

ON CANNING AND PRESERVING

SOME TIMELY ADVICE ABOUT PUTTING UP FRUIT FOR WINTER USE.

BY GERTRUDE HALL FORBES.

The warm season brings many discomforts to the energetic housewife, but preserving is that special one which is "the trial" of the season. The average man pities his wife when he sees her preparing for the task before her, but however much sympathy he may offer it is not the half that she deserves.

What wonder that with overripe fruit to combat, with a cross cook to coddle into good nature and the sultry weather itself the wear and tear on the nerves should make the best natured woman a veritable tyrant for the time being.

The man who proudly displays the product of his garden arranged in glass jars must not object if his wife prides



SELECT THE BEST FRUIT FOR CANNING.

herself on the lines of clear jellies and rich preserves and insists as the season approaches on preserving the same as her mother did before her, to the discomfort of the family because of a day spent in the hot kitchen.

Many housekeepers do "take it easy" with canning, doing a little at a time, but for the woman who goes into it to accomplish something this method of canning would be insufferably slow and very unsatisfactory. Several reasons present themselves for the justification of the housewife who insists on "making a day of it" when she does begin, a very important reason being that no sooner does the fruit get to the point where it is plentiful and cheap than its prime passes, and she who has not taken advantage of the day regardless of whether it is washing, ironing or cleaning day has missed her chance.

Another reason for such energy is that it is economical to buy large quantities of fruit instead of a few quarts at a time, and again there is something in "getting through" with the work.

That canning has benefited by the advances made in household science must be acknowledged, and today the work is far less laborious than it was a dozen years ago. One of the recent discoveries made is that fruits, such as grapes, strawberries, peaches and raspberries, do not require cooking at all. Converting people to this new fashioned way of canning is a slow process. Simply wash the fruit well in plenty of cold water; then put it into stone jars. Into two gallons of boiling water dissolve an ounce of compound extract of salix, allow the water to cool, then pour it over the fruit so that all is covered. Those who have tried this easy method of canning declare that it is the only correct one, though to those who have not tried it this method seems as though it could never end otherwise than disastrously.

Whatever course is pursued there are some few preparations which must be made. One of the first steps is to see that plenty of jars and glasses have been prepared for the reception of the fruit. All receptacles should be well washed in scalding water and thoroughly rinsed in fresh cold water to remove any odor from previous use.

Old rubbers should never be used in canning, for air is bound to get in, with the result that the fruit soon spoils.

Covers should be carefully fitted and especial care taken to see that the edges do not bend up and away from the glass. Frequently old covers have

dents and nicks along the edges. Such covers should never be used where there is the least danger of fermentation. They will answer for jams and jellies.

In filling jars with hot preserves it is necessary to first stand the jars into a pan of cold water on the stove and then gradually bring the water to the boiling point. The covers should also be placed in boiling water before they are screwed on to the jars. In the case of jellies which are not boiling hot a silver spoon placed in the jar will keep it from cracking.

Porcelain lined kettles are the best for preserving. Where these are not conveniently had granite ware will answer, though the others are preferable for the reason that with them there is less danger of scorching. Iron, brass, copper or tin cooking utensils should be avoided.

Daily experiments prove the fallacy of the old recipes which invariably demanded pound for pound of fruit and sugar. For canning the proportion of sugar has been reduced, until now the general rule is six ounces of sugar to a pound of fruit. Of course this is for fruits that are used for pies and like dishes. Strawberries, blackberries, cherries and grapes require only six ounces of sugar. Quinces and rhubarb need about ten ounces, and pineapple requires five ounces or less, according to as you prefer it very sweet or only medium sweet. Even in preserving and jelly making old fashioned rules call for more sugar than is really palatable, and the quantity is being reduced every year.

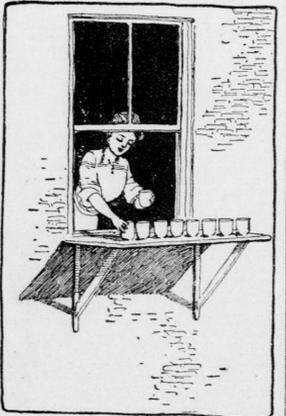
Some persons still insist on first cooking fruits and then packing them in jars. This method involves a great deal of unnecessary labor and is no better than the cold packing process. To cold pack prepare the fruit as you would for cooking and pack into the jars, crowding it down as tightly as possible. Fill the jars with cold water and the necessary amount of sugar. Screw on the tops. Have a wash boiler or some kettle that will serve the same purpose and loosely fit into it a board having a number of perforations in it. Stand the jars on the board, fill the boiler with cold water so that the tops of the jars are under cover, bring gradually to a boil and keep boiling 15 to 40 minutes, according to the nature of the fruit, some requiring more and others less cooking.

