

LIVESTOCK SHOW ATTRACTS BUYERS

Several California Firms Purchase Prize Winners at Good Prices.

HOG RAISING PROFITABLE

Ranchers Advised to Go Into Business and Supply Portland Markets—4000 People Inspect Stock and Attend Sale.

The second day of the Pacific Northwest Livestock Show was attended on all sides with gratifying results, the crowd of 4000 being tribute that of the opening day.

All of the prize fat stock was sold in an arena, around which were seated 3000 people and probably that many more were standing, so that all present were sure to see the prize exhibits.

The special train of cars carrying the visitors arrived at the grounds and the visitors sauntered around until D. O. Lively opened the sale. The judging was finished before the sale began.

Portland citizens will have an opportunity to buy some of the finest meat in the United States in the next few weeks. The majority of the cattle, sheep and hogs were bought by Portland retail firms and the Union Meat Company, but Los Angeles and San Francisco also were purchasers.

The steer, "Sterling," was entered by the University of Idaho. Its selling price broke the single steer record selling price since the first International Stock Show at Chicago, 12 years ago, when a steer brought \$150 per pound.

Lively favors hog raising. In opening the sales, D. O. Lively, manager of the Union Stockyards Company, said he believed the second annual stock show to be the finest ever held in the Northwest. He said that the cattle on sale were as good as any shown in Chicago.

Other States Carry Off Honors. It seemed that stock-raising countries from other states received higher prices than the Oregon producers.

W. H. Ralph, who, with D. O. Lively, shared the honors of the day, urged the buyers to effect something in an incentive for the stockmen to raise prize stock instead of just doing business in a half-hearted manner.

W. H. Ralph, who, with D. O. Lively, shared the honors of the day, urged the buyers to effect something in an incentive for the stockmen to raise prize stock instead of just doing business in a half-hearted manner.

The noon hour was taken up with luncheon and a trip through the Union Meat Company, guides being provided to 3500 visitors. The slaughterhouse, repulsive as such places are, was spotless. Women and men watched the morbid sights of killing and the processes of making the various products.

Women Shipment Exhibited. At the close of the sightseeing trip, the visitors reached the room containing the 225 products from one animal. Mined ham, bologna and crackers were passed to the exhibitors. A room with a temperature of 18 degrees below zero reminded many Easterners of the old days at home.

It was announced early in the day that the University of Idaho won first place in the students' judging contest, with a score of 125 points.

Today is the last day of the show. The sale of the breeding stock, prize winners starts at 10 o'clock; hogs in the morning and cattle in the afternoon. The sales and awards of yesterday follow:

Heifer Awards.
Spayed or marbled heifers, 2 and under 3 years—First prize, University of Idaho; second, W. C. Dorrance, Enterprise, Or.; third, Benson Bros., Ubu, Or.; fourth, A. G. Dunn, Wapato, Wash.

Best Shorthorn Bull.
Shorthorn bull, 2 years and under 3—First, A. G. Dunn, Wapato, Wash. No other awards.

Senior Yearling Bull.
Senior yearling bull, dropped between September 1, 1909, and January 1, 1910. No awards.

Junior Yearling Bull.
Junior yearling bull, dropped between January 1, 1910, and September 1, 1911—First, A. G. Dunn, Wapato, Wash.; second, A. Chalmers, Forest Grove.

Senior Sweepstakes.
Senior sweepstakes bull, competition limited to first prize winners in yearling and bull calf awards—A. G. Dunn, Wapato.

Junior Sweepstakes.
Junior sweepstakes bull, competition limited to first prize winners in yearling and bull calf awards—A. G. Dunn, Wapato.

Senior Sweepstakes Cow.
Senior sweepstakes cow—A. G. Dunn, Wapato.

Grand Champion Cow.
Grand champion cow—A. G. Dunn, Wapato.

Young Heifers.
Young heifer, 1 bull 2 years old and under 2 heifers 1 year and under 2, 2 heifers under 1 year; all except bull must be bred to first prize winners in yearling and bull calf awards—A. G. Dunn, Wapato.

