

THE HARE

Useful Information as to the Care and Breeding of the Little Creatures and How to Prepare Their Dainty Meat for the Table.

During the past week many sales have been reported by the local dealers, much fine stock having been shipped to the smaller towns of this state and Washington.

Much interest is being manifested in this new industry, and numerous inquiries have been made for advice as to the best feeding and general care of the Belgian hare; also regarding the construction of hutches, runs, rabbitries, etc. The interrogatories will be found answered in this article in a general way.

How to Begin—Some Practical Hints About Buying Stock.

As the Belgian hare industry is just being introduced, a word to those who may desire to engage in it will no doubt be appreciated. Wherever introduced, the little animal will speak for itself and win favor among all classes. There is no question on this point. Naturally, it must follow those who first start in the business in any locality, and introduce good stock will have the greater advantage.

We would suggest to begin moderately. While the largest profits are made on the stock, it is not always advisable to begin with this kind, unless you have some acquaintance with the business, and the merits of the Belgian hare are known in your community. At first order one or more does of medium grade, those with a pedigree and well bred preferred. If you do not care to invest much at the start, order a thoroughbred and have it bred to some ordinary buck. As but little time will elapse after your hare has been bred before you will be presented with from six to 12 youngsters, you will soon have an opportunity of learning the wants of the hare, and they are not many, and be in a position to order more not only for your own rabbitry, but for your friends and neighbors, for they are quite sure to want them; and before you are aware of it you will be starting on your banks. You can then get a buck, which will do your own breeding, and also to have him at stud in your rabbitry.

It is not advisable to sell your own youngsters until they are six months old and ready to breed.

How to Build Your Rabbitry.

It is not necessary for the beginner to incur any great expense in the building of a rabbitry. At the start, a large dry goods box, well protected from drafts or very hot sun, in an ordinary shed, will suffice; or at a very slight additional cost runs can be made. The runs should be made on board floors, excepting in Midsummer, when they may be made on the ground. They should be two or two and one-half feet wide, and from eight to 10 feet long. Either 12-inch board or one-inch mesh, at least two feet high, should be placed between each run. It is well, also, to cover each run with a one-inch mesh wire. This makes a cheap rabbitry, and is well adapted to the male ample room in which to romp around and make them healthy. The runs should be 1/2 ways kept clean. Plenty of straw or sawdust, preferably the latter, should be placed in the runs. In the runs for the bucks it is a good plan, to place one, two or three eight-inch or 10-inch boards across to serve as hurdles. This gives the buck exercise and keeps him in good form.

Look to Comfort Not Style.

See that your rabbitry is supplied with plenty of fresh air, but no drafts. Many runs are constructed out of doors, and the hares are healthy. This is all right, but the stock should be kept in outdoor sections from the sun, as their fine color is easily bleached. Some rabbitries arrange their runs so that part is indoors and part outdoors, so that the hares can be protected from the sun, as their fine color is easily bleached. Some rabbitries arrange their runs so that part is indoors and part outdoors, so that the hares can be protected from the sun, as their fine color is easily bleached.

Hot. Bake the patties in patty pans and half fill with the mince. Put on covers. The whole process will take about an hour.

Broiled—Broil in salted water for five minutes, dry and broil as quickly as possible. Dish on a hot platter and season with salt and butter.

Liver Entree—Boil the liver until tender and cut into pieces. Make a brown gravy and pour over the pieces. Garnish with mushrooms. This makes a very delicious dish.

Roast—Prepare a stuffing by chopping fine one-quarter pound of salt pork and a small piece of onion. Pour boiling water over six Boston crackers, then chop with the pork. Season with sage, salt and pepper, adding what boiling water is necessary to moisten it, and stir in one egg. Wipe dry the hare, fill it with the stuffing and lard with small strips of salt pork. Allow 20 minutes for each pound. Put a piece of butter as large as an egg in a cup, fill with boiling water and use it to baste the hare while roasting.

Following is the standard of excellence

Killing and Dressing.

Take the hare by the hind feet, letting the head hang downward; strike a smart blow on the back of the head; cut the throat at once, letting out all of the blood. Hang up as you would a mutton. Run the knife around the first joint of the hind legs, cutting the skin; and pass the blade inside the thigh to the tail. With the hand separate the skin from the flesh, drawing the skin downward towards the head. Cut the fore legs off at the first joint and pull up the skin. Use the knife carefully in skinning the head, severing it at the nose and lip and draw it off. But the belly, kidneys and intestines are interesting to the kidneys. The liver and heart are to be saved; also the head if you wish it, first removing the eyeballs. Wash the body thoroughly and dry with a cloth.

