

BURGESS' GREAT SWIMMING FEAT

After Fifteen Attempts He Finally Negotiates English Channel. TWENTY-TWO HOURS IN WATER

Distance Covered Owing to Zigzag Course Was Close to Sixty Miles. First to Equal Feat of Captain Webb in 1875.

By TOMMY CLARK. After a lapse of thirty-six years, in which numberless attempts have been made, Captain Matthew Webb's feat of swimming the English channel has been duplicated by William Burgess, a Yorkshireman by birth and a black-



BURGESS IN MIDCHANNEL DURING ONE OF HIS ATTEMPTS.

smith in Paris. It was Burgess' sixteenth attempt, he having first essayed the task in 1904.

Burgess started from South Foreman, Dover, fifteen minutes past 11 o'clock the morning of Sept. 5. He landed at La Chatele, a little village two miles east of Cape Gris Nez, at ten minutes before 10 o'clock the morning of the 6th, accomplishing the passage in 22 hours 35 minutes. A motorboat accompanied the swimmer, and it is estimated that Mr. Burgess, owing to the zigzag course he was compelled to take because of baffling tides, covered sixty miles.

Throughout the trip Burgess was favored by a calm sea, but a strong tide was running, and a severe strain was put on the swimmer to get past the Goodwin sands. Twice he was attacked by illness and several times was held to his task only by the strongest will power and the encouraging words of the men in the boat.

For the trip across the channel Burgess was well greased. He wore a pair of goggles and a rubber bathing cap. A party of eleven accompanied him in the motorboat.

Swimming the English channel is not like taking a dip in the surf at some seaside resort, a dash through a nice calm lake or a swim from one side of the river to the other. Natation on a rough day in the tempestuous Atlantic ocean gives an idea of the European feat, but still it lacks some of the essential features that have made the aquatic Marathon unswum by so many.

The English channel is probably the best body of water known to thoroughly try the capabilities of a swimmer. First there is necessary the ability to swim, and swim well. Then comes endurance, a potential factor, as the sailors the world over know the channel as one of the stormiest bits of water to be encountered. The historic bay of Biscay is often peaceful, the English channel seldom so.

It is the strong and varying current in the English channel that renders the crossing so difficult, even, in fact, for vessels. While the distance from Dover to Calais is only a fraction over twenty miles, the tide and current sweep the swimmers back and forth, up and down the course, almost at will at times. Captain Webb is estimated to have covered almost forty miles when he swam the channel.

Of course no story is complete without mention of Captain Paul Boyton. The latter was the first man to cross the channel, but he did it in his famous rubber air inflated suit.

Statistics give a faint idea to the uninitiated of the hardships involved. Below are a few of the requisites: Food.—Swimmers must be able to take food in the water without the admixture of salt water, in which case seasickness usually results.

Eyes.—The eyes must be accustomed to salt water, and in addition a canvas helmet with glass eyes is generally used, protecting the ears as well.

Head and Brain.—A thin rubber skullcap is generally used to keep the head and brain warm and prevent shivers.

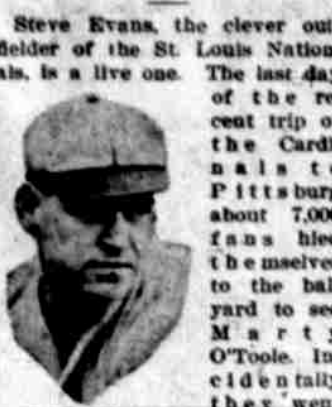
Hands and Feet.—Because of the suffering from cold the hands and feet, together with the stomach, neck, back of the head and outside of the ears, are usually anointed with tar, the inside of the ears being plugged with soft wax, held in by wadding.

Body.—The body is smeared with Russian tallow in order to retain the natural heat as long as possible, and lard is used as a second dressing.

Tail of the Ptarmigan.—One of the most entertaining of chapters in natural history is that which relates to the many curious means that birds and other animals possess of deceiving the eyes of their enemies. Attention may be called to the following remarkable instance:

When the ptarmigan puts on its winter dress it has a black tail. One might suppose that this would attract attention to the bird crouching on the snow, but in fact it serves for concealment. Every projection on a snow field casts a dark shadow, and that is what the tail of the motionless ptarmigan looks like, the body of the bird resembling a mere hump on the white background.—Exchange.

EVANS OF CARDINALS A GREAT JOKER.