Best Yearling Heifer.
Best yearling heifer, dropped between September 1, 1909 and January 1, 1910—First, A. G. Dunn, Wapato, Wash.; second, A. Chalmers, Forest Grove.

The third prize 3-year-old steer, raised by the Howard Cattle Company, was bought by the Los Angeles Packing Company for 9 cents per pound.

The second prize 2-year-old steer, raised by W. C. Dorrance, brought 10 cents per pound and was purchased by the Los Angeles Packing Company through their purchasing expert, O. M. Patterson.

The first prize 2-year-old steer, raised by the University of Idaho, with a reputation at Chicago, brought 15 cents per pound and was purchased by the Western Meat Company of San Francisco.

The third prize 2-year-old steer, raised by Benson Bros., Union, Or., was sold for 8 cents per pound to G. W. Warren, of Warrenton, Or.

The fourth prize 2-year-old steer, raised by H. E. Fraser, of Molalla, Or., then sold two steers for 9 cents per pound to the F. L. Smith Meat Company, Portland.

The fifth prize 2-year-old steer, raised by the University of Idaho, for 17 cents per pound. Professor Carlyle will use it for the coming fall show.

The sixth prize 2-year-old steer, raised by R. L. Rice, of Sheridan, Or., sold two steers 2 years old, to Carstens Packing Company, Tacoma, for 7.21 cents per pound.

The seventh prize 2-year-old steer, raised by a red Durham cow, exhibited by Barlow & McFadden, Corvallis, brought 6 1/2 cents per pound and was purchased by the F. L. Smith Meat Company, Portland.

The eighth prize 2-year-old steer, raised by the University of Idaho, for 17 cents per pound. Professor Carlyle will use it for the coming fall show.

The ninth prize 2-year-old steer, raised by H. E. Fraser, of Molalla, Or., then sold two steers for 9 cents per pound to the F. L. Smith Meat Company, Portland.

The tenth prize 2-year-old steer, raised by the University of Idaho, for 17 cents per pound. Professor Carlyle will use it for the coming fall show.

The eleventh prize 2-year-old steer, raised by R. L. Rice, of Sheridan, Or., sold two steers 2 years old, to Carstens Packing Company, Tacoma, for 7.21 cents per pound.

The twelfth prize 2-year-old steer, raised by a red Durham cow, exhibited by Barlow & McFadden, Corvallis, brought 6 1/2 cents per pound and was purchased by the F. L. Smith Meat Company, Portland.

The thirteenth prize 2-year-old steer, raised by the University of Idaho, for 17 cents per pound. Professor Carlyle will use it for the coming fall show.

The fourteenth prize 2-year-old steer, raised by H. E. Fraser, of Molalla, Or., then sold two steers for 9 cents per pound to the F. L. Smith Meat Company, Portland.

The fifteenth prize 2-year-old steer, raised by the University of Idaho, for 17 cents per pound. Professor Carlyle will use it for the coming fall show.

The sixteenth prize 2-year-old steer, raised by R. L. Rice, of Sheridan, Or., sold two steers 2 years old, to Carstens Packing Company, Tacoma, for 7.21 cents per pound.

The seventeenth prize 2-year-old steer, raised by a red Durham cow, exhibited by Barlow & McFadden, Corvallis, brought 6 1/2 cents per pound and was purchased by the F. L. Smith Meat Company, Portland.

The eighteenth prize 2-year-old steer, raised by the University of Idaho, for 17 cents per pound. Professor Carlyle will use it for the coming fall show.

The nineteenth prize 2-year-old steer, raised by H. E. Fraser, of Molalla, Or., then sold two steers for 9 cents per pound to the F. L. Smith Meat Company, Portland.

The twentieth prize 2-year-old steer, raised by the University of Idaho, for 17 cents per pound. Professor Carlyle will use it for the coming fall show.

