THE SUNDAY OREGONIAN, PORTLAND, APRIL 27, 1902.



I asserts frequent," observed the Old Cattleman, the while delicately pruning the end of a perfecto, preparatory to smoking the an' speshul, which Colonel William Greene Sterett packs about, would freight a elsektrawle treem. It's enternation and the desired of the function of the f a eight-mule team. It's even money which of 'em saveys the most, him or Doc Peets. For myse'f, after careful study, I inclines to the theory that Colonel Sterett's knowledge that a way is the widest, while Peets' is the most exact. Both is college gents; an' yet they differs as to the valvoo of sech seminaries The Colonel coppers colleges, while Peets plays 'em to win. 'Which them temples of learnin',' says

the Colonei, 'is a heap ornate; but they don't make good.' This yere is doubted

On evenin' Dan Boggs, who's allers inn-tallin' round askin' questions-it looks like a sleepless curosity is nacherally poned into Dan-ropes at Peets concernin' this topic:

Whatever do they teach in colleges, Doc? asks Dan. ""They teaches all of the branches,' re-

torts Peets.

"'An' none of the roots,' adds Colonel Sterett, 'as a cunnin' Yank remarks on a occasion plumb sim'lar."

"No, the Colonel an' Peets don't go ockin' horns in these differences. Both lockin' is a mighty sight too well brought up for that; moreover, they don't allow to set the camp no sech examples. They enterup thar. tains too high regyards for each other to take to pawin' about pugnacious, verbal or otherwise

Still, as I states heretofore the Colonel's information is as wide flung as a buzzard's wing. There's mighty few mysflung as a teries he ain't framed up to eloocidate. An' from time to time, accordin' as the Colonel's more or less in licker, he shore enlightens Wolfville on a multitoode of matters. Which the Colonel is a pro-found educational inflocence; that's what-

"It's one evenin' an' the moon is swinghigh in the bloo-black heavens an looks like a gold doorknob to the portals of the eternal beyond. Texas Thompson fixes his eyes tharon plenty meditative an' pensive, an' then he wonders:

"'Do you-all reckon now that folks is livin' thar?" shape Whatever do you think yourse'f Colo-

nel? says Enright, sort o' passin' the conundrum over to the editor of the Coyote. 'Do you think that's folks on the " Do I think that's folks on the moon?" Intense:

repeats the Colonci, as ca'mly confident as a club flush. 'I don't think; I knows.' "'Whichever is it, then?' asks Dan a squint with me through them lenses, Which if you enjoys said privilege, you can gamble Dan an' Texas wouldn't be camped round yere none tonight, exposin' their ignorance an' lettin' fly croode views Boggs, whose ha'r already begins to bris-tie, he's that inquisitive. 'Simply takin' a ignorant shot in the dark that a-way. concernin' astronomy. That telescope ac todally brought the moon plumb int a ignorant shot in the cark that is any I says "No." That moon shore looks like a mighty lonesome loominary to me." "Jest the same,' retorts the Colonel,

of all. You could stretch to her with your hand, she's that clost." ""But is thar folks thar?" says Dan, an' he's a lot dogmatic, 'that planet's infested with people. An' if some gent will ""But is thar folks thar?" says Dan, recall the errant fancies of the barkeep, who's excited a whole lot by the Colo-

FOR THE HOUSEKEEPER

ing

pestered with loke: She teems with hit, ant-hills on a busy day means describen by comparison. Thar's thousands an' thousands of people, mobbin' about indis-crim'nate. I sees 'em as near an' plain as I sees Dan.' 14 I disposes of, I'm feelin' too content-edly cunnin' to live. It's evenin' an' the moon is shinin' same as now. I jest pays six bits for my supper at the Galt House, an' lights a ten-cent seegyar—Ohl I has the bridle off all right!—an' I'm squander-'An' whatever be they doin'?' asks Dan. "They're pullin' off a hose race,' says the Colonel, lookin' steadily in Dan's eye. 'An' you hears me! I never sees sech bet-tin' in my life, neither." in' leesurely through the the streets when I encounters a party who's ridin' herd on one of these yere telescopes, the same "Nacherally we-all feels refreshed with these experiences of Colonel Sterett's, for, as Enright observes, it's by virchoo of jest bein' organized an' p'inted at the efuigent

