

**POULTRY and Dairy Produce**  
of all kinds wanted. Write for our **CASH OFFER**  
**Pearson-Page Co.** PORTLAND OREGON.

**SECOND-HAND MACHINERY**  
Bought, sold and exchanged; engines, boilers, sawmills, etc. Send for Stock List and Prices.  
**THE J. E. MARTIN CO.** 52 1st St., Portland, Or.

**OPPORTUNITY IS HERE**  
TO LEARN CHIROPRACTIC. Catalog on Request.  
Pacific Chiropractic College, 418 Commercial Bldg., Portland, Or.

**SALESMEN WANTED**  
Liberal Terms—Write for our Proposition.  
Everything for the Orchard, Farm, Garden and Lawn.  
**YAKIMA AND COLUMBIA RIVER NURSERY CO.**  
NORTH YAKIMA, WASH.  
YAKIMA GROWN is the BEST GUARANTEE

June may be one of the shortest months in the year, but a lot of fellows get life sentence before it passes.

Nature is with the men these days. The sunshine is bright, the women don their transparent raiment, and there isn't a bit of dust to get in anybody's eyes.

Domestic servants are employed in more than 800,000 homes in England and Wales.

Tricycle taxicabs have been introduced into Germany with great success.

Improvements now progressing on the Suez canal, for which the company has power to raise \$30,000,000 through bonds, are expected to be completed in 1918-19. The latest scheme makes provision for a depth of 40 feet throughout and for widening up to 106 feet 8 inches in the south section and cutting an appropriate number of sidings in the north and central sections.

**Make Your Boy Happy**  
Let him play in overalls with next a care in the world and you will make him a healthy, happy boy. Be sure to buy him **Two-Horse Brand Overalls**. The kind that is made for comfort and long wear. A New Pair **FREE** if They Rip.  
**MADE BY LEVI STRAUSS & CO., San Francisco**



The Pacific Steamship company, running a line of steamers from the United States to Alaska, has announced a passenger rate from Portland, Ore., to Alaska, the same as those applying from Puget Sound points. The schedule of rates from Portland is: First-class to Juneau, \$25; second class, \$16, and \$22 and \$14 to Ketchikan.

**GOOD SUIT**  
MADE TO ORDER \$650  
Wings Guaranteed for Two Years  
Made to your individual measurements from any selection of cloth, in any style and guaranteed to fit you perfectly. Our suits are not approached by any other. We use the best materials, trimmings and workmanship for your money. Write for our catalogue and see how you can have any clothes you buy.  
**Amazing Agency Offer**  
Write for our...  
**ALL WOOL**  
The Capitol Tailors, Dept. 723, Chicago, Ill.



**Easy to Misjudge Remedy You Need**  
In Overcoming Blood Trouble Do Not Be Fooled By Mere Claims.

Study the Game and You Will Understand Why Some Things Are Deceptive.

In treating a blood disorder the fundamental fact is that it is observed that the end object of a medicine used is to permit a hit, a home run and a sure, safe hit every time.

Now the propulsive effect of S. S. S. is to regulate the blood formation, to assist in development of tissue and to have a decided bearing upon the lymphatic influence, all of which is in the promotion of blood health. And this propulsive effect will be similar to the straight ball pitched to insure a safe hit and not the deceptive gyrations designed to fool the batter. S. S. S. is a plain, straight blood purifier. It is not a fanciful mixture to move the bowels and thus falsely play upon susceptible minds. It is not a nerve excitant to exhilarate for the moment and then die away. It contains none of those mineral drugs which dry up the tissues. In other words, it does not play to the bleachers nor to the "fans." It is just a wholesome, powerful, searching blood remedy, one ingredient of which serves the active purpose of arousing each cellular part of the tissues to select from the blood the nutriment or materials required for renewal of health.

