#### POULTRY and Dairy Produce

CASH OFFER

Pearson-Page Co. PORTLAND

# SECOND-HAND MACHINERY

TYPHOID is no more necessary than 5 in all pox. Army experience has demonstrated

THE CUTTER LABORATORY, SERRELEY, CAL.

DAISY FLY KILLER placed anywhere, the

#### Getting Monotonous.

Little John was full of mischief and during his first year-at school hardly a day passed that he was not sent to stand in the corner.

When the schoolhouse burned down and a new one was immediately

begun the little boy went to his father, who was county superintendent.

"Don't you think we could get the carpenter to build a round schoolhouse this time, father," he said. "Why, son? his father asked, in astonishment.

Because," the little fellow swered, "I'm getting very tired of corners."—Atlanta Journal,



Official German statistics show that the average yearly income of the railway maintenance workers in Baden is \$260; in Wurtemburg, \$250; in Ba-varia, \$230; in Saxony, \$335; in Prus-



seck and long sleeves.

75c the suit A New FREE If They Rip Made By Made By 6

Not His Fault.

The new foreman was a hustler. Nothing escaped his eagle eye, and whenever he saw a workman suffer-ing from a tired feeling he quickly woke him up. So when he discovered a bricklayer

natching a quiet pipe behind a wheel sarrow his wrath arose mightily. "What do you think you're paid for? Get on with your job, it you don't want to get fired pretty sharp."
"All right, boss," rejoined the work-

man. "Keep your 'air on. Rome wasn't built in a day, you know."

"That may be," rejoined the hustler, "but I wasn't foreman of that job."— New York Globe.

#### Didn't Have the Key.

The red-haired office boy whistling a late popular air, buddin't carry the tune very well. "You will break into song occasionally, will you?" remarked his em-

Sometimes," answered the auburnhaired youth.
"If you'd get the key you wouldn't need to break in," retorted the boss.— National Monthly.

Wright's Indian Vegetable Pills are sold Early special with and without soluble sugar the policy in with and without soluble sugar coating. They regulate the bowels, invigorate the

Waverly had just returned from an extended eastern trip. "Were you in many of the old New England towns?" asked Marcella, "Nearly all of them of any size." "And did you see Plymouth Rock?"

"Had my picture taken standing on

"What did you think of the rock?"
"Oh, it's all very well in its way,
but why on earth do they have it in
such a dinkey little town?"—Youngs town Telegram.

#### Free to Our Readers

Write Murine Eye Remedy Co., Chicago, for Grpage illustrated Eye Book Free. Write all about Your Eye Trouble and they will advise at to the Proper Application of the Murine Eye Remedies in Your Special Case. Your Druggist will tell you that Murine Relieves fore Eyes, Strengthens Weak Eyes. Doesn't Smart, Soothes Eye Palu, and sells for Soc. Try It in Your Eyes and in Baby's Eyes for Bealy Eyelids and Granulation.

#### Everybody's Doing It.

The chief was berating a patrolman. "Why did you let that crook get away from you?" he demanded. "You aw him enter the house?"

Yes, chief. "And you saw him come out?"
"Yes, chief."

Then why didn't you dance right

"I did dance after him," protested the patrioman, "but you see he was doing the tango and I was using the hestitation."—Judge.

Putnam Fadeless Dyes are the brightest and fastest.

Quick Results. Two men were talking of the hard

"Does your wife ever grieve because she threw over a wealthy man in or-der to marry you?" queried Hall. "Well, she started it once," was the reply, "but I cured her of it without

"I wish you would tell me how,"

#### RESINOL WILL SURELY

the itching stors and healing begins. That is why doctors have prescribed it successfully for nineteen years in even the severest cases of eczema, tetter, ringworm, rashes and other tor-menting, unsightly skin-eruptions. With the help of warm baths with resinol soap, resinol ointment restores the skin or scalp to perfect health and comfort, quickly, easily and at

little cost. Resinol is also a perfect household remedy wherever a soothing, healing application is needed. It nothing of a harsh or injurious nature, and can be used on the tenderest or most irritated surface, where you wouldn't dare use most other skin remedies. Every druggist sells resinol ointment (50c and \$1), and resinol

# **Quick Action Getting** The Blood in Order

There's Bounding, Pulsating Life in Every Drop of Great Remedy.



