

THE OREGON MIST.

United States and County Official Paper

ST. HELENS, APRIL 29, 1892.

LOCAL AND GENERAL.

Pure fresh drugs at Ross' drug store. County court meets next Wednesday.

Lundborg's perfumes are the best. Ross has a full line.

Clothing, first class and best quality at Perry's. Houlton.

Fresh stock of fancy toilet soap at the drug store, cheap.

Read the school apportionment in another column of this issue.

Born—April 22, at Deer Island, to the wife of James Guitens, a son.

If you don't think it pays to advertise, ask all successful business men.

Deputy Sheriff Blakesley is out this week summoning the jury for the May term of circuit court.

Buy your groceries, hardware and glassware of N. A. Purry, Houlton. He keeps the best constantly on hand.

The Bowers dredger is at work leveling a seining ground along the lower end of Sauvie's island for Cliff & Hubert.

Mrs. Hibbard, of Kansas City, Mo., is visiting her sister, Mrs. F. P. Hale, of Gillton. Mrs. Hibbard expects to make her home in Oregon.

The steamer Astorian is making regular trips alternately, with the Telephone, to Astoria, coming up during the day and down at night.

Died—At Deer Island, April 23, Eliza, wife of Ole Olson, aged 29 years 1 month and 13 days. She leaves a husband and four children.

Remember the Old Fellows' meeting to-morrow (Saturday) at 1 o'clock. All those whose signatures appear upon the petition are urged to be present.

The Union Pacific steamers on the Astoria route have changed time. The night boat down, leaves Portland at 11:30 p. m., and leaves Astoria at 9 a. m. for Portland.

Mrs. James Dart is fitting up an ice cream parlor at her residence, and expects to be able to supply the public with that delicious beverage during the coming summer.

Miss Stapleton, stenographer and typewriter, formerly employed in the law office of S. B. Huston at Hillsboro, has accepted a position in the office of Cole & Switzer, of this place.

There will be public speaking by some of the leading political speakers, for the principles of the republican party, at Vernonia on Friday evening, the 6th day of May, and at Mist on Saturday evening the 7th day of May, 1892.

School clerks' orders covering the apportionment of county school funds, were sent out by Superintendent Watts last week. All clerks will receive for the same at once. Blank receipts will be found in the clerk's record book.

F. L. Clear, our telegraph operator, was out on the line all day Sunday, repairing damages done by the storm. The wires were down in a great many places in this vicinity, but with Mr. Clear's usual rustic he had the line in order in good time.

As we stated a couple of weeks ago, we are desirous of getting the names of all the directors and clerks of the various school districts for publication. Please be kind enough to send them in as early as possible. So far we have received but a few of them.

A great deal of damage is reported from various parts of the county, caused by the heavy winds of last Saturday and Sunday. Fences are blown down, and the roads are blocked in many localities by fallen timber. We have not heard of any stock being killed as yet.

We know how to sympathize with ladies who come to town, and are at a loss to know where to pass the time until ready to leave. Men find a resort at saloons, barber shops, hotels, &c., but the ladies should call at Mrs. Colburn's millinery and dressmaking rooms, where they are welcome and will feel at home.

The mail schedule between Houlton and Vernonia has been changed so that now the mail leaves Houlton on Tuesday, Thursday, and Saturday, instead of Monday, Wednesday, and Friday, as heretofore. This is a change which the public has been entitled to for a long time, and will be greeted with general satisfaction by our citizens on both sides of the mountain.

There seems to be considerable uneasiness felt at Gillton, about a man by the name of Nelson Thompson, who has been missing for about three weeks. Thompson is a single man who lived alone in that neighborhood. Years are entertained by some that he has been foully dealt with by certain parties whom he had some trouble with a short time ago. This, however, is mere suspicion, for as yet the people have been unable to get the slightest clue to his mysterious disappearance.

Portland is to have a new democratic newspaper, it is again heard. This time the scheme seems to be backed by more substantialities, money, democracy, particularly the wind part, than any former chestnut in the daily newspaper line. Among the promoters of the scheme are ex-Senator Slater, A. Bush, Salem's banker, R. M. Veatch, and others, who have the means to make a success of the enterprise, whether they will make use of it or not. There is no better field in the United States for a democratic paper than in Portland.

During the heavy wind storm which prevailed all day last Sunday, Andrew (Sandy) McCallum, a quarryman, who was working near the mouth of Lake river, was terribly injured by a falling tree. It was about 11:45 in the morning, when all the camp, several men in number, were waiting the call for dinner, when an extra heavy gust of wind came, and with a crash came a large balsam tree across the house, falling on Mr. McCallum, breaking his leg near the hip and terribly bruising both legs below the knee, also inflicting considerable injury on other parts

of his body. The tree fell straight across the table, where in a few minutes more the entire crew of men would have been seated at dinner. The table and contents were completely demolished, and the house knocked to splinters. The unfortunate man was taken to the hospital at Portland on Monday. LATER—A message was received Wednesday evening telling of the death of "Sandy" McCallum, at the hospital in Portland, on that evening. He will be buried at Portland today.

Science in Bread Making.

