## 番iscrllaneons.

Proper Use of Chloroform.-Dr. Curtis, of Cincinnati, referring to a re-
cent cause of death from the use of cent cause of death from the use of
chloroform, gives it as his opinion that many surgeons are too hasty in putting persons under the same anasthe-
tic influence. He himself gives chlooform very slowly through a silk handkerchief. The inhalation of chlo-
roform is only a speedy method of mak ing a person "dead trunk," and Dr.
ind Curtis soon saw that if the ankesthetic
state were broughton gradually, as in toxication generally is, and stoped as sense and muscular motion are by taking alcoholle liquors, it produced no worse effect upon the system. In both
cases the patient often vomits, both cases the patient often vomits, both
when taking the uarcotic and when getting rid of it ; and in both, insensibillty to the severent operations may
be produced. All the danger of one chloroform, the operators injudiciousstop when the patient has enough. By taking proper care in regard to hese things, Dr. Curtis says that opvery small children and very old perans ; on those whose lungs or hearts by ehronic ailments of various kinds. - Bellimorc Sun.

Behying with the Feet to thy EAst.-Chambe's' Eneyelopeclia has
the following explanation of the cusom of burial with the feet toward the east. was perpetrated by the carly Christian Church from various circumitances
mentioned in the sacred record. It mentioned in the sacred record, I
Was sald that Christ had been placed
In the tomb with his paet, and at the Day of Judgment he
hould come from the eastward in the heavens. From these various etreumthe chancel to the east, bowing to the
east on uttering the name of Jesus cast on uttering the name of JJesuk,
and burying with the feet to the eant, were introduced as customs in the in the church. It is a curious incostoms, that in scotland, where evWas set anide as Popish by the reforn-
wrs, the practice of burying with the eet to the east was maintained in the till to set down churches with a serupulous regard to east and went. In modland, no attention seema to be paid to hat old puretilio, the nature of the
tround alone being considered in the lisposition of graves."

Ways or MAKING TEA.-The Chi-
naman puts his tea in acup, and pous hot water upon it, and drinks the in-
fusion of the leaves; he never dreams of spoiling its havor with sugar or
crenm. The Japanese fritarutes the
leaves before putting them into the In Morocco they put green tea, a
ittio tauny and a great deal of sugar n the teapot, and grill up with boiling
vater. In Bokhara every man cartien small bag of tea about with carrien uantity of which he hands over to who concocts the beverage for hime, ass a tea booth as our dram drinker reakfast bo by a iliquor saloon. His is tea fiavored with milk, cream or
mutton fat, in which bread is noaked. During the time sugarless green tea in
Irank, with the aceompaniment of cakes of four and mutton suet. It is maphers to cool the hot cup of tea
with one's breath; but the dimpulty is vercome ly supportug the right el-
bow in the left hand nid giving a circular movement to the cup. How
ong each kind of tea takes to draw is calcoiated to the second; and when $r$ to take up ans many leaves as can be he leaves being deemed an eapecta! dainty.
rged by his employer to gat to wor ut deelined. "But," hat falls into a mit on the ox or an ans ans e may pult himi out?" "Yow" seld of falling into the same pit every sab-
bath day, then the man should fil up the pit, or sell the nas."

Andmed years old, went to have a vanted them built sulumtantial with penty of hob-nails. The storekeeper ear such a pair of ghioes not live to old man retorted that he commened this one hundred years a good
tronger than he did the last one:

How to make Good Bread. Put what flour will be needed for two your family, Into your tread bowl or
pan. Make of your ramily, into your bread bowl o
pan. Make a hole y the niddle, press
Ing the flour compactly ng the flour compactly up , to the
sides of the pan, then pour in sumf sies of the pan, then pour in sumfl-
cient boiling water to thoroughly scald and wet about one-half of the scald
When cool stir in one cupful of livel When cool stir in one cupful of lively
domestic yeast, previousfy soaked in
warm water. Set it near the stove in a warm place in it near weather, cove clonely just before retiring at, night
and if will be light by morning, when and it will be light by morning, when
a teaspoonful of salt, and enough more
warm, but not warn, but not hot, water to wet all the
flour must be anded; knead it very
thoronghly, and set it to rise agal When light, work it again, and put it
in the pans to rise for the last tim and as soonsan in is fight the lase iun mod med
crately heated oven. If the ove too hot at first the bread is apt to get then It will not be done in the middde. A moderate oven at first is best, increas-
ing the heat gradually until the bread
is about half is about hair done, when it should be
of a stendy heat until the bread is
done,
ThE SFCRET OF baking bhead The grand secret and mystery in
having the bread come out of the ove dellicious, inviting and nutritive,
the exact point of point of time in
putting it putting it in. While in the state or
dough it wili readily run into variou
stages of fermentation stages of fermentation-the first of
these is saceharine, or that which pro-
duces sugar-the next is the vinousduces sugar-the next is the vinous-
the thrif the acetons, or that produc-
lig vinegar. ete. If the tough be
formed into loaves, and placed in the cormed into loaves, and placed in th
oven before the first fermentation ha taken place, the breard will turn ou
heeny. If be kept from the oven
untll the seeond ferment prove light enough but tasteless, and
little better than the same quantity o
sawdust. If it be delayed untit th acwdust. If it be delayed until th
acetous fermentation hadd occurred,
comes out sour, and altogether uncat able
It charine fermentation that it should be
caat far fing the cant into the oven; a and it will, if suf-
ficiently baked, be found wholesome food. That bread awhould be without sweetness, when allowed to
run fnto the vinous fermentation is very easily explained-the sachiorine
maiter produced by the first ferment maiter produced by the first fermenta-
tfon belng converted futo a vinous kpirit, which is driven oft by evapora-
tion during the procesa of baking.
This kind of bread may be colly This kind of bread may be easily dis-
tinguished without tasting, by its loose open appearance-the pores or
cells beligy very large-wherea, really
good bread is marked by good bread is marked by fine pores,
and a sort of net work in uniform np-
pearance.- Aceith $R$ ural Pres. Mosoronizs. - The Northecestern Home for April contains some very
sensible remarks on this subject, from which we make the following extract Our Oregon exehanges are full o Miscussions in regand to that Railiroal
Monster, Ben. Holladay. Mr. H., af
ter gaining the control of the tonster, Ben, Rondray. of the railrood
ter gaining the control
on each side of the wilamette, securent
 improvements.
We must confeain that we have heve
 work an injury to some particula
localities, while they are a great benetocalities, while they are a great bene-
tit to others, If they are an injury
to the majority, the people alway have it in their power, in the Legis
lature, through the ballot, to eheck "corrall," or "sinch" them to rem.
edy the evil. The misfortune is political party-whichever is the mos
convenlent-so pary preferences mus convenlent-so pary preferences $m$
often be sacrificet to defeat them. If any monopolies work against our
interest as a people, we have the reminterest as a people, in the batlot
$\underset{\text { Ureat misisionary - Dr. Morrison, the }}{\text { Ching, }}$ creat missionary to China, "tateu that
there $1 /$ mention made of umbrectla
and parasols in books printed in and parasols in books printed in China
more than 1,500 yearm sigo, and that
mowt wonderful traveler, Layard, reAtes that he dincovered on the ruing of
Ninevele, in bas relifo a repreventation of a king in his chariot with an
attondant holding an umbrella over hishoeil
We find umbrellas mentioned as In yse, or at least known, in Engiand read
years anoo. In Cambridge.
that eary in the latt century umbrelyears ago, In Cambridge, we read
that warly. in the latt century umbel-
las were lef out on hire for so mueh
per hour, like nedan chairs. Jonaa
 frit permon in 1ondon that hag the brella, He died in $17 \Delta 6$, ned it is nald
that he carrled an umbrelis for thirty years; so the date of introduction for
general use may be said to date from Japaneme auctions are conducted on a Novel plan, but one which gives rise to
none of the molne and confusion which none of the noine and confusion which
attend nath ation in Anierlea. Fach bidier writen his name and bide upon
a slip of paper, which he placen fin a
box. When the bidding is over, the
box is opened by the nuetioneer, and
the goods declared the property of the the goons declar
highest bidder.
FAsmion Notes,-Ladieswho have ast returned from abroad report that large panniers have entirely gone
out of fashion, and overskirts are port that the latest style of dressing back, and the front hair smoothed over the forehead and
plainly behind the ears.
The most fashionable evening dresses this season are maize colors and light pink, elaborately
trimmed with Vatenclennes or point trimm
tace.
$\underset{\text { states that haif the city of Antioch }}{\text { Conting }}$ has been desatroyed by an of Anthquach
Fifteen hundred persons lost their Fifteen.
IIves.
There are now in Rome, twenty-two public schools, and an aggregate at-
tendance of six thousang.
ago no public sehool was to be found ago no public school was to be found
there.
At Sandwich. England, the curfew Ans been tolled every evening for a a
weriod of seven humed It is the great art and philosophy of
iffe to make the best of the present.

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Saddlery Elardware


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ter Repasiriag prouptiy sutended to, anad a geow-
eni masortumeat of Yarm harnese kept cone
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