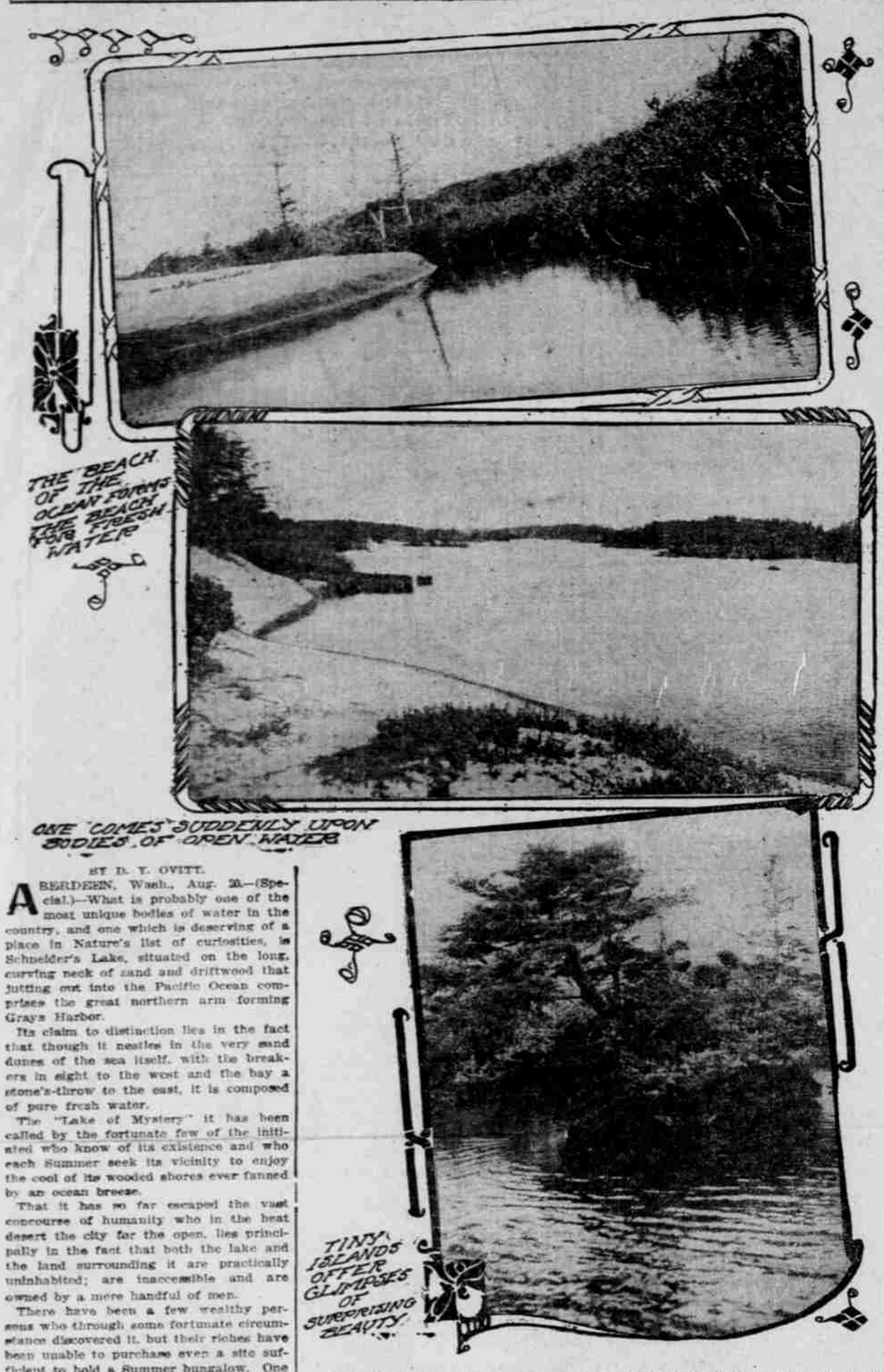
FRESH WATER LAKE, SET ALMOST IN LAP OF PACIFIC OCEAN, IS MYSTERY

Breakers Are in Sight of Its Shores and Bay Is But Stone's Throw—Few Who Have Discovered It Rave Over Its Quaint Charm.



BY D. Y. OVITT.

ABERDEEN, Wash., Aug. 20.—(Special.)—What is probably one of the most unique bodies of water in the country, and one which is deserving of a place in Nature's list of curiosities, is Schneider's Lake, situated on the long, curving neck of sand and driftwood that jutting out into the Pacific Ocean comprises the great northern arm forming Grays Harbor.

Its claim to distinction lies in the fact that though it nestles in the very sand dunes of the sea itself, with the breakers in sight to the west and the bay a stone's-throw to the east, it is composed of pure fresh water.

The "Lake of Mystery" it has been called by the fortunate few of the initiated who know of its existence and who each Summer seek its vicinity to enjoy the cool of its wooded shores ever fanned by an ocean breeze.

That it has so far escaped the vast concourse of humanity who in the heat desert the city for the open, lies principally in the fact that both the lake and the land surrounding it are practically uninhabited; are inaccessible and are owned by a mere handful of men.

There have been a few wealthy persons who through some fortunate circumstance discovered it, but their riches have been unable to purchase even a site sufficient to hold a Summer bungalow. One banker of Aberdeen, thus frustrated, has satisfied himself with the building of a house-boat on the bay, and each Summer camps within a few hundred yards of the lake.

Stretching several miles in length, its surface studded with tiny islands that offer glimpses of surprising beauty, the little oasis in the miles of sand and salt water is truly a discovery.

Leaving its shore and plunging eastward through towering timber and dense underbrush, the investigator travels scarcely 200 yards before emerging upon the shores of the bay. Taking a course directly opposite across the lake, one scrambles up a sand dune formed by the sea, and from this height gazes over a bare half-mile of willow forest at the Pacific Ocean. Thus the beach of the great salt body forms also the beach for the fresh water lake.

It is truly an odd sensation, which so far as is known can be experienced in no other spot, to urge a canoe silently through the rippling waters of this lake sandwiched between salt waters, and hear the never-ceasing roar of the breakers at one's elbow.

Joseph Schneider, brother of Fire Chief Adam Schneider, of Aberdeen, owns 40 acres, one point of his property stretching into the lake, and another corner jutting into the bay, and he has erected a small hunting cabin in keeping with the spot. This is the sole sign of human inhabitance to be found.

The reason for the lake's existence is a matter of much conjecture and still more argument. It is said by some that hidden springs constantly feed it, yet tests at various points for changes of temperature in the water have brought no result, while there seems to be no current on calm days which such a source of supply would probably bring about.

Many islands, rich in shrubbery and stunted firs, stretch crosswise over the lake, and threading through these one comes upon one stretch of open water after another, each offering a new and seemingly more picturesque aspect.

On the East or "bay" side, great timbers through which no logging crew has cut its devastating path, reach high into the sky. To the West toward the thundering breakers the sand dunes rise sheer out of the water, dotted with willow brush and occasionally with a pompous cluster of fir.

Clambering up these sandy banks the ocean at once comes into view while two miles to the south the entrance to Grays Harbor with the coming and going of shipping is easily visible.

In the Fall the mudflats at the upper end of the lake offer a splendid feeding ground for the myriads of ducks and geese that annually halt for a fleeting moment in their migration.

Then it is that the initiated, together with a few hardened men who for years have lived in shacks within a half-day's walk of the lake, don their warmest outfits and in hip boots brave the terrific wind and rain storms that sweep in from the ocean, and enjoy hunting such as comes to but few lovers of the sport.

In the willows along the "range" as the strip of beach between the sea and lake is called, the deer still lurk in abundance, while many are the marks of the bear where bruin standing on hind quarters has clawed his trade mark in the bark of trees many feet above ground.

Milk and weasel are found in sufficient quantities to make their capture the aim of trappers during the coldest months.

In Winter when the storms and tide rips send the smaller craft that ply the bay scurrying for shelter and force even the larger steamers to remain at the docks, this Northern point is practically isolated.

Then it is the small handful of men who make the point their home the year round, are in their glory. With several month's supply of coffee, salt and other bare necessities in the staple line, taey live the life that they have come to know and love.

Up bfore daylight in the cold November mornings, with the rain driving in straight, blinding sheets across the "range," they shoulder their shot guns against a wind that fairly lifts them from their feet.

Hours later, long after the sun has gone down in the west, they return from a day no unhardened man could survive, bring their burdens of duck and geese, feathered tribute to their labors.

Then with their little stoves fairly shaking the cabins with a pulsation of heat they clean their day's kill while a half-dozen birds, shot some days before, are roasting in the oven.

Twelve hours out in the wild weather such as is known only at the ocean's rim breeds a corresponding appetite and he allotted to be the cook splits at least two birds for each man.

This Winter life is the life the occasional Summer excursionist who through some mischance alights at the North Point, never dreams of.

A few picnickers occasionally wander from the beaten path and find themselves at the very tip of the arm where the Government is tolling with a million dollar jetty but rarer still is it that one penetrates that forest at his back and comes out at the lake's edge to marvel and wonder. But the lake he sees so placid in Summer is whipped in Winter into frothing white caps, swept by a wind against which even a man inured to the use of oars, dare not pull.

Yet the land cannot be bought. Those who own adjacent timber are waiting until the axe and saw and donkey engine have claimed the present untamed forest, while others who know perhaps what that unusual lake may sometime be worth to the tourist, are equally unwilling to loose their hold. Still others, the minority perhaps, like Schneider, have more sentimental, yet stronger reasons.

So it is that the lake year after year remains in its virgin, mysterious state, unspoiled and unchanged by the hand of man. Its origin and its existence are still as unknown as the day when Captain Gray first was guided to the harbor which bears his name by the "Lone Tree" two miles away on the point.

The day will come, perhaps, when some giant Summer hotel will stretch its cool verandas along the shores while its boats will dot the surface of the water. Now it remains a beautiful, little-known, wilderness, hidden and bewitching, spelling peace to the tired man of the city who can find shelter there—still the "Lake of Mystery."

MORE PICKLE RECIPES ARE GIVEN BY EXPERT

BY LILIAN TINGLE.

Pickle Series No. 3.

THE cucumber may be the "leader" in pickles, both in bulk and general popularity, but usually each housewife has some other individual pickle or relish which she and her family consider "the best ever." Mangoes, mixed pickles, mustard pickles, piccalilli, chow-chow, green tomatoes, walnuts, onions and cabbage all have their devotees. I have even known embryo housekeepers of very tender years who prided themselves on nasturtium pickles made "all by themselves."

Nasturtium pickles by the way, are well worth the attention of any one blessed with an abundance of those honest flame-colored flowers. All you have to do is to half fill a jar with vinegar, add a teaspoonful or two of salt and drop into this, as they ripen, half-grown nasturtium seeds. Pick them every morning, before breakfast. The breath of fresh air will do you good; the flowers will bloom longer; and when the frost comes you will have a nice jar of piquant pickles that will serve admirably in place of the more expensive capers, in sauces, salads, sandwiches and chafing-dish concoctions.

Just now peach and melon mangoes may be inexpensively prepared. Besides their more obvious uses, they make nice little presents for the coming, though still distant, holiday season; and they usually sell well for church fairs and similar money-making schemes. The following is an old Southern recipe:

Peach Mangoes—Choose large freestone peaches, sound and not quite ripe. Wipe, cover with strong brine and let stand a week. Then dry them; cut a slice from the side of each peach, and remove the stone, saving the slice to replace after the peach is stuffed. For the stuffing, use a teaspoonful each of ground nutmeg, mustard, mace, white sugar, celery seed, salad oil, one clove of garlic, finely chopped, one tablespoonful grated horseradish, 12 whole pepper corns, and one-eighth teaspoonful of ginger. The quality can of course be indefinitely increased according to the number of peaches prepared; but the above is an easy form in which to remember the proportions. Mix all together and stuff the peach as full as it will hold. Sew on the slice with strong linen thread. Arrange the peaches in jars, large or small according to convenience. Dissolve one cupful brown sugar in one gallon best vinegar; add one-fourth to one-half teaspoonful cayenne — according to whether you like hot pickles or not, and pour the scalding vinegar over the peaches. Cover in the usual way.

Melons, peppers, green tomatoes, cucumbers and pears are also used for "Mangoes" of varying flavor.

For pepper mangoes the seeds and veins should be removed through a slit made in the sides of large, sweet peppers. The stuffing given for peach mangoes may be used, but since greater bulk is required, equal parts of finely chopped celery and cabbage—with or without onion, is often mixed with the more concentrated flavoring material. The vinegar is poured over the stuffed peppers, as above; but should be poured off and reheated three times with two days between each scalding before the peppers are finally sealed up. Four months will be needed for these mangoes to attain full ripeness of flavor.

Melon mangoes are always popular, but the greatest diversity of opinion exists as to what is the best filling for them. Moreover, some makers advocate the removal of a section of the melon, longitudinally; while others hold that the only correct way is to remove a circular piece, with an apple-corer or sharp knife, from one end. In any case, the seeds must be carefully taken out, with a teaspoon, and the hard part of the rind discreetly pared away.

Filling No. 1—One dozen peaches, pared and cut in slices; one-fourth cup each of preserved ginger, orangepeel and cherries, cut fine; one-half teaspoonful each powdered mace and coriander seed. Fill the melons with this and sew on the removed pieces. For seven or eight pounds of melons make a syrup, using four pounds brown sugar to one quart vinegar flavored with one-half cup, mixed, stick cinnamon, whole mace, cardamoms, celery seed and cloves. Add two or three small red peppers and one bay leaf.

Let the melons cook slowly in the syrup until easily pierced with a skewer. Set aside over night. In the morning draw off the syrup, heated to boiling point, and return it to the melons. Repeat this twice, then reduce the syrup, by boiling until it just covers the pickles. Cover and store in the usual way.

Filling No. 2—Let the melons stand in a strong brine, one cup salt to one gallon water, over night. Chop very fine equal parts green tomatoes, cabbage, onions, celery, small cucumbers, and green peppers. A few nasturtium seeds may be added, if available. Let the mixture stand overnight in salted water; then drain and cover with vinegar, again letting stand over night. Drain and press the chopped vegetables. Mix in for each melon 2 cloves, one inch of cinnamon, one-half teaspoonful grated horseradish, and one-half teaspoonful mustard seed. Fill the melons, sew them up and let stand over night in the vinegar used for the chopped vegetables, with as much more as may be necessary to cover them. In the morning simmer until tender, remove to a jar, and cover with vinegar. Drain off next day; add two cupfuls sugar to one gallon vinegar and cayenne to taste. Boil up and pour over the mangoes. Drain, heat, and scald the mangoes for three successive mornings.

Filling No. 3—Prepare nine melons of equal size and let stand over night in brine as above. Chop one of them rather fine and add about the same bulk of cleaned and dried currants or Sultana raisins, and half as much mixed mustard seed and celery seed. The seeds should be covered with boiling water and allowed to stand 15 minutes. Drain thoroughly, and mix with the currants and chopped melon. Fill and sew up the melons; and finish as in the preceding recipes, using a syrup made with one pint sugar to 3 pints cider vinegar, spiced or unspiced, as may be preferred. A few tiny red peppers may be added to each bottle of pickles, instead of the cayenne of the preceding recipe.

Large cucumbers, either green or ripe, can be substituted for melons in any of these recipes. The effect will be similar though not the same.

Another simple filling, suitable for peach, pepper, melon, pear or cucumber mangoes, consists of equal parts yellow mustard seed (scalded), celery seed, grated horseradish, grated ginger root and two or three cloves for each mango. Either vinegar-syrup or slightly sweetened vinegar could be used with this filling, the method of finishing being the same as in the preceding recipes.

Answers to Correspondents

BY LILIAN TINGLE.

PORTLAND, Or., Aug. 14.—In today's Sunday Oregonian I see someone desires a recipe for cheese pie. I am German and am sending you a recipe I learned from my mother. The clabbered milk is slowly heated until it separates. I will have to leave the science of it to you—I know when it is just right by tasting a bit of it, or pinching it between my fingers. It must be a little firm. Then I pour it into a cheesecloth bag, and allow to drain thoroughly. It usually hangs over night.

For the pie make a nice rich crust and line the pie tin—one crust only, as the pie is not covered. Remove the cheese from the bag and squeeze in the hands to remove all whey. Then crumble it up with the fingers, so that it is loose and "pebbly." Break two or three eggs in a bowl (save out a little white) beat thoroughly, add a teaspoon of sugar, and beat again. Scald a cup of milk and pour gently over the eggs, then add the cheese. Taste and add more sugar if needed, also sufficient salt.

After the pie tin is lined with crust I put the little egg white I saved out on it and brush it around thoroughly. My mother said it kept the crust from soaking. Pour in the eggs, milk, and cheese, and place a few bits of butter on top; dust with ground cinnamon, and bake until the custard sets.

I never measure th emilk or cheese—just use what I have, and enough milk to fill the pie tin. This pie is delicious either hot or cold.

Some time ago someone complained about the meringne on lemon pie pulling off when endeavoring to cut it. May I give my remedy? I did not see your answer to the question. Beat whites of two eggs until frothy, then add a pinch of cream of tartar. Beat until beginning to get stiff, then add two tablespoons powdered sugar, and beat until very stiff. This will take quite a few minutes. When very stiff, add one-half cup powdered sugar, mix thoroughly together, but do not beat any more. This makes a perfect meringne, but one must take the time to beat it long and hard before adding the last of the sugar.

"C."

Many thanks for your helpful letter. I am sure my correspondent will also be grateful to you.

To Miss Q. G., who asked for the cheese recipe, I would add that if the above is not the kind she meant, I shall be glad to give her others, of English and American origin, which differ somewhat in character from he above. I also have a German recipe, something like the one given by "C," but containing currants and flavored with lemon or orange rind.

Long Beach, Wash., Aug. 11.—Will you please tell me, through The Oregonian, how to make "Manchester Pudding?" Also "Golden Pudding" made with orange marmalade. Thanking you now for your now for your kindness in answering. MRS. T. K. M.

I hope the following are what you mean. They are both old-fashioned, English recipes.

Manchester pudding—Three ounces white bread crumbc, grated and sifted; one cup milk; a strip of lemon rind, cut very thin; four egg yolks and two whites; one-fourth cup butter; one-third cup sugar, or more according to taste; three tablespoons brandy, puff paste, raspberry, strawberry or apricot jam.

Flavor the milk by infusing the lemon rind in it. Pour the hot milk on the crumbs, and boil two or three minutes; add the sugar and butter, then the eggs, well-beaten and last the brandy. This ingredient may, of course, be omitted, if preferred, and other flavoring substituted. Have ready a pie plate covered with puff or rich flaky paste. Cover the bottom of the pie with a rather thick layer of jam; then fill up with the cold custard mixture. Bake until the paste is a delicate color and the custard mixture firm. The two egg whites, remaining from the four eggs, may be made into a meringue—as described above by "C," and spread or piped upon the firm custard mixture, as for lemon pie, but "Manchester pudding" without the meringue is often served, and the extra whites might be utilized in some other way.

For the benefit of Miss Q. G. I may mention that there is an English "Cheese cake" made exactly like the above except that one cup cottage cheese is substituted for the bread crumbs. The cheese is measured after being broken up and rubbed through a sieve.

Golden pudding—one cup fresh white bread crumbs, sifted through a colander. One-fourth pound suet, very finely chopped, or one third cup butter, creamed; one-half cup sugar; one-half cup marmalade; four eggs; a pinch of salt. Add the crumbs to the chopped suet or creamed butter, and sugar and marmalade. Beat the eggs thoroughly and mix well with the other ingredients. Place in a buttered mould, cover, and steam or boil two hours.

For a plainer pudding double the quantity of bread crumbs, use three eggs only, and add an extra tablespoon of marmalade with enough milk to moisten the mixture.

Another pudding of similar name but plainer is made with one-half cup flour; one-half cup bread crumbs one-fourth cup sugar; one egg; one tablespoon baking powder; one-third cup shredded suet, measured after cutting, or one-fourth cup mixed lard and butter, creamed; four tablespoons orange marmalade; milk enough to moisten. Mix and cook as above.

I have to thank a correspondent, who gives no name or address, for recipe for marshmallows made with gelatine. As it is practically the same as the one first given to Miss J., and as I am rather short of space, I shall not, however, reproduce it at this time.

Portland, Or., Aug. 10.—Please give, through the columns of The Oregonian, a recipe for preparing candied rose petals. Thanking you in advance. Mrs. M. A. R.

Make a syrup as for fondant. Flavor with rose water or rose essence; color with a little pink coloring-paste, and boil to the "hard ball," or rather nearly to the "crack" stage. Dip large fresh rose petals, one by one, into the syrup. Lay on a fine sieve or on waxed paper (though this is not so satisfactory). When dry, roll in confectioners sugar and store in tins.

Another method is to dip the petals in gum aribic solution and let them dry before crystalizing. This is more troublesome, but often gives better results.

Seaside, Or., Aug. 9.—Would it be possible for you to give again the recipe for preserved watermelon rind, which you gave in the Sunday Oregonian a couple of years ago.

I cut it out and tried it and all the family pronounced it delicious. Unfortunately I can no longer find the recipe and do not remember the proportions. K. S. D.

I am unable positively to identify the particular recipe you refer to. Possibly, however, it was the following:

Watermelon rind pickles—For good pickles a thick rind is needed. Pare off the green outside and the pink inside, and cut in shapes or plain slices. Soak in salt water all night, using three tablespoons salt to one gallon of water. Next day wash in cold water and place in preserving kettle, with a few grape leaves, if available. Cover with alum water—one tablespoon alum to three quarts water. Bring to the boil and cook until tender. Rinse again in cold water, and drain. Have ready a syrup made of good vinegar, sugar and spices. Use three pints sugar to two pints vinegar and from one-half to one cup mixed spices, according to taste. Ginger root, stick cinnamon, whole cloves, whole mace, and allspice are generally to be bought ready mixed; or if you prefer, you may use one-fourth cup cloves, one-fourth allspice and one-half cup broken cinnamon. The spice may be added to the syrup half an hour before the rinds are cooked, or the syrup may be spiced previously. Cook the prepared rinds in the syrup until clear; then put up in cans in the usual way.

I shall be glad to help Mrs. A. R. H., but have not space to do so this week.

MOTORS
For Sewing Machines

Most satisfactory labor - saving device for domestic use

$16.50

Electric Store
Alder Street, Corner Seventh

GLOSSES AND TINTS FOR FADED HAIR

"PLEASE tell me what to do for light hair terribly streaked with sunburn?"

"Can you advise a treatment for hair rotted and faded by salt water bathing?"

"I don't want a dye—only something harmless of a vegetable nature for darkening hair dull and lifeless from neglect. Am also anemic."

Here are extracts from a few letters already received from a Summer girl, and by the time she returns from the farm or seashore there will be many more. So let us have a little talk on what you must do when you come back from your vacation in order to get your hair back to its old prettiness, to get it up to a point perhaps even more charming than before.

Let me begin with the first girl, she of the "light hair terribly streaked with sunburn." This head needs oil to replace that which has been dried out of its locks; it needs a feeding shampoo, massage night and morning. These will bring back the color slowly, and for immediate effect something that gives gloss and a look of life is needed. This will be supplied by the following tonic, which if applied to the scalp with massage will help to hide the streakings by making all the hair slightly darker:

Sweet almond oil .....1-2 pint
Alkanet root .....1-8 ounce
Oils of mace, clove and rose.....
.....1-2 grain each
Oil of cinnamon .....1-2 dram
Tincture of musk .....7 1-2 grains

The alkanet must be dropped pinch by pinch into the almond oil, which must be slowly heated in a double boiler and warm at the time. The root must also remain in the oil until the latter is well colored. The oil is then strained off, the root thrown away and the other oils added, with incessant stirring, to the first.

The shampoo for this head is best supplied by raw eggs, which contain the iron and sulphur required for restoring color. Beat up two eggs, whites and yolks together, in an ounce of tepid water, and then apply them with massage to the scalp, rubbing in the water afterward little by little until the whole head is well lathered. Then rinse in the usual way, and dry immediately near an open window, but not in the direct sunshine. Since the streaking is caused mainly by the natural oils being dried out of the hair, one shampoo a month is enough for this head. The tonic must be used on the scalp every night until the hair shows sings of improvement. The girl with the piebald head must also stay away from the sun for awhile, and if she dries her hair in a moderately darkened room after the shampoo all the better for her.

The girl who wishes to restore hair "rotted and faded by salt water bathing" needs to begin with practically the same things—massage with oil, a nourishing shampoo and a burnish of some sort which will hide the broken straw look until health begins to return. The initial cleasing here is very necessary, as facilities for head washing at the seashore are not of the best, and without a doubt some salt still remains in the hair. Begin preparations for the wash by anointing the scalp the night before with castor oil. Thin it slightly with alcohol, and massage it well into the scalp. Then do the washing the next day with the raw eggs, putting on afterward a suds made of a castile soap. Scrape two or three ttablespoonfuls of the soap for this and boil the powder to a paste, having it the consistency of thin oil when put on. Apply on top of the eggs, and massage it into the scalp in the same way, taking care to get both out of the hair with frequent rinsings. The gloss must be put on after the hair is dried and be applied to the scalp only. For this there is no better unguent than is supplied by a mixture of castor oil—ask for the purest—and eau de cologne, two ounces of the former and 16 of the latter. This simple mixture, though not encouraging an immediate growth of new hair, is stimulating to some extent to the hair follicles, and it does a good deal toward restoring the natural color while hiding the present fading. Use it every night for awhile, massaging it into the scalp in this way: Beginning with the two hands over the forehead, move the fingers in a round and round way; then go over all the rest of the head till the hands have met at last at the nape of the neck. For hair the life of which has been so killed by sea brine and sun combined as the second letter indicates, 15 minutes of massage night and morning with castor oil and cologne are by no means too much, for the more the scalp is rubbed with the fingers the more readily it responds to any treatment, and, since the bad effects of salt water are very deep-seated, the scalp so hurt needs considerable massage to bring back color and health to the hair.

The letter which tells of hair dull and lifeless and some anemia is to my mind the most important of all, for it is certain this girl's system needs a tonic that will help to color her hair while strengthening her. Iron and sulphur, proportions for which the druggist would better suggest, will do this, and while using this internal remedy the scalp should be anointed three times a week with yolk of egg. The following day the white may be used—beaten up in water—for a little shampoo; or, if the girl has been careful to rub the yolk only upon the scalp and it does not show to any great extent, the wash may be given at the end of the week. Use two or three eggs for this, beaten up, as before directed, in tepid water, and no soap if it can be dispensed with. When the hair is thoroughly dried it may be tinted with either an herb tea or a wine wash.

For the former use two ounces of green tea and two ounces of freshly dried garden sage, putting the two in an iron pot and pouring over them three quarts of boiling rain water. Let the mixture simmer till reduced one-third, after which take the vessel from the fire and leave the liquid in the pot for 24 hours; then strain and bottle. Wet the hair thoroughly with this every night and massage the scalp for at least 10 minutes.

The second wash is made with seven grams of sulphite of iron and a pint of California claret. Dissolve the sulphate in an ounce of distilled water, then add the claret and steep gently for 10 minutes.

Still another darkening fluid, which, like the foregoing ones, can in no sense be called a dye, is made of one dram of rust of iron, one pint of old ale and 12 drops of oil of rosemary. Cork this up tightly and agitate the bottle daily for 12 days; then, after allowing the sediment to settle, decant the clear portion. This must be used like the two former lotions—by wetting all the hair thoroughly and employing morning and night massage, and if any one of the three is used at night the pillow must be protected, as anything that will tint the hair will stain linen.

One danger the anemic head runs with any tinting, however harmless it may be, is it will not "take" the coloring fluid. So my advice for dull, lifeless hair would be to look for improvement in the general health and to such simple arts as common sense and nature offers, for the sodas and sharp soaps that are needed in the wash before the tinting are far from good for a scalp already starved.

But if the thing is done, remember that the hair must be thoroughly dried before the coloring lotion is put on, and when this has dried it would be wise to massage a little olive oil into the scalp. Any of the three liquids given will do for black or brown hair, as darkness is determined by the natural shade of the locks. Light hair that has faded would better be darkened with oil and massage, both applied to the scalp. KATHERINE MORTON.

Household Notes.

If a loaf of bread has become stale, hold it under the water for one second; then place in a brisk oven for a quarter of an hour. It will taste like new bread.

A plain cloth dipped in hot water and then in a saucer of bran will clean white paint and not injure it. The bran acts like a soap on the paint.

To Remove Superfluous Hair

Dr. Duvall, the eminent physician, says: "I consider DeMiracle the only safe, sure and radical cure for that very common and objectionable trouble, superfluous hair." DeMiracle is totally different from the powders, pastes and other remedies, which simply break the hair off, making it grow heavier than before after each removal. Booklet containing full information of this remarkable treatment, with testimonials of physicians, surgeons, dermatologists, medical journals, prominent magazines and newspapers, will be mailed free, in plain sealed envelope, on request to DeMiracle Chemical Co., Park Ave. and 129th St., New York.

No honest dealer will offer a substitute on which he makes more profit. DeMiracle is sold at all good stores, including LIPMAN, WOLFE & CO.

A Beauty Secret

Mrs. Nettie Harrison's Lola Montez Creme is the result of 25 years practice as a Complexion Specialist, and is the acknowledged perfection of Face Creams. Exquisitely delicate, a true complexion beautifier and protector, its use assures a fresh, clear, velvety skin. Sold by first-class druggists. Get a free sample and Beauty Book at

THE SKIDMORE DRUG CO.
151 Third St., Portland.