's corrected plat Hoquiam 100. First M. E. church, Cosmopolis to G. H. Damitio, satisfactory mortgage same 250. Board Home Missions M. E. church to M. E. church, same 250. Samuel Benn to Public, affidavit 100. R. E. Dawdy to Public, affidavit 100. J. R. Riggs to Washington Savings & Loan Association, mortgage lots 3, 4 and 5, block 8 North Hoquiam addition Hoquiam 2370. Amelia Carpan et ux to J. E. Capelle, mortgage lot 1, block 57, on Weatherwax & Benn's second addition Aberdeen; lots 17 and 18, block 2, Stout's sub-division 100. John Oliver et ux to A. A. Brauer, mortgage lot 9, block 47, Weatherwax & Benn's second addition Aberdeen 500. Emily F. French to H. O. Olmstead, chattel mortgage household goods 500. J. J. Kaufman Co. to O. Downey, contract sale furniture 74. J. L. McNulty to J. L. Block, satisfactory mortgage lots 4 & 8 10 and 12, block 19, Humptulps and Humptulps Prairie Gardens and sec 1/4, sw 1/4 sec 8, twp 20, r 10, less 100. Copalis Lumber Co. to Public, articles of incorporation; \$100,000 capital stock 100. Emenecker, contract sale piano 330. Sarah A. Duval to Mrs. E. A. Phelps, contract to sell 1/2 ac 1/4 sec 9, twp 18, r 5 1100. Genevieve Mulvany to Public, satisfactory mortgage undivided 1/2 interest in lot 5, block 41, Original plat Aberdeen 1800. M. J. Welsh to W. P. Payne, mortgage undivided 1/2 plat Aberdeen 1875. Superior Court King County to Estate Ann Thomas, deceased; copy of decree 100. Estate of Kathryn Duhring, deceased, copy of will 100. Ada C. Borden to Public, affidavit Wm Gasporovich to P. address evich, mortgage 28 to 32, evich, block 2, South Side addition Aberdeen 386. J. J. Kaufman Co. to E. W. Helbig, contract sale furniture 190. N. M. Cripe to E. L. France, appointment as agent to dispose of cripe shingle mill 100. L. J. Esses to Public, declaration of homestead on lots 5 and 6, block 33 and lots 7 and 8, block 27, Melbourne 100. Anna Parr to Ella Waldron, assignment mortgage executed by H. B. Waldron et vir in sum of \$4000 4211. Rufus Leighton to Public, copy of Register Co to W. C. Kelly et al to Public, notice oil location on sw 1/4 sec 4; sw 1/4 sec 3; ne 1/4 sec 10; ne 1/4 sec 4; all in twp 23, r 10 23. C. E. Land to John McCulloch, assignment contract for purchase of lot 21, blk 11, France's addition Aberdeen 500. John McCulloch et al to Public, quit claim on lot 21, block 11, France's addition Aberdeen 100.



SPRING RHUBARBS.

THE acid in rhubarb stimulates the appetite and acts wholesomely on the blood. This plant is an ideal spring food, and it should at this season appear on the table as often as possible. Jellied Rhubarb.—Take one pound of rhubarb cut fine and put in a granite dish with one cupful of sugar, the grated rind of a lemon and a small piece of ginger root. Cover and bake till tender. Add one-half ounce of gelatin softened in cold water and stir over hot water till thoroughly dissolved; then add one tablespoonful of lemon juice and pour into a fancy mold which has been dipped in cold water. Keep on ice until time to serve; then turn out on a glass dish, fill the center with whipped cream and put small mounds of it around the jelly. With Custard and Meringue. Rhubarb Custard.—Take slices of stale sponge cake and place them in a deep glass dish in alternate layers with stewed rhubarb. Just before serving cover with a cold boiled custard made as follows: Beat the yolks of three eggs with three tablespoonfuls of sugar and pour over them two cupfuls of boiling milk. Put the custard in a pitcher and boil with about one cupful of sugar. Cook over the fire till the mixture will coat the spoon. Flavor with one teaspoonful of lemon extract. Make a meringue with the whites of the eggs and two tablespoonfuls of sugar and spread over the top. Bake fifteen minutes in a moderate oven. The rhubarb must be very cold before the custard is poured over it. Rhubarb Sponge.—Take about a dozen stalks of red rhubarb and cut into small pieces. Steep with about half pound of crushed loaf sugar. Line a small pudding dish with slices of sponge cake and fill with alternate layers of rhubarb and cake. Put on a cover and small weight and set aside till cold. Turn out on to the serving plate, spread thickly with a meringue of the whites of two eggs and two tablespoonfuls of sugar beaten stiff and place in the oven to set the meringue. Handsomely Molded. Rhubarb Mold.—Peel and cut up two and a half pounds of rhubarb, put it in a basin with a little cold water, not enough to quite cover it. Place a plate over the top and cook it in the oven till soft. Dissolve one heaping tablespoonful of powdered gelatin in half a cupful of boiling water, add strained juice from rhubarb to it and stir till quite dissolved. Rub the cooked rhubarb through a sieve; then add to the gelatin, with seven tablespoonfuls of whipped cream and eight heaping tablespoonfuls of sugar. Set this on the fire to reheat, but on no account to boil, and stirring all the time. Pour into a wet mold, turn out when firm and serve with custard round it.

THE KITCHEN CUPBOARD

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