S. S. S. is prepared from nature's own materials, not an ounce of drugs being used. And yet it is more potent, more powerful, more searching and more productive of restorative results than from the most active of all the minerals employed in medicine.

Its action by elimination of the irritating poisons that infect the blood, is one of the very important things to know.

You can get S. S. S. at any drug store, but take no other so-called blood purifier falsely claimed "just as good."

S. S. S. is prepared by The Swift Specific Co., 600 Swift Bldg., Atlanta, Ga., and if you have any deep-seated or obstinate blood trouble, write to their Medical Dept. for free advice. It will be worth your while to do so.



**Too Good to Be True.**  
A woman, wearing an anxious expression, called at an insurance office one morning.  
"I understand," she said, "that for \$5 I can insure my house for \$1000 in your company."  
"Yes," replied the agent, "that is right. If your house burns down we pay you \$1000."  
"And," continued the woman anxiously, "do you make any inquiries as to the origin of the fire?"  
"Certainly," was the prompt reply; "we make the most careful inquiries, madam."  
"Oh!"—and she turned to leave the office—"I thought there was a catch in it somewhere."

**A Long View.**  
Ted Brown, an American, was touring Scotland and one afternoon mounted a high hill in company with a Scot who began bragging of the extensive view.  
"I suppose you can see America from here on a fine day," said the American jocosely.  
"Oh, ay, farther than that," replied the other.  
"Farther than that?"  
"Ay! On a fine night we can see the mune."

**Both Cause and Cure.**  
Vice President Marshall has said that kissing is a cure for divorce—The thought has just entered our head That kissing is also the source.

The Panama canal will save 8000 miles between New York and San Francisco. The distance to the Philippine islands is not reduced materially, however.

The Philippine assembly is considering the offering of a substantial prize for a means of destroying the tobacco insect pest without injuring the tobacco.

Territory around Punta Arenas, at the extreme south of Chile, has a healthful climate. Much cattle and sheep raising is done, and the district is rapidly building up.

A rancher has applied for rental of 320 acres of the Pike national forest, Colorado, to be used in connection with private land for raising elk as a commercial venture.

The number of persons killed by lightning in the United States during a year averages nearly 600; about 400 cattle are killed and annual damage by lightning is \$3,000,000.

For signaling between aeroplanes there has been invented apparatus for blowing fine black dust from a reservoir in such a way as to form dots and dashes.

A public pest we all despise, His actions make us groan—He guesses the wrong number And rings our telephone!

**DAISY FLY KILLER**  
KILLS ANYWHERE, AT ALL TIMES.  
Kills flies, mosquitoes, gnats, etc. in any part of the house. Kills all insects that annoy you. Guaranteed effective. Sold by dealers. A surety express post for \$1.  
**HAROLD SOMMER, 150 DEARBAY AVE., BROOKLYN, N. Y.**

The fellows who have stock to sell in the new oil fields are unanimous that it is "oil right."

It's a long, hot Sabbath that knows no militant in England these days.

There may be a few new spots on the sun, but he can still generate caloric powers that are quite adequate.

After attempting to decipher the handwriting of some business men a fellow appreciates the wonders of even an old typewriter.

**Why** do the leading merchants of Portland and the North-West call upon BEHNKE-WALKER BUSINESS COLLEGE for thoroughly competent, well-trained help? 843 firms have called on us for one or more stenographers or bookkeepers since Aug. 1, 1912. Over 2000 of our students are holding lucrative positions in Portland alone. Let us prepare you and furnish you a position when competent.

Write—no trouble to answer.  
**Behnke-Walker BUSINESS COLLEGE,**  
Portland, Oregon

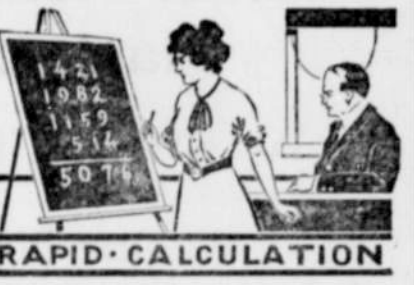
**Smokeless Powder Visible.**  
An important discovery has been made by the bureau of ordnance of the navy department as a result of a series of experiments and investigations, which have been conducted by order of Rear Admiral Strauss. A certain color of glass has been found to serve the purpose of rendering visible the smoke from the "smokeless" powder discharges of a rifle.—Army and Navy Register.