At the annual meeting of the American Chemical Society, held in Washington, D. C., the question of the value of carbonate of ammonia as a leavening agent in bread, or as used in baking powders, came up for discussion, in which Professor Barker, of the University of Pennsylvania, and president of the society; Dr. Richardson, late of the United States department of agriculture in Washington; Mr. Wm. McMurtre, late professor of chemistry in the University of Illinois; Dr. E. H. Barry, late chemist of the Brooklyn, N. Y., board of health, and professor of chemistry of the Long Island college, and others, took part.

The consensus of opinion was overwhelming in favor of the employment of ammonia. It was stated as a fact that ammonia rendered the gluten of the flour more soluble than the original gluten, and that the bread in which this action has produced by carbonate of ammonia must be more digestible and hence more healthful, and because of the extreme volatility of carbonate of ammonia and its complete expansion from the bread in the process of baking, it is one of the most useful, most healthful and most valuable leavening agents known.

These conclusions are borne out by the very elaborate and exhaustive experiments made by Professor J. W. Mallet, of the University of Virginia, which show conclusively that bread made with a baking powder in which one per cent. of carbonate of ammonia is used, in connection with cream of tartar and soda, is not only of uniformly better color and texture, but a product more wholesome, because the ammonia serves to neutralize any organic or lactic acids present in the flour.

Schoolhouse Notes.

The Milton school has 41 pupils enrolled.

The advanced grade having finished the study of physiology, have taken up geology this week.

Mrs. Ella Roberts made this school a visit last Friday, and Miss Anna Heagle also visited us last Tuesday.

There are 59 school districts in Columbia county, with 1,885 children of school age. St. Helens has 94 children of school age.

Miss Nellie Decker has quit school to work in the St. Helens hotel. Nellie has been a very faithful pupil, and all will miss her at school.

In last week's school notes the Weekly Oregonian was given as the first newspaper published in Oregon. On further investigation we find that a paper called the Spectator was started at Oregon City, February 5, 1846, five years before the Oregonian. This was not only the first paper published in Oregon, but the first on the Pacific coast. Its first editor was W. G. T. Vault.

The following are the answers to questions of last week:

1. Answered by Mary Burke and Lena Blakesley. The population of the United States in 1790 was 3,929,214; in 1890 it was 62,480,540. The gain per cent. in 100 years is 1,490.

3. Answered by Arthur Moore and Daisy Watkins. A third and a half of 10 is 5.

3. Answered by Arthur Moore. A triangular field, the longest side of which is 136 rods, and the other two sides each 68 rods, has no contents. The equal sides a half of the longest would make a straight line.

4. Answered by Eugene Blakesley, Robert George, and Nellie Decker. The Columbia river was discovered May 7th, 1792, by Capt. Robert Gray, of Boston. The name of his ship was Columbia, after which the river was named. On May 11th he sailed 10 miles up the river, and on the 14th 15 miles further, where the vessel was grounded. Next May 11th, the 100th anniversary of the discovery of the Columbia river, will be celebrated with appropriate ceremonies at Astoria.

5. Answered by Tom Muckle and Robert George. The expression "To the victor belongs the spoils," was first used by W. L. Marcy, an American lawyer and statesman, who was born in Mass. Dec. 12, 1786, and died in New York, July 4th, 1857.

New Questions—Where is the highest tide found, and how high does it rise? 2. Who said, "I am for my country, right or wrong." 3. What is the difference between half a solid foot, and a solid half foot? 4. Who was the first American governor of Oregon?

5. How many delegates were present at the adoption of the constitution of the United States, and how many signed it?

RAINIER.

Didn't the wind blow last Sunday. The Misses Carrie and Ethel Dibble, who are teaching here, paid a visit to their home in Portland over last Sunday.

An entertainment in elocution by Professor Prince Williams, was fairly well attended Saturday evening.

A young man employed in the cash and door factory had his hand cut very badly on a saw last week.

The parties purchasing the blacksmith shop have moved into town with their families.

Mr. and Mrs. Kutzer attended the I. O. O. F. reunion at Marysville, Wash., Tuesday last.

Joshua Weston has opened his logging camp for the season.

Stephen Dodd, a large stockholder in the Cowlitz and Columbia River Boom, and one of Cowlitz county's most prominent loggers, has purchased the logging camp and appurtenances of Frank Rice and has sent an outfit in to begin work.

The Toledo spent most of the day last Sunday loading, despite the heavy storm. During the day a loaded scow broke from its moorings and started

down the river. Men with small boats were unable to bring it to shore and the John West steamed up and gave chase. She captured and brought her back Monday.

Miss Harmer, of this place, is engaged to teach a six months term of school in the Stehman district.

Miss Nannie Quigley, who has been the guest of Letta Symons for some time, left for her home at Bradbury Sunday.

Mrs. M. Pomeroy has returned from a visit to her sons, who are in college at Corvallis.

Arthur Riggs, who was, until recently, a student at Corvallis, is home at present.

Mr. Harmer is building a boot and shoe shop.

Miss Ella Whitrey paid a short visit to friends here Monday.

Harry Brous is finishing and painting his confectionery shop.

S. G. Trullinger, of Astoria, was in town on business lately.

Smith & Sons expect soon to secure a contract for cutting a large amount of lumber, and furnishing a considerable number of piling for the San Francisco market.

Len Brant has taken a contract for cutting wood from Canille Wauty.

Our local baseball club will reorganize as soon as the weather will permit.

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