The twenty-first prize 2-year-old steer, raised by R. L. Rice, of Sheridan, Or., sold two steers 2 years old, to Carstens Packing Company, Tacoma, for 7.21 cents per pound.

The twenty-second prize 2-year-old steer, raised by a red Durham cow, exhibited by Barlow & McFadden, Corvallis, brought 6 1/2 cents per pound and was purchased by the F. L. Smith Meat Company, Portland.

The twenty-third prize 2-year-old steer, raised by the University of Idaho, for 17 cents per pound. Professor Carlyle will use it for the coming fall show.

The twenty-fourth prize 2-year-old steer, raised by H. E. Fraser, of Molalla, Or., then sold two steers for 9 cents per pound to the F. L. Smith Meat Company, Portland.

The twenty-fifth prize 2-year-old steer, raised by the University of Idaho, for 17 cents per pound. Professor Carlyle will use it for the coming fall show.

The twenty-sixth prize 2-year-old steer, raised by R. L. Rice, of Sheridan, Or., sold two steers 2 years old, to Carstens Packing Company, Tacoma, for 7.21 cents per pound.

The twenty-seventh prize 2-year-old steer, raised by a red Durham cow, exhibited by Barlow & McFadden, Corvallis, brought 6 1/2 cents per pound and was purchased by the F. L. Smith Meat Company, Portland.

The twenty-eighth prize 2-year-old steer, raised by the University of Idaho, for 17 cents per pound. Professor Carlyle will use it for the coming fall show.

The twenty-ninth prize 2-year-old steer, raised by H. E. Fraser, of Molalla, Or., then sold two steers for 9 cents per pound to the F. L. Smith Meat Company, Portland.

The thirtieth prize 2-year-old steer, raised by the University of Idaho, for 17 cents per pound. Professor Carlyle will use it for the coming fall show.

The thirty-first prize 2-year-old steer, raised by R. L. Rice, of Sheridan, Or., sold two steers 2 years old, to Carstens Packing Company, Tacoma, for 7.21 cents per pound.

The thirty-second prize 2-year-old steer, raised by a red Durham cow, exhibited by Barlow & McFadden, Corvallis, brought 6 1/2 cents per pound and was purchased by the F. L. Smith Meat Company, Portland.

The thirty-third prize 2-year-old steer, raised by the University of Idaho, for 17 cents per pound. Professor Carlyle will use it for the coming fall show.

The thirty-fourth prize 2-year-old steer, raised by H. E. Fraser, of Molalla, Or., then sold two steers for 9 cents per pound to the F. L. Smith Meat Company, Portland.

The thirty-fifth prize 2-year-old steer, raised by the University of Idaho, for 17 cents per pound. Professor Carlyle will use it for the coming fall show.

The thirty-sixth prize 2-year-old steer, raised by R. L. Rice, of Sheridan, Or., sold two steers 2 years old, to Carstens Packing Company, Tacoma, for 7.21 cents per pound.

The thirty-seventh prize 2-year-old steer, raised by a red Durham cow, exhibited by Barlow & McFadden, Corvallis, brought 6 1/2 cents per pound and was purchased by the F. L. Smith Meat Company, Portland.

THE SKIN MADE PRESENTABLE

Poslam Quickly Clears the Complexion. Drives Away Pimples and Blemishes.

Sometimes an approaching party, dinner or other affair which one must attend, renders necessary a quick cleansing of the skin, the removal of pimples and minor blemishes and the clearing of the complexion.

On these occasions the every-ready healing power of Poslam will be valued. One or two overnight applications will work wonders in driving away such affections, rendering the skin normal and presentable in appearance, for here is utilized the same healing power by which Poslam effects complete cures of all eczemas, acne, barbers' itch, salt rheum, etc., stopping all itching at once. Whenever the skin ails Poslam promptly applied will prove its efficacy and prevent embarrassment, distress and suffering.

Poslam is sold for 50 cents by Owl Drug Co. and all druggists. For free sample write to the Emergency Laboratories, 32 West 25th street, New York City.