**A Plunge.**  
Hicks—I've just taken a plunge in the stock market.  
Wicks—I always heard that there was a lot of water there.

**Obliging.**  
"Have you obliging neighbors?"  
"We have. They are obliging us to move by the infernal racket they keep up nights."

**Effective.**  
"Do you think criminal tendencies can be overcome by a surgical operation?"  
"I am certain of it."  
"You think that, say, a pickpocket, for instance, can be cured of the desire to pick pockets by an operation?"  
"No, not on his brain. Amputate his hands."—Houston Post.

**RAPID CALCULATION**



forms a part of the Business Course taught at the Beutel school, and the young man or woman who masters it with other studies can command a good salary.

Learn Bookkeeping, Penmanship, Commercial Law, Correspondence, Rapid Calculation and Office practice at **BEUTEL BUSINESS COLLEGE** Tacoma, Washington. Catalog Free. A position guaranteed.

**Disturbing Elements.**  
"A sailor bold I'd like to be."  
I heard the farmer roar;  
"For I would like to plow the sea And then raise Cain on shore."  
—Cincinnati Enquirer.

"I wish I was the Prince of Wales,"  
Declared a country swain,  
"In answer to my people's 'hails,'  
I'd turn around and reign."  
—New York Mail.

"I'd like to be the president,  
To save the land I'd burn;  
Then flood it all with eloquence—  
The smouldering hate to spurn!"

Dr. Grace Feder Thompson's Kerkonik for men and women relieves nervous exhaustion and debility. One month's treatment for \$1. Address 948 Post street, San Francisco, Cal.

English papers announce that the world's biggest ocean liner is to be built at Belfast. It will be of 60,000 tons, whereas the Vaterland is of 59,000 gross tons, the Imperator 52,171 the Britannic 50,000, the Aquitania 47,000 and the Olympic 46,353 tons. Consul Sharp reports that the Britannic was launched at Belfast on February 26. For safety it will have 48 of the largest lifeboats yet made, two of them fitted with powerful engines.

Acid Stomach, heartburn and nausea quickly disappear with the use of Wright's Indian Vegetable Pills. Send for trial box to 372 Pearl St., New York. Adv.

It was a mean thief who stole a preacher's sermons the day before Sunday and no time to prepare new ones.

The state education department has adopted denatured spelling and we'll have to try to learn to spell all over again.

Here's a new paradox: The Atlantic seaboard is burning, although it isn't board, but sand, and is flooded with water.

The garden contest will be shown in moving pictures. The promoters seem determined to keep the thing moving.

It really sounds quite superfluous to hold a housewarming at a fire station.

The boy, who stood guard for candy thieves, realizes now what Milton meant when he said: "They also serve who only stand and wait."

Saturday was Decoration day; the streets were brilliantly illuminated and so were a number of the spectators.

The plunge had a busy day for its season's opening, but, after all, Saturday is tub day for a lot of people any way.

Putnam Fadeless Dyes are the easiest to use.

**PREPARING THE SHAD**  
DELICIOUS FISH MAY BE SERVED IN MANY WAYS.

Planked is, of course, the Most Popular, and Probably the Best—Never Should Be Fried—Salads to Go With It.

There is no more tempting or delicious dish than shad. Shad may be prepared in many ways; probably the most popular is planked shad. Many housewives think such a dish out of the question, but all that one needs is a good hot fire and a plank. Be sure, however, to season and garnish your fish before it is placed on the table, or it will not be a success.