bein organized an plated at the efuigent moon. Gents, she's shorely a giant spy-glass, that instrument is: bigger an' longer than the smokestack of any steam-boat between Loceyville an' New Orleans. She's swung on a pa'r of shears; each sech casooal chunks of information that a party rounds out a eddication. "'It ain't what a gent learns in schools,' says Enright, 'that broadens him an' stif-fens his mental grip: 'it's knowledge like stick a cl'ar 90 foot of Norway pine. As

stick a cl'ar 90 foot of Norway pine. As I goes pirootin' by, this yere gent with the telescope pipes briskly up: "''Take a look at the moon?" he asks. "''No." I replies, wavin' him off plumb haughty, for that bag of doubloons has done puffed me up some. "No. I don't take no interest in the moon." "'As I'm comin' back, mebby it's a hour later, this astronomer is still swingth' an' this yere moon story from trustworthy sources that augments him an' fills him full. Go on, Colonel, an' onload another marvel or two. You-all must shore have witnessed a heap! "Them few sparse facts touchin' the moon.' returns Colonei Sterett, 'cannot be

later, this astronomer is still swingin' an' rattlin' with the queen of night. He pitches his lariat ag'in, an' now he fastens. deemed wonders in any proper sense. They're merely interestin' details which any gent gets onto who brings science "You-all better take a look," he says. to his aid. But usin' the word "wonders," They're havin' the time of their c'reers does once blunder upon a mir'ole which

still waits to be explained. That's a shore-enough marvel! An' to this day, "'"Whatever be they doin'?" I asks, shore-enough marvel! comin' to a pause, """Tellin' wouldn't do no good," says this savant "It's one of them rackets a all I can state is that I sees it with these yere eyes,

'Let it roll!' says Texas Thompson "That moon atory prepares us for any yarn,

Sent has to see to savey." """What's the ante?" I nake, for the fires of my curosity begins to burn. ""Four bits! An', considerin" the on-usual doin's goin' forward, it's cheaper than corn whisky." " Texas,' observes the Colonel, a heap severe. 'I'd hate to feel that your obser-vations that a-way, is the jeerin' opspring of distrust. " 'No: I don't stand dallyin' round, tryin'

""Me distrust." replies Texas, plenty hasty to squar' himse'f. 'I'd as soon think of distrustin' that Laredo divorce, of my former he'pmeet! An' as the Sheriff drove se'fs saved." That ain't my style. When I'm ready to commit myse'f to an enterprise, I merely butts my way in an' no delays. Tharfore, when this gent names four bits, 1 onpouches the dinero an' prepares to take "How long do I gaze for four hits?"

I asks, battin' my right eye to get it into kee's faro game quicker than distrustin' """Go as far as you likes," retorted the philosopher; "thar's no limit." ""Gents, says the Colonel, pausin' to

"'An' I'm present to say,' returns the Colonel, mighty complacent, that I looks on them assurances as plumb complimen-tary. To show which I onhesitatin'ly reels renoo his Valley Tan, while Dan ap' Texas an' even Old Man Enright hitches their off that mystifyin' espisode to which I cha'rs a bit nearer, the interest is that stense; 'gents, you-all should have took squint with me through them lenses,

adverts. "T'm only a child; but I retains my impressions of this wonder as sharpcut an' cl'ar as though she happens yesteriay. It's a time when one of these leger-demain sharps pastes up his bills in our day, village and lets on he'll give a show in Liberty Hall on the comin' Saturday into Kaintucky; brought her within the reach evenin'. An' gents, to simply read of the

merely the first part of submission to God.

but the chief of possible kindnesses to those about us. To do our best is one part,

person to foist said mir'cles upon the age. I don't exaggerate none when I asserts that the moment our village gets its eye on these three-sheets, it comes to a dead halt.

"''Old Squar' Alexanders is the war chief of the hamlet, an' him an' the two other selectmen sort o' c'llects themse'fs over their toddles, an' canvasses whether they ermits this wisard to give his fiendish exhibitions in our midst. They has it pro an' con ontil the 13th drink, when Squar' Alexanders, who's ag'in the wixard, brings the others to his views; an' as they staggers forth from the tavern, it's the yconanimous decision to bar that impendin' Satan-aided show.

""Witches, wizards, elves, gnomes, bull-beggars, fiends an' devils is debarred the Bloo Grass country," says Squar' Alexanders, speakin' for himse'f an' his feilow-selectmen, "an' they're not goin' to be allowed to hold their black and sulphurous mass meetin's yere."