Poslam Soap, medicated with Poslam, is the best soap for your skin. Large cake, 25 cents, at druggists.

The champion pen of five heavyweight hogs, 225 pounds and up, raised by W. B. Kurtz, of Portland, was sold for 7 cents per pound to the Union Meat Company.

The second prize hog, raised by Blockland Bros., of Highland City, Or., was sold for 7 cents per pound to the Union Meat Company.

The third prize hog, raised by Blockland Bros., of Highland City, Or., was sold for 7 cents per pound to the Union Meat Company.

The fourth prize hog, raised by Blockland Bros., of Highland City, Or., was sold for 7 cents per pound to the Union Meat Company.

The fifth prize hog, raised by Blockland Bros., of Highland City, Or., was sold for 7 cents per pound to the Union Meat Company.

The sixth prize hog, raised by Blockland Bros., of Highland City, Or., was sold for 7 cents per pound to the Union Meat Company.

The seventh prize hog, raised by Blockland Bros., of Highland City, Or., was sold for 7 cents per pound to the Union Meat Company.

The eighth prize hog, raised by Blockland Bros., of Highland City, Or., was sold for 7 cents per pound to the Union Meat Company.

The ninth prize hog, raised by Blockland Bros., of Highland City, Or., was sold for 7 cents per pound to the Union Meat Company.

The tenth prize hog, raised by Blockland Bros., of Highland City, Or., was sold for 7 cents per pound to the Union Meat Company.

The eleventh prize hog, raised by Blockland Bros., of Highland City, Or., was sold for 7 cents per pound to the Union Meat Company.

The twelfth prize hog, raised by Blockland Bros., of Highland City, Or., was sold for 7 cents per pound to the Union Meat Company.

The thirteenth prize hog, raised by Blockland Bros., of Highland City, Or., was sold for 7 cents per pound to the Union Meat Company.

The fourteenth prize hog, raised by Blockland Bros., of Highland City, Or., was sold for 7 cents per pound to the Union Meat Company.

AN INVITATION

A cordial invitation is extended to all visitors attending the

Pacific Northwest Fat Stock Show

which will be held at the Union Stock Yards (Kenton), March 18, 19 and 20, to visit the Plant of the Union Meat Company (adjoining).

Courteous uniformed guides will escort you through and explain in detail the operation of a big Packing Plant.

It is an educational opportunity to learn the importance of Government Inspection, and see the modern, sanitary, scientific methods employed in the production of meat and meat products.

Respectfully,
UNION MEAT COMPANY.

NOTE During the Fat Stock Show the Mississippi avenue (L) cars will run through without transfer. Special 8-minute service will be provided.

PURE MILK Y. M. C. A. AIM

ASSOCIATION PLANS COURSE TO AID DAIRYMEN.

A. S. Wells, State Chemist, Will Conduct Class That Will Hold First Session Tonight.

That Portland dairymen are taking an interest in the campaign that has been waged to secure and maintain a pure milk supply for this city is indicated by the fact that some of the dairymen have taken the initiative in requesting the Young Men's Christian Association to add to its curriculum a course for the study of this problem.

The Y. M. C. A. has consented to organize a class and hopes that it will prove an important factor in the crusade for pure milk.

The Y. M. C. A. course will not be directed in an inspection of present conditions in Portland, but will be en-

director of the Y. M. C. A. They declare that their interest in securing pure milk is equal to that of the public at large, and a number of them will see that at least a part of their employees are enrolled for the course.

Spring Today is the first day of Spring—according to the almanac—high time to begin drinking

HOP GOLD BEER

and tone up your system ready for Summer days.

Star Brewery
Northern Brewing Co.
Portland — Vancouver

EUROPEAN RESORTS AND HOTELS.

GERMANY. GERMANY.

THE TWO LEADING HOTELS IN EUROPE

BERLIN HAMBURG

The "Atlantic" The "Atlantic"

Kaiserhof "Atlantic"

Renovated at a cost of \$1,000,000. With restaurant, Florida, opened 1909. Grand location. Near Central Station, facing the beautiful Alster Lake. Extensive Modern Garage.