You ask how can I get a plank? A carpenter will make you one of oak about two inches thick for the small sum of 50 cents. It can be used indefinitely for the constant charring of the wood, only adds to the flavor of the fish.

To plank shad first wash and wipe the whole fish thoroughly. Sprinkle with salt and pepper, then fill it with this stuffing: Two cupsful of bread crumbs or mashed potatoes, a grating of onion, a tablespoonful of parsley, butter the size of an egg.

With a sharp knife cut three or four slits in the upper side of the fish, and put a thin slice of bacon in each opening. It should be baked in a moderate oven for 30 minutes. If you cook with gas bake it for part of the time in the oven, then brown and finish under the flame.

The proper salads to serve with shad are watercress and tomato, cucumbers and onions, or a salad of radishes cut thin and laid on lettuce leaves.

Broiled shad may be accomplished with the ordinary broiler, but great care should be taken lest the fish is seared, if it is cooked over the open coals. Wise housewives never fry shad, as it is apt to absorb the grease and it loses much of its dainty flavor, if prepared in this manner.

An unusual recipe for shad is to put it in a sour pickle, and let it remain there for a day or so, then serve for a light supper. The shad should be cut in squares about three inches square, then boiled for 20 minutes. Heat some vinegar, season with pepper and salt, and crush some ailsipie in it. Pour this hot over the fish and keep it tightly covered for several hours before serving. It is delicious, as the bones are softened, and the flesh tender and juicy from the vinegar in which it has lain.

**Halibut a La Flamanade.**  
Cover the bottom of a baking-dish with two tablespoonfuls each of minced onion and celery and one of parsley. Place on this the fish, after dusting it with salt and pepper to taste and brushing with melted butter. Bake in a quick oven. Put two tablespoonfuls of butter in a pan, add two of flour and mix; add one pint of cooked strained tomatoes and stir until boiling; add one-half teaspoonful each of mace and white pepper. Strain this around the fish and serve with boiled potato balls basted with melted butter and dusted with minced parsley.—Woman's Home Companion.

**Using Lemon Rinds.**  
Everyone will be glad to know of a way to save your lemon rinds after making lemonade. Remove as much as possible of the pith, cut the rinds in strips, with scissors, about one-quarter inch wide. Get one pint of pure grain alcohol and put in a glass jar; into this drop the strips of lemon until you have used 15 lemons. They do not all have to be put in at the same time. The whole amount should stand a week. Then strain through fine muslin. That is all there is to it and you have the pure article with no coloring or flavoring and it is a fine essence.

**Stuffed Corn Beef.**  
This is a somewhat unusual way of cooking a familiar meat, and makes a pleasant variety. Select a lean, chunky piece and after cooking or soaking it in fresh water, to remove the brine, make several deep incisions in it. Fill these cuts with bread stuffing highly seasoned with pepper and onion. Tie the stuffed meat tightly in a cloth, dip it in vinegar, and then simmer it in boiling water. Allow 20 minutes for each pound of meat. Drain before untying the cloth.

**Rice and Apples.**  
One cupful of rice and five large cooking apples. Wash the rice well in several waters, pare and slice the apples; cover with water. When boiled sweeten to taste. Eat with cream. To make it look nice whip the whites of two eggs, sweeten, cover the dish, brown in the oven for a minute, take out and put drops of current jelly on top.

**Orange Filling.**  
One-half cup sugar, two level tablespoonfuls cornstarch, grated rind one-half orange, one-third cup orange juice, one tablespoonful lemon juice, one egg beaten slightly, one teaspoonful melted butter.

Mix the ingredients and cook in double boiler for 12 minutes, stirring constantly. Cool before using.

**Cutting Hot Bread and Cake.**  
When cutting hot cake or bread, if the knife is heated first it will prevent them crumbling.