'It comes Saturday evenin' an' the necromancer is in the tavern catin' his supper. Shore! he looks like common folks at that! Squar' Alexanders is waitin' for him in the bar. When he shows up carelessly pickin' his teeth, it's mebby half a hour before the show. Squass Alex-anders don't fritter away no time, but rounds up the wizzrd for a powwow.

""That's no show which has Satan for a slient partner goin' to cut itse'f loose in this village," says Squar' Alexanders. "What's this talk about Satan?" sponds the wizard. "I don't savey no more about Satan than I does about you. "Look at them bills," says Squar' Alexanders, an' he p'ints to where one is

hangin' on the bar-room wall. It gives a picture, too, of the foul flend, with a bicture, too, or the rout mend, with pitchfork, spearhead tail, fire syes an all; the same bein' of pecooliar excellence. "Whatever do you call that?" ""That's a bluff," says the wisard. "If Kaintucky don't get tangled up with

Satan ontil I imports him to her fertile shores, you cimmarons may regyard your-

former he'pmeet! An' as the Sherin of the source of the so "Be you-all goin' to do the sundry has fixed beyond cavil. No, Colonel, you asks Squar' Alexanders, after a pause. has my fullest confidence. Which I'd go doubtin' the evenhanded jestis of Chero-ard, "an' if I fails down or fails, you can call me a ab'litionist."

""Then all i has to say is this," re-turns Squar' Alexanders; "no gent could do them feats an' do 'em on the level. You'd have to have the he'p of demons to pull 'em off. An' that brings us back to my first announcement; an', stranger, your show don't go.'

"'At this the wizard lets on he's lost patience with Squar' Alexanders, an' deo'clock.

"""Very well!" rejoins Squar' Alexan-lers. "Since you refooses to be warned, ders. evenin". An gents, to simply read of the tricks he threatens to perform would be be wough to loco you! Besides, thar's a pleture of Satan, black and flery an' frightful, where he's he'pin' this gifted

of Baxter's store. This yere Chet is a giant, an' clost onto eight foot high. It's a warm evenin', and as the wisard glances over at Chet, he notices how that offishul is lasily fannin' himse'f with a barn door which he's done lifted off the hinges for that coolin' purpose. The wizard don't say nothin', but he does turn a mite pale; he sees with half a eye that Satan himse'f would be he'pless once Chet gets his two paws on him. However, he assoomes that he's out to give the show as per

edoole. 'It's making towards 8 when the wizard lights a seegyar, drinks four fingers of Willow rum, an' goes p'intin' out for Lib-erty Hall. Chet gets up, hangs the barn erty Hall.

deor back on its hinges, an' sa'nters after. Squar' Alexanders has posted Chet as to his dootles, an' his orders is to cliect the necromancer if he offers to enter the hall. That's how the oavalcade lines up. First, the wizard; 19 foot behind is Chet, an' 20 foot behind our giant Constable con the public in a body.

"About half way to Ltberty Hall the winard begins to show nervous an' on-certain. He keeps lookin' back at Chet; an' even in my childish simplicity. I sees that he ain't pleased with the outlook. At last he weakens an' abandons his idee of a show. Gents, as I fills my ginss, I asks you-all, however, now do you reckon that wizard beats a retreat?

"Thar's no reply. Dan, Texas an' the others, while Colonel Sterett acquires his licker, shakes their heads dumbly, an'

"Which you'd shorely never guess" retorts the Colonel, wipin' his lips. 'Of a sudden, this wizard tugs something outen his pocket that looks like a ball of kyar pet rags. Holdin' one end; quick as thought, he tosses the ball of kyarpet rags into the air. It goes straight up ontil lost to view, onwindin' liss'f in its flight, because of the wisard holdin' on to the end

'Gents, that ball of kyarpet rags never does come down to more! An' it's all done as quick as a setlock rifle! The wizard cilmbs the dangiin' string of kyarpet rags, hand over hand; then he drifts off an' up'ards ontil he don't look bigger than a bloo-bottle fly, an' then he's lost in the gurtherin' shadows of the Jooly night.

"'Squar' Alexanders, Chet an' the vil-lage stands strainin' their eyes for 2 minutes. But the wizard's shorely vamosed; an' at last, when each is convinced tharof, the grown people, led by Squar' Alexanders, reepairs into the tavern an' takes a drink.'