Steve Evans, the clever outfielder of the St. Louis Nationals, is a live one. The last day of the recent trip of the Cardinals to Pittsburg about 7,000 fans hid themselves to the ball yard to see M a r t y O'Toole. Incidentally they went out to see the Cardinals and Pirates play.

Steve Evans hopped on and found Ivy Wingo standing in about the middle of the car. Ivy has red hair and looks a great deal like O'Toole. This was Steve's cue.

He braced Ivy with extended mitt and splited in a stage whisper: "Hello, Marty! How do you like Pittsburg?"

The crowd ate it up. One public spirited citizen introduced himself to Wingo (rather, O'Toole) and invited him (Wingo) to call around for lunch the following day. Then Steve asked Wingo about his great pitching feats in St. Paul, and in the meantime many passengers rode past their intended destinations.

Steve never overlooks a bet.

RAMSDELL NOW A PRO.

Crack Sprinter Athletic Director at Carnegie Tech in Pittsburg.

Another great amateur athlete has joined the professional ranks. He is Fred L. (Tex) Ramsdell, last year the star sprinter of the University of Pennsylvania track team and All American football player.

Ramsdell has accepted a position as athletic director of the Carnegie Tech



TEX RAMSDPELL.

at Pittsburg. Ramsdell won the 100 yard and 220 yard championships in England, but met with ill luck in the Edinburgh (Scotland) races, where the runners received too much of a handicap on him.

Clarke Takes Many Chances.

Fred Clarke is one of the few outfielders who once in awhile dare shoot the ball in to second base when a runner turns that bag instead of always making the conventional return to third. The play calls for quick perception and some boldness and is a departure from conservatism which most outfielders haven't the rapid judgment to chance.

BASEBALL QUIPS.

John Dovey, former part owner of the Boston National League club, is now a scout for the Louisville team.

Connie Mack says he wouldn't pay \$22,500 for a whole league. That's a roundabout way of taking a slam at Lefty Russell.

Harry Truby, the old Chicago player who is now an umpire, had a run in with a player the other day. When the player showed fight Truby said: "Go and sit down. I can give you rocks and I'll take buns and run you out of the park."

Silk O'Loughlin, the umpire, says more hits are made on bad balls than good ones. Silk has seen thousands of hits made and says a big majority were on balls that were too far out, too close or too high or too low to be strikes.

The Koran. The Koran, the sacred book of the Mohammedans, was divulged by Mohammed in 610.

AIMING FOR GOODNESS.

By desiring what is perfectly good, even when we don't quite know what it is and cannot do what we would, we are part of the divine power against evil, widening the skirts of light and making the struggle with darkness narrower.—George Eliot.

Cookery Points

How to Cook Prunes.

A housewife has this to say about prunes: "Seldom have I found even so called stewed prunes properly cooked abroad. They should never be boiled. That spoils the flavor. This is the way we western cooks stew them: Cleanse thoroughly, soak in water ten or twelve hours, adding a little granulated sugar when putting to soak, for, although the fruit is sweet enough, yet experience has shown that the added sugar changes by chemical process into fruit sugar and brings out better the flavor of the fruit. After soaking the fruit will assume its full size and is ready to be simmered on the back of the stove. Do not boil prunes. That is what spoils them. Simmer, simmer only. Keep lid on. Shake gently. Do not stir and never let boil. When tender they are ready for the table. "Serve cold, and a little cream will make them more delicious. Added just before simmering, a little sliced lemon or orange gives a rich color and flavor to the sirup. Many housekeepers think that if they pay a fancy price for large prunes they secure fruit of better flavor, but the small varieties are frequently just as sweet and just as finely flavored."

One Woman's Way. "A new dish every day" was the self imposed task of a young wife who was in possession of a new home and plenty of time.

Although she had never cooked before in her life, her shining new kitchen was a lure she could not resist, much to the delight of her husband and friends.

She bought cookbooks, studied ingredients and proportions and devoured magazines devoted to things culinary. In the end she developed into a real wizard of a cook, and she originated dainties that sent the most blasé of epicures into ecstasies of enjoyment.

She discovered that possibilities of food combinations are practically inexhaustible, and she still pursues the rule of "something new every day"—a rule entailing very little extra labor and a world of enjoyment.

Parasips With Cream.

