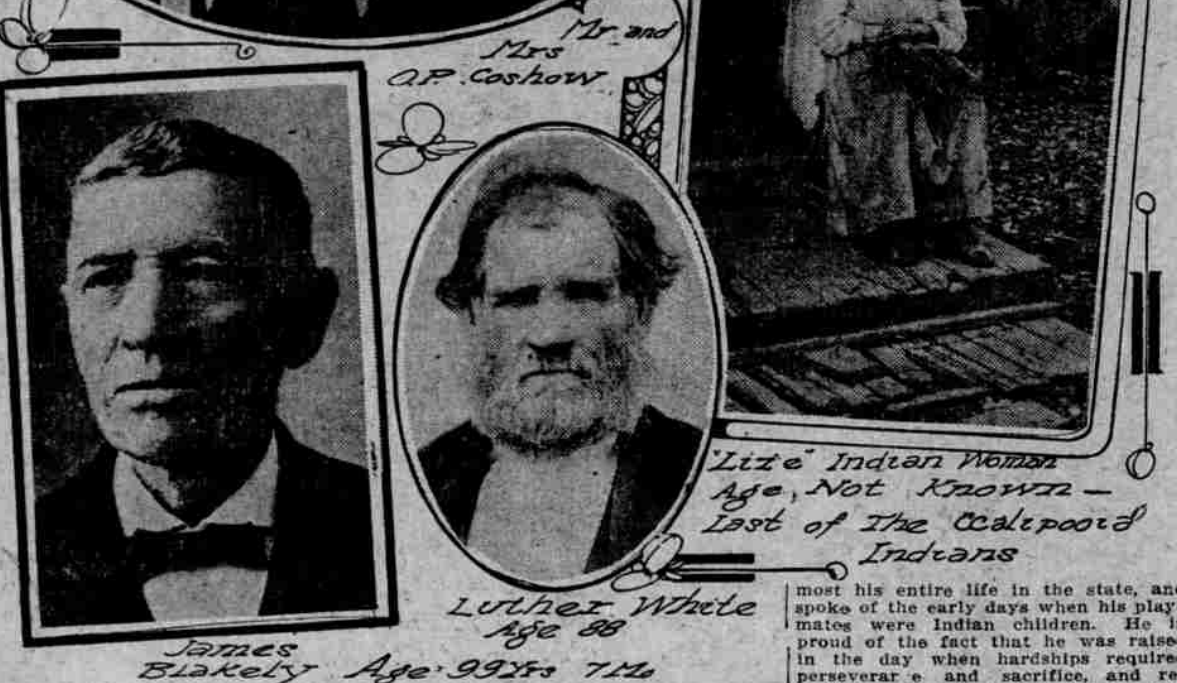


LINN COUNTY PIONEERS' PICNIC IS BIG EVENT AT BROWNSVILLE

Gathering This Season Well Attended and Many of the Famous Members of Bygone Days, Including Captain James Blakely, Aged 99, Take an Active Part.



Pioneers at Brownsville Reunion

Most of the early days in the state, and spoke of the early days when his playmates were Indian children. He is proud of the fact that he was raised in the day when hardships, perseverance, and sacrifice, and remarked that these conditions have produced some of our greatest men. In that day it often required a year in which to send and receive a letter from relatives in the East. While the pioneers endured many hardships and suffered much in paving the way for the generations to come, the children of these pioneers have a great work in hand in keeping up the wonderful advancement made in the past. With the arts and sciences now at hand we live more in one year now than our fathers did in 10.

In the past we have neglected moral and intellectual advancement in favor of commercialism and we are meeting a national experience today that is writing. Every government under the sun is misgoverned to some extent, and where there can be one man worth hundreds and hundreds of millions and there are tens of thousands of suffering poor, there must be something wrong, and it is for the sons and daughters of the pioneers who hewed the way to remedy these evils. When we put away selfishness, then justice will be done.

Brotherhood in Feature.