Let S. S. S. Hustle Impurities Outward.

Impurities lodge so deeply in the tissues that they cannot be reached by any ordinary method. Mercury and other dangerous mineral drugs may check a disease, but to get right down into where the blood is vitiated requires S. S. S., the greatest blood purifier known. Its action is pronounced.

In a very brief time S. S. S. as the reconstructive process so under control that remarkable changes are observed. All eruptive places heal, mysterious pains and aches have disappeared, and from head to foot there is conscious sensation of renewed health.

The extraordinary manner in which S. S. S. drives impurities out of the blood is due to its catalytic force in the blood cells, contains one ingredient, the active purpose of which is to stimulate the tissues to the health selection of its own essential nutriment and the medicina; elements of this retchless blood purifier are just as estable to the controling of the contains on the medicina; elements of this retchless blood purifier are just as estable to the controling of a selection of a service of the controling of the control of the control

### OMELETS IN SEASON

ESPECIALLY APPROPRIATE JUST NOW WITH VEGETABLES.

Finely Chopped Spinach is One of the Especial Favorites-For Those Fond of Chives-Made With Smoked Fish.

A vegetable omelet especially suited to the season is spread with finely chopped spinach, highly seasoned with paprika, salt and pepper, moistened with butter. To many tastes this is to be preferred to the spinach puree, which results from pressing the boiled spinach through a sieve. This particuular omelet was garnished with two mounds of the finely chopped spinach, each one set on a round of fresh tomato which had been sauteed in a little butter. The combination of colors as well as the flavors seemed a little out of the ordinary.

For the lover of chives comes an omelet in which finely chopped chives are sprinkled generously through the egg mixture before cooking. There is no filling in this form of omelet, but with it is served a spoonful of rich cream sauce, yellow with the yolk of an egg and with chopped chives sprinkled in two crossing lines over its surface, forming a pretty garnish to the dish.

Sorrel, that special delight of the French, is also an excellent addition to the omelet. It is generally used in the form of a puree for the filling of the omelet and also as a garnish around it. This is a piquant bit of flavoring not sufficiently used in this country but easily found at any green grocer's, especially in a foreign quarter of the city.

A plain omelet mixture into which is beaten finely chopped parsley, chives and sorrel results in a savory dish, which because of its green tone is appropriately garnished with overlapping rings of green peppers which have been either parboiled or sauteed. This makes an attractive dish for luncheon or supper, and if something more elaborate is desired a spoonful of thick cream sauce may be placed within each alternating ring of green pepper.

The combination of smoked or salted fish is another surprise in the way of a new omelet. Smoked salmon is particularly appetizing to use in this way and is being served in flakes beaten through the entire omelet or mixed with cream sauce into a smooth paste and used as a filling and garnish. Flakes of salt codfish, browned in a little butter and scattered over the surface of the omelet just before folding, also give an unusual flavor, relished by the somewhat critical spring appetite.

#### The Moth Evil.

Moths deposit their eggs in spring. This, therefore, is the time to put away fure and woolens for the summer. It is not the moth, but the mag-"I started right in grieving with her," replied the other; "and I grieved harder and longer than she did."—
Lippincott's Magazine.

Lippincott's Magazine.

Lippincott's Magazine.

Lippincott's Magazine. chief. To effectually preserve them thoroughly beat the furs with a thin, rattan, and air them for several hours: then carefully comb them with a clean STOP THAT ITCHING comb, wrap them up in newspapers spread over which a meringue made of the stiff My, what relief! The moment that newspapers) perfectly tight, and put whites and half a cupful of sugar. Shut resinol ointment touches itching skin. them away in a thoroughly tight chest, the oven and bake until the

amined in the sun at least once a of fresh fruit for the preserves.