Take some nice fresh parasips, peel and wash them, then cut them into the shape of olives, using only the outside part for the purpose. Put them into a saucapan and cover them with cold water seasoned with a little salt and lemon juice. Bring to a boil, then strain and put into a clean saucapan with two heaping tablespoonsful of butter. Add half a cupful cream, a little pepper and salt and a quarter of a cupful of white sauce. Put the lid on the pan and cook very gently for thirty minutes. Sprinkle with a little finely chopped parsley and the strained juice of half a lemon and turn out on to a hot dish and serve at once.

Compote of Rice With Peas.

Wash two-thirds of a cupful of rice, add one cupful of boiling water and steam until the rice has absorbed the water. Then add one and one-third of a cupful of hot milk, one teaspoonful of salt and one-fourth of a cupful of sugar. Cook until the rice is soft and turn into a slightly buttered, round, shallow mold. When shaped remove from the mold to a serving dish and arrange on top section of cooked peas, drained from their sirup and dipped in macaroon dust. Garnish between sections with candied cherries and pour over the peas sirup.

Peach Jelly.

Peel and stone a peck of peaches, slicing or cutting them, and add to them a dozen cracked peach pits. Cook until the fruit is broken and soft, then strain and measure. Return to the fire, add the juice of a lemon and boil for twenty minutes. Stir in a pound of heated sugar for each pint of juice, boil up once and pour into glasses. This will make a delicious jelly.

Sweet Potatoes au Brochette.

Wash and pare potatoes and cut in one-third inch slices. Arrange on skewers in groups of three or four, parboil six minutes and drain. Brush over with melted butter, sprinkle with brown sugar and bake in a hot oven until well browned.

Sweet Potato Croquettes.

To two cupfuls of hot rice sweet potatoes add three tablespoonsful of butter, one-half teaspoonful of salt, a few grains of pepper and one beaten egg. Shape into croquettes, dip in crumbs, egg and crumbs again, fry in deep fat and drain.

Sweet Potatoes, Southern Style.

Bake six medium sized sweet potatoes, remove from oven, cut in halves lengthwise and scoop out inside. Mash, add two tablespoonsful of butter and cream to moisten. Season with salt, red-hot skins and bake five minutes in hot oven.

Salt With Vegetables.

A good vegetable rule is salt with vegetables that are green, no salt in those containing starch or grown underground. Most vegetables are put on in boiling water, though some housewives make exceptions to this rule.

Wise Pa.

Johnny—Pa, what is tact? Wise Pa—Tact, Johnny, is knowing how to do things without appearing to be doing them. For instance, I asked Mr. Aridman to dinner this evening, and incidentally I remarked that your mother would entertain us on the piano. Mr. Aridman said he was so sorry he couldn't come.—Exchange.

The Oldest Hymn.

The most ancient hymn is the "Song of Moses," which was composed in 1491 B. C.

THE CHIC RUCHE.

A Revival of the Elizabethan Effort.



A SMART NEW RUCHE.

Every now and then there is an effort made to revive the Elizabethan and Medici ruffs, but as a rule the idea is not taken up with enthusiasm. The ruche pictured is reminiscent of these old world models, but as you see the adaptation is most becoming and suitable for twentieth century wear. A full plaited brussels net ruche is attached to a wide collar of chiffon, edged with a band of satin and Irish lace insertion. The cuffs match the neck arrangement.

Conversation.

Conversation is one of the blights of civilization. People spend thousands of dollars in education, in books, in travel, in theater tickets, and all in order to be able to carry on a conversation.

As a consequence the women talk about cooks and clothes and the men about weather and women.

Conversation may be divided into chats, arguments, puffs and palaver, with gossips and quarrels as side issues.

Conversations are fortunately forgotten as soon as they are over; otherwise people would be so mortified over their inane remarks that they would seek new friends every day, fearing to meet old ones.

The idea that when people meet it is necessary for them to talk has grown out of helpless distrust. Not over five out of a million people say anything when they converse.

The trouble is that we were to try to develop the art of keeping still we should immediately begin to talk about it.

Fringed Evening Frock.

Fringe trims all the up to date garments this fall. It appears on hats, dresses and wraps alike. On the pretty frock designed for a young girl's



GIRL'S FROCK OF FLAME CHIFFON.

party costume an antique fringe of dull silver adorns the skirt drapery and the fichu bodice.

Flame colored chiffon is the very becoming color employed for this charming little model, and the bordered fabric is worked out in lotus blossoms.

Black Velvet Foliage.