The features of the first day's program were the address of welcome by Rev. M. C. Cline, of this city, and the response by Rev. A. Esson, of Albany, both men paying high tribute to the early pioneers and their descendants. The vocal and instrumental sections were of a high order and closed the exercises for the day in the speaker's stand. The afternoon was given over to family reunions and numerous amusements in the park. A well-attended ball game between Harriburg and Brownsville resulted in a victory for Harriburg. The broncho busting contest and carnival attractions had their share of interested visitors. A home talent play in the Opera-house in the evening completed the day's enjoyment.

On account of the heavy rain Thursday only brief exercises were held in the tabernacle. At this time it was decided to continue the picnic one day to include Saturday, June 22.

Hon. N. L. Butler, of Monmouth, delivered the annual address, presiding at the grounds Friday. Mr. Butler is a pleasant speaker, and held his audience throughout. He came with his parents to Oregon in 1849. He has spent all his life in Oregon.

Linn County Pioneers' Association.

Through the efforts of Robert Glass, of Crawfordville, Or., now deceased, and Caleb Gray, of Halsey, also deceased, a meeting of a few pioneers of Linn County was arranged for July 30, 1887, this being the initial step taken which has resulted in the organization known as the Linn County Pioneers' Association. The initial meeting was held in the hall over Mr. Glass' store at Crawfordville, George F. Colbert being chosen chairman and Rev. Robert Robe secretary. These pioneers are also now deceased. After considerable discussion of the proposition to organize, adjournment was taken until June, 1888, to perfect permanent organization.

The pioneers assembled in the same hall June 27, 1888, and a permanent organization was effected by electing Caleb Gray, of Halsey, president; Dr. G. W. Gray, of Albany, vice-president; J. H. Templeton, of Brownsville, secretary; W. R. Kirk, of Brownsville, treasurer; and George F. Colbert, of Brownsville, directors. Adjournment was then taken to meet at Brownsville the third Wednesday in June, 1889, where the Association has met every year since, except in 1892, when it met at Halsey.

At the reunion held in 1889, J. M. Waters was elected president and A. W. Starnard secretary.

In 1891 A. W. Starnard was chosen president and O. P. Coshaw secretary. They served until 1896, when Caleb Gray was again elected president and J. H. Templeton secretary.

At the reunion and election of officers for the years 1898-1899, Hon. Jacob Wheeler, of Albany, was chosen president, and O. P. Coshaw again elected secretary. Mr. Coshaw then held the office of secretary until three years ago, when poor health compelled him to resign.

The present officers of the association are: O. P. Coshaw, president; N. P. Crume, secretary; H. C. Moran, J. N. Coshaw and W. E. Sperry, directors.

Many People Have Made Addresses.

Since the organization of the Linn County Pioneers' Association, the following pioneers have delivered the annual addresses: Mrs. Eliza Warren, then of Brownsville, now residing at Lakeside, Wash., Dr. G. W. Irvine, Dr. L. D. Driver, O. P. Coshaw, Jr., of Roseburg; Hon. J. K. Weatherford, of Albany; Colonel Kelsey, Hon. John Burnett, of Corvallis; Hon. Binger Hermann, of Roseburg; Rev. L. C. Haulman, of Brownsville; Hon. H. H. Hewitt, of Albany; Hon. W. C. Hawley, of Salem; Hon. M. C. George, of Portland; Hon. G. H. Williams, of Portland, Senator Fulton.

Addresses have been given by many other prominent men and women of the state, and hundreds of short speeches by others, all telling of the great Oregon colony.

Mrs. Eliza Warren, who at present is living at Lakeside, Wash., and C. H. Walker, of Albany, who are entitled to the distinction of being the first white children born in Oregon, are members of the Linn County Pioneers' Association.

In good condition, and the weather cool and pleasant. The parade formed at the depot and was under way promptly at 10 o'clock. The parade was led by the Brownsville band, one of the best musical organizations in this section of the state, followed by the automobile section, which was led by Captain James Blakely, who is 99 years and 7 months old. Then followed the young women's riding club, Arnold's Carnival band, rough-riders and bronco-busters, ponies and pony carts and carriages. The parade proceeded to the park where the assembled pioneers and visitors were treated to a feast of instrumental and vocal selections which was followed by the annual address delivered by ex-Senator J. D. Lee, of Portland.