Booklets Free—Postage 4 Cents—From the Dothan Agency, Room 602, 303 5th Ave. or Town and Country Travel Bureau, 359 5th Ave., N. Y.

Baden-Baden

Home of Distinguished Americans
Hotel de Luxe of Baden-Baden. Extensive
Spa. Large Casino. Beautifully
Furnished. Excellent Cuisine.

WIESBADEN

HOTEL KAISERHOF

First-class throughout—Enjoy the quietest
and most tranquil position in Wiesbaden on
account of its own magnificent park.

DRESDEN

WORLD-RENOUNDED HOTEL

Rebuilt and Enlarged
At Latest Improvements
Facing Royal Palace and Cathedral
DIRECTOR—R. H. BOWFIELD

DRESDEN

The "CONTINENTAL"

Leading Hotel. Opposite Station. Mgr. E. Debeszt.

AUSTRIA AUSTRIA

CARLSBAD

Open May, 1912

370 rooms, 96 bathrooms,
entirely up to date.
For your convenience the Sprudel-Terrace
Pavilions, Auto-bus meets
at train. Telephone 1000.
61 255 Fifth Ave., N. Y.

BOHEMIA

IMPERIAL HOTEL

SWITZERLAND SWITZERLAND

INNSBRUCK

Up-to-date Summer and Winter
Hotel. Apartments with Baths. 2 1/2
Hours in Eel Passion Plays by Auto.

A Spring and Summer European Tour
is incomplete without a Visit to
SWITZERLAND

Write for maps and the Hotel Guide, also
handsomely illustrated booklets and literature.
Sent free from our American Pub-
licity Office.
SWISS FEDERAL RAILROADS
241 Fifth Ave. (Dept. 124) New York

Oregonians when in Europe
should visit the
OREGONIAN'S LONDON OFFICE
Situated at No. 3 Regent St., S. W.

ENTHUSIASTIC? WHY NOT?

Who Wouldn't Be After Such an Experience as This?

To conquer that vicious, stubborn cold. To find that the night sweats are drying up, that the heavy lids are opening, that the back aches, and that the dark hours pass in refreshing sleep. To note the departure of the fever and the daily gain in strength. And all done by Ozonism! Why, it is one of the greatest things on this green earth! It's no wonder you find so many Ozonism enthusiasts everywhere, especially in the season of Grip and Pneumonia, and of that less feared but dangerous pest—"Just a common cold."

Sample Bottle Free by Mail

That those who are seeking health and strength for themselves, children, relatives or friends may experience the life-giving properties of this exclusive Norway gold medal ozonized cod liver oil medicinal food emulsion—as well as know Ozonism superiority—in being most palatable and easy to take—a generous 3-oz. bottle will be sent by mail to those who send address, name and letter to Ozonism, 241 Pearl St., N. Y.

How to Make a Quick, Sure Cough Remedy

Stop Even Whooping Cough Quickly. A Family Supply. Ready Mixed at Home for 50c.

If someone in your family has an obstinate, deep-seated cough—even whooping-cough—which has yielded slowly to treatment, invest 50 cents in this Pinex plan of home-mixed cough syrup, and watch that cough vanish. If it fails, money back promptly, and no argument.