Now that fruit is one of the most popular forms of hat trimming we have gone in for foliage extensively. The new kind is made of black velvet. The oak leaf is quite fashionable; also the leaf leaves of fruit trees. The velvet used is rather thin and is applied to green or black rubber stems. It is often used to trim a hat without the addition of anything else. It is especially effective on all white hats, as the maple combination does not decrease in popularity as the season rolls on. In truth, it is more in evidence than ever.

Cause For Joy.

Madge—Well, the adlet has gone forth. Smaller hats are coming in. Marjorie—I'm so glad. Now I'll be able to keep them in my lovely hatbox and not have to use the storeroom.

Made Her Happy.

"It is the duty of every one of you to make at least one person happy during the week," said the Sunday school teacher. "Have you?" "I did," said Johnny promptly. "That's nice. And what did you do?" "I went to see my aunt, and she's always happy when I go home again."—Philadelphia Ledger.

Tallow Candles.

Tallow candles in 1250 commonly substituted the tallow dipped splinters of wood previously used.

The Dolphin.

The swiftest fish is the dolphin. It can swim for short distances at the rate of twenty-five miles an hour.

AN ATTEMPTED REVENGE.

By SARAH BOYD VAUGHAN

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During the period of Venetian supremacy when the court of the doge was one of the most splendid and delightful in the world a young patrician, Leonardo di Guida, while riding in his gondola on the Grand Canal passed a woman who at once attracted his attention. She was one of those statuesque beauties with lustrous eyes, a wealth of black hair, full round cheeks and lips. Instead of lowering her eyes as Di Guida passed she brought them to bear boldly upon him.

Di Guida instructed his gondolier to turn about and follow the lady. She disembarked on the steps of a house near the rialto. Di Guida shot by as she was stepping from her gondola. She turned and gave him another look. The young man learned that this charming creature was Senorita Lucia Abboti, recently arrived from Florence. He, being one of the prominent young men at the doge's court, had no trouble in securing an introduction to her, and his visits at once became frequent.

Leonardo was at the time betrothed to Bianca Vincenza, the daughter of a Venetian noble, a girl just the reverse from Lucia Abboti—a pure, religious woman, beloved and respected by all who knew her. For while Leonardo was like a shuttlecock between the two influences, though neither woman knew of the other's existence. One night after a visit to Lucia he went home with his brain in a whirl. He struggled with himself till morning, when he swore before a crucifix that he would never visit her again.

Lucia, expecting him the next evening, had all arranged to make him her slave. When the usual hour for his coming arrived and he did not appear she was troubled.

Leonardo hastened his marriage with Bianca, and after the wedding they were both exquisitely happy. Leonardo did not happen to meet his other love for some time after his marriage.

Then it was at a dinner. After taking his seat he looked up and saw Lucia Abboti sitting opposite him, looking at him. He expected to see some indication of resentment. He was agreeably disappointed. She gently chided him for not having invited her to his wedding and asked him to tell her all about his wife, who sat at another part of the table, manifesting throughout marked friendliness.

There was no danger in all this to Leonardo. Once he had conquered himself he remained conquered. He loved his wife, and loved her alone. But he was deceived in the woman's profers of good will, and when Lucia begged him to bring his wife and dine with her the next evening he consented. He did not relish the enemy of any woman, especially on his wife's account. Those were times when death lurked anywhere, every where, and if this woman were really friendly he desired to fix her friendship, not to excite her enmity.

He made a confidant of his wife, telling her all that had passed between him and Senorita Abboti, urging Bianca to accept the invitation and thus avert an enmity. Bianca yielded reluctantly.

The bride and groom were received with the same marks of friendship that Leonardo had received at her former meeting with the woman he had jilted. Her expressions of cordiality for his wife were especially warm. She kissed Bianca, but Leonardo saw or thought he saw a faint shiver pass over his wife. When the three went out to dinner Senorita Abboti placed the bride on her right and the groom on her left and seemed anxious to do everything in her power to convince Leonardo that she regarded the past affair between them obliterated.

The last course of the dinner was nuts and sweets. The hostess sat cracking and eating nuts, chatting glibly till in an almond she found a double kernel. Tossing one to Leonardo, she asked him to eat it, while she ate the other. He was about to put it in his mouth when he saw his wife looking at him in terror. He paused.

"Why do you not eat it?" asked Lucia. "You don't mean to tell me that you fear to eat anything in my house?"