Trussing.

For trussing, skewer the head tightly between the shoulders; then skewer the legs closely to the body. To prepare for boiling, skewer the legs as before and draw the head to the side, firmly skewering to the body.

Selecting for the Table.

When using more than one hare for any particular dish, always choose specimens as nearly the same age as possible, otherwise the youngest will cook to pieces before the others are done. If purchasing dressed specimens, you may determine whether the animals are young by breaking the jaw between the thumb and finger; if the fracture is easily made, the hare is young. An English authority says that in a young specimen, a little milky ball in the point of the paw, if this cannot be felt, the chap is an old one, and only fit for frye, etc.

If a hare has been killed recently the flesh will be dry, white and sweet. If old it will be blue and slimy. In young the coat and claws will be smooth. The opposite will be true of old animals. The ears of the young may be easily torn, but if the skin of the head has been removed, of course this test cannot be made. Hares are tender and delicious from three to six months old, and older if caponized and well and rapidly fattened. Hare meat is better if the animal has been left to hang for one day.

Recipes for Cooking.

Roast (English)—Fill with veal force-meat, sew up and truss firmly, fore legs back and hind legs forward, fastening the head in an upright position. Some line the inside with fat bacon before filling. Fasten bacon over the back; bake liberally while cooking. When partly done, dredge over with flour and baste again. Have the fire a hot one. Serve with a rich sauce, placing the bacon on a separate dish.

Spanish method—Slit one large onion, one chilli pepper, and four medium sized tomatoes into steppan and bring to a boil. Cut the hare in pieces and put in as soon as it boils; add one teaspoon of salt and enough hot water to cover. When nearly done thicken with flour and add a little wine. No water to be added.

French method—Soak the hare over night in equal parts of salted vinegar and water. Put one-fourth cup of butter in a frying pan, and a sliced onion and fry till light brown. Put in the hare, with a dry cloth, put in the pan and cover with clove, letting it simmer slowly for two or three hours.

Roast with onions (Creeled)—Place a layer of onions in the bottom of the pan; then a layer of the meat neatly cut; add another layer of onions and alternate with meat until the pan is filled. A double quantity of onions is used. Cook in steam more thoroughly. No water to be added, as that is furnished by the onions.

Broiled—Soak 15 minutes in warm water to draw the blood. Skewer as heretofore and broil over a hot fire. Broil with hot water to cover, boil until tender. (Time according to age.) Dish and smother with mushrooms, onions, liver sauce or parsley and butter, as preferred. It is also good with a hot sauce.

Little white and mince or rub through a sieve before adding to sauce.

Curried—Cut into joints and place in steppan with two tablespoonfuls of dripping and a little salt. Put in the hare. Brown well and add a pint of soup stock. Mix a tablespoonful each of flour and curry until smooth in a little water; place in pan and add pepper and salt; the steppan should be covered. Add juice of half a lemon and a little parsley. Serve with boiled rice piled around it at side of platter. Water instead of stock may be used if the hand is short.

Potted—Cut in pieces and place in a stone jar. Fill the space between meat pieces with veal and bacon, a pound each being used. Put in the hare, also cut fine; add a tablespoonful of mace, cloves and black pepper and salt. Place thin slices of onion on top, and a bay leaf if liked. Cover with a lid of plain butter. Put in the jar in a pot containing water and bake in a slow oven. Keep from burning by placing a greased paper over the top. Do not water to the meat. When done set away in a cool place.

Jugged—Cut in pieces and season with pepper and salt. Fry brown and season with a little butter, chopped parsley, nutmeg, cloves, mace, grated lemon peel, and add a couple of anchovies. Place a layer of the pieces into a wide-mouthed jar, then a layer of thinly sliced bacon and so on until the jar is full. Add two gills of water, cover and put in cold water, boiling three or four hours. Remove the jar, take out the unmetted bacon and make a gravy of a little butter, flour and starch. Some add a little grated lemon peel.