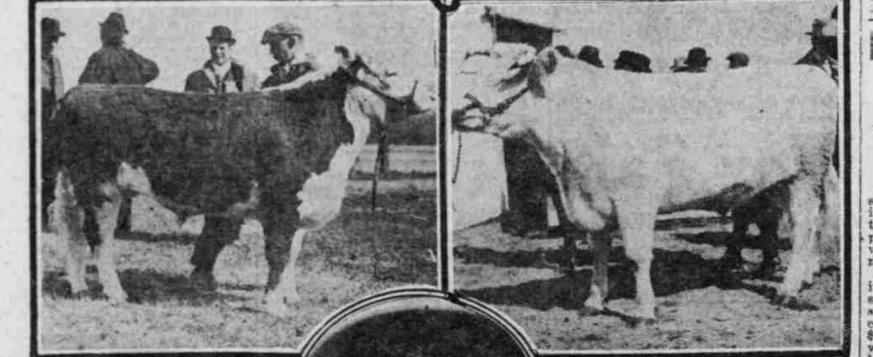
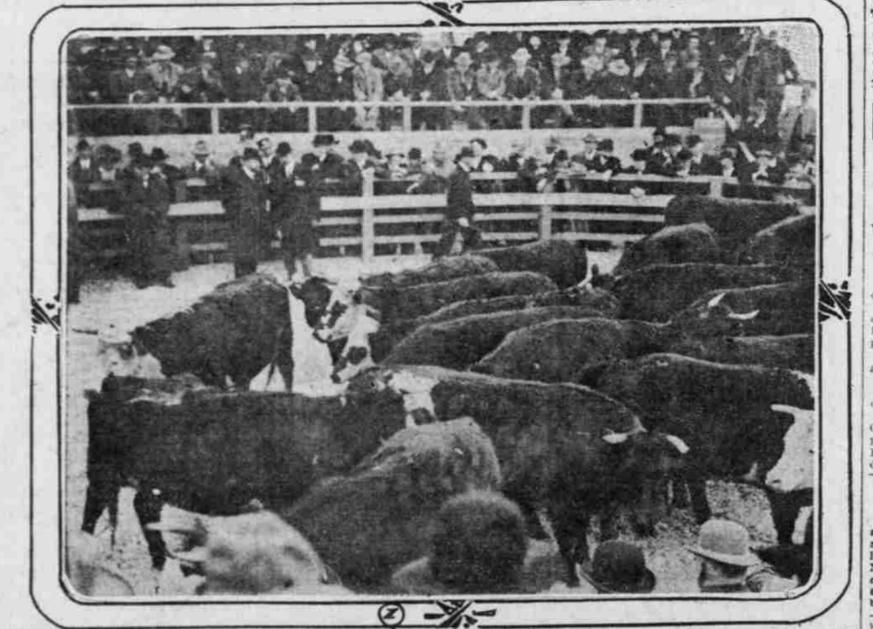
Get a 50-cent bottle of Pinex and mix it in a pint bottle with home-made sugar syrup. This makes a full pint—a family supply—of the most effective cough remedy that money can buy, at a saving of 42. Gives instant relief and will usually wipe out a bad cough in 24 hours or less. The sugar syrup is easily made by mixing a pint of granulated sugar with 3/4 pint of warm water, and stirring for 2 minutes, or trouble at all.

Pinex cough syrup has a pleasant taste—children take it willingly. It stimulates the appetite and is slightly laxative—both good features. Splendid for croup, hoarseness, throat tickle, incipient lung troubles, and a prompt, successful remedy for whooping-cough.

Pinex is a special and highly concentrated compound of Norway White Pine extract, and is rich in gualacol and other elements which are so healing to the membranes.

Pinex has often been imitated, but never successfully for nothing else will produce the same results. The genuine is guaranteed to give absolute satisfaction, or money refunded. Your druggist has Pinex, or will get it for you. If not, send to The Pinex Co., Ft. Wayne, Ind.

Pinex is fully guaranteed by Lauer-Davis Drug Co. distributors, Portland.



Selling Prize Hereford Cattle in Auction Ring.—Steer That Sold for \$1296, or \$120 a Pound. 3—Pure White Steer Sold by Harvard Cattle Company, for 2.5 cents per pound. Clifton, the second-best steer, was then sold for 20 cents per pound to William Coatsdale, of Portland.

tirely of an educative nature and will be attended by the dairymen themselves and their employes. The class will meet from 7:45 to 9:30 o'clock each Wednesday, beginning tonight, and continuing for 19 weeks. The course will include analysis of milk, butter, cheese, ice cream and cream, butter tests, solids, methods of detecting added water, preservatives or other foreign substances.