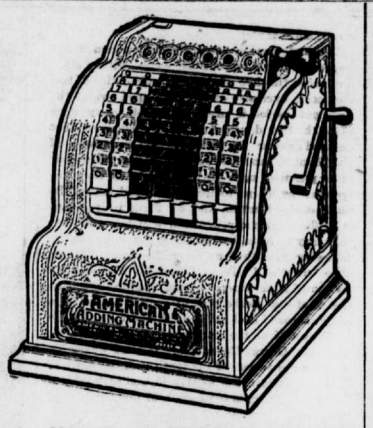
The American Adding Machine



The Latest Adder
Costs But $35
See our exhibit—ask for 10 days' trial

Here is a new price on a competent adder. On a machine that is rapid, full-size and infallible.

The very latest machine, built by men who know, in one of the largest metal-working shops.

It is an individual adder, to be placed on one's desk, close to one's books and papers. To take the place of the central machine requiring skilled operators.

It is also intended for offices and stores where costly machines are a luxury.

The price is due to utter simplicity, and to our enormous output. Seven keys do all the work.

Each copied number is shown up for checking before the addition is made.

The machine will add, subtract and multiply. With very slight practice anyone can compute a hundred figures a minute. And the machine never makes mistakes.

Countless offices, large and small, are getting from these machines the highest class of service.

Now we make this offer so that offices everywhere may learn what this machine means to them.

Ten Days' Test

We will gladly place in any office one American Adder for a ten days' trial.

There will be no obligation, and charges will be prepaid.

Compare it with any non-lister—even the costliest. Let anyone use it. See if any machine can serve better than this.

Just send us this coupon and we'll send the machine.

JAS KEETH, 510, Kuhn Blk., Spokane, Wash.
Please send us an American Adding Machine for ten days' free trial.

Name.....
Street Address.....
City.....
State.....

Manufactured and guaranteed by
AMERICAN CAN COMPANY, CHICAGO

JAS. KEETH
Agent and Distributor 510 Kuhn Blk., Spokane

When You Want Something Particulary Nice—

You can always depend upon K C not to disappoint you. The double raise makes doubly certain—nothing is left to "luck." If the batter is a little thin, K C will raise it light and feathery and it will be all the better. Jarring the stove or turning the pan around makes no difference—K C *sustains the raise* until baked.

When there's a birthday or wedding cake to bake, or refreshments for reception or party to provide, take no chances—

Use K C

65

CALL FOR BIDS.

Notice is hereby given that sealed bids will be received by the undersigned up to 2 o'clock p. m. September 22, 1913, at the office of the County Auditor at Colville, Washington, for the construction of a standard pile bridge, 416 feet long, 16 feet wide, across the Marcus slough on the county road in northwest quarter section 26, township 37, range 37, in Stevens county, Washington, according to plans and specifications now on file in the office of the county engineer. Contractor to furnish all material, labor and machinery necessary to complete the work. Also the removal of that portion of old bridge left standing. Complete plans and specifications may be had from the county engineer for three dollars.

Each bid must be accompanied by a certified check payable to the order of the Board of County Commissioners for a sum not less than ten per cent of the bid. No bid will be considered unless accompanied by such check. The successful bidder will be required to enter into contract, and to insure its faithful performance will be required to furnish corporate surety bond in the full amount of the contract.

Payment will be made from the road and bridge fund. The county reserves the right to reject any and all bids. Bids must be endorsed on the envelope: BIDS FOR THE MARCUS SLOUGH BRIDGE.

A. B. SANSBURN,
Auditor Stevens County, Colville, Washington.
F. L. Stonehouse, Deputy.
First publications, Aug. 28-30, 1913.
Last publication, Sept. 18-20, 1913.

ESTIMATE OF SCHOOL EXPENSES AND RECEIPTS.

Union high school district number three, Stevens county. (Required by chapter 138, session laws of 1909.)

Notice is hereby given that the board of directors of union high school district number three, Stevens county, state of Washington, estimate that said school district will need during the school year beginning July 1, 1913, the amount shown by the itemized statement printed below. This estimate is subject to revision and the board of school directors of the above named district will meet at one o'clock p. m., Monday, October 6, 1913, at the office of the clerk, for the purpose of giving any taxpayer an opportunity of being "heard in favor or against any proposed tax levies." A more detailed statement of the purposes for which the proposed levy is to be expended is now on file in the office of the clerk of the district and is open to inspection.