Fricassee—Lay the pieces in cold water a little while, drain well and place in steppan with a little oil. Cook until the pickled pork. Cover with water and let simmer for 30 minutes. Add chopped onion and parsley, a blade of mace and a clove or two if liked. Make a smooth sauce with butter, flour and salt, pour the meat is tender, then add half a cup of cream. If too thin add more flour. Boil up once and serve hot.

A Maryland Style. This method is copied after the style of serving terrapin at the South Atlantic seaboard. It makes a rare dish. Roll the pieces in a small amount of water, using a covered vessel to re-heat with the style of serving terrapin. Add pour over a cream gravy to which has been added a little California sherry. A flour gravy will answer if cream is not at hand. Serve hot.

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Breeding.

Does are sometimes bred when 5 months old. Six months is a better age. The doe should be handled but little after having been bred and not at all after the second week, unless absolutely necessary and then only with the greatest care. She should not be bred sooner than a month from time of having young. The young should be weaned at six weeks of age. She should not be weaned in more than eight young ones at a time. Six would yield better results. When breeding for fancy stock, a nurse doe should be bred at the same time and let take care of the young, plus little ones from the pedigree doe. The adoption of this plan will be found very desirable, for it not infrequently occurs that the nurse does raise the best youngsters of the litter and which, by the way, would be the very ones that would otherwise necessarily have been disposed of. At time of kindling keep the doe well supplied with good fresh water and, once a day, with bread and milk. When the youngsters are three months old, the bucks and does should be separated.

Feeding should not occur, as it will deteriorate the stock. Change bucks as often as practicable, and endeavor, in mating, to secure a buck that possesses certain qualities which the doe lacks, such as size, vigor, etc. Always handle your stock gently and you will have pets. They appreciate gentleness and kindness. A doe should not be bred more than six times a year and better results will follow if bred four or five times a year.

How to Cook Hares.

The hare, like poultry, can be pre-

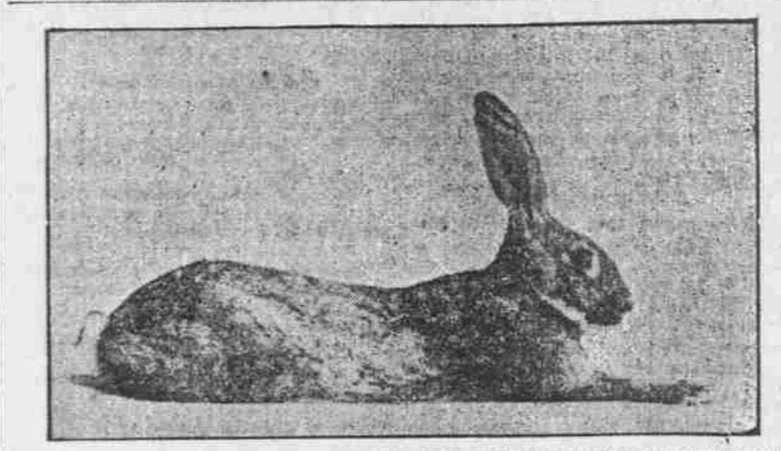
TWO WOMEN ASSAULTED

ONE OF THEM SERIOUSLY STABBED NEAR THE HEART.

Brute Was Unsuccessful in His Object and Was Arrested by the Police—Much Feeling.

WALLA WALLA, Wash., Aug. 4.—Emma Kidwell, a 15-year-old girl, was brutally assaulted by an unknown man at 3 o'clock this afternoon, in the suburbs of Walla Walla. The man had thrown her upon the ground, when she screamed. The brute carried a pocket-knife and stabbed her several times in the region of the heart and ran away. The girl is in a critical condition.

Late tonight a man answering the mea-



"BRITAIN FOX," THE BEST BRED HARE OF THE BRITISH STRAIN IN THE NORTHWEST.

required in an up-to-date Belgian hare, as adopted by the National Belgian Hare Club of America:

Disqualifications—1. Lopped or fallen ear or ears. 2. White front feet or white bar or bars on same. 3. Decidedly very front feet. 4. Wry tail. 5. A specimen should have the benefit of any doubt.

