

EVENING CAPITAL JOURNAL
WEDNESDAY, JUNE 19, 1888.

Overland to California
—VIA—

Southern Pacific Company's Lines.

THE MOUNT SHASTA ROUTE.

Time Between Salem and San Francisco
Thirty-six Hours.

CALIFORNIA EXPRESS TRAINS—DAILY

South.	Lev.	Portland	Ave.	10:40 A.M.
4:00 p.m.	Lev.	Portland	Ave.	8:30 P.M.
6:30 p.m.	Lev.	Salem	Lev.	8:30 A.M.
7:45 a.m.	Ave.	San Fran.	Lev.	6:30 P.M.

LOCAL PASSENGER TRAIN—DAILY EXCEPT SUNDAY:

Lev.	Portland	Ave.	8:45 P.M.
12:30 p.m.	Lev.	Salem	P.M.
12:45 p.m.	Lev.	Eugene	Lev.

PULLMAN BUFFET SLEEPERS.

Tourist sleeping cars for accommodation or second class passengers attached to express trains.

The O. & C. Railroad ferry makes connection with all the regular trains on the East Side Division from foot of F street, Portland.

West Side Division, Between Portland and Corvallis:

DAILY—EXCEPT SUNDAY:

Lev.	Portland	Ave.	9:15 P.M.
7:30 a.m.	Lev.	Portland	Ave.

12:35 p.m.

MCMINNVILLE EXPRESS TRAIN—DAILY EXCEPT SUNDAY:

Lev.	Portland	Ave.	9:15 P.M.
4:30 p.m.	Lev.	Portland	Ave.

8:00 p.m.

At Albany and Corvallis connect with trains of Oregon Pacific Railroad.

For full information regarding rates, maps, etc., apply to the Company's agent, Salem, Oregon. E. P. ROGERS, R. KOEHLER, G. F. and Pass. Ag't. Ass't. Manager.

Oregon Railway and Navigation

COMPANY

"Columbia River Route."

Trains for the east leave Portland at 9:45 a.m. and 2 p.m. daily. Tickets can be had on principal routes in the United States, Canada and Europe.

ELEGANT PULLMAN PALACE CARS.

Emigrant Sleeping Cars run through on express trains to

OMAHA,

COUNCIL BLUFFS

AND ST. PAUL

Free of Charge and Without Change.

Close connections of Portland to San Francisco and Puget Sound points.

For further particulars inquire of L. A. Manning, agent of the company, Portland, Oregon, or at the stations of the Oregon, Oregon & Northern, Oregon Short Line, O. & W., A. L. Maxwell, G. P. & A. A., Portland, Oregon.

A. L. MAXWELL, G. P. & A. A., H. H. COLEMAN, Agent, Manager.

THE YAQUINA ROUTE.

OREGON PACIFIC RAILROAD

And Oregon Development Company's steamship line, 225 miles longer, 200 less time than by any other route. First class through passenger and freight line from Portland and all points in the Willamette valley to and from San Francisco.

Willamette River Line of Steamers:

The "Wm. M. Hoag," the "N. S. Bentley," the "Three Sisters," are in service for both passenger and freight traffic between Corvallis and Astoria and to the coast, via Yaquina Bay, Newport, Seal Rock, and Seal Rock, and Yaquina Bay, Corvallis, Tuesday, Thursday and Saturday, 6:30 a.m. arrive Portland, Tuesday, Thursday and Saturday, 3:30 p.m.

NORTH BOUND:

Leave Portland, Monday, Wednesday and Friday, 9:45 a.m. for Salem Monday, Wednesday and Friday, 12:30 p.m. for Astoria, Tuesday, Thursday and Saturday, 12:30 p.m. for Corvallis, Tuesday, Thursday and Saturday, 3:30 p.m. arrive Portland, Tuesday, Thursday and Saturday, 3:30 p.m.

TIME SCHEDULE, (Except Sundays):

Leave Albany	1:00 P.M.
Leave Corvallis	1:45 P.M.
Arrive Astoria	3:30 P.M.
Leave Yaquina	4:30 P.M.
Leave Corvallis	10:30 A.M.
Arrive Albany	11:15 A.M.

O. & C. trains connect at Albany and Corvallis.

The above trains connect at YAQUINA with the Oregon Development Co.'s line of steamers between Yaquina and San Francisco.