Mr. Lee is a native Oregonian. His family came to Oregon in 1847, and he was born in Polk County in 1848. He has taken great interest in pioneer subjects and history. He served one year as president of the Oregon Pioneer Association. It was during his term of office in 1907 that Mrs. Mary Ramsey Lemons Wood was chosen and crowned Mother Queen at the age of 120 years. Ex-Attorney General George H. Williams performed the ceremony, assisted by Mr. Lee. Since then two others have been chosen, the late Mrs. Otella DeWitt of Portland and the present incumbent, Mrs. Nancy Kincaid, of Eugene, now in her 96th year.

Mr. Lee's remarks were largely a message to the young men and women of the state. He briefly outlined the wonderful story of the pioneers, their unflinching courage and patriotism, and the broad foundation of statehood they had laid and upon which their posterity should build.

The only possible discredit that could come to their grand endeavor and achievement would be the poverty and indifference of their children to complete, beautify and enlarge the civil edifice. Should that happen it would become a national ruin, the monument of the failure of following generations.

But the speaker was optimistic, and predicted a splendid destiny for the country that would honor the pioneers and reflect credit upon their successors. He closed by paying a high tribute to the pioneers.

Some of the many old pioneers present were: Q. P. Coshaw, who is now 81 years of age and came to Oregon, from Iowa, in 1832; Luther White, 85 years of age, who came to Oregon from Missouri in 1847; Captain James Blakely, who is now 99 years and 7 months of age, and has been a resident of Oregon since 1846. These gentlemen are all residents of Brownsville.

Mention must be made of "Indian Line." She is so old that her real age is not known. She is the last remnant of the once famous tribe of Calapoosia Indians and is a resident of Brownsville.

The Linn County Pioneers' Picnic is an event of interest to the whole state of Oregon, and especially to this section.

Answers to Correspondents

BY LILIAN TINGLE.

OREGON CITY, Or., June 26.—After vainly searching for weeks and months and not finding my green tomato chutney recipe, I concluded it had been lost. I had during the general Spring research I found the list of ingredients and the recipe. I had written it. Perhaps it will be of some use to you.

Will you give me (1) a good currant wine recipe? (2) Also in making that tutti-frutti preserve, I used a very thick, thick, mine was just real jelly, with the whole fruit in it. The men folks enjoyed it in a fruit punch, but I used it in a fruit drink. I wonder if that was the tutti-frutti drink? (3) Also, I used a recipe for green tomato chutney. Eight pounds green tomatoes, two pounds tart apples, two pounds onions, one and one-half pounds brown sugar, one-half ounce cayenne pepper, two ounces dried chilies, two ounces garlic, one ounce ground ginger, one ounce ground cloves, one ounce ground cinnamon, one-half bottle Worcester sauce, three pints vinegar.

Cut up the tomatoes, sprinkle well with salt, and let stand for five hours. Then boil together, with all the other ingredients, in a large kettle, for three and one-half hours. Keep constantly stirred to prevent scorching. Bottle and seal in sterilized jars. A little curdy powder may be added.

Many thanks for your recipe, which I am sure will be useful for many readers. I judge that it is not too late to try it. I have a few more recipes to send you. I hope one of the following recipes will be what you want:

Red currant wine.—To each quart of red currant juice, add one quart sugar and two quarts water. Place in a clean, unstoppered, for three weeks; then place the bung loosely for a week longer, or until all fermentation has ceased. Strain, and let stand a year before using.

Current and raspberry wine.—To four gallons red currants add one quart red raspberries, and one quart strawberries. Wash, crush, and steep in a large tub of cold water and one pound sliced red tartar. Let stand overnight. When strained, add this to the juice. Dissolve in the juice ten pounds of sugar and three ounces red tartar. Place in a cask and when fermentation has ceased bung tight and let stand a year before using.

Black currant and strawberry wine.—To three gallons black currants add six quarts strawberries, two ounces red raspberries, and one quart strawberries. Wash, crush, and steep in a large tub of cold water and one pound sliced red tartar. Let stand overnight. When strained, add this to the juice. Dissolve in the juice ten pounds of sugar and three ounces red tartar. Place in a cask and when fermentation has ceased bung tight and let stand a year before using.

