SECOND-HAND MACHINERY

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MOLMES BUSINESS COLLEGE The school that gets you a

Thousands of Graduates NONE IDLE PREE INFORMATION OLDEST Washington and 10th Sta. MODERN PORTLAND, ORE.

Mother Wouldn't Take Any. Col. J. Slocum Ridgeley, in answering the toast "To Mother" at a banquet in Charlottesville, said:

"God bless Anna Jarvis, the Phila-delphia woman who put Mothers' day on the map! That holy day is better for us than 10 new South American

to a bright little fellow:
"'Tommy, my boy, if a family consisting of father, mother and six children should have a cherry pie for dinhow much would each receive? very 'A seventh," the little fellow and dish. swered. 'Carefully,' said I. 'Remember,

there are eight people."
"Yes, sir, I know, said Tommy, but mother wouldn't take any for fear the others wouldn't have enough."-New Orleans States

OWARD E. SURTUE - Assurer and Chemist, Leadville, Colorado, Specimen privet Gold, ver, Lead E. Gold, Silver, Es. Gold, See Zine Copper, H. Mailing envelopes a d full price list on application. Control and Umpire work so ted. Reference: Cartonate National Nata.

A Wartime Fable.

Once upon a Time a Big Boy walked up to a Little Boy and asked him for a Piece of Pie. The Little Boy refused, whereupon the Big Boy started to trounce Him. The little Boy, how-ever, inflicted a mighty Beating upon the Big Boy. Rubbing his Bruises, the Big Boy smiled and said: "Little Boy, give me your Pie now and I won't fight you Any More." But the Little had to go Somewhere Else for Something Else but Pie.

Moral-Sometimes you can get by diplomacy what you can't by fighting —and then again, sometimes you can't, if you do the fighting first.

Putnam Fadeless Dyes are the easiest to use.

Not an Omission.

Somehow it don't taste just as Mrs. something out."

Mr. Benton tasted reflectively.

"I don't think so," he remarked. Mrs. Benton's face brightened vis-

For 75 years Wright's Indian Vegemendation in conditions of upset stom- and good mutton is not to be scorned. ach, liver and bowels. If you have not tried them, a test now will prove their benefit to you Send for free sample to 372 Pearl St., New York. Adv.

In the Realms of Credit. "When I left home as a lad," said Mr. Dustin Stax, "I had \$10 in my

"You'll never forget that day." 'No sir. It's the only time I have ment's notice and be absolutely sure my assets would cash in for more than my liabilities."—Washington

YOUR OWN DRUGGIST WILL TELL YOU Try Murine Eve Remedy for Red, Weak, Watery Try Murine Eye Remedy for Red, Weas, Watery Eyes and Granulated Eyelids; No Smarting— just-Eye Comfort. Write for Book of the Eye by mail Free. Murine Eye Remedy Co., Chicago

Road Cop-You say that's your car?

Tattered wretches like you don't own Seedy Driver-I bought it five years

May Migration. 'Shakespeare speaks of moving ac-

suit since.

cidents by field and flood." "Well, I suppose like most poets he had to move frequently and probably had a good many accidents to what little furniture he owned."

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No. 36, 1914

EXCELLENT DISHES SERVICE. ABLE ON ANY OCCASION.

Steak Dumplings Something of a Novelty-Roll Sandwiches Are Worth Recommending-Poached Eggs in Milk or Cream.

from the gravy and let them drain tive of southern Europe, it grows easdrain, season with salt, pepper, a little given a warm situation and well butter and a little hot milk; mash and drained soil. potato crust, put them into a dripping Scrub them, without breaking the "Let me tell you a 'mother' story.
"In my youth, when I was teaching school in Siloam, I said one morning smooth and serve in a gravy boat. and some branches of dill, in a quart der cold cooked meat may be substi- cupful or more of sugar in enough tuted for the steak, and this makes a scalding hot vinegar toffill the jar to very substantial luncheon or breakfast overflowing; adjust the rubber ring

> Butter an egg poacher and half fill gar scums over, pour it off and rethe pan beneath with boiling water. place it with a second supply of scald-Break in the required number of eggs, ing hot vinegar and sugar. The and as soon as they begin to grow firm pickles should then keep in good conadd two tablespoonfuls of milk or dition though epened daily. cream. When firm, place upon rounds The sugar may be omitted in makof buttered toast and season with but lng these pickles if they are preter, salt and pepper. Garnish with ferred sour. parsley.