SAILING DATES:

STEAMERS.	PORTS.	FRANCISCO
Williamette Valley	May 26	
Williamette Valley	June 6	
Williamette Valley	June 17	
Williamette Valley	June 28	

STEAMERS.—PORTS.—CHINESE PLACE OF EXECUTION.

We visited the place of execution. There was one head in a basket, cut off some weeks before, and around were many copper pots nearly three feet in diameter filled with heads and entrails slovenly. The body is buried, but the stabs hold on to the head. For two cents the executioner showed the crowd and solemnly went through the motions of taking off a cap. He said he had cut off a good many hundred, but admitted he would have to strike hard to sever my neck with a single blow; the Chinese neck was small and he rarely had to strike twice. The sword was about two feet long in blade, and not over two or two and one-half inches wide. By the way, those people have very small necks. It is a little singular that the execution ground is used for drying coarse wine for the kites. Where did this idea come from? Porter's field is almost synonymous with the burial place of the condemned.—Dear Harrison in Oregon Mail.

What to Teach Children.

There is an old saying here, in Scotland that: "We should go far before we bring home an ill tale of ourselves." I do not think it wise for a mother to relate the "badness" of her children, especially are these very unifying for other little ones. Nothing can be more foolish than the indiscriminate praise sometimes bestowed on children by their parents, their faults made up of "meritless" and what of good looks they may possess magnified ad nausaeam to themselves and others.

Highest cash price paid for wool in the Opera House block.

As Absolute Cure.

The ORIGINAL ABETINE OINTMENT is only put up in large two-ounce tin boxes, and is an absolute cure for old sores, burns, wounds, chapped hands, and all skin eruptions. Will positively cure all kinds of piles. Ask for the ORIGINAL ABETINE OINTMENT. Sold by D. W. Matthews & Co., 105 State street, Salem, at 25 cents per box—by mail 30 cents.

WOMAN AND HOME.

TRYING AN OLD BUT NOW UNUSED PROCESS OF COOKING.

Leaving Something for Children—The English Servant Girl—Milk for the Babies—Mrs. Langtry's Taste—The Fashionable Waist—Suggestions.

It is a well known fact that a better and more delicious coffee is made by pouring the boiling water over the ground coffee than by boiling the coffee itself, as unfortunately is yet so often done.

The boiling water that is poured over the coffee causes to boil the instant it leaves the kettle in which it was boiled. Through evaporation it is already somewhat cooled on the way to the coffee pot, and by further contact with other bodies the temperature is still further lowered until it is evident that the temperature in the coffee pot is several degrees below the boiling point. The coffee is consequently not made with boiling but with warm water.

It is, therefore, but natural to conclude that other viands may be prepared in the same manner, as it is the best, not the boiling, that causes the necessary changes to convert them into proper food. The boiling only transforms some of the water into steam; the livelier it boils the more is evolved; but the temperature is not increased thereby; it is 212 degs. when it commences to boil, and remains so if you boil it over so hard. All the superfluous heat is used to make steam, and leaves no steam, without doing any good to the ingredients to be boiled.

It is a mistake to suppose that a piece of "well boiled" soup beef has been heated to 212 degs. throughout. The heat penetrates slowly so that a good sized piece of beef may remain comparatively cold inside after staying in boiling water for an hour or more, and if you actually measure the temperature of the inner parts of the beef the moment it is taken out of the pot and pronounced "well done," you will be surprised to find that it seldom reaches over 170 degs. It was, therefore, cooked at a temperature considerably below the boiling point.

There is, furthermore, good reason to suppose, that, if it is possible to prepare the food properly by simply heating it to the boiling point and then ceasing, then we have found a way to make our food more nutritious and savory. Truly, it is mostly water that evaporates during the long continued boiling, but our small tells us that something else is also being lost, and it is but fair to suppose that our "something" enough improve the flavor of the food if prevented from escaping. It is moreover a common known fact that the longer an egg is boiled the less toothsome and solid does it become, but it is not so clearly known that the most nutritious part in meat is identical to that in the egg, and already spoils in long continued boiling.

The above should be sufficient to cause any one to try my method, but my knowledge in this country causes me to be cautious in cooking; one fact, moreover, possesses the advantage of considerable saving in labor and fuel, and, furthermore, makes it impossible to search for burns anywhere.