"That's a mighty marvelous feat your necromancer performs, Colonel,' remarks Enright, an' the old chief is grave as ecomes the Colonel's revelation 'he's a shore-enough wonder-worker, that wiz-"'But I ain't got to the wonders none

as yet,' remonstrates the Colonel, who waxes a bit previah for him. 'An' from the frequent way wherein I'm interrupted, it don't look much like I will. Goin' sailin' away into darklin' space with that ball of enchanted kyarpet rags, that ain't the soopernacheral part at all! Shore! On-doubted It's plumb hard to do; but still, clares he won't discuss with him ho more. Also, he gives it out cold that, Satan or no Satan, he'll begin to deal his game at 8 it like four kings an' a sce. Yere's what I'm gettin' to: It's quarter to eight when that wizard takes his flight by them kyarpet rags. Gents, at 8 o'clock sharp the same evenin' he walks on the stage an 'gives a show at St. Looey, ove

CULTIVATION OF ROSES

(CONTINUED FROM PAGE 25.)

stable, where he's restin' himse't in front the care I have taken in trying now varictles I have often been deceived. The French rosarians have originated the greatest number of fine varieties of roses. The English are second. The ros-arians of this country have originated a number of fine varieties. Mesars. A. Dickson & Sons, of Ireland, have introduced some of the best new varieties we have, varieties which are already established as

being among the best. In catalogues published in the Eastern States it must be borne in mind that al roses, except dormant budded bushes, are usually grown under glass. For that rea-

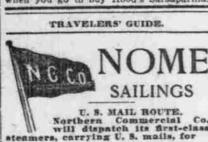
son the qualities of the various roses particularly the new teas and hybrid teas, are given as the rose grows and blooms in a hothouse. Frequently a rose which blooms under glass is of little value when grown in the garden. The Bride and Bridesmald are very beautiful in the hot-house, but of little value in the open. Meteor and American Beauty are failures

when grown in the open. Bealth and Beauty Straws half hour's rest daily. Eight hours' sleep. Cure insomina and restlesances by count-

Never go to bed hungry. Glass of warm milk or bread and milk

before retiring will induce sleep. Start the day with a good breakfast and you will have fewer wrinkles. Water cress, dandelion, lettuce, spinach, and carrots are complexion beautifiers.

Instation having just what you call for when you go to buy Hood's Sarsaparilla.



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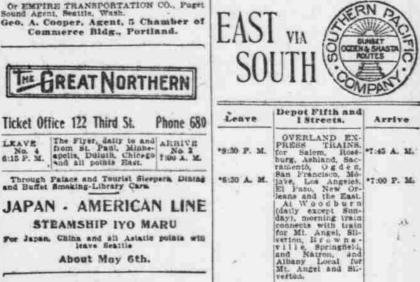
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YAMHILL DIVISION.

teriorates if not cooked immediately upon ; constantly. Remove from the fire and stir being taken from its briny bed, and is replaced by the fumes of ammonia salts which no amount of beavy seasoning can tenspoon of sugar. Set away to cool. tenspoon of sugar. Set away to cool. This will keep Mix weeks. When, ready to us, if for crab saind, add one level tak-spoonful of finely minced onlon and one-half teaspoonful of minced parsley or nas-turium stems. Then stir in one part whinded cross to two reacts of the dream. This is why live crabs shipped to any inland point prove but a sorry disap-pointment; not only the delicate and unique flavor, but the wholesomeness of the crab is preserved by cooking while

THE MUSHROOM DETHRONED.

ble Beefstenk.

Don't Daudle.

Stir around a little. Brace up.

Don't Fret and Fume.

Get Get up. Get out.

Hence crab meat has grown wonder-Baked Crabs. fully in popularity since the canned article has proven such a success. The Moisten bread crumbs with melted but-ter, mix with an equal amount of crab variety. food that was procurable only by the coast dwellers and as a luxury by the favored few, who dwelt inland, is now enjoyed in every part of the country.