Camphor is said to be one of the best preventives as well as the oldest known.

#### Rag-o-Muffins.

Three cupfuls flour, four level teaspoonfuls baking powder, two tables by. Cut them in rather thick slices and spoonfuls sugar, about three-fourths lay them in a greased baking dish. cinnamon, one-half cupful currants or chopped raisins, two tablespoonfuls one-fourth inch thickness in a long sheet, brush with butter and sprinkle with fruit, sugar and cinnamon. Roll like a jelly roll. Cut off pieces threefourths inch in thickness. Bake in buttered tin in hot oven and about fifteen or eighteen minutes.

#### Poor Man's Stew.

Line bottom of baking dish with layer of sliced potatoes (thin layer). a layer of split crackers. Put in another layer of potatoes, onlons and crackers. Cover with milk and bake like escalloped potatoes. You probably will have to add more milk, as crackers take up a lot.

#### Potato Puff.

cup of hot milk, add two cupfuls of turning once during the cooking. cold mashed potatoes and beat until light, then add one egg and two tablespoonfuls of grated cheese, with a pinch of salt and dash of pepper to season, and then beat again thorbake a nice brown.

#### Potato Straws.

Pare and cut raw potatoes into slices one-quarter of an inch thick; cut these into narrow strips or straws and cloth and fry in deep hot fat until crisp and well colored. Drain on paper and sprinkle with salt. Serve with sweet or cold drawn linseed oil.

To Freshen Black Kld Gloves. Mix a teaspoonful of salad oil with a few drops of black ink. Apply with off this cleanser, for if left on the a feather and then dry the gloves in metal will tarnish. Brighten with a feather and then dry the gloves in

#### BITS OF CARPETS FOR RUGS

Odds and Ends That Are of No Use Make Artistic Coverings for the Floor.

"What on earth are you going to do with those bits of carpet?" asked the family friend who had just dropped in to find the housemistress making up a bulky package of odds and ends of floor-covering, chiefly the results of

refittings occasioned by the migration. "Going to have them made into ugs," replied her friend, poking a realcitrant bit of Brussels back into the bundle. "I've discovered a man who makes the most bewitching ones you ever saw out of just such bits as these-or out of old carpets, either. provided they are not rotten or motheaten. He first unravels the weft of the carpet, and then weaves it up again in hit or miss fashion, and the many and varied; among the most beggar description.' Why, Mrs. B. has a nursery rug that he made for state of Pennsylvania after the muher out of odds and ends such as sical comedy in which I was playing these, and it's really beautiful, bezides 'blew up.' The company was a regubeing delightfully thick and warm. In fact, it's just like a new carpet.

"You've no idea how artistically the blues and reds and yellows and moss greens blend when they are woven together without any regard for pattern. And, of course, as the pieces are of absolutely no use for anything else, t's practically clear gain, especially as the cost of making is hardly more than that of weaving a rag carpet"

#### MEANT FOR THE VEGETARIAN

Substantial and Savory Meatless Reclpe Served With Brown Gravy or Tomato Sauce.

Housekeepers may be glad to kncw ound very substantial:

Make one pint of bean or lentil pulp hem through a potato ricer or colanseeds, through the colander; one pint carry out the promised boxing exhibiof nut meal; two raw eggs; one gill of browned flour; one small minced onn; one tablespoonful of minced pars-

Season highly with sage, sweet maroram, celery salt, pepper and pap-ika and add one gill of sweet milk. dix all thoroughly. Put the mixture nto a well greased baking dish or turk's head; brown in a quick oven, allowing it to be in about twenty min-

Turn the roast out on a flat meat platter, serve hot, with brown gravy or tomato sauce.