The process is as follows: The food is brought to a boil, and allowed to boil for five minutes. The kettle is then removed from the fire and carefully protected in a seat safe so as to prevent the heat from escaping. The food will then be cooked by its own heat, or, in other words, the temperature will for several hours remain high enough to preface the necessary changes in the viands under treatment.

The heat necessary for the foregoing process can be easily constructed by anybody, and at a merely nominal cost. First, a common packing box of a suitable size, cover the bottom with a layer of picked wool or cotton two or three inches thick, then lay a piece of zinc or sheet iron made a cylinder a little larger than the box is used, place the cylinder in the box, and the interval between the cylinder and the box with cotton or wool two to three inches thick. A common pillow will answer for the lid, and the safe is ready for use. When the kettle is removed from the fire it should fit as closely as possible, and when placed in the safe the pillow must be packed well down all around. After remaining in the heat safe for from two to four hours, according to circumstances the food will be done, and you will be astonished to find what a well cooked and toothsome dish can be prepared with so little trouble.

May or cow hair, being cheaper, can be substituted for wool or cotton, but do not replace the heat quite as well, especially in apparatus of smaller size. The safe can, of course, be made to contain several vessels at a time, and meat, potatoes, beans, etc., can be prepared at the same time. Potatoes, beans, rice, peas and like can be dried in the safe as soon as they boil, but large pieces of meat should be boiled for about half an hour, so as to allow the heat to penetrate them better.

With a little practice and use of common sense anybody will soon be able to prepare fair food by this process, and thus save much fuel, labor and time.—Charles Compton in Detroit Free Press.

FACILITIES FOR MARKET.

The Willamette river, with two lines of railroad running the entire length of the county from north to south, with the Oregon Pacific road crossing the southeast corner of the county, affords ample facilities to reach a market in any direction.

LAWNS AND HOMES.

Marion county is situated in the heart of the magnificent Willamette valley, the central gem in the cluster of rich counties that form the princely domain, and is the fairest commonwealth of the great northwest in all the essentials that go towards making it a profitable abiding place, and a home for the thrifful, enterprising artisan and the industrious mechanic.

Rich in its agricultural resources in its cultivated and uncultivated lands, in its water powers, and minerals; rich in its colleges and schools of learning, and with a climate unsurpassed for its salubrity, it presents to the immigrant from the overcrowded states, where cold winters and hot summers, with terrible cyclones, prevail, who comes to the coast with some means, advantages that no other county in Oregon possesses.

Much has been written of this western country that requires a stretch of the imagination to comprehend, and numerous complaints are heard from the class who have been misled by them, so in this brief sketch the writer desires to avoid exaggeration as to its present and prospective advantages, asking those in the east into whose hands this may fall—particularly those who have their eyes directed toward this coast—to peruse it carefully, feeling that it is not written to bewilder immigrants within its borders, but only as a truthful description of a land which, if it does not "flow milk and honey," contains within its bosom wealth and resources equal to any other country on the Pacific side of the Rocky mountains.

BOUNDARIES.

Marion county is bounded on the north by the Willamette river, on the south by the Clackamas county; on the east by Clackamas county and the Cascade mountains, which separate it from Wasco county; on the south by the Santiam river and the north by the Santiam, separating it from Linn county, and on the west by the Willamette river.

PHYSICAL FORMATION.

The county contains, including valley, prairie and mountain land about 9,000,000 acres.

There are two main divisions, mountain and the valley. The latter extends from the Willamette river to the foot of the Cascades, affording a wonderful summer range for stock, and many of the more enterprising farmers are availing themselves of this opportunity, and when the cold frosts of autumn approach, the stock are brought out to fresh pastures, thus enabling them to survive the winter storms with little care.

GREAT ADVANTAGES.

A decided advantage Marion county has over many others is the diversified farming interest that can be carried on through the entire year; notwithstanding this is a wet climate during the winter months the uplands are seldom too wet to work, and long before the prairie farmers are through with their seedling, the hill farmer is preparing for his summer work. And yet the low lands are much preferred by many; the yield per acre is generally greater, and perhaps less labor is required to place the soil in proper condition for crops; and then should the season prove dry, the uplands are sure to bring the best crops. No better farming land can be found in the United States than that on the noted Howell prairie, French prairie, Santiam prairie and Salem prairie. The soil of these are wonderfully productive. With good cultivation, forty bushels of wheat and sixty of oats per acre can be readily secured.

Weller Brothers' 291 Commercial Street.

GRANGE STORE

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