ESTIMATE OF EXPENSES.

General School Fund—	
Salary of superintendent ....$	900.00
Salary of clerk or secretary of school	100.00
Salaries of one principal	1,215.00
Salaries of seven teachers	5,915.00
Salary of one janitor	840.00
Interest on warrant indebtedness	2,000.00
Payment of warrant indebtedness	6,000.00
Supplies for teachers and pupils	275.00
Advertising	50.00
Operating expenses	750.00
Incidentals	350.00
Repairs	400.00
Insurance	480.00
Night school	300.00
Building Fund—	
Apparatus and library.....$	300.00
Typewriters	500.00
Manual training	400.00
Domestic science	200.00
Total	$20,975.00

ESTIMATE OF RECEIPTS.

State current school fund, county school fund .....$	6,366.00
Amount to be raised by district tax	14,609.00

Dated August 30, 1913.
F. LEO GRINSTEAD,
Clerk Union High School District Number Three.
First publications, Sept. 4-6, 1913.
Last publications, Sept. 18-20, 1913.

FOR HIGH GRADE PRINTING CALL AT THE EXAMINER

NOTICE OF SCHOOL DISTRICT ESTIMATE.

Notice is hereby given that the board of directors of school district number two, Stevens county, state of Washington, have estimated that the said school district will require during the year beginning July 1, 1913, the amount of funds shown by the itemised statement hereinafter set out. This estimate is subject to revision and the board of school directors of the above named district will meet at two o'clock in the afternoon of Monday, the 6th of October, A. D. 1913, at the office of the clerk of said school district in Colville, said county and state, for the purpose of giving any taxpayer an opportunity to be heard in favor of or against any proposed tax levy. A more detailed statement of the purpose for which the proposed levy is to be expended is now on file in the office of the clerk of said district and open to inspection.

ESTIMATE OF EXPENSES.

Salary of superintendent ....$	900.00
Salary of attendance officer and transportation of school children	300.00
Salary of janitor	900.00
Salary of clerk	200.00
Salary of fourteen teachers	9,620.00
For interest on warrant indebtedness	1,625.00
Supplies for teachers	400.00
Advertising, including printing	100.00
Operating expenses, including fuel	750.00
Incidenals, including street grade, sewer and sewer connections	600.00
Building and repairs	250.00
Total	$15,645.00

ESTIMATE OF RECEIPTS.

State current and county school fund appropriation	$10,121.70	
Miscellaneous	100.00	
Total	$10,221.70	$10,221.70
Amount to be raised by district tax		$ 5,423.30

Dated this 30th day of August, 1913.
JOHN B. SLATER,
Clerk of School District Number Two, Stevens County, Washington.
F. Leo Grinstead, J. A. Rochford, John B. Slater, Board of Directors.
First publications, Sept. 4-6, 1913.
Last publications, Oct. 2-4, 1913.

ESTIMATE OF RECEIPTS AND EXPENDITURES FOR THE CITY OF COLVILLE FOR THE YEAR 1914, AND NOTICE OF HEARING.

At the meeting of the city council held on September 1, 1913, the following estimate of receipts and expenditures for the year 1914 was made in accordance with the provisions of chapter 138, session laws of 1909, subject to correction and revision at a meeting to be held by the city council on the first Monday in October, 1913.

Water Department.

RECEIPTS.

Water rent and taps.....$	8,000.00

DISBURSEMENTS.

Interest on bonds	480.00
Interest on outstanding warrants	400.00
Salary of commissioner	840.00
Labor	1,500.00
Material	1,500.00
Incidentals	50.00
	$4,770.00

RECEIPTS OTHER THAN WATER.

Direct taxation .....$	9,000.00
Licenses and fines	600.00
Impounding stock, dog licenses	150.00
Delinquent taxes to June 30, 1913	2,580.74
	$12,330.74

DISBURSEMENTS.

Interest on sewer bonds.....$	300.00
Interest on current expense bonds	1,237.50
Interest on outstanding warrants	500.00
Streets and alleys	1,000.00
Lumber	300.00
Labor	400.00
Treasurer's office	400.00
Health office	125.00
Engineer's office	700.00
Fire department	300.00
Clerk's office	450.00
Attorney's office	530.00
Police	1,400.00
City election	35.00
Electric lights	2,600.00
Miscellaneous	150.00
Inspection of books	100.00
Library	200.00
Payment on park	150.00
	$10,877.50

And notice is hereby given that the city council will hold a meeting at the hour of 7:30 o'clock p. m. on Monday, the sixth day of October, 1913, at the city hall in the city of Colville, Washington, for the purpose of making tax levies as stated in and in accordance with said estimates, when and where any taxpayer may appear and be heard in favor of or against any proposed tax levies.