There was a change of manner and tone in speaking the words which seemed to indicate an intention to dominate Leonardo to obedience by force of will. He held the kernel in his finger, undecided.

"Well, then, give it to me. I'll eat it myself."

"Let me have it," said Bianca under her breath.

Leonardo reached across the table, Lucia playfully tried to seize it, but Bianca got it. Lucia turned a ghastly white.

"Come," said Bianca; "it is time for us to go."

The hostess made no attempt to resume her former manner. On her face was a look of defeat, almost a doleful expression. With silent bows the guests descended the steps to their gondola.

The next morning, when Leonardo passed the palace where he had dined the night before, he saw that it was closed. At dawn Senorita Abboti had departed for Florence.

It was not for several days that Leonardo received a report from a chemist with whom he had left the almond kernel his hostess had invited him to eat. The report was: "A new and deadly poison, probably brought from southern Italy."

Her Conclusion. "Do you think your father has any idea that I have serious intentions concerning you?"

"I heard him telling mother the other day that he didn't think it would cost any more to have you at the table regularly than it does for me to feed you from the pantry shelves every night."—Exchange.

Base Ball Results

Pacific Coast League. Sacramento 7, Los Angeles 6. No other games scheduled.

Northwestern League. Portland 9, Tacoma 2. Victoria 2, Spokane 18. Seattle 6, Vancouver 2.

American League. Detroit 9, New York 4. Cleveland 4, Boston 1. Chicago 13, Philadelphia 21. St. Louis 1, Washington 6.

National League. New York 7, Pittsburg 2. Brooklyn 6, Chicago 5. Philadelphia 1, Cincinnati 3. Boston 2-3, St. Louis 8-3.

Table with columns: League, Team, Won, Lost, P.C.

Good form

Little Social Calling.

The interest taken by the woman of today in athletics, in the world, in affairs of public tenor, has brought about at least one welcome social change—the abolition of the social call.

No longer are upper blinds seen to flutter suspiciously while maid or butler utters the solemn "Not at home" to relieved callers. The allotted twenty minutes of platitudes, during which hostess and guest conversed about such vital topics as the weather or the servant situation, is reckoned as so much wasted time by the busy woman of society.

The gradual disappearance of the calling custom does not mean a consequent dampen upon social activity. What it does signify is a more sincere and a more natural phase of sociability. Today a woman rings up the friend she wishes to see on the telephone and arranges for a friendly little visit.

The stiff rose and gilt of the front parlor have yielded to the cosy depths of the living room easy chairs and the staid conversation of the reception room to the cosy chatter of the tea table.

What a lull here were the "Tuesdays" or "Thursdays" of the society leader, from which continued absence spelled social oblivion. Many a heartache originated in these drawing rooms of the dictator, where cuts were dealt right and left and arrows sent out by a satirical tongue which caused a sting which lasted for weeks. A vise of stiff silk, burning patent leathers and other insignia of correct dress are not conducive of kindness and good cheer. For these very obvious reasons we hail with joy the passing of an era of stiff formality, hastening to welcome in its stead the custom of "just dropping in for a chat" or an afternoon visit.

Telephone Courtesy. Many otherwise polite persons feel that they can be rude when engaged in a telephone conversation. With the first "Hello" many a man and woman drop their courtesy as if it were a garment that did not fit them.

If the "central" were to record all that she hears and all that is said to her it would make some of us blush for shame. While men frequently swear over the telephone, there are many women who, while they do not give vent to profanity, so far copy the manners of the male sex that they scream like shrews at "central" if she happens to give them the wrong number or interrupts them before they have finished talking.

That the ways of telephones and the persons who operate them are trying to one's temper no one can deny, but the irritability that manifests itself in the proper appreciation and use of the telephone. It is nothing less than a pernicious habit which most people acquire unconsciously. Let us remember that consideration and kindness pay better than rudeness and discourtesy. If not, then let us have poorer telephone service and preserve our self respect.

Make it a rule never to be rude to the telephone assistants. It is like shooting from an ambush—at an unseen foe, it is true, but it hurts just as much.

Politeness a Valuable Cult. If regarded from no other point of view than as an asset in journeying through life, politeness and the observance of small courtesies will be found a very valuable cult.

True, the bustling, pushing man or woman makes a way of it, sort, but if closely observed neither can very readily come back another time with any success. Aggressiveness is often needed, but impoliteness never. When it is necessary to emphasize even that it may be done with dignity and a perfectly polite manner, carrying weight far better than arrogance and rudeness ever can.