Roll Sandwiches .- The bread for TO MAKE WITH CHOCOLATE these should be fresh and should be wrapped for several hours in a wet cloth, wrung out of cold water and then with a dry cloth outside of this. Cut off the crust, cut in thin slices and spread with only preferred paste. These are served at both receptions and with the salad at dinner, and may be pothing more than plain bread and butter sandwiches. They may be Boy held the Pie and the Big Boy fastened with either a toothpick or a narrow ribbon, but some vegetable better with the bafter. fiber is best.

Club Sandwich.-This is one of the heartiest kinds of sandwiches and may always pleases children. The recipe bread is commonly toasted and cut cup of sweet milk. Set this back on across into diamonds or triangles, the stove to dissolve. In the mixing

Mink's did the other night. Yet I thought I remembered the recipe all right. I suppose I must have left white bread. Boston brown bread cut between two thin buttered slices of white icing. not quite so thin may be used in the same way.

Meat Sandwiches.-Almost any kind Mrs. Benton's face brightened visibly. Then her husband continued:
"There's nothing you could leave out," he said, "that would make it taste like this. It's something you've put in!"—New York Globe.

Meat Sandwiches.—Almost any kind of cold meat may be cut in nice, thin slices and used for sandwiches. Rare roast beef for this purpose may be seasoned well with salt and pepper and tomato catsup, and then have some thin slices of dill pickles added. Chicken and turkey always furnish the table Pills have been their own recom- daintiest of meats for sandwich use

Two Savory Sauces.

A good tomato sauce can be made from the fresh fruit, the canned or the bright red catsup. Simmer a can of tomatoes with two cloves and a small slice of onion for three-quarters of an hour. Melt two tablespoonfuls of butter in a small saucepan and add two tablespoonfuls of flour. When brown and smooth stir felt that I could settle up on a mo- into the tomato, season with salt and pepper and strain.

Or take one-half pint of catsup, heat, add one-half cupful of soup stock and thicken with a teaspoonful of flour stirred in cold water.

Gooseberry Fool is Delicious.

It is getting near the time for gooseberries. I wonder how many make this English dish. Head and tail one quart of gooseberries, put in porcelain pan with one pint of water and cook until fruit turns yellow and swells; ago, and haven't had the price of a drain well, press through a colander and let cool after adding two cups of sugar. Beat the yolks of two eggs light, adding one quart of milk and a dash of nutmeg. Cook until like thin cream, add the gooseberries and serve perfectly cold.-Exchange.

Summer Mats.

with the cheap torchon lace one can ding and brown lightly. buy on the bargain counter for five and ten cents a yard. Bureau scarfs and table scarfs of cretonne, edged with lace, tone in well with summer draperies at the windows and covers on the furniture.

Ham Roll.

pound of steak, two eggs, two ounces sugar, one-half cupful of water, and bread crumbs. Season with salt and two cupfuls of crushed raspberries. pepper, min 3 the meat, beat eggs and Boil all together for four minutes and mix all together with the breadcrumbs. serve hot poured over the shortcake. Flour the board and make into a roll, tle in cloth and boil (in boiling water) for about two hours.

A Bit of Economy. boiled in it makes a nice, thin starch Cook until thick. When cold pour over for lingerie garments. Also gives a four or five oranges and the sugar, set pretty gloss in colored ginghams.

Dill Flavor Has a Hold on People That No Other Variety Seems to Possess.

