

TAX ON BACHELORS

Booth Would Induce Men to Marry.

DECLINE IN BIRTH RATE

Leader of Salvation Army Bases His Statements on Recent Figures That Tend to Show the English Shirk Marriage.

LONDON, Feb. 15.—"All bachelors should, in my judgment, be taxed, if not absolutely compelled to marry," says General Booth, the founder and commander of the Salvation Army. He is unable to select a wife for himself should apply to the Salvation Army.

General Booth, the founder and commander of the army, is moved to say this by the declining birthrate, which, according to figures just given out for 1906, was the lowest since 1846, when it was established in England and Wales, and the tendency to shirk marriage. Of the cause, General Booth says:

Selfishness the Cause.
The root of the difficulty lies undoubtedly in the selfishness of the age, for which there is only one remedy, namely, the love and service of God and the recognition of his claims. Among the contributory causes I would name the abominable housing conditions in many of the large cities, and, indeed, many of the villages, and the insensate attempt to employ women, especially married women, to do men's work.

The annual report for 1906 of the registrar-general of births, marriages and deaths in England and Wales, has just been issued in the form of a blue book. The birthrate was 27.1 in 1906, the lowest rate recorded since civil registration was established. The total number of births registered during the year was 533,081.

In 1875 the birthrate was 32.3 in 1900, and since then has steadily fallen to its present rate, which is 1.5 in 100 lower than the average of the preceding ten years.

Death Rate Also Lower.
The deathrate during the same year was 13.1 in 1906, or 1.4 lower than the average for the preceding ten years. The total number of deaths was 533,331.

Among the deaths for 1906 it is interesting to note that there were 65 of reputed centenarians, 16 of whom were men and 49 women.

Only 123 per cent of the deaths were unreported.

It is a significant fact that the proportion of bachelors, both men and women, is increasing, while the proportion of widowed persons, on the other hand, is steadily decreasing. Mr. Weller appears to have uttered his famous advice in vain.

People do not marry so young nowadays. Ten years ago 29 bridegrooms out of every 1000, and 188 out of every 1000 brides were under the age of 21. The 1906 returns show 47 bridegrooms and 153 brides out of every 1000 to be minors.

The average age of those marrying, however, was 25.05 for males, and 23.45 for females. In the case of men (23.13 in London), and 23.37 in the case of women.

Age That Widows Remarry.
Most widows are remarried between the ages of 35 and 40; most widowers between 30 and 45. One widow out of every 1000 that remarries is under the age of 25.

Out of every 100 marriages that take place, 81 are solemnized in church, and 19 in registrars' offices. The number of registry marriages is rapidly increasing.

During 1906 no fewer than 676 divorced persons were remarried, a notable increase on preceding years. Of these persons 321 were men and 355 were women. Another interesting fact to be drawn from the return is the decrease of the proportion of deaths from consumption. It is unfortunately more than counterbalanced by the alarming increase in mortality due to cancer, amounting to 32 per million increase on the preceding year. The report notes that this disease continues to defy medical research and to increase its inroads upon suffering humanity.

ELIAS COX, PIONEER 1846

He Spent 39 Years on Donation Claim Near Silverton.

CAMBRIDGE, Idaho, Feb. 22.—(Special.)—Elias Cox, Oregon pioneer of 1846, who died at the home of his son, Irvin E. Cox, of this city, February 15, was born in Bartholomew County, Indiana, March 2, 1822. In the Spring of 1855 he moved with his parents to Illinois, and in 1859 to Jamestown, Mo. November 23, 1853, he was married to Jennina Griffin. With his wife and parents, Mr. Cox started across the plains for Oregon in the Spring of 1854. His wife died en route. In October of the same year the party reached Marion County, Oregon. November 23, 1851, Mr. Cox was married to Lucia Tucker. To this union 11 children were born.

For 39 years Mr. Cox preached the gospel of the Christian religion. The gold excitement of 1859 took him to California. He returned, however, the same year. Mr. Cox was among the first Oregon settlers to take advantage of the donation land claim privileges, and for 39 years he resided on his claim of 640 acres near Silverton, Or. The health of his wife failing, he sold his claim and moved to May View, Wash., where, with the help of five sons, he farmed for several years. His own health becoming poor, he sold his farm and went back to Oregon, settling near Mehama, on the Santiam River, where he took up a homestead and lived 21 years.

Three years prior to his death Mr. Cox' eyesight gradually failed and he finally became totally blind. July 27, 1907, he moved to the home of his son, Irvin E. Cox, in this city, where he died February 15 of this year, aged 84 years, 11 months and 16 days. A wife and five children survive him. The children are: Samuel T. and Irvin E. Cox, of Cambridge, Idaho; Mrs. Mary E. Rasmus, of Heppner, Or.; Mrs. Iva E. Dillon, of Moscow, Idaho, and Mrs. Effie L. Adman, of Council Bluffs, Iowa.

KAISER SENDS FLOWERS

In Token of Esteem for Work of Florence Nightingale.

LONDON, Feb. 15.—During the Kaiser's visit to England in November his majesty sent a present of flowers to Miss Florence Nightingale. It was accompanied by a letter signed by the German Ambassador the contents of which are just made public.

"His majesty," runs the letter, "having brought to a close a most enjoyable stay in the beautiful neighborhood of your old home near Rome, has commanded me to present you with some flowers as a token of his esteem for the lady who, after receiving her education in nursing by the Sisters of Mercy at Kaisersworth, on the Rhine, rendered such invaluable services to the cause of humanity during the Crimean war."

Owing to her failing health and eyesight, Miss Nightingale was unable to reply personally, but a letter written on her behalf expressed her great appreciation of the beautiful flowers and how much she valued the Emperor's "gracious expressions of esteem and good wishes."

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Our present factory has a capacity of 44,000 brick per day. When you read this, remember that our profits are large—that is why we are in the business—and that the management of the company is in honest, capable hands, and that success of the company as a dividend-payer is assured by these facts.

The unsold stock will be quickly taken, and that makes it necessary for you, if you want to get a part of this good thing, to act quickly. You will be doing both yourself and those dependent on you an injustice if you allow this opportunity to pass by without at least finding out more about it.

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The profits on all these goods are large, and the market is ready. It is really DEMANDING these goods, but it wants the highest quality obtainable, and that is what we propose to furnish.

Delicious Dishes of Chopped Meats

Hamburger Steak When Properly Prepared Can Be Cooked to Tempt the Appetite of the Most Exacting.

BY LILLIAN TINGLE.

IN the early days of my housekeeping I asked an experienced old lady what she considered the most economical "joint" of meat to buy, and she promptly answered, "Hamburger steak." And then she laughed until the tears came because I asked which cut of steak that was, for the name was new to me, and I knew the material only under the general title of "minced beef." Unfortunately, "Hamburger," like sausage and bread pudding, has earned, in the hands of some makers, a very undesirable reputation, and has been the subject of many jokes. But if made of sound and clean material, and if fresh and free from preservatives, it is a boon to frugal housekeepers.

It is most satisfactory, of course, to see the meat fresh minced, before your eyes, in a machine of undoubted cleanliness; though the seeing is not always absolutely necessary if you are dealing with a clean, reliable, conscientious butcher. Or the meat can be minced at home, for every economical housekeeper knows the value of the food-chopper in dealing with the loose tender and easily carved pieces of muscle, either cooked or uncooked. The finely chopped meat is much more easily digested than a leaner, fried steak, and, with a little knowledge and skill, many attractive and wholesome dishes can be made from it at a very low cost. Here are a few simple suggestions as to what can be done with "Hamburger":

For most purposes it is better to pass the meat a second time through the chopper, especially if it is to be used for meat balls, "cannelloni," etc. The meat for high-class dishes of this type is usually very finely divided by pounding, working through a sieve, etc., but for ordinary domestic purposes, such methods are too extravagantly laborious. For ordinary broiling, "Scottish collops" and steaks, one chopping will satisfy most people. In broiling "Hamburger," remember that such "steak" should be well shaped and of uniform thickness—not thick in the middle and tapering off at the edges, and that a little onion juice, pepper and salt may be used in the shaping. Moreover, as with porterhouse, a little pat of "clair" melted butter—that is, butter worked up with a little lemon juice and finely chopped parsley, is an admirable addition on serving.

In a little town in Scotland, where a congregation was discussing the minister's marriage to an attractive and presumably undomesticated member of his flock, I once heard the case summed up as follows: "Ay, she's bonny, and well put on (well dressed) but, guid sakes, ah does na' even know how to cook collops." She's na' sort of wife for a minister! Even though you may not be a minister's wife, the knowledge of "how to cook collops" may be useful on occasion. The method is simplicity itself. You put a spoonful of fat in a deep pan and add an onion, whole or chopped as preferred. Then put in some minced beef, and with a wooden spoon pound and divide it, letting some of it brown slightly but preventing the formation of lumps. In Scotland, the wooden potato masher is often used for this purpose. Add pepper and salt, and a spoonful or so of nood to prevent it from being thin and greasy. Browned flour is desirable but not essential. Then add cold water enough to

make a sort of meat mush or porridge. Bring to the boil, cook a few minutes, taste and give final seasoning; and your "collops" are ready. Some authorities, however, favor long, slow cooking, to make the meat more tender and full flavored. This can easily be done in the lacy box or over the simmerer of the gas range. For serving, make a ring of mashed potatoes with a wall about three inches high, and pour the hot mince in the center, garnished with a touch of green if you have it. If you like you can brush the potato with melted drippings or butter and brown the surface in the oven.

In Scotland this mince is often served in a rather deep dish and garnished with toast points. Rice, macaroni, vegetables puree of "farinaceous" vegetables could also be used. A rather attractive dish is made by adding a good tomato sauce to boiled rice, mounding it with the aid of the usual "ring mould" and filling the center with mince. The mince can be varied as to seasoning or by using chopped vegetables and cooking all together in the lacy box.

You can make a simple curry with Hamburger as follows: Chop one onion and brown it in two or three spoonfuls of dripping, bacon fat, oil, or butter. Add one sour apple also chopped; then, say, two lumps of meat, which may be in little balls the size of a large marble or finely divided as for "collops." When the meat turns color, add two table-spoons of flour and from one to four level table-spoons of curry powder according to the kind of powder used and how hot you like things seasoned. Then water, to make a thick mush. Cook until both meat and onion are tender, add salt and a dash of sugar, and a little lemon juice if the apple was not very tart. Shredded almonds, or coconut, or a few raisins are liked by most people as an addition to such a curry, but are not essential. Well boiled rice is essential, however. You may serve it in a ring, as already described, or line cups with hot rice, put in a portion of curry, cover with rice, and invert on individual plates.

A Spanish stew is rather nice, made in a similar way, but with chopped green peppers and tomatoes in place of the apple, and Spanish pepper and a pint of garlic, instead of the curry powder. Or a sort of cousin of "Brunswick stew" can be made with tomatoes, corn and steamed dumplings. If you have to make a little meat go a long way, make a brown stew of mixed shred vegetables, and when the gravy boils drop in small round balls of Hamburger and finish cooking in the lacy box.

There are many kinds of meat-loaves, "cannelloni," etc., to be made from Hamburger—the chief difference being in seasoning rather than in method. Egg is often added to help to hold the mass together; a little pork or bacon for flavor and to prevent drying, and bread crumbs for economical reasons. You may call the product "mock duck," or "mock hare," if you like, when you use the sauce and seasonings appropriate to the real creatures. Meat loaf baked in a ring mold with peas or creamed celery, or cauliflower in the center, makes a simple but pretty dish. If the "loaf" is served cold, potato or other simple salad could be placed in the center. Little balls of Hamburger can also be baked in batter as old-fashioned "toad-in-the-hole." Such balls make a good filling, combined with strips of bacon, thin sliced potato and chopped onion or onion juice, for a plain meat pie, or the meat turnovers known as "Cornish pasties."



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