Color—Rich russet red (not dark smudgy color), carried well down sides and hind quarter, and as little white under the skin as possible. 20

Shape—Narrow way appearance and plentiful skin. 25

Size—Body long, thin, well tucked up flank and well ribbed up; back slightly arched; loins well rounded, not choppy; head rather lengthy; muscular chest; tail straight, not screwed and hanging on a racy appearance. 20

Ears—About five inches, thin, well laced on tips and down inside of ears as possible; good color outside and inside and well set on. 10

Eyes—Hazel color, large, round, bright and bold. 10

Legs and feet—Long, straight, well colored and free from white bars; hind feet, as well colored as possible. 10

Size—About eight pounds. 5

Condition—Fat, but not too fat; race, home, and good quality of fur. 5

Without dawdle. 5

Total. 100

WASHINGTON NOTES.

Pierce County boasts that she has few paupers.

Hogium is inviting bids for grading and planking some of its streets.

North Yakima's school tax levy is 5 mills—4 mills less than last year.

Charles E. Dwy, a well-known citizen of Everett, died last Thursday.

Francis Murphy, the great apostle of temperance, is visiting in Tacoma.

Many Palouse farmers are storing their hay, waiting for a rise in the price, which is now \$9 for baled.

Eddie Leachelle, 4 years old, was drowned July 29 at Hoquiam. He slipped overboard from a log boom.

Arthur Morse, a Spokane boy, 14 years of age, was instantly killed Tuesday night by a falling tree during a hard wind storm.

The Pierce County Agricultural Fair at Tacoma has been declared off because cutworms have eaten up all the expected exhibits.

John J. Schick, of the Walla Walla Watchman, has purchased an interest with his brother, Brown M. Schick, in the Palouse Republic.

Ben Woodward is under arrest in Spokane County for killing several head of stock belonging to a man who did not pay him for work.

Counterfeit silver dollars have made their appearance in Port Townsend. They are dated 1878, and have the appearance of being worn and used.

Edwin Hyde, but 21 years old, goes from Tacoma, to the Walla Walla Penitentiary for 15 years, on conviction of assault upon and robbing of an aged soldier.

Mrs. J. M. Pratt, of Rockford, died August 1, at the age of 75. She left two children—Frank Madden and Miss Maud Madden—both of whom reside in Rockford.

At Chehalis, Andrew Jackson is trying to recover a farm which he deeded to his daughter on condition that she support him during the remainder of his life. The first trial, the suit went against him.

A Puget Sound farmer turned his ducks into his potato patch to destroy the cutworms. The ducks shoveled up the worms and ate them. The farmer says that the flock of 60, 37 died before 24 hours.

Fire destroyed the old Ross Park car barn, near the corner of Hamilton street and Boone avenue, Spokane, the afternoon of August 2. The store some snowplows and cars inside. The loss is \$2000, covered by insurance.

A young girl, about 18 years of age, named Pearl Gray, living 14 miles north-west of Wilbur, committed suicide last week by taking strychnine. No cause was assigned for the act. The coroner did not consider it necessary to hold an inquest.

Edward Olson, an old settler of Davenport, died August 1, after an illness of several months. Mr. Olson was a jeweler by trade, and moved with his family to Davenport from Spokane 11 years ago. He left a widow, six grown daughters and a son 4 years old.

"Do the people of Washington want any better evidence of good conditions and plenty of money than the phenomenal purchase of wheat by the government during July?" asks the Tacoma Ledger. Then follows a long list of sales during the month, an increase of 30 per cent over the sales of planos and organs in July, 1899.

The young Yakima bride who cashed a check and was arrested turns out to be innocent. She had on July 10 married a Spokane drummer named Harry Greenblatt at the home of her groom, A. W. Morrison, and when the groom gave her a \$100 check on a Spokane bank she indorsed it and cashed it at a Yakima bank, where she was well known. The young husband got the money and deserted her at Seattle. She will not be prosecuted.

The Everett Independent expects its town to reap much benefit from the Northern Pacific's declared purpose no longer to turn wheat over to the Oregon Railroad & Navigation Company at Walla Walla for Portland shipment. It says: "The Northern Pacific has lately acquired large holdings at Everett and may here handle the increased shipments of wheat which they expect as a result of the discontinuance of the agreement with the Oregon road." "The equal parts of lard and beef suet and have it deep enough to cover the hare. Cut in pieces. Roll in flour and fry in the boiling fat, turning frequently, and keep covered until nearly done, salting lightly after the first turning.

Patties—Use the whitest meat and mince fine with suet. Braine the bones and cook in a steppan with salt, pepper, nutmeg, grated lemon peel, etc., and let simmer until the flavor is secured. Thicken with flour and butter and stew until quite

that inasmuch as Nature had reduced the surplus to such an extent, it would not be necessary to carry out the plans of the association for the coming season.