**EARLY METHOD OF CLEANING**  
Use Sawdust for Glassware—Mixture of Salt and Vinegar the Best for Decanters, Etc.

If you would get the nearest carpenter to give you a painful of sawdust you could make your cut glass dishes, and even your fine pressed glass, dazzling bright.

First wash each dish thoroughly with warm soap and then, without drying it, bury the dish in the sawdust.

Leave each piece until it is perfectly dry and then brush it with a soft brush, taking care to reach all the crevices.

You can clean decanters, carafes, vinegar cruets, etc., by using a mixture of salt and vinegar. To a wine-glassful of vinegar allow a handful of salt. Put some of this in the bottles, shake it about well and the stains will disappear.

If you have pudding or meat pie dishes that have become brown, burnt and generally disgraceful looking by baking in the oven, you can almost always remove the stains by soaking them for several hours in strong borax and warm water.

Greasy pots and kettles, that bête noir of the woman who does her own cooking, can be cleaned with little difficulty by letting them get warmed through on the stove, then removing them to the sink and throwing in a handful of corn meal and rubbing them well with this.

**BURLAP AS A DECORATION**  
Can Be Put to Almost Innumerable Uses in the Making of a Tasteful Home.

The woman who is eager to have a tasteful home at small cost should remember the many uses of burlap for interior decoration. A couch that has become worn and faded, but does not require re-upholstering, may have its defects covered by a throw of burlap, using the widest obtainable in a tan or other good shade, and cutting this sufficiently long to hang entirely over the couch ends. The ends may be finished by a wide hem caught in place with green brier stitching and the cover further ornamented by stenciling. If a tan or brown burlap has been selected a pretty stencil design is a border of pine trees done in greens and browns. Burlap also makes beautiful portieres, and is excellent for upholstering chairs, making boat or porch pillows and may even be used as a floor covering.

**Rhubarb Pie.**  
Cut the large stalks off where the leaves commence, strip off the outside skin, then cut the stalks in pieces half an inch long; line a pie dish with paste rolled rather thicker than a dollar piece, put a layer of the rhubarb nearly an inch deep; to a quart bowl of cut rhubarb put a large teaspoonful of sugar; strew it over with a saltspoonful of salt and a little nutmeg grated; shake over a little flour; cover with a rich pie crust, cut a slit in the center, trim off the edge with a sharp knife and bake in a quick oven until the pie loosens from the dish. Rhubarb pies made in this way are altogether superior to those made of the fruit stewed.

**Braised Sweetbreads.**  
Use little individual baking dishes for these. In the bottom of each buttered dish put a little chopped carrot, celery, onion, a few green peas and dice of salt pork. Place a parboiled sweetbread on top of the vegetables. If the sweetbreads are large, half will be enough, if dish is used as an entree. Cover with good clear stock and bake slowly for from forty-five minutes to an hour. Before serving baste the gravy and vegetables over the sweetbreads to garnish.

**Tricatelli.**  
This calls for pork, although any other fresh meat may be used. Chop one pound raw fresh pork very fine, add one teaspoonful salt, one saltspoonful pepper, teaspoonful onion juice and one-half cupful sale bread crumbs. Beat two eggs and mix all thoroughly. Shape into small cakes, pan, boil slowly to thoroughly cook. Serve with baked or fried potatoes, and garnish with parsley and lemon.

**King's Jam.**  
Four pounds of grapes, two pounds of sugar, three-quarters pound of raisins, one-quarter pound of English walnut kernels, pulp of two oranges, one-half pound of figs, seed grapes, cut nuts and figs in small pieces, stir all together and cook until thick. Put away in glasses. This is a delicious conserve.

**To Keep Celery Fresh.**  
To keep celery fresh and crisp, so that it will last for days, treat it in the following manner and find it excellent: Prepare it as you would for the table, then wet an old piece of clean linen in ice-cold water, place the celery in it and lay on the ice.

