

AGRICULTURAL.

ORCHARD GRASS.—Sow with care, or other spring grain crop, fall two bushels of seed to the acre; mow in the fall or will grow in tufts; mow as good hay, and, for pasture, grows faster than any other grass.

HUNGARIAN GRASS.—Sow last week in May; mow, to prevent injurious effect on stock. It draws heavily on the fertility of the soil, and should be sown only when a deficiency of other hay is likely to occur.

POPPARS are a standard article of food on most tables, but they are often so badly cooked, that they are neither palatable or wholesome. As a breakfast dish, they are excellent. We like them prepared thus: Select the smaller ones—leaving the larger ones for dinner—scrape off the skins of the new potatoes, put them into cold water for ten minutes, have water boiling, and cook them twenty minutes; pour off the water and add a cup of milk or cream, and thicken it with a little flour and butter rubbed together. Butter never floats on the surface when mixed with flour, nor does the flour trouble you with lumps. It is just as well, however, to leave out the butter, mixing the flour with a little cream.—Prairie Farmer.

SALT FOR GREEN WORMS ON CABBAGE.—A correspondent writes: Last fall a green looking worm ate up most of the late cabbages in Central Ohio. It was a rare thing that a patch escaped. Visiting a friend, I noticed they had the finest kind of cabbage heads. Upon being asked how it came that they folks were all destroyed, while other folks were all destroyed by worms, the lady replied that she noticed the worms were eating theirs, and took common salt and sprinkled them quite freely; that it seemed to rust or burn the plants a little at first, but the worm quit at once, the cabbage soon recovered, and made the best crop they had had for ten years. I determined to learn a little from this good housewife.

SALT.—A Maine farmer put on six bushels of salt to the acre, and harvested in before sowing grain and grass seed. He says: That is the secret why I get so much hay. I have used salt many years on corn, putting it on the hill before hoeing, as we do ashes. Upon one place I put ashes one-third, on one-half plaster and on the other third salt, and the ailed portion was decidedly the best. I broke up two-thirds of an acre of poor land, and, not having any common stable manure to put on it, I sowed, after harrowing over once, eight bushels of salt, and harvested it in and planted potatoes and peas. They came up as strong and grew as thick as they would have done had there been an extra coat of dressing plowed in. That seems to sound as if there was some decided benefit from the application of salt.

SQUAW CORN VS. GRASSHOPPERS.—In conversation with Mr. Waterhouse who lives on the Platte six miles east of here, he informs me that last year he had 150 acres of corn that was all taken by the grasshoppers, and one acre and a quarter of Squaw corn alongside of it from which he received 50 bushels; the grasshoppers did not touch it. Several of his neighbors lost all the corn they had except the Squaw kind. Now this may be a subject worthy of consideration, and we would invite our farmers to give their experience. It is well known that grasshoppers will not disturb sorghum or broom corn, and if it should prove that Squaw corn is also exempt from their ravages, the fact may be an important one for our State. Mr. Waterhouse also states that he can farm more acres here with one team than he could with two in Illinois, and intends putting in one hundred acres of Squaw corn.—J. H. P. in Neb. Tribune.

LOOK OVER THE MOWING.—Now, before the grass is any higher, is the best time one can have to go over all the mowing fields, and pick up every loose stone that may be in way of the scythe or the mowing machine. If there are many, it would be better to take