#### Superior Bread Pudding.

One and one-half cupful of white sugar, two cupfuls of fine dry bread crumbs, five eggs, one tablespoonful of Futter, vanilla, rose water or lemon flavoring, one quart of fresh rich milk and half a cupful of jelly or jam. Rub the butter into a cupful of sugar, beat the yolks very light and stir these together to a cream. The bread crumbs soaked in milk are added and then the flavoring. Bake in a buttered pudding dish (a large one) until the crust is "set." Draw to the mouth of the oven, begins to color. Eat with cold cream. They should be taken out and ex- In strawberry season, substitute a pint

Potatoes In Southern Style. Six large sweet potatoes, three tablespoons of butter, four tablespoons of sugar. Cook the potatoes in their skins until tender, remembering that sweet potatoes must be cooked slowcupful of milk, one-half teaspoonful sprinkling with the sugar and adding the butter between the layers. Bake half an hour in a moderate oven and butter. Mix as for biscuits. Roll out to serve in the same dish in which they were baked.

### Asparagus on Toast.

Tie a bunch of asparagus up with soft string when you have cut away the woody ends, and cook about twenty-five minutes in salted boiling water. Have ready some slices of crustless toast; dip each in the asparagus liquor. Butter well while hot and lay very thin slices of salt pork, then a upon heated dish. Drain the asparagus and arrange upon the toast. Pepper, salt and butter generously.

Chicken Livers With Bacon.

Clean the livers and cut each liver in six pieces. Wrap a thin slice of bacon around each piece and fasten with a small skewer. Put in a broiler, place over a dripping pan and bake Melt a dessertspoonful of butter in in a hot oven until the bacon is crisp,

#### Cleaning Hint.

I have found, writes a contributor to with the saturated cornmeal until the films exported. spot disappears, then brush thor-

#### For Stains on Mahogany, Use oxalic acid and water, rubbing

soak in cold water an hour. Dry on a it in with a clean cork until the stain disappears. Mahogany may be polished with a flannel cloth dipped in

### For Your Chandellers.

Try cleaning chandeliers with vinegar and salt, rubbing vigorously. Wash tripoli and sweet oil.

# MEMORIES OF STAR TAR

Comedian Tells of a Lifetime's Recollections.

Time When Jack O'Brien, of Pugil istic Fame, Came to the Aid of Perilously Near Stranded Band of Thesplans.

Leo H. White is to play comedy and dramatic parts. Mr. White will be remembered as the leading comedian with the original "Merry Widow" company. He was later a member of the "Gay Musician," a musical comedy, which played in New York for two seasons. Leo's experiences have been results—as the phrase goes—simply comical is the following: "I joined a small repertoire company in the lar fly-by-night troupe of the barnstorm variety. We were to play a town of a thousand inhabitants the night after I joined them, and I was instructed to learn the part of 'Ham' in Hæmlet. I did learn a few lines, and when the curtain rung up for the performance I managed to jabber my way through to the end. The people When he welcomes Toddy. who saw the show thought it was great. A few nights later we reached a civilized town with the big population of 5,000. The manager of the opera house had some idea of the refused to let us play. Jack O'Brien, Back to zoo and college.
the well-known prize fighter, happened

Bet the kids will bust their lids, the well-known prize fighter, happened to be in town, which, by the way, was the town of his birth. He came to our assistance by agreeing to give this meatless recipe, which will be a boxing exhibition after the last act, providing the manager of the theater would allow us to play there. If we y soaking and boiling half a pint of hadn't played, I had resolved to eat ried beans or lenti's, then putting my part in 'Hamlet.' Well, the show managed to pull through for the night, er to remove the skins. Take half a amidst catcalls and hen fruit. Well, pint of strained, rather thick canned now for the sad part of the story. A tomato and get all the pulp, but no sparring partner had to be chosen to



Leo H. White.

tion, and they picked on me. At that time I weighed a hundred and two pounds, just a little more than Jack O'Brien's boxing gloves. He played with me for a little while and then I became peevish, smacking him roughly on the chin. Well-when I woke up the doctor at my bedside asked me if I cared to send any news to my

#### Films Becoming Cheaper.

Prices of motion-picture films are steadily falling. In March, 1912, the average export price, based upon ruling wholesale prices at the domestic points of shipment, was a little less than ten cents per linear foot, and in March, of the present year, a little more than three and one-half cents, The unexposed films dropped in export price from 12 cents per foot in March, 1913, to three cents per foot in March of the current year, while the exposed films in the same period slightly declined.