Fruit canned in this way will retain its shape. While the jars are still hot the covers should be twisted tightly and again when the fruit is cold. If the rubbers and tops are in good condition, this sort of canning will keep indefinitely. Tomatoes intended for soups and gravies need only to be washed and cut into pieces and then cold packed, but those which are to be used without previously straining should first be blanched, then canned in the same way. Peaches are especially fine when cold packed.

Fruit for jellies should first be carefully washed and then all the imperfections removed. Fruits like apples require a little water to stew in when making jelly. Berries quickly supply their own liquor when heated. Cook until tender. Use a wooden spoon when mashing the fruit and then turn it into a jelly bag.

The quickest way is to press the jelly through the bag, though the clearest jelly is made by allowing it to drip through of itself. This requires about 24 hours. If the first method is followed, care must be taken not to press any of the pulp through the bag to cloud the jelly.

Measure the juice. For currant jelly allow three-fourths of a pound of sugar to each pint of juice. The sugar should be heated in the oven and then added to the juice after it has been boiling 20 minutes. After the sugar has been added boil until it jellies. Test by dropping a little on a cold saucer. When the jelly has been made and poured into glasses, it should be placed in the sun and allowed to remain there a couple of days to dry. A cover must be put over it to protect it from the dust. Some cooks place a piece of paraffin on the jelly while it is still hot, which spreads out over the top and hardens into a covering. The same paraffin may be used repeatedly



SET JELLY GLASSES IN THE SUN. season after season. Another way is to cover with a piece of paper cut to fit

the glass, the paper wet with alcohol and then sealed securely from the air.

Only very ripe fruit should be selected for marmalade. Fruits that have cores should be cut into pieces. Place in a kettle with just enough water to cover the bottom and stew until tender. Put the fruit through a sieve to remove the skins and pits, add the sugar and boil fully half an hour longer, stirring constantly. Just before removing from the stove add any desired spices. When cold, marmalade should be stiff enough to stand by itself.

The finest specimens of all fruits should be canned or preserved. Those which are not so good will answer for marmalade, and the pits and parings make fine jelly.

Use only the best white sugar. Put the fruits into tumblers or small jars and thus avoid disturbing a larger quantity than is required.

SOCIETY'S WAYS.

Today's Etiquette of Introductions in Places Large and Small.

The rules of etiquette require, like instrumental or vocal music, constant practice to make one au fait. People who drop out of society, having once been important members of it and as familiar with all its usages as with their A B C's, often grow rusty and seek information about the proper thing to do. While there is in truth very little change of vital importance, as the laws of etiquette have the test of ages to render them stable, still new conditions of life in certain countries oblige the introduction of new forms, and what is good form in a metropolis city has no raison d'être in a town or village, and in the same manner what is done in London in the best society may be reversed in Paris.

An interesting point to the majority of men and women bears upon introductions of all kinds. The majority depend upon them on all occasions. At social functions ease of manner, personal pleasure and individual advantages are derived from them by the chance of adding to one's list of acquaintances, of meeting pleasant or notable people and of reaping a satisfaction born of vanity in having it known they were honored or distinguished by a few moments' speech with a celebrity at a particular house.

Present day introductions are without any formality at all compared to the old regime observed through nearly two-thirds of this century. To "have the honor to present" is looked upon as archaic. It is far more simple to introduce Mrs. A. to Mrs. B. by saying, "You know Mrs. A, do you not?" or "I don't know whether you have met Mrs. A before?" When one visitor is being entertained and a second is announced whom the hostess knows has no interest in her man or woman caller, the proper thing to do is to make an indirect introduction, which consists in mentioning incidentally during the conversation just begun the name of the person present, in order that he and she, young girl and lad, may be put at their ease and to permit them to join in the conversation.

Another case is that of two residents of the same city, but total strangers to one another, calling at the same house in immediate succession. No attempt, according to good form, should be made on the part of the hostess to introduce them unless she previously knew the introduction would be agreeable. Smaller places would of course modify the form to suit their surroundings.