The dill is most familiar to us in connection with dill pickles, and perhaps some of us use the name without knowing that it belongs to a plant, the seeds and tiny thread-like leaves of which are used for flavoring. German and Italian cooks make most of it, chiefly in preserves and pickles. Steak Dumplings.-Cut the steak in The flavor suggests a combination of to finger pieces and let simmer in a fennel and mint. In appearance the very little slightly salted water for dill plant is something like the tail half an hour, or until tender, then lift wild parsnip. Though originally a nawell. Boil some potatoes until tender, ily in gardens in a colder climate if

beat up very smooth and make them | For dill pickles the cucumbers, into a paste with a little flour. Roll one quart of small-sized ones, should each strip of steak into a piece of the be used as soon as they are picked. pan in which a little butter or drip skin, and lay in cold water in which pings have been melted, and let them a quarter of a cupful of table sait has bake slowly about an hour, or until the been dissolved, using enough water potato crust is well browned. Season to cover the cucumbers. Let this the gravy in which the steak is stewed stand over night, pour off the water. with salt, pepper, a few drops of onion add fresh water and drain, then pack Chopped chicken, or veal, or other ten- fruit jar. Dissolve a quarter of a and fasten the cover down securely.

Poached Eggs in Milk or Cream .- After the jar is opened if the vine-

Most Approved Recipes for the Preparation of Cookles or Layer Cake.

For cookies mix one small cup of butter, two cups of sugar, four eggs, one cup grated chocolate, three cups of flour, one teaspoon vanilla. Roll very thin and bake in quick oven. If the chocolate is melted, it will mix

For a layer cake, try the old-fashioned Devil's Food, which somehow constitute almost a whole meal. It is three-fourths of a cup of chocolate, may be three stories high, and the one cup of brown sugar and one-half sometimes after the filling is put in. bowl, stir one cup of brown sugar, This consists of a lettuce leaf, on top one-half cup of butter, three yolks and of this a thin slice of breast of chicken, one white of egg, 21/4 cups of flour, Mrs. Benton tasted the savory morsel she had carefully compounded in the chafing dish and looked at her husband somewhat apprehensively.

of this a thin slice of breast of chicken, one white of egg, 2½ cups of flour, one teaspoop of soda, one teaspoop of sweet wanilla and one-half cup of sweet milk. Add the dissolved mixture from Pumpernickel Sandwiches.—Put a the stove, and pour into three small very thin slice of pumpernickel bread jelly tins. When cold, frost with

Codfish and Cream.

Pick up and soak without boiling a egg can be spared beat it well and add it with the flour to the hot milk. Drain fish and stir into the cream. Add salt if necessary. Have ready two hard-boiled eggs and a tablespoonful of parsley. Pour codfish and cream onto a large platter. Around the edge place strips or rings of the hardboiled egg whites. Grate the yolks over the whole. Sprinkle with paprika and chopped parsley and serve with mealy baked potatoes.

Meat Succotash.

Here is a recipe for succotash: Four to five pounds of lean corned beef, a small fowl, four quarts of hulled corn, one large turnip, six or seven fairsized potatoes, one quart of white beans. Cook beans alone until they are real mushy and strain. Cook meat and fowl together and when partly done add turnips. Take meat out when cooked. Then add your potatoes as you would for a stew and when done add your strained beans and hulled corn, and keep stirring. Season to taste.

Rice Meringue.

Cook half a cupful of rice in one quart of milk until tender, add the yolks of four eggs beaten until light and mixed with half a teaspoonful of salt and half a cupful of sugar; cook two minutes longer, then remove from the fire, flavor with two teaspoonfuls of vanilla and turn into a baking dish. If you have any odd bits of cre- Beat the whites of the eggs until stiff, tonne left from making draperies or fold in three tablespoonfuls of powpillow covers, make the pieces into dered sugar, flavor with a few drops round or square mats and edge them of lemon. Spread this over the pud-

Raspberry Shortcake.