Variety of Amusement Offered.

Grand concerts and numerous social affairs occupied the afternoon and evening. The ball game between Brownsville and Corvallis was won by Brownsville after a hard fought contest taking 13 innings. Saturday morning the grounds were

to color them? Please tell how to make rose perfume. C. S. A.

Portland, Or., June 26.—Kindly repeat instructions given last year for making rose heads, also what they sell for, and whether they can be made all colors. Thanking you in advance. MRS. M. T.

Instructions for making the dark rose heads were given in this column last year. Instructions for making the light heads, both plain and colored, have been given very frequently (on an average every three months) during the last three years. I am allowed to set aside the usual rule and repeat them in another column, in response to the above and several other requests; but I am told to warn readers to clip and keep these instructions, as they cannot be repeated for at least four months. I will try to give a recipe for rose perfume later.

Portland, Or., June 17.—Please give (1) a recipe for a tender angel cake. (2) Is bread more healthful than white bread? (3) Is corn meal cereal or any cereal having oatmeal, too heat-producing for children in hot weather? With much thanks, L. L.

1. The tenderness of angel cake depends upon skill in mixing and baking more than upon any particular "recipe." Any cake can be made tough by over-mixing, or by wrong temperature in baking. As I do not know your oven and its particular tricks, I cannot help you much. Possibly you are using too high a temperature, or the heat is not steady enough. A sand-bath is useful in the latter case. Do you use bread or pastry flour for your cakes? If the former, you might try the effect of substituting for level tablespoons of corn starch for the same amount of flour in every cup of flour used. Some cooks like to fold in three tablespoons of melted clarified butter, or one of the white tasteless patent cooking fats with the size of cake made with one cup egg whites.

2. The resulting loaf of course not "angel cake" strictly speaking, but it is something good if the shortening is skillfully added. You might try the effect of these suggestions, one at a time, on the recipe you are in the habit of using.

3. I am not sure just what you mean by "heating." As regards "fuel value," the highest grade white flour averages 3600 to 3645 heat units to the pound, while unboltheaded cornmeal has about 1645 heat units, and bolted cornmeal 1655 heat units. In comparing the nutritive value of wheat bread and corn bread as to heat units, the particular recipe used would have to be considered. Corn bread with wheat meal, and possibly some fat and egg, would give more heat units than the same weight as water bread, if tested in a calorimeter; but the kind of energy derived from each in the body would depend upon the individual's powers of digestion and assimilation. One person might get more energy from the corn bread, and another person more energy from the wheat bread. Corn meal, especially unboltheaded meal, contains considerably more fat than wheat flour does, and is therefore a less tissue-building material, or protein.

Coarsely ground corn meals are not as completely digested and assimilated as fine ground wheat meal. Whether this is an advantage or disadvantage depends upon the needs and condition of the eater. Finely ground corn meal is a favorable food for digestion with wheat flour. Since most corn bread tends to contain more fat than most wheat bread, it is usually enjoyed more in the winter than in summer, but there seems to be no particular reason why corn meal—as a highly nutritive and inexpensive food, should not be used, to a reasonable extent, in a well balanced Summer diet, when it is known to agree with the individual taking it, and when variety and economy have to be studied. Used in excess of anything else, it will prove unwholesome.

3. Cereals, if thoroughly well cooked and served in reasonable quantities with due respect to a balanced diet, are usually wholesome for normal children in hot weather. It is well to avoid unlimited sugar with cereals at any time, but particularly in hot weather.

Portland, Or., June 21.—Will you please give me the recipe for the main principles for making ice cream, sherberts, etc.; also the recipe for neapolitan ice cream? (3) Mayonnaise, though hard at first, becomes watery after standing. I have not space to answer your questions in full this week. (1) I am hoping to write a separate article on this subject.

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Portland, Or., June 26.—Will you kindly advise me the process of making rose heads, and what they sell for, and whether they can be made all colors? Thanking you in advance. G. G.