#### Mostly Unexposed Films Sold.

Formerly most of the films were exposed before exportation; now about four-fifths of the entire quantity exported consists of unexposed films available for camera use in foreign countries. Of the month's exportations of motion-picture films, 20,000, 000 feet were unexposed and 3,000,000 feet exposed, thus reversing the proportions which obtained in March of Modern Priscilla, that gasoline will last year, when unexposed films repnot make a circle on material if it is resented only \$3,000 feet out of a tooughly. Pour into a baking dish and mixed with cornmeal. Rub the spot tal of 3,000,000 feet of all kinds of

#### Foreign Sales of Films,

Our foreign sales of motion-picture films are chiefly to England. That country takes about nine-tenths of the total exports. The next largest customers are Canada, Australia, Cuba, France, Japan, Argentine, Brazil, Colombia, Venezuela, China, Hongkong, and the Philippine Islands. In many other countries, however, motion pictures are being made with cameras equipped with films manufactured in the United States, the world's largest purveyor of that article of increasing popularity.



will pay high salaries to their Sten-ographers, Bookkeepers, Accountants and Office Assistants.

BUT they must be competant!
At our school individual instruction
is given; each student is drilled daily,
and when graduated is COMPETENT

to earn a good salary.

Let us interest you. Write for free catalog today. A position guaranteed. BEUTEL BUSINESS COLLEGE Tacoma, Washington.

# OPPORTUNITY IS HERE

TO LEARN CHIROPRACTIC. Catalog on Request.

He Came Back. Theodore has come back home, loodness gracious, Willie! Have about gone silly. Hard old go for old Woodrow, To get the White House ready, But his smile will be in style

Teddy went into the wild, Over trees and under, Finding rivers, killing snakes, Just a-raising thunder, Brought some hides, and bones be

Crammin' in the knowledge!

Reverence for old age is wasted on eggs.—Philadelphia Record.

# The Thrill of Health

and vigor can only be experienced when the digestion is normal, the liver active and the bowels regular. Any disturbance of these functions suggests an immediate

## HOSTETER'S Stomach Bitters

It is for Poor Appetite, Indigestion, Cramps, Diarrhoea, Biliousness and Malaria.

#### Gold Matter of Fact. Customer-Are these five or six wedding rings all you have in stock?

Why, you've got a whole trayful of engagement rings.

Jeweler—Yes, sir, and it will take that whole trayful of engagement rings to work off those five or six wedding

rings.-Santa Cruz Surf.

# **WOMAN COULD** HARDLY STAND

Because of Terrible Backache. Relieved by Lydia E. Pinkham's Vegetable Compound.



sides, and terrible backache so that I could hardly stand. I took six bottles of Lydia E. Pinkham's Vegetable Compound, and now I can do any amount of

work, sleep good, and don't have a bit of trouble. I recommend Lydia E. Pinkham's Vegetable Compound to every suffering womam."-Mrs. HARRY FISHER, 1642 Juniata Street, Philadel-

Another Woman's Case. Providence, R. I.—"I cannot speak too highly of your Vegetable Compound as it has done wonders for me and I would not be without it. I had a displacement, bearing down, and backache, until I could hardly stand and was thoroughly run down when I took Lydia E. Pinkham's Vegetable Compound. It helped me and I am in the best of health helped me and I am in the best of health at present. I work in a factory all day long besides doing my housework so you can see what it has done for me. I give you permission to publish my name and I speak of your Vegetable Compound to many of my friends."—Mrs. ABRIL LAWSON, 126 Lippitt St., Providence, R. I.

Danger Signals to Women are what one physician called backache, headache, nervousness, and the blues. In many cases they are symptoms of some female derangement or an inflammatory, ulcerative condition, which may be overcome by taking Lydia E. Pink-ham's Vegetable Compound. Thousands of American women willingly testify to

its virtue.

No. 24, '14

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