

A Great Battle Painter How He Got His Start By GERALD L. PERKINS

The battle of Gravelotte had been fought, a smoke mist still hung over the field, though in the gathering darkness it was gradually becoming imperceptible.

"Certainly, monsieur," said a woman who was there, "but we can give you very little. The soldiers of both armies have taken all we have except a few bits that we hid in the cellar."

"No, monsieur. I did not look that way." "Well, then, tell me what troubles you."

"It is this, monsieur. Antoine Brisson went out on a long the fighting and received a wound. He is lying now in the next room."

"No, monsieur; he has not yet become a conscript. He will not be the age for a month."

"Where did you learn to sketch?" he asked the boy. "I have never learned, monsieur," he replied.

"Never studied in an art school; never had any instruction?" "No, monsieur."

A BAR TO BEAUTY.

[Miss Mildred Holland told the Professional Women's League that one aid to acquiring beauty was to keep your mouth shut when asleep.]

She has longed to have radiant beauty. Though it seemed very far from her reach; She has sought for a skin that is fruitly

She has tried many hundreds of lotions. Also powders and bleaches and creams. She has rubbed in the lemon juice cutting

There is only one thing she won't do. She will live in a region that is glacial.

It takes a letter seventy-two years to travel 335 miles and both the writer and the addressee are dead when Uncle Sam at last gets around to delivery.

It is faded with age and instead of being inclosed in an envelope was folded square, with the edges pasted together.

Japan's Railway Improvements. It will cost \$115,000,000 to widen the gauge of the railway from Tokyo to Shimonoseki, a distance of 704 miles.

WIRELESS PAPER IN JUNGLE LAND

Porto Velho Journal Published 2,000 Miles Up Amazon.

CANNIBALS SURROUND TOWN.

Paper That Circulates Among Six Thousand Employees of Company That is Building Brazilian Railway Around Madeira Falls Contains All the News That is Cabled to Para.

Newcomers to the astonishing Amazon country are constantly amazed by the manner in which the white man, who has set himself to tame this wilderness and wring fortunes out of it, has applied the very latest devices of civilization to mess which in an older country are still served by machinery not quite so up to date.

The modern developer of raw geographical material arrives in Brazil with all his work to do and, finding a virgin soil, promptly applies to the task the very latest labor saving contrivances—a thing he could not do at home, where vast sums are tied up in earlier types of machinery.

A traveler is nevertheless hardly prepared for the shock of seeing a casual copy of the Porto Velho Marconigram, actually published in a country infested by cannibal head hunters, in such a hole in the jungle, as it were, and relying on wireless entirely for the part of its news which deals with the outside world.

The Porto Velho Marconigram is a four page weekly, neatly printed on a single twice folded sheet. It is the one newspaper of Porto Velho, a Brazilian town some 2,000 miles from the mouth of the Amazon, on the Madeira river, which enters the main stem of the greatest of rivers below this port and is reached by not too frequent steamers from Manaus.

It is from Manaus that the news which comes thus far by cable is sent by wireless to the Porto Velho newspaper, the readers of which are found among the 2,000 inhabitants of that place.

The Madeira above the falls is navigable for 1,000 miles. The railway when completed will link this upper stretch with the great channel of the Amazon which makes Manaus, though it is 1,000 miles from the river's mouth, to all intents an ocean port, since it is the landing place of steamships from New York and European ports.

The town of Porto Velho was founded by the railway company, which employs some 6,000 men and which in this country has to import not only all of its engineers and other responsible employees, but also all of its manual labor, the Indians who inhabit the Amazonian jungle through which the wire is now pushing its slow and painful way being as unwilling as unfit to perform the tasks required of a railway builder.

Before Porto Velho reached its present size and importance as a center of European population the newspaper was merely typewritten and mimeographed. Then, too, it was merely a local organ, no wireless having then been installed. Now, with four pages printed on a modern press, the paper prides itself on its telegraph news from all the world cabled to Para, thence by cable, again up the Amazon to Manaus and finally by wireless across the jungle to the office of the Porto Velho Marconigram.

Circulation of Six Thousand. The railway around the falls has been under construction some four years and is now about half completed.

Prizes Chinese Dentistry. American Army Officer Has Wondrous Example in Gold.

There is now on the active list of the United States army an accomplished officer who during an extensive sojourn in China had some work done on his teeth by a native dentist which is wonderful to behold.