Many there are who think and say that with some people to be polite leaves the impression of cowardice, but the well bred man or woman knows better. They know that courtesy does not mean to be afraid of anything or anybody, and no mistake is possible. The courteous woman has always the refuge of silence or, perhaps, the civility of acquiescence, while the polite man can defend himself with his fists if need be, yet he is necessary up with all the courtesy of a friend, there by making a fool of himself.

There will be a new lecture with each change of pictures at the Grand and any who miss this opportunity will regret having failed to hear an instructive and entertaining lecture by a learned and forceful speaker.

Mr. Merriam believes that the navy offers at the present time better opportunities than ever before and better than are to be found in other walks of life.

Out of a total of 45,000 men in the navy there is only need of 600 recruits to fill the list.

The pay varies from \$17.50 to \$177 a month. Machinists are preferred, the pay ranging from \$44 to \$77 a month. But the opportunities are open for men of all classes. Mr. Merriam will be at the Electric Hotel from 9 till 2 o'clock each day this week and desires that any who are interested in the navy or wish information concerning the navy, call on him.

To those who desire to enlist he will explain the good and the bad of the service and will allow none to enter without knowing the conditions and requirements.

He would like to speak with the parents who are skeptical in regard to their sons entering the navy and explain the benefits that may be derived from the service. He asks you to remember that there is a generous incentive back of all this—the chance for the ambitious young man to gain a commission. Mr. Merriam is qualified to make preliminary examinations. He will send candidates promptly sound to Portland to the special office for further examination and enlistment.

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Cost of Big Canal to Be \$75,000,000. (Continued from page 1.)

It is estimated that it will practically eliminate all of the high water power now being used by the mills. He further believes that it would take only one year to rebuild the west side canal by private parties, but in the hands of the government, due to red tape, it will take all of three years.

Stock Company Scores Triumph

ACT I—The home of the Thorne. Strawberry time. The Thorne family. DORA THORNE. Lady Valentine Chertier. Letitia Earl. Roland Earl. Stephen Thorne. Lord Rupert Earl. Irving M. Deane. Richard Fernley. Hugh Deane. Harney MacFar. ACT II—The next day. Field owner of this cravat. ACT III—Library at Earl's house (3 years later). The pages of the diary. A scheming woman. ACT V—Garden at Earl's house (Two years later). The Wagoner. "Until death do us part." A large audience witnessed initial performance of the Stock Company at Shively's house Monday night. The play was "Dora Thorne," and it was beautifully presented by a most excellent company. Jessie Edwards, who played the leading role, proved herself a most charming actress, and was frequently forced to respond to encores. She is pretty, and thoroughly understands her art. She has an actress in this city and lines with more expression and feeling, and Miss Edwards deserves the encomiums she has received wherever she has played. As Dora Thorne, William Wolbert was a decided success, and his work commended the audience. Mr. Wolbert and his aid Bradbury, who was exceedingly clever in the role of Ronald Earl, were members of the Baker Stock Company for a number of years. Every member of the cast shows fine ability, and the success of the initial performance should credit the theatre tonight when "The Girl of the Hills" will be played and tomorrow night when "Don't Tell My Wife" will be the offering.

NAVAL OFFICER IS LECTURING AT GRAND

The management of the Grand Theatre has obtained the services of P. A. Merriam, chief electrician United States Navy to give a course of lectures this week at the theatre. These lectures cover the 44,000-man cruise of the sixteen battleships of the United States navy, during 1908-9. This is the first time that the residents of this city have had an opportunity to see the pictures on a screen and an excellent lecture to explain each detail of the cruise. The target practice, "the man behind the gun," and other numerous details which make it well worth one's visit to attend the Grand this week.

Mr. Merriam, who had four years of honorable service in the United States navy, has been detailed by the department to give these illustrated lectures in California, Oregon, Washington, Idaho and Montana. He has already spent eight months in Southern California and Oregon, coming to Oregon City from Portland, where he met with great success, speaking to 40,000 persons a week.

The lectures are given under the direction of the recruiting department, with the intention of bringing before the young men and their fathers the opportunities for enlisting in the navy. The chief recruiting office is located in the Railway Exchange building, in Portland, where Mr. Merriam has his headquarters, but will in the next three months stations will also be established in Walla Walla, Spokane, Boise, and Butte.

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