

## The Chemawa American

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### PRINTING STAFF

BENJAMIN WILCOX, HENRY DARNELL, JOHN SERVICE, JAMES EVANS, LOUIS HUDSON, ROBERT SERVICE, HENRY EVANS, OSCAR CASE.

### LOCALS

Our boys will face the McMinnville five in our own gymnasium this evening. This is one of the series of games of the Willamette Valley league and bids fair to be an interesting affair.

A party consisting of Mrs. Campbell, Miss Irene Campbell, Miss Noble, Miss Grear and Miss Faris went to Salem on Thursday evening to see the celebrated actor, Max Figman, in the production of "Mary Jane's Pa."

Mrs. D. F. Driscoll, of Bonanza, Oregon, is here in Chemawa visiting Mr. H. E. Mann, her brother, and his family. She brought with her three children, Agnes, Johanna and Alethea and she entered them in the Sacred Heart Academy at Salem.

The clarinet has the richest, sweetest voice of all the wood wind instruments, although its sound does not travel quite so far as that of the oboe. Whenever, as sometimes happens, there are two melodies to be played at once, the clarinet takes the lower of the two, while the violins take the upper and more import-

ant one. But in a military band where there are no strings at all the clarinets play the chief melody. The bass clarinet is not so smooth or so sweet as the higher ones. It has a rather choky sound, though softer than that of the bassoon. Why do not more of our boys take up this beautiful instrument? The study of it will lead to something worth while if the requisite talent is in evidence and is backed up by systematic practice and perseverance. Mr. Larsen is in a position to engage a dozen good clarinet players almost any time, so boys you had better get busy.

### ANCIENT INDIAN BREAD OF MEXICO.

The tortilla is the ancient Indian bread of Mexico. Its only constituent is Indian corn maize, which the women soak in lime water until the kernels are at the point of bursting, then wash thoroughly until it is free from lime, when they grind it by rubbing it on a large block of stone, especially cut for the purpose, with a smaller stone which they hold in their hands.

The operation looks very much like rubbing clothes on a washboard, says the New York Sun, and is a laborious and tedious one. The lime renders the corn dough adhesive, like wheat flour dough, and it is easily patted between the hands into cakes the size and shape of an ordinary griddlecake and is baked upon a thin stone griddle. Though no salt or leaven is added, fresh tortillas are exceedingly palatable.—Ex.

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