One of the most popular kinds of raspberry shortcake is made of biscuit dough. Bake the crust in two layers. Put fresh raspberries between the crusts and pile on top and serve with a sauce made of the following One-half pound of ham, one-half ingredients: One cupful of granulated

Orange Float.

Two cups white sugar, juice of one lemon, one quart of boiling water, four tablespoons of cornstarch, wet with Water when macaroni has been cold water, one tablespoon butter. on ice and serve cold.

Tires at Before-War Prices

Goodyear Prices It is Folly Today to Pay More

my rou	aj	w	•	43	MACHE
n Tread					\$11.70
-44					. 15.75
"					24.35
44					. 35.00
"					41.95
	n Tread	n Tread	n Tread	n Tread	"

There exists now a new, compelling reason for buying Goodyear tires. It results from War conditions.

These leading tires-built of extra-fine rubber, in the same way as always-are selling today at June prices.

You will find today a very wide difference between most tire prices and Good-

Due to Quick Action

Early in August-when war beganthe world's rubber markets seemed closed to us. Rubber prices doubled almost over night.

Men could see no way to pay for rubber abroad, and no way to bring it in. We. like others-in that panic-were forced to higher prices. But we have since gone back to prices we charged before the war, and this is how we did it:

We had men in London and Singapore when the war broke out. The larger part of the world's rubber supply comes through there. We cabled them to buy up the pick of the rubber. They bought before the advance-1,500,000 pounds of the finest rubber there.

Nearly all this is now on the way to us. And it means practically all of the extragrade rubber obtainable abroad.

Today we have our own men in Colombo, Singapore and Para. Those are the world's chief sources of rubber. So we are pretty well assured of a constant supply, and our pick of the best that's pro-

We were first on the ground. We were quickest in action. As a result, we shall

soon have in storage an almost record supply of this extra grade of rubber. And we paid about June prices.

Now Inferior Grades Cost Double

About the only crude rubber available now for many makers is inferior. In ordinary times, the best tire makers refuse it. Much of it had been rejected. But that "off rubber" now sells for much more than we paid for the best.

The results are these:

Tire prices in general are far in advance of Goodyears. And many tire makers, short of supplies, will be forced to use second-grade rubber.

Be Careful Now

In Goodyears we pledge you the samegrade tire as always. And that grade won for Goodyears the top place in Tiredom -the largest sale in the world.

And, for the time being, our prices are the same as before the war. We shall try to keep them there.

We accept no excessive orders, but dealers will be kept supplied. And we charge them, until further notice, only ante-bellum prices.

That means that Goodyears-the best tires built-are selling way below other



Remembers Flora Temple.

Spectators at the United shoe machinery trial yesterday in the United States district court enjoyed the repartee between Judge Putnam and Frederic P. Fish of counsel for the defense, says a Philadelphia paper. Attorney Fish was arguing on the patent question involved in the anti-trust suit gainst the United company, and as a means of illustrating a point remarked: "You can put a race horse in a plow and you can put a plow

horse in a race.' Hère Judge Putnam interrupted to say: "Flora Temple was a plow horse." "Yes," responded Attorney Fish, "but she soon got out of it. I remember seeing her in a box car at Taun-

"Why, I didn't think you were that old," replied Judge Putnam.

"Oh, Lord," replied Attorney Fish, "you don't know what an old fellow I am. I remember Flora Temple well. ing how much you have spent on your and I know what her time was, too. It was 2:27."

By this time the whole courtroom full of lawyers and spectators was in dresses and hats. roars of laughter, and Judges Dodge and Brown, sitting with Judge Putnam, joined in the merriment.

Cat Trees Peanut-Thief Squirrel.