Elwood Bruner, attorney of the Sacramento Valley organization, said the future of the organization was encouraging, and that within a year New York, Oregon, Boulder and Washington will be united in one great hogrowers' association.

THE ALASKA BOUNDARY.

Most of Porcupine Mining District on British Side of the Line.

SEATTLE, Aug. 4.—O. H. Tittman, United States Commissioner in the matter of the international boundary between Alaska and Canada, arrived from the North today. F. W. King, the Canadian Commissioner, have been setting monuments in accordance with the agreement reached in the modus vivendi. Tittman states that Glacier, Boulder, Rock and other creeks, which the miners claim constituted a portion of the Porcupine district, are now in British territory. He said:

"Porcupine River and all of its affluents are defined by the modus vivendi. Glacier, Boulder and Rock Creeks are on the Canadian side, and will be so long as the modus vivendi line is recognized.

"It is difficult to tell what constitutes the Porcupine district. The miners think it includes a great many creeks and rivers not tributary to the Porcupine. I understood they claim Glacier, Boulder, Rock and other streams to be in the so-called Porcupine section. If that is a fact, then much of the Porcupine camp lies on the British side. Certainly, Glacier, Boulder and Rock do. Glacier runs north and south, and practically parallel with Porcupine. No matter what the line is, all claims staked by the miners in Porcupine territory prior to the time the modus vivendi took effect, October 20, 1890, will remain intact, in accordance with the terms of the modus vivendi."

DIED OF BLOOD POISONING.

Swift End of Camper Who Blistered His Hand.

EUGENE, Or., Aug. 4.—Montrose Perry, an employe of the Asylum for the Insane, died here today of blood poisoning. Perry and his wife were members of a party that came from Turner and went up the middle fork for an outing at the lakes. A few days ago he blistered his hand with a rope, and yesterday morning, while at John Hill's, 45 miles from Eugene, he broke the skin on the blister, and the flesh immediately turned black, and pains running up the arm told him it was serious. He tried a man to drive him to Eugene, and with his wife, arrived here at 10 o'clock this morning. He took rooms at a hotel, and was able to care for himself, but in half an hour after going to his room he was dead from blood poisoning. Perry was 27 years old.

Rufus Robinson, of Irving, who was hunting in the mountains west of here with a man named Porter, was mistaken for a deer and shot through the hip by Porter Thursday. The wound is not thought to be fatal.

Walter Shelley, night clerk at the Hotel Eugene, was held up and robbed of \$3 last night, about 3 o'clock, by two highwaymen. The robbers have not been caught.

Manie Jumped From Train.

The man who was ejected from a mail car at Ashland, and then ran off in the darkness, has been captured and sent to a California asylum. His name is J. C. Reebe. At a hotel at Dunsmuir he was again seized with a violent spell, broke away and made a dash for the kitchen of the hotel. He caught hold of the proprietress, Mrs. Kinnon, by the neck, and before he could be overpowered had almost strangled her. In support of him 12 men were engaged, and several of them were violently hit and savagely bit by him. He was finally suppressed, strapped and secretly bound and taken on board the train. Conductor Edward Tynan, of Ashland, who had charge of the train last Sunday night on which Reebe was put out of the railway mail coach, has a body inured to such a desperate man biting through Tynan's coat sleeve and planting his teeth in the flesh.

Threshers and Hoppeckers.

INDEPENDENCE, Or., Aug. 4.—A man who employs 34 horses and men with his steam threshing outfit, said today that he would start to work Monday. He had heard that the crops were too light for other machine men to make expenses, but he did not wish the influence of the harvest to be put in next year.

Hogrowers here are said to have arranged for all the pickers needed. The price is not yet set, but will range from 20 to 30 cents, it is claimed.

Verdict of Justifiable Homicide.

WALLA WALLA, Wash., Aug. 4.—An inquest was held this afternoon over the remains of Will Buchanan, who was shot and killed last night by James M. Simmons. A verdict of "justifiable homicide" was returned. Simmons has not been found yet, so far as can be ascertained, and there are some who think he succeeded.

Gold From Alaska.

SAN FRANCISCO, Aug. 4.—The steamer "Blindfold" arrived from St. Michael today with \$295,000 in gold dust consigned to the Alaska Commercial Company.