New Yorkers Like Coffee. Father Knickerbocker is the largest coffee consumer in the world. It requires 35,000,000 pounds to last him one year.

Cookery



Points

Chicken En Casserole.

Cut into joints one large fowl or two small ones, removing as many of the bones as possible and the skin, if very tough. Put two tablespoonsful olive oil, pork drippings or butter in a frying pan and as soon as smoking hot lay a few pieces of the chicken in at a time, turning often until the flesh loses its pinky tinge and turns white. Do not allow the pieces to brown. As fast as the white stage is reached take from the pan and drain on soft paper while cooking another batch. When all are cooked—and you may have to add more butter or oil before there is no finished, but do so when there is no chicken in the pan—place where the chicken will keep hot while you prepare the sauce. Put three tablespoonsful of butter in the pan where the chicken was cooked and as soon as melted add two tablespoonsful of flour. As soon as blended and frothy turn in three cupfuls veal or chicken stock, which can be made from the bones, cleaned feet and trimmings of the fowl, well seasoned with vegetables and soup herbs. Cook until smooth and thickened, strain into the casserole, add the pieces of chicken, cover closely with oiled paper, adjust the casserole cover and bake in a moderate oven an hour or more, dependent upon the age and tenderness of the chicken. Game and veal are cooked in the same way as the chicken. Rabbit is specially nice prepared in this way.

Hungarian Goulash.

This is a specially appetizing dish when cooked and served in a casserole, and here are the directions for its preparation as given by one of the manufacturers of the American ware. Slice a peeled onion and cook until brown in three tablespoonsful pork drippings or butter. Take out the onion and turn in a pound and a half of lean, uncooked veal cut in inch cubes. Stir and cook the meat until slightly browned, then reject the fat, if there is any, and arrange the meat in a casserole. Add a pint of broth or boiling water and a teaspoonful of paprika, cover the dish and place in the oven. In the meantime add more fat to the frying pan and when hot brown in it about a dozen balls cut from peeled potatoes and a dozen small onions. When the onions are well browned add them to the casserole and after the meat has been cooking an hour add a teaspoonful of salt and the potatoes and if desired two tablespoonfuls flour mixed to a thin paste with cold water. Cook about two hours and serve from the casserole.

Molasses Taffy, Light and Porous.

Cook together one cupful of granulated or coffee sugar, two cupfuls New Orleans molasses, one tablespoonful of vinegar and a piece of butter the size of a small hickory nut. Do not let it boil hard and do not stir, else it will grain. As soon as brittle when dropped into cold water turn into buttered pans and set away until cool enough to handle. The pulling requires two people, one to hold the hands in position of a hook for the puller to throw the stretched candy upon, while the other holds the lengths together. The more delicately it is handled the lighter in color and texture will the candy be. When it is of a light cream color stretch into a long, wide, thin strip and lay on a marble or molding board. With the left hand lift the end of the candy from the board and with the back of a knife, held in the right hand, break into pieces any size desired. Cutting the lengths presses the ends together, making the candy less porous.

Children Cry For Them.

Date gems are a favorite with the children for breakfast or luncheon. They should be served hot. To make them, make a batter with a cupful of milk, the yolks of two eggs beaten thoroughly, a cupful and a half of flour and two teaspoonfuls of baking powder. When the batter is smooth add a quarter of a pound of dates cut fine and the whites of the two eggs beaten to a stiff froth. Bake in buttered gem tins in a quick oven. It will take about thirty minutes.

Company Desserts.

A delicious dessert is made by stiffening grape juice with gelatin and folding the whites of eggs whipped to a stiff froth through it while it is thickening. Serve with whipped cream. All easily made "company" dessert is prepared by spitting an angel cake lengthwise and spreading it with a thick covering of whipped cream and then putting the layers together and decorating the top with candied fruit arranged in some pretty design.

Smoked Halibut.

Shred into medium sized pieces two cupfuls of halibut and put it on the stove in a spider. Cover with cold water. Let it come to a scald, but not to a boil. Then turn off the water and, covering again with cold water, scald again and then pour off the water. Take equal quantities of milk and water, enough to cover, thicken with four wet in cold water, add two well beaten eggs and butter the size of an egg and serve at once.

SIXTH ANNIVERSARY.