GROVER G. GRAHAM, City Clerk.
Henry R. Spedden, Mayor.

JOURNEY EASTWARD *via* GLACIER NATIONAL PARK

The Great Northern Railway, with its three daily electric lighted trains to St. Paul, Minneapolis, Chicago, Kansas City, and Duluth and Superior, is the only transcontinental railroad in the United States whose *main line* touches the border of a National Park. For sixty miles the Great Northern Railway forms the southern boundary of Glacier National Park, a region of great scenic beauty where stop-overs at comfortable hotels can be arranged.

"The Oriental Limited"
'Fast Mail'
'Southeast Express'

Built for comfort and convenience. Write for information about trip over the Great Northern Railway with stopover at Glacier National Park. Take the one day auto tour to Going-to-the-Sun Camp and St. Mary Lake.

Special Reduced Round Trip Vacation Fares in effect every day this summer until September 30th.

J. J. SHERR
Trav. Pass. Agt.
Howard & Sprague
Spokane

Panama-Pacific-International Exposition, San Francisco, 1915

"See America First"
GREAT NORTHERN RAILWAY
National Park Route

RURAL EGYPT.

One of Its Quaintest Spectacles Is a Native Wedding.

However modernized Cairo is or will become, says a writer in the Wide World Magazine, rural Egypt remains the same today as it has been for countless generations. One of the quaintest sights out in the country is a native wedding. I was fortunate in seeing two of them, one from a train and the other while walking near the village of Heliopolis, which is the site of the ancient city of On, mentioned in the Bible.

The bride and bridegroom were completely screened from the public gaze by a canopied arrangement on the back of a camel. It looked like an immense ottoman adorned with a cover illuminated by gorgeous patterns. This camel was followed by the bridal party, all women, seated on a long train of camels, each camel supporting two women.

The great, clumsy creatures (the camels, not the women) were almost enveloped in immense rugs, on the top of which apparently a feather bed had been deposited, and on this the women squatted, giving vent every few moments to a prolonged shrill trill, which I gathered was intended for a festive song. Altogether the incongruity of the spectacle was exceedingly comical.

INGENIOUS PRISONERS.

They Won a Pardon For Their Daring Attempt to Escape.

Among the prisoners in the French convict settlement of New Caledonia were two marine engineers who not long ago received a pardon—strange as it may seem—for making a daring and ingenious attempt to escape.

Living together in the same hut these men were engaged for years in digging a secret tunnel from their hut to the beach. At the end of the tunnel they hollowed out a chamber in which, with pieces of driftwood and little bits of steel and iron smuggled into the hut, they fashioned a boat, the metal being at first used to make tools and afterward to form bolts and rivets.

Then with infinite pains they built an engine to propel the boat, and after laboring mightily for seven years they completed their task.

Everything was ready except the provisioning of the vessel, when they were betrayed by a fellow convict to whom they had confided their plan. But so impressed was the French commandant by their marvelous energy, skill and patience that he managed after a year to obtain a pardon for them.—Pearson's Weekly.

THE SAVAGE ABORS.

They Sacrifice Men, Women and Animals to Their God of War.

More unattractive savages than the Abors it would be hard to find. Of Tibeto-Burman origin they speak a language which is allied to that of the Tibetans, while their arts, such as they are, probably come from Tibet.

Their religion is animistic. The deity, Piang, is the god of war and the chase, and is believed to favor attacks on defenceless neighbors and the ruthless destruction of all game. In pursuance of a policy to propitiate him, men and women are killed or taken as slaves, big game is hunted, birds, squirrels and fish are trapped.

The elemental belief in man as the hunter, and consequently the more fitted to be the protector, still holds good, so the women and slaves toil unceasingly at the crops as hewers of wood and drawers of water, and my lord, bow in hand and with quiver on his shoulder, stalks off on the warpath, his arrows poisoned with aconite or croton berry.

Their burial rites present points of interest similar to those of African savages. Over the grave of each defunct warrior is a grass shelter, where are hung his cane helmet, dao, bow and arrows, the horns of the tame bison which furnished the funeral feast, with a basket containing food to propitiate the deity.—New York Telegram.