meat, and half the amount of minced cold ham, pepper and sait to taste, put in a buttered baking dish first a layer of crab meat prepared as directed, then a layer of minced ham, thus alternating till the dish is filled. Cover with a layer of crumbs, molstened with butter, and bake. The best way to singe a fowl is to hold to over the fiame in a gas stove or a layer of minced ham, thus alternating till the dish is filled. Cover with a layer of crumbs, molstened with butter, and bake. The best way to singe a fowl is to hold to over the fiame in a gas stove or a layer of minced ham, thus alternating till the dish is filled. Cover with a layer of crumbs, molstened with butter, and bake. The best way to singe a fowl is to hold to very full is to hold to burning alcohol. Adding a sprinkle of powdered sage gives a good flavor to pork, whether it be a roast, chops, or tenderloin sauted. In brolling a chicken errore the flare

will grow profusely, but will not bloom. odd to The Winters of Oregon are cold enough white to stop this growth. For this reason the Crimson Rambler is sometimes not a suc-cessful rose in the Southern States. The Bardou Job, while not as rank a climber as some of the climbers, and the flowers and ware full act memory of the flowers

but to wash our hands smilingly of the consequence is the next part of any sen-sible virtue, and no one but an atheist has the right to wrangie over anything but his own conscious sins .-- Robert Louis of moderate growth. The Reine Olga de Wurtemberg is not a very full rome, but is of a very beautiful color, and sives a maghificent color effect. The Crimson Rambler has very amail roses, but they grow in the greatest profusion. It blooms but once in a season, however. One peculiarity of this rose is that unless its growth is stopped in the Winter, it will grow profusely, but will not bloom. Stevenson. Cultuary Hints. When boiling a fowl do not add sait, till the last hour of cooking.

Pierce sausages with a fork before fry-mg. This will prevent them from burst-ing. whipped cream to two parts of the dress-Yellow-syed beans are very good to

bake, as well as the common

e woods and on the bleak prairies; by the miner in the mountain fastness and in the frozen regions of the

not only by the rich, but by the lonely

fully in

The true crab epicure, however, is none of these, he it is who drags his sea food from his native element, and would not exchange his dripping prey for the highest priced canned article. Proper bolling is the only step involv

ing any difficulty in preparing this lit-tle sea animal for table use. If boiled too long the fiesh becomes dry and flavorless and sticks to the shell. From 15 minutes to half an hour is the usual time, varying according to the size and condition of the crabs.

How to Boll Crabs.

They should be plunged into warm, not bolling water, the kettle covered and the water quickly brought to the boiling point. This smothers, rather than scalds them to death, and is the more humane way. The crab meat cooked and the preparation of many delectable dishes is but the work of a few minutes.

To Clean Crabs.

Lay the crab on its back; cut the membrane connecting the posterior point of the under the shell with the upper; lift up lift up the under shell, cut away the spongy fungus on either side and all objectionable substances; wash the crab and pick out the meat from the shell and claws. Save the ends of the small claws for garnishing.

Stewed Crabs.

the crab meat into a stew pan with butter, salt, pepper a shake of mace and a very little water, dredge with flour and simmer five minutes, serve hot, garnished with the crab claws.

Like all fish and shell fish, the juices of the crab are alkaline, and should always be served with some form of acid. One of the most delicious ways of serving crabs is by the following:

Crab Terrapin.

sompare unfavorably with them. Still, the fresh, tender mushroom is un-doubtedly easily digestible, and as it con-Break up with a silver fork till quite fine, one pint of the meat. Mix in a stew tains carpohydrates, in addition to some proteid, it is obvious that it is of some distetic value. This value is not comparapan over the fire two round tablespo of butter and an equal amount of fic ble with that possessed by essential foods such as meat, milk and eggs. The mushadd the sifted yolks of four hard-bolled eggs, and when smooth, thin with one ne-half cups of cream, adding it room, however, contains an unusual proradually and cooking it two minutes portion of potassium salts. Few will deny that the mushroom is an excellent ad-junct to many dishes; it has an appetiz-ing flavor and this quality alone makes it dictically valuable.-The Lancet. stirring all the while. Season with salt and pepper. A little grated nutmeg and minced parsley mad be added if liked. Lastly add two tablespoons of tarragon vinegar or lemon juice; serve hot in

bullion cups. Deviled Crabs. Prepare as for crab terrapin and serve on the crab shells; brush over with beaten eggs, cover with sifted bread crumbs and brown in quick oven. Or put the filled shells in a frying basket and plunge in deep vegetable oil till a plunge in deep vegetable delicate brown.

Crab Croquettes.

Prepare as for crab terrapin, using only enough cream to moisten so they can be shapened into croquettes; coat with egg and bread of umbs and fry in deep vegetable oil. A frying basket should be used for all kinds of croquettes.

Creamed Crab on Toast.