At very small house parties the house visitors are introduced to callers, but at large ones they are not. At large dinner parties men are introduced to those they are to take in to dinner. Small dinners are more informal. Four or six at table should all know each other.—Vogue.

Was in the Business.

It was on a Seventh street car that a well dressed man carried his hand to his jaw now and then and uttered a stifled groan. After a bit a fellow passenger had his curiosity aroused and brusquely queried:

"Toothache?"
"Yes."
"I've been there and know all about it. If she's holler and has the jumps, it ain't no use fooling around. What you want to do is to go to a dentist."

"Um! Jerusha, but how it aches!"
"Go right to the dentist and have it yanked out. Man with the toothache always feels a little scared about having it yanked, but that's all imagination, you know."

"I'd rather be shot!" groaned the sufferer.
"Oh, pshaw! Go to some dentist who gives laughing gas. He'll give you gas and take the tooth out without your knowing it. I pledge you my word that it won't hurt any more than paring off a finger nail."

"Um! What a liar! G'way from me!"
"Why, man, I pledge you my word that you'll never—"
"Don't talk to me! I know all about it! I've been a dentist myself for the last 15 years!"

"Oh, you have!" growled the other as he backed away. "Well, that's different. It will not only seem to you as if your blamed old head was being pulled off your shoulders, but your jaw will ache two weeks after, and I'm darned glad of it too!"—Washington Post.

Up to the time of the arrival of Miss Ella Scarlet in Korea all the wives of the emperor had been without medical attendance. Miss Scarlet, who holds degrees from both London and Brussels, has left her home in England to look after their physical well being. What success she will have remains to be seen, for she is the only doctor among those 11,000,000 inhabitants.

The beautiful heiress Miss Mary Crocker of San Francisco is to marry Mr. Francis Burton Harrison, the son of the novelist.

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RECORDS FOR THE WEEK.

History of the Transactions in Whitman County Lands.

Patents and Receipts.
U. S. to Charlotte White se qr 24 19 40.
U. S. to Jas A Wier, lt 1 2 se qr ne qr, ne qr se qr 4 15 33.
U. S. to Elvis P Black, sw qr 12 17 39.

Deeds.
Wm Huntley to Lillis F Smith lt 5 6 7 8 blk 41 Endcott. 850 00
Lillis F Smith to Jessa Banta se qr 31 17 41. 1900 00
Luther Lehrbass to school dist 107 tract 35 17 39. 1 00
Rabt S Philbrick to N E Harris lt 3 blk 29 College Hill Add Pullman. 25 00
W H Harvey to N E Harris lt 5 6 blk 29 College Hill Add Pullman. 50 00
Hugh G Wheeler Tr to 1st Natl bank Colfax nw qr 4 14 44. 3000 00
Lina Webb to Wm L Wakefield leases nw qr wh sw qr s 17; nw qr nw qr 20 14 45. ———

A A & S Low Exs to J S Lucas ne qr 18 19 40. 750 00
Mrs R M Wells to E E Murphy, nh sw qr se qr 22 19 44. 600 00
Canada Settlers L & T Co Ld to Wm Mackie, wh nw qr, wh sw qr 20 19 39. 700 00
Elvis P Black to R B Estis, sw qr 12 17 39. 400 00
Jas W Black to R B Estis, wh nw qr, ne qr nw qr, nw qr ne qr s 12, sh sw qr s 11 2 39. 400 00
John W Graham to M M Coughlin, lt 21 b 22 Oakesdale. 1500 00

Real Mortgages.
D & J S Olliver to F E Kenaston tract blk 1 Colton; its 4 5 6 11 12 blk 13 Ferguson's 1st Add Colton. 1000 00
Guy Co-operative Assn to Thos Lawson lt 3 blk 7 Guy City. 350 00
Edwd P Atchison to Equitable S & L Assn part its 5 6 blk 6 Garfield. 1750 00
Edwd Canterbury to W E Eastman wh fs se 6 18 45. 500 00

Releases of Mortgages.
Deming Inv Co to Stephen M Davis. 150 00
Henry Guthrie Inv Co to Wm J Davis. 400 00
Francis Burton to Nicholas Whealen, Vermont L & T Co to Hannah E Standley. 1500 00