Policemen are reputed to have a penchant for fruit-stand peanuts, but the Judiciary square squirrels cause the Greek who conducts the store opposite City hall the most anguish, as they are a thieving lot. Hourly they cross the street on foraging expeditions, but one nearly came to grief, says an exchange. The squirrels became so bold in

preying on the peanuts that the Greek recently installed a large cat as guardfan of the stand. While the cat apparently was snoozing on the shady side of the stand an unsuspecting squirrel slipped up. The feline leaped and so did the little thief, the latter up a small tree.

For nearly two hours the terrified squirrel hung on a limb with Thomas keeping a sharp vigil below. A fox terrier came along about noon and drove puss into the store. The squirrel snatched a peanut and ran back to the park in triumph.

animal thread known.

Radium may cause as well as cure cancer in human beings, according to an English physician.

made aluminum commercially valuable, died recently at Paris.

DEALING IN FUTURES.



Mr. Acker-That's right; calculatspring outfit, are you?

Mrs. Acker (calmly)-I am making around farther. up my appropriation for summer

An Innocent Victim. "This food problem is something awful!" exclaimed the querulous man. "Still harping on the high cost of

"No. My wife has decided to re- Judge. duce her weight. I wouldn't care what food cost if she would only consent to buy it."

Hopeless.

"Is there any public man who really meets with your full approval?" asked | The twig that is farthest from the the weary listener.

"No," replied Mr. Growcher; "years ago I gave up trying to decide which man I liked most. I went ahead and voted for the one who displeased me least."

Sam's Idea.

"Sam!" "Yes, boss."

living?"

"I read in the paper today that an electric burglar alarm has been adapted for the chicken coop. What do you think of that?"

"Why, I sees in dat, boss, a blow at de liberties of de people!"

It is said that a hair from the tail At 500 feet below the surface of the of the horse is the strongest single water the amount of illumination is about the same as that on the surface on a clear but moonless night.

Two Austrian engineers have invented a process for casting false teeth in metal, by which the neces-Heroult, the French scientist, who sary uniform density is obtained.

. . . The development of powerful and reliable aeroplane motors has enabled A new firebucket is equipped with French aviators to do most of their an automatic device which announces most daring flying with monoplanes that it is empty when the contents with a wing spread of not more than 25 feet

Getting Him Located.

"Did you ever play poker in Crim-son Gulch before?" asked Three Fin-"Only once," replied the stranger, 'and then I played only for fun." "I recollect you. You're one of those fellows who can't have any fur

unless they win everything in sight. She Was On.

He had left her between the acts, saying he had to "see a man." "Well, and how is John?" she asked when he returned.

"John! John who?" "John Barleycorn, of course," she replied .- Boston Evening Transcript

Accounting for the Hair. Bill-I see horsehair is said to make a substitute for rubber in the manu-

facture of automobile tires. Jill-Perhaps that gave the landlady the idea that if she put some in the butter it would make the butter go

Any Time. Nell-Eliza went to an astrologer to find out when was the best time to get married.

Stell-What did he tell her? Nell-He took one look at her and told her to grab her first chance.-

Social Simile. "Bliggins is always talking about-

his family tree." "Yes," replied Miss Cayenne. "A. family tree is like the ordinary tree.

main root does the most fluttering." Athletic Vocalization. "Is a ventriloquist a person who

throws his voice?" asked Mr. Lobrow. "So to speak." "Well, we've got one next door. She hasn't thrown it yet, but she is

giving it a terrible struggle." Floaters.

Church-I see that Philadelphia's harbor policemen all weigh 200 pounds or more, and none of them can swim. Gotham-Oh, well, if they weigh that much they ought to be able to float, all right.

Would Have Made Good Picture.

Judging from accounts in the Low Angeles papers, Marguerite Loveridge is not exactly lacking in pluck. When she and her sister discovered a burglar in the house Marguerite seized a revolver and, crawling to the door of the room where the crook was prowling about, took a pot shot at him. Of course, she didn't score a bull's-eye, but nevertheless the thief tumbled backward out of the window with an alacrity calculated to fill the best of "heavies" with envy. Too bad there was no nicture taken of the incident.