**Scotch Cakes.**  
One pound dark brown sugar, half pound butter and lard, two eggs, one tablespoonful soda dissolved in lukewarm water, one ounce cinnamon, one pound flour. Roll out rather thin and bake in a moderate oven.

**Pineapple Sherbet.**  
Grate two pineapples and mix two quarts of water and a pint of sugar; add the juice of two lemons and the beaten whites of four eggs. Place in a freezer and freeze.

**A REAL DUTY**

of every person to try and maintain the highest possible standard of health. This plan can be helped along wonderfully by the use of **HOSTETTER'S Stomach Bitters**. It tones, strengthens, invigorates the digestive organs, the liver and bowels and thus promotes good health.

**World's Greatest Bank.**  
With its recent acquisition of the Wilts and Dorset Banking company, Lloyds bank of London becomes probably the greatest financial corporation of its kind, as its deposit and current account now aggregates more than \$500,000,000.  
Lloyds bank has a history extending over a long period of years, as the private bank out of which it was formed was established in 1765, and the present banking corporation was formed in 1865. Including its latest acquisition, the bank has absorbed no less than 43 other banking houses since 1865, one of these dating back to 1577. The bank is represented in 45 out of 52 counties in England and Wales, and a subsidiary company was formed in 1911 to open a branch in Paris, an old French private banking house being taken over.  
In all, Lloyds bank now has 880 separate offices. While an incorporated bank, the traditions of the private banking days yet remain, and practically every official of the bank and its branch managers was educated in private banking houses, and preference is always given to men so educated in taking on new employes.—Wall Street Journal.

**Free to Our Readers**  
Write Murine Eye Remedy Co., Chicago, for 46-page illustrated Eye Book Free. Write all about Your Eye Trouble and they will advise you the Proper Application of the Murine Eye Remedies in Your Special Case. Your Druggist will tell you that Murine Relieves Sore Eyes, Strengthens Weak Eyes, Does Not Smart, Soothes Eye Pain, and sells for 50c. Try It in Your Eyes and in Baby's Eyes for Scaly Eyelids and Granulation.

The law placing a prohibitive tax on the manufacture and sale in the United States of matches containing white phosphorus becomes effective July 1.

Modern romance—M. Caillaux came through a duel unscathed and was then all mused up by an automobile.

While breaking records as we do, With ninety in the shade, We love to cool our ardent with Ice cream and lemonade.

Native runners in South Africa receive 60 cents a day.

Canada's cultivated area in 1911 was 32,404,110 acres.

Nine thousand Scotchmen went to Canada last year.

**MRS. WINN'S ADVICE TO WOMEN**  
Take Lydia E. Pinkham's Vegetable Compound and be Restored to Health.

Kansas City, Mo.—"The doctors told me I would never be a mother. Every month the pains were so bad that I could not bear my weight on one foot. I began taking Lydia E. Pinkham's Vegetable Compound and had not finished the first bottle when I felt greatly relieved and I took it until it made me sound and well, and I now have two fine baby girls. I cannot praise Lydia E. Pinkham's Vegetable Compound too highly for what it has done for me. I always speak a word in favor of your medicine to other women who suffer when I have an opportunity."—Mrs. H. T. WINN, 1225 Fremont Ave., Kansas City, Mo.

**Read What Another Woman says:**  
Cumming, Ga.—"I tell some suffering woman every day of Lydia E. Pinkham's Vegetable Compound and what it has done for me. I could not eat or sleep, had a bad stomach and was in misery all the time. I could not do my housework or walk any distance without suffering great pain. I tried doctors' medicines and different patent medicines but failed to get relief. My husband brought home your Vegetable Compound and in two weeks I could eat anything, could sleep like a healthy baby, and walk a long distance without feeling tired. I can highly recommend your Vegetable Compound to women who suffer as I did, and you are at liberty to use this letter."—Mrs. CHARLIE BAGLEY, R. 3, Cumming, Ga.

P. N. U. No. 26 '14.

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