Assignment.
First Bank Tekoa to A B Willard assigns schuler mtg. 1500 00

Chattel Mortgages.
Langdon & Cunningham to J A Miller crop se qr 25 17 45. 150 00
Chas A Shank to J I Case Threshing Mach Co crop nw qr 10 13. 919 50
Chas A Shank to J I Case Threshing Mach Co bagger 6 hours; 919 50
Henry Katterigan to Math Jacobs crop sw qr sw qr s 25; sh ne qr e hf nw qr e hf sw qr se qr s 26; e hf nw qr 35 12 45. 986 62
Samuel Holan to Wilmer & Dwyer crop nw qr 4 19 42. 340 80
J N Wilson to W F York farm mach. 778 00
Frank Sims to Fender Bros a Co farm mach. 134 53
L T Lindley to E L Lindley crop sw qr 24 18 42. 425 00
C Kleweno to Wm Huntly part crop se qr 13 17 41. 200 00
R T Smiley to Gilbert Hunt Co farm mach. 950 00
W L & S L Scott to Gilbert Hunt Co farm mach. 500 00
C J Cockrell to Buffalo Pitts Co engine. 275 00
W H Marble to Davis & Moffatt earnings contract. 1790 00
C N Ding to J I Case Threshing Mach Co, farm mach. 1070 00

Bills of Sale.
Samuel Holan to Wilmer & Dwyer house. 50 00
E M Gillette to J W Raymond warehouse. 175 00
A F Carothers to J T Lobough & Co. 62 50
P Ryan to J T Lbaugh & Co wagon. 77 50
Palmerston & Harvey to Puget Sound Warehouse Co, warehouse, et in the town of Whelan. 1400 00

Miscellaneous.
Louisa Lehrbass vs Luther Lehrbass lis pendens. ———
Mrs Lehrbass vs H A & Luther Lehrbass lis pendens. ———
Stone's Pain-Not Lintiment is becoming the favorite household remedy. Cures all pains. Sold only at The Elk Drug Store.

DESTITUTE AT NOME.

Army General Asks Government to Bring Them Home.

Washington, Aug. 11.—General Randall, commander of the department of Alaska, has made the following report of the conditions at Nome:

"At present there are about 15,000 persons in and about Nome. It is estimated there will be 1000 destitute at the close of navigation. I request that I be authorized to send all destitute persons out of the country by any vessel available in case army transports are not here. A post site has been selected at the mouth of the Nome river, three and a half miles east of Nome. The work of construction is now progressing rapidly."

General Randall recommends the new post be named Davis, in honor of General Jefferson C. Davis, who commanded the first troops in Alaska. He also reports that he has chartered the tugboat Meteor and has collected the destitute natives between Sinrock and Topkuk and encamped them on the beach east of the Nome river. The commanding officer of that company has been directed to furnish subsistence and medical assistance. Reports indicate that the natives all along the coast are dying of measles and pneumonia. Smallpox has been checked, no new cases being reported in 12 days.

All the recommendations of General Randall above noted have received the hearty approval of the secretary of war.

Forty Years Among Cannibals

The French adventurer who was a captive among cannibals in Central Africa for forty years, has decided to write a book, which will no doubt prove interesting. We can sympathize with his release from his terrible captivity, which must have been as joyous as that of a man who finds himself suddenly released from the captivity of a refractory stomach by that peerless remedy, Hostetter's Stomach Bitters, which has done more to promote health than any other in existence. This is the medicine to take, if you are a sufferer from dyspepsia, constipation, indigestion, biliousness, nervousness or insomnia. Don't fail to give it a trial. Ask for Hostetter's, and do not accept a substitute. The genuine has private revenue stamp over the neck of bottle.

The Whisky Without a Headache.

Wm. Schluting, proprietor of the New Castle, has just received direct from the J. W. McCulloch distillery, Owensboro, Ky., a shipment of the celebrated Green River whisky, THE WHISKY WITHOUT A HEADACHE. Selected for its purity and superior quality by the government for exclusive use in the U. S. army and navy hospitals. This goods is put up full measure and is recommended for family use.

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We have for sale at prices to suit everybody, 50 head of grade Clyde work horses, ranging from 1200 to 1600 pounds, 4 to 7 years old. Mansfield Bros., 3 1/2 miles south of Winona.

Washington Chapter No. 16, Order Eastern Star, will give a lawn social on Aaron Kuhn's lawn Friday evening, August 10. Ice cream, sandwiches and coffee will be served. Music by the band. General public invited.

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