Of Pastorate of Rev. Landsborough With the Presbyterian Church. The sixth anniversary of the call to the Presbyterian church of this city of Rev. J. R. Landsborough occurs today and the pastor will deliver an appropriate sermon on the occasion at the morning service. Since coming to this city Rev. Landsborough has done much to build up the membership, and at present there is a larger attendance at this church than at any time in the history of the church. The Sunday school has a large membership as well, one class, the Friendly Bible Class, having a membership of over 50.

An Unfortunate Situation

By JOHN TURNLEE Copyright by American Press Association, 1911.

The only definite feature respecting my attentions to Phoebe Constant was that they were unwelcome to her father. Mothers are less apt to take definite ground with regard to their daughters, especially men friends, and the only opposition to my being devoted to Phoebe came from her father. Mind you, I was not engaged to her. I was not sure that I wished to be engaged to her, and she had not indicated that she wished to be engaged to me. This matter of love is usually considered as something that comes suddenly, turning a couple from indifference to a wild passion for each other. I admit that there are many such cases, but mine was not one of that kind.

One day Phoebe wrote me a note suggesting that if I had nothing special on hand for the evening I'd better come to see her. I did so and found that her father had gone on business to a neighboring town and would not be at home before 11 o'clock. If there is anything needed to bring a girl's love affair it is something clandestine. The fact that Phoebe had sent for me to be with her while her father would know nothing about it inspired me with a more tender feeling for her. Indeed, it opened the bud of love. For the first time in my life I put some warmth into my words and bearing toward her and received a corresponding response. When I left her I felt that we had made a beginning in a new relationship.

Mr. Constant kept a large dog on his premises which was unchained every night at 10 o'clock. Not wishing to make my presence during Mr. Constant's absence especially known among the servants, I did not suggest any delay in unchaining the dog, intending to leave just before 10 o'clock. At five minutes before 10 I said good night to Phoebe—no kiss; I hadn't got that far, only a pressure of the hand—and started down the walk leading to the gate. I hadn't gone more than half way before I saw a black mass moving in another part of the yard and knew it for the dog. I was about ten steps from a tree, which I reached in five long ones and, making the jump of my life, caught a branch and drew myself up to a safe place.

Either my watch was wrong or the dog had been let out ahead of time. It did not matter which was the case, I was a prisoner in a tree near a walk along which Mr. Constant would pass when he came home. If the dog had barked Phoebe would have heard him and suspected that I was in trouble. But he did not utter a single growl. I saw no way to attract the attention of any one in the house, and, as to coming down into the jaws of the fierce brute below me, it was not to be considered. When he found he couldn't reach me he simply lay down and waited.

My position was unpleasant in more respects than one. That first sweet passion of love which had awoken by blood I found delicious. I knew that a young woman about to enter upon a love affair is very sensitive to any noble or ignoble attitude the man in the case may occupy. I dreaded to be caught by her father upon a tree like a thief, guarded by a watchdog. It was a contemptible position for me and would place Phoebe in an unenviable attitude with regard to her father, indicating that she had received me clandestinely during his absence.

If I could only think of some ingenious way to escape the dog or, better yet, some daring stroke to overcome him I might not only avoid losing prestige, but gain it. I looked about me for a means of escape. The trees were very thick, but toward the gate not thick enough to admit of my passing from one to the other and out of the grounds. Toward the house the prospect looked more favorable. I determined to try it. Better be caught like a burglar than a sneak thief.

By climbing from branch to branch and making some desperate leaps, the dog following me, I finally gained the roof of the house. When I got there I couldn't get back, for the limb from which I dropped, relieved of my weight, sprang upward beyond my reach. I found myself in a sort of roof pocket directly in front of a window.

It seemed to me that I had not improved the situation. I had got rid of the dog, but had been cornered on the roof. In any event I must stay where I was till relieved by human help. I heard a train come in at the station half a mile away, and in about twenty minutes Mr. Constant came in at the gate and spoke to the dog. I rejoiced that dogs can't talk and this one couldn't give me away. Then the front door closed, and the next development was a bright light in the window before which I was standing and from which I could not move. And what was my horror to see Mr. Constant beginning to climb.

He advanced at once to draw down the shade and, seeing a man on the narrow ledge of the roof outside the window, was about to turn for some weapon for defense when, placing my face against a pane, I implored him by my expression to desist. The light shone on my features, and he recognized me.

That was the end of my attentions to Phoebe Constant. She never quite satisfied her father but that there was some mystery about the matter greatly to my discredit, and she could never again think of me as a lover.

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