Los Angeles

Belgian Hare Co. Owners of the Famous

BRITAIN FOX

SCORE 95

Whose services are now booked for the following two weeks. Owners of does who desire them bred to this famous buck, the strain which has the largest per cent of high-grade Belgians, should book at once. We have a few choice does for sale which have been bred to him.

IMPORTED

Belgian Hare Rabbitry

646 Gantenbein Ave.

Has all grades of stock from does at \$5.00 to \$100.00. Four bucks at stud. Phone, Pink 623.

IMPORTED

Linwood Rabbitry

27 Lincoln St., Portland, Or. Hours at rabbitry, 6 to 7 A. M. 8 to 9 P. M.

E. L. DIFFENDERFER.

Sleep for Skin-Tortured Babies



In a Warm Bath with



And a single anointing with CUTICURA, purest of emollients and greatest of skin cures. This is the purest, sweetest, most speedy, permanent, and economical treatment for torturing, disfiguring, itching, burning, bleeding, scaly, crusted, and pimply skin and scalp humors with loss of hair, of infants and children, and is sure to succeed when all other remedies fail.

Millions of Women Use Cuticura Soap

Exclusively for preserving, purifying, and beautifying the skin, for cleansing the scalp of crusts, scales, and dandruff, and the stopping of falling hair, for softening, whitening, and soothing red, rough, and sore hands, in the form of baths for annoying irritations, inflammations, and chaffings, or too free or offensive perspiration, in the form of washes for ulcerative weaknesses, and for many sensitive antiseptic purposes which readily suggest themselves to women, and especially mothers, and for all the purposes of the toilet, bath, and nursery. No amount of persuasion can induce those who have once used it to use any other, especially for preserving and purifying the skin, scalp, and hair of infants and children. CUTICURA SOAP combines delicate emollient properties derived from CUTICURA, the great skin cure, with the purest of cleansing ingredients and the most refreshing of flower odors. No other medicated or toilet soap ever compounded is to be compared with it for preserving, purifying, and beautifying the skin, scalp, hair, and hands. No other foreign or domestic toilet soap, however expensive, is to be compared with it for all the purposes of the toilet, bath, and nursery. Thus it combines in OXO SOAP at OXO PRICE, viz., TWENTY-FIVE CENTS, the best skin and complexion soap, the best toilet soap and best baby soap in the world.

Cuticura Complete External and Internal Treatment for Every Humor, consisting of CUTICURA SOAP (25c.), to cleanse the skin of crusts and scales and soften the thickened cuticle, CUTICURA OINTMENT (50c.), to soothe and soothe itching, inflammation, and eruptions, and to clear the blood, and CUTICURA RESOLVENT (50c.), to cool and cleanse the blood. A SINGLE BOX is often sufficient to cure the most torturing, disfiguring, and humbling skin, scalp, and blood humors, with loss of hair, when all else fails. **Prepared by D. AND C. CORP., Sole Proprietors, Boston, U. S. A.** "All about the Skin, Scalp, and Hair," free.

BRANCH...

ELDORADO RABBITRY

103 North Third St., Portland

LORD EDINBORO

IMPORTED

Score 95. Color perfect. One service more for sale this week. Fee, \$10.

We represent a stock of 900 hares. Edinboro, Lord Britain, Banbury, Sir Styles, Yukon, Red Rover and other strains at California prices. No trouble to explain business. Call before purchasing elsewhere. Open Sundays and evenings.

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624 Guilds Ave. 251 Columbia St.

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MAIN OFFICE: Fourth and Morrison sts., Portland, Or. HOURS—8 to 8; SUNDAYS, 10 to 4.

BRANCH OFFICES: 412 Market St., San Francisco, Cal. 214 First Ave., Seattle, Wash.

JEFFERSON STREET BELGIAN HARE CO.

274 SIXTH ST. NE. cor Jefferson St., Portland, Or. Branch, Mount Tammy, Or. Just received by mistake from agent in California, 18 young bucks, all pedigreed. We are instructed to close them out at \$5.00 each; worth \$15.

THE ALBINA BELGIAN HARE RABBITRY

Has the finest stock for the least money. Call on them at 575 Vancouver Avenue, Upper Albina.

PAUL CROMWELL

The Colored Specialist Has opened his office at 37 Front and will sell his medicine as usual. Medicines for all kinds of chronic diseases.