This method is especially nice for lunch-con or Sunday night tea. Put into a stewpan a level tablespoon of butter. Wher melted add one-half pint of finely flaked crab meat, two or three tablespoonfuls of fine mineed celery, one level teaspoon of flour, one gill or one-half cup of cream; salt and cayenne to taste. Stir gently till the moisture is nearly evaporated. Serve this on slices of buttered toast.

Cooked Salad Dressing.

Beat the yolks of four eggs, add four tablespoons of vinegar and cook over boil-ing water till thick and smooth, stirring. To preserve a proper equanimity is not neatly together.

crumbs, moistened with butter, and bake. In brolling a chicken expose the fiesh Crab Salad.

side a longer time to the fire than the skin side, which will brown more quickly. Fiake with a silver fork one large pint of crab ment. Mix with it one cup of following dressing. Serve on a round plat-Never throw water from boiled beans fown the sink; it leaves an odor no sweeter than the water in which cabbage has ter and garnish with chicory lettuce. ELLEN R. MILLER, been cooked.

Half a tablespoon of mustard mixed with the water poured over beans in the baking gives a fine flavor and makes No Longer Regarded as the Vegetabeans more easily digested. When crackers are used in stuffing a

fowl, use less dreasing than if bread crumbs were the base of the forcement. The notion has long been held that the mushroom presented the composition of Crackers swell more than crumbs, and if ioq much dressing were used the skin of the fowl would be apt to crack. animal flesh, which led to it being called the "vegetable beefsteak." It appears, however, that this conclusion has been Always strain the juice from parbolled based on some analysis made many years ovsters before adding it to the soup. In

parbolling the albumen coagulates and forms the fine black flakes that often are ago, when analytical methods were not as exact as they are now, and when the found floating in oyster soup. They do not in any way spoil the flavor, but the sight of them is not appetizing. chemistry of food was not so well understood. In one regard, at any rate, the mushroom does resemble a beefsteak-in Ham is frequently too sait to fry with-out previous preparation. Put the slices in topid water and let them stand on the that it contains practically the same

amount of water. But the day, solid constituents of the mushroom differ very maof the range to soak out the sait, terially in kind from the solids of mest. not to boll, for about half an hour. Drain dry between towels, then fry in a hot spider. When a whole ham is to be baked The most important difference is due to the rich proportion of proteids-the so-called flesh-formers-in meat as compared with the feeble amount in the mushroom. or boiled, let it stand over night, covered with cold water. If a chicken, turkey or duck has a

This fact, as ascertained by redent analy-ses, hardly justifies the mushroom being regarded as a "vegetable beefsteak." It heavy odor, suggesting that it has been kept too long in cold storage, clean at once, wash inside and out with soda water, dry and sprinkle the inside with bits of charcoal. Put pleces of charcoal may be a blow to the vegetarian, but he would have to consume at least 10 pounds of mushrooms in order to gain the equiv. under the wings and legs, and leave over alent of a little over one pound of prime beef. Indeed, in the light of moders in-quiry there seems to be no reason for be-lieving that mushrooms possess any great-er food value than other ordinary tresh vegetable foods, and in many respects they commare unfeworable with them night in a very cold place. The odor will be almost gone in the morning and the flesh will be found to be fine and tender.

Rousehold Hints.

When acid gets on clothing, spirits of ammonia will kill it. Chloroform applied will restore the color. Leather goods can be freshened up b

rubbing them well with a piece of soft cloth dipped in the white of egg. Silk skirts will retain their freshness much longer if loops are sewed under the flounces and the skirts hung upside down

from these loops A very recent and very ewagger idea in applying buriaps to a wall is, instead of seaming it, to use large wrought-iron tacks to keep it in place.

To clean cut glass, wash articles, let Don't daudle your life away. Time is them dry, and afterward rub them with prepared chalk and a soft brush, carefully precious. If you can't do anything else, take up some special line of study. If you going into all the cavities. When making mince ples, the fat that rises to the top of the liquid in which the can do nothing better, learn how to darn

stockings and sew on buttons. But unless meat was boiled may be skimmed off and utilized to good advantage in the place of you have worked and tired yourself, don't sit around twirling your thumbs and looking across the street at brick walls. auet. A few drops of oll of lavender poured

Cheer

into a glass of very hot water will purify the air of a room almost instantly from cooking odors, and is especially refreshing in a sick room.

up. Start something to doing. Be useful to yourself or to some one else. The woman who is chronically idle doesn't When furs become worn or solled at the know what she's missing. All she knows is that life is one beautifully reseate failneck they may be repovated by gently rubbing with cotton batting saturated with gasoline, care being taken not to ure. Some day it will occur to her to put her side combs in firmly, to roll up her sieeves and to wade into some useful, in-vigorating work. She will think it quite perform the operation near a fire or light. To prevent wooden bowls from cracking, immerse them in cold water, then set over the fire, bring to the boiling point and let boil for an hour, and don't take jolliest surprise in the world when finds that work isn't so bad after all, and that-next to being civilized and dethem out until the water has gradually cent to the people around you-it is what brings the best mental rewards.

Loops for hanging up garmenis are con-tinually breaking. A serviceable loop is made by cutting a strip of kid from an old glove, rolling in it a piece of coarse To fret and fume is undignified, suicidalstring and sewing the edges of the kid

ful rose, and will probably supersede the Lamarque for the reason that it is more hardy than the Lamarque and a more constant bloomer. Madame Berard is a seedling from the Gioire de Dijon. It is very similar to its parent. The flowers are somewhat less full, but of a fresher shade, and are better in the bud state. The two hardy climbers which should be

The two hard site better in the bud state. The two hardy elimbers which should be grown beyond question are the Madame Alfred Carriere and the Gloire de Dijon. The Madame Alfred Carriere is of vigor-ous growth, will stand the sun all day, and blooms all the better for it. It may be grown on the south side of a house. It is a shy bloomer until it is several years old. It has one advantage, that it is the first rose to bloom in profusion in the Spring. Quantities of long-stemmed roses may be cut from the Madame Alfred Carriere before the other roses in the garden are blooming. It is perfectly har-dy in this elimate. January 8, 1992, I had a photograph taken of two of my Madame Alfred Carriere bushes. Each one had on it at that time over 100 roses in full bloom.

Gioire de Dijon is not a new rose. It has been thoroughly tried and established. It may be grown as a bush varlety, but it is so magnificent as a climber that it should be used as a climber. It is very beautiful and perfectly hardy. It is true its flowers have almost too many petals, but the effect of the bush in full bloom is magnificent. Dean Hole says that if he were sentenced for the rest of his life to possess but a single rose tree, he should

desire to be supplied with a strong plant of Gloire de Dijon. He further says: "It is what the cricketers call an 'all-roundis what the cricketers call an 'all-round-ed,' good in every point, for wall, ar-cade, pillar, standard, dwarf, en masse, or as a single tree." I have found by experience that the Gloire de Dijon pre-fers not to have the sun all day. In Port-iand it does best with a northern ex-posure, especially if it is not too much shaded by the trees on the sidewalk. The following are either new varieties or varieties which are not yet well known

varieties which are not yet well known in the United States or have not been fully proved in Oregon. I have selected them because by the consensus of opinion of expert resarians in the United States and in England these new roses have either been proved to be fine varieties beyond question or give such evidence of being fine varieties that there is good reason to believe they will be satisfactory and will be extensively grown hereafter. Rose experts in the Eastern States, with

whom I have corresponded, write me that this year there have been introduced an unusual number of fine new varieties of 10505 The following list of roses is not to be

taken as giving all the new varieties of high merit. I give those, merely, which I consider beyond doubt. I am planting a large number of other new varieties, many which I believe have come to stay.

> New Bush Varieties. HYBRID PERPETUALS.

Jubilee, crimson. Mrs. R. G. Sharman Crawford, tosy pink. HYBRID TEAS.

Brasie Brown, white. Balduin, or Helen Gould, rosy crimson. Winnie Davis, apricot pink. Gruss an Teplits, or Virginia R. Coze, flery

erimson (not full). TEAS.

Clara Watson, white and rosy peach. Killarney, pale pink.

Mrs. E. Mawiey, pale pink and white. Bouv. ds Catherine Guillot, coppery orimson and orange. New Climbers.

Climbing Belle Slebrecht, or Mrs.

Grant, pink Frank, ping. Climbing Clotlide Soupert, white and pink. Galashorough (a climbing Viscountess Folke-tone), creamy white and flesh.

There are many other new climbing

determined for several years. With all :00 P. M. **READ! READ! READ!** What the Well-Known People of Portland Say of

Study the catalogues and in ordering

new rose pay particular attention to the

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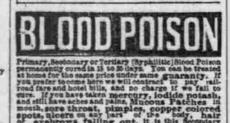
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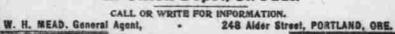
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