PAMPERED PRINCES.

Luxurious Lives of the Gilded Young Rajahs of India.

"It is almost impossible for an American boy or girl to imagine the extravagance and luxury that surround some of these young India princes," says a writer in St. Nicholas. "Servants attend them night and day, fan them, dress them and obey their slightest wish. If a wind stirs while they sleep curtains are drawn that they may not be disturbed. When they drive out a mounted escort accompanies them, and all the people salaam as they pass.

"Once when taking tea with a rajah in his garden I was amused to notice that as he moved about among his guests a servant followed carrying a cup, which he kept always within reach of his master's hand. The rajah would take a sip of tea and with perfect unconcern set his cup down in midair. With unfailing dexterity the saucer was placed under it by the servant in time to avoid accident.

"One prince had suspended from the ceiling a silver couch, which was kept gently swaying while he slept or read. Another had a beautiful vine covered arbor, where artificial rain was made to fall while the nabob sat under a marble canopy in the center, cool and refreshed, with the rest of the world broiling about him."

Hardy Shetland Ponies.

The cost of raising Shetland ponies is remarkably low. These little animals are natives of a rough and semi-barren locality, where they are used to rustling for every mouthful of their food. When they are first brought over to this country they don't know the difference between oats and rice. They are complete strangers to a grain ration. In the Shetland islands they run out the year round, without any shelter, and pick their living from between the rocks. For generation after generation these ponies have had to make this kind of a struggle for existence, and the result is a race of hardy little animals that are able to thrive on the coarsest food and to stand an amount and degree of exposure that would put an ordinary American horse out of business.—National Stockman and Farmer.

Burmese Tartar Wooing.

Wooing as done among Burmese Tartar tribes is as simple as it is idyllic. On the first day of winter the tribe holds a great feast at which all the marriageable girls gather and listen to the music made by the bachelors, who sit under the "desire tree" and play their favorite instruments. As the maiden he loves passes him a youth will play louder and more feelingly. If she ignores and passes on he knows she will have none of him. If she steps up to him and lays a flower upon his instrument he jumps up, takes her by the hand, taking care not to drop the flower, and off they wander.—Argonaut.

Sea Anemones.

Sea anemones, delicate and sensitive though they look, may attain great age. Sir John Dalyell, a Scottish naturalist, captured in 1828 a sea anemone of the liver colored sort so common around our shores. Its age was then estimated at seven years. It flourished in Edinburgh until 1887 and was just attaining a vigorous and sober maturity when from some unknown cause it died.—London Express.

It Hurt Him.

Tommy—Did the fowl hurt you, Mr. Squires? Mr. Squires—What d'you mean, my dear? What fowl? Tommy—Well, I wanted to know if it hurt, 'cause mummy said you had been henpecked for twenty years.—London Strand Magazine.

A Rare Feat.

"The patent sprinkler which is such a success for its inventor is a contrary sort of thing."

"In what way?"

"It raises the dust for him, you know, by laying it for other people."—Exchange.

Rough on Pa.

"Pa, what's a genius?"

"Ask your mother; she married one."

"Why, I didn't know ma had been married twice."—Houston Post.

Announcement

My Practical Baking Lessons Will Appear on This Page Every Week

So much interest has been shown in my work, and so many ladies have asked me why I did not publish my lessons, that I have prepared a series covering practically the whole field of home baking.

By special arrangement with the Manufacturers of K C Baking Powder and the publishers of this paper, the lessons will appear on this page every week, beginning this week.

I have tried to make these lessons thoroughly practical and I believe that every one contains at least one recipe worth saving, and some new idea that every housewife can adopt to advantage and that will repay a careful reading.

Sincerely
Nevada Bragg

PRACTICAL BAKING LESSONS

PAPER BAG COOKERY

Cooking in Paper Bags, for meat, vegetables and pastries is becoming so popular that recipes for this method are greatly in demand. Many articles are greatly improved by using paper bags. One can buy the especially prepared bags at all grocers in assorted sizes at a very small cost. Below I will give you a few recipes which I have found are much finer in the bags than baked in the open oven.

Nevada Bragg

J

Apple Dumplings
Paper Bagged

2 cups sifted pastry flour ¼ teaspoonful salt
2 level teaspoonfuls K C Baking Powder
About ¾ to 1 cup milk ¼ cup shortening
Cinnamon or nutmeg Sugar

Sift together, three times, the flour, baking powder and salt; work in the shortening and mix to a dough with milk as needed; roll into a square sheet one-third inch thick and cut into four pieces. Lay a cored and pared apple on each piece, fill the center with sugar and cinnamon, then draw up the dough to cover the apple; make smooth and place in a well-buttered paper bag, giving plenty of space in the bag for the dumplings to rise. In using the bags, oil the entire inner surface, have the seam side up and pin mouth of the bag securely. Place the bag on a shallow pan. Have a slow oven when the bag is placed in the oven and increase heat later. I find the most frequent mistake in using bags is to have the oven too hot. It takes much less heat to bake in a paper bag than in the open oven. To determine when the apple dumpling is baked, make a small hole in the top of the bag and test with a fork. You will find apple dumplings baked in bags are delicious, the pastry being very light and soft. So often apple dumplings baked in the old way in the open oven have a very hard crust.

Serve dumplings with cream or Hard Sauce.

Hard Sauce

Beat half a cup of butter to a cream, gradually beat in one cup of sugar and press into a dome shape on a glass or china plate. Grate a little nutmeg over the top.

Beef Roll in Paper Bags

3 cups flour 1 teaspoonful salt
½ cup shortening Sweet milk
2 beaten eggs Grating of onion
3 level teaspoonfuls K C Baking Powder
1 cup each, chopped cooked beef and ham
1 teaspoonful mixed mustard
¼ teaspoonful each, salt and pepper
Broth or water

Mix a biscuit dough of the flour, salt, baking powder, shortening and milk, and roll into a sheet half an inch thick, having the ends even. Mix the other ingredients by themselves, using liquid as needed to make a paste. Spread the paste over the dough and roll like a jelly roll.

Other cooked meats may be used in the same way. Often we have several different kinds of cold meats left, with not enough of any one kind for a particular purpose. One can use these several kinds putting them through the food chopper, using two cups of this chopped meat, seasoning as desired. For baking in the paper bag prepare the bag as for apple dumplings and bake by same rules. Serve with a brown gravy.

Brown Gravy

2 tablespoonfuls of butter, ½ teaspoonful of beef extract; brown this with one tablespoonful of flour, add 1½ cups of cold water, salt and pepper to taste and cook ten minutes. 2 tablespoonfuls of beef frying may be used instead of the butter for gravies. Always use cold water to avoid lumping.

Left Over Sausages
In Paper Bags

2 cups sifted flour ½ teaspoonful salt
Milk or water Cooked sausage
2 level teaspoonfuls K C Baking Powder
2 to 4 tablespoonfuls shortening

Sift together, three times, the flour, baking powder and salt; work in the shortening and add milk or water to make a dough. Roll into a thin sheet, cut into squares or rounds according to shape of sausage. Lay the sausage on the pieces of dough, brush the edges with cold water and fold to cover sausage. Place in the paper bags the same as apple dumplings. Serve hot with gravy made by browning flour in sausage fryings instead of butter or beef fryings as in brown gravy.

General Rules for Paper Bag Baking

1. Use only bags especially made for cooking.
2. Always grease the entire inside surface of the bag for meats and pastries.
3. Lay bag on the pan seam side up.
4. Always pin the mouth of the bag securely.
5. In a gas oven place the bag on the grate of the broiler pan, placing the broiler pan in the upper oven.
6. Above all don't have a hot oven; it burns the bag and makes it brittle and easily broken. Have a slow even heat for bag cooking. Remember food cooked in bags will cook more quickly and with less heat.
7. All kinds of meat, fish and fowl are excellent cooked in bags, all the natural flavor and juices being retained. Place the meat, fish or fowl in the well oiled bag, using the oven directions above. Allow 15 minutes to each pound.
8. For all kinds of pastry, I recommend the use of K C Baking Powder, especially where slow baking is required. K C is really a blend of two baking powders, one of which acts as soon as moisture is added; the other is inactive until heat is applied; the two together keep up a sustained raise until the dough is thoroughly cooked, insuring light, fine textured biscuits, pastry and cakes and eliminating all danger of falling.

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NOTICE

So many requests are being made for lessons that have been missed, that we have had the complete series of lessons durably bound and will send it free on request.

If you have missed any of the lessons, or would like to have them in convenient form for future use, or if you have a friend to whom they might be helpful, drop us a postal and a bound set will be promptly mailed FREE.

K C BAKING POWDER MFGS., 16th and Canal Sts., Chicago, Ill.