Portland, Or., June 19.—Will you kindly give me the recipe for making rose heads and what they sell for, and whether they can be made all colors? Thanking you in advance. G. G.

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MANUFACTURE OF FANS IS FAMILY INDUSTRY

Variety Which Fashion Dictates Ranges From Stately Ostrich Plumes to Hand-Painted Toy of Carved Ivory.



LATEST STYLES IN FANS.

SOMEbody says that "it takes the three generations to make a fan." The dainty craft is handed down from father to son and from mother to daughter, and the skill and delicacy of touch of the French fan-makers cannot be imitated by the most costly machinery. Whole families are engaged in the fan industry; the sticks are carved and decorated with infinite panels; spangles are sewed on and lace set in by patient fingers, and finally the hand-painted panels are mounted on the carved and decorated sticks. Art students working in the ateliers of Paris—and many artists past the student period, but waiting patiently for "orders," paint fans to eke out a livelihood, and many a little fan, picked up at trifling cost in a Paris shop, has afterward become valuable because the artist whose name is scrawled beneath its pretty Watteau landscape, has achieved fame.

Some of these fans are painted to order for cotillion favors, wedding or luncheon souvenirs, and the like; and orders for bridesmaids' fans, decorated with the bride's favorite flower, are frequent. The painting of a fan is not a difficult matter. A quantity of Chinese white, discreetly used, must be applied to the back of the fan, and the paintings are done, to make the transparent water colors take hold; and the most delicate pastel tints produce the best effect.

Expensive Fans Shown.

Two beautiful French fans are pictured, and each of these fans is worth considerably over \$25. The upper fan is an Empire model with carved ivory sticks and a decoration of spangled plumes on the back. The center is a dainty court scene done in pastel shades of lilac, mauve and gray. The lower fan is copied from models of the Louis XV. period, and is somewhat larger than the petit Empire affair.

There are dainty little fans just large enough to fit into a theater bag, and there are other, still smaller fans which dangle on a slender chain from my lady's bracelet. These little fans are usually made of spangled satin with carved sticks and some of them are made entirely of carved bone or tortoise-shell with gold-leaf decoration. Beautiful bridal fans of hand-embroidered white satin are mounted on mother-of-pearl sticks. A nurse such a fan is too valuable and too fragile to see much real use, and more serviceable are the gay little fans of Chinese embroidery with sandalwood sticks; or the Japanese fans of spangled gauze with sticks of silver lacquered wood.

But when all is said and done, there is no fan in the dressmaker's shop, or the jeweler's, or the milliner's, or the haberdashery, or the general store, which will give a delicious breeze when very slightly waved, which is light as a feather to hold, and which never wastes an atom of precious air by transparency of material.

judiciously a little soaked, dissolved and cooled gelatin, either in the salad itself or in the dressing. This last is very dangerous advice to give the indiscreet kind of woman, who always believes that "if a little is good, more must be better," but I hope I can trust you.

I do not think you need a new mayonnaise recipe (it is not the "recipe," but the "technique" which makes good or bad mayonnaise), and, anyway, the time limit has not quite expired since the last occasion when I gave a recipe for this dressing.

Portland, Or., June 22.—Will you please tell me how to clean badly neglected aluminum and enamel? YOUNG HOUSEWIFE.

Use a solution of oxalic acid (remember it is a poison) for the aluminum, and a little javell water, and one of the powdered cleansers for the enamel. For scrubbing the latter, if very black on the outside, you will find a piece of purple stone very helpful.

I must ask Mrs. A. K. Portland, to wait until next week for her reply.

Health and Beauty Answers

BY MRS. MAE MARTIN

M. D. W.: If you will shampoo occasionally with plain castor oil you will keep the scalp cool and the hair will become soft and lustrous. Just dissolve a teaspoonful of castor oil in a cup of water, and your shampoo is ready. Rub briskly as you pour a little at a time on the scalp, and let it soak for a few minutes. Then wash with cold water, and dry with a towel. This is a simple and effective remedy for itching scalp and dandruff, and it is also a good remedy for the hair.

Grace T.: I would not advise taking "patent" medicines. Your "worn-out" feeling and lack of appetite indicate a sluggish, poison-laden condition of the blood, and the best and safest thing of which I know is an old-fashioned karmine tonic, made by dissolving in a cup of water one ounce of karmine, then adding one ounce of karmine and hot water to make a quart. Take a tablespoonful before meals and in a short while the blood will be free from all poisons. No, I do not use the karmine tonic as a body builder and strength giver for youth or old.

Maudie: It would be a shame to hide the beauties of your eyes. I truly believe you can avoid wearing them if you will use this harmless remedy. In a cup of water, dissolve one ounce of karmine, then add one ounce of karmine and hot water to make a quart. Take a tablespoonful before meals and in a short while the blood will be free from all poisons. No, I do not use the karmine tonic as a body builder and strength giver for youth or old.

M. L. T.: I frequently advise the use of a quinine hair-tonic, because of the very beneficial effect following its use. To prepare it, add 3 pint water to 1/2 pint alcohol, then pour in 1 ounce quinine. The scalp should be massaged with this at least once a week. A few treatments should follow, and the hair will grow thicker and softer. This is especially fine to banish dandruff and encourage a healthy growth of long, thick, brilliant hair.

Agnes: (1) I appreciate your grateful feeling toward me for suggesting the apricot skin-lotion. (2) Your weight is unusual, but that need not worry you. For reducing it is a simple matter if you use paraffin. In 1 1/2 pint hot water dissolve 1 ounce of paraffin, and add a tablespoonful of apricot oil. This is a harmless, inexpensive remedy, and it is so gentle that not the slightest inconvenience is experienced. This method leaves the flesh firm and the skin smooth and clear.

M. L. T.: With the approach of Summer it is necessary to safeguard the skin against freckles, tan and sunburn. This can be done by using a simple almon cream-jelly on the face, neck and arms before retiring at night, then in the morning applying a supramax lotion (for formula see answer to "C. T."). The almon cream-jelly cleanses the skin of pores, dirt, blackheads and other impurities, and gives it a rose tint and velvety softness. At the same time, it protects it against the ravages of the sun's rays. To make the almon cream-jelly, add 3 ounce alcohol in 1/2 pint cold water, to which is added 2 teaspoonfuls glycerine. Adv.

C. T.: No woman who prizes her complexion will think of chocking the skin's lungs with powder or grease. Dissolve 4 ounces apricot oil in 3 pint witch hazel (or hot water), then add 2 teaspoonfuls glycerine, and 1/2 ounce of supramax. This is a simple and effective remedy for itching scalp and dandruff, and it is also a good remedy for the hair.

FOOTWEAR MODERATION IS ALMOST UNKNOWN

Evening Wear Calls for Styles That Would Have Been in Bad Taste a Few Years Ago—Sparkling Heels the Rage in Paris.



SOME NEW THINGS IN WOMEN'S FOOTWEAR.

ORDINARY smart-looking boots and pumps of familiar calf and patent leather are reserved for the street and traveling costume—which is always a bit conservative and inconspicuous. It is correct in style, and with more dressy frocks and gowns the most extravagant footwear is the fact, boots of satin, with perilously high French heels and sparkling buttons—boots that a season or two ago would have been outrageously bad taste anywhere of the stage—are worn in the most casual manner by the details of dress.

Four types of footwear, of the extreme character favored this season are pictured here, and any one of these types may be observed at a fashionable Summer resort where smart styles are the rule. The gaiter boot is especially elegant and trim in its lines, and these boots are worn with handsome afternoon gowns of what used to be called the "carriage type." This gaiter boot has a top of pale gray leather over a vamp and heel of patent leather. The pearl buttons set straight down the outside are a distinctive feature and the heel though decidedly French in shape, is not particularly high.

At the right of the picture is one of the new lace-and-button walking boots, with all the smart trimness of oxford with a contrasting top of one of white buckskin and may also be had in tan calf for country wear. In the center are two smart but rather extreme types of low footwear, a gaiter boot with a contrasting top of one of white buckskin and may also be had in tan calf for country wear. In the center are two smart but rather extreme types of low footwear, a gaiter boot with a contrasting top of one of white buckskin and may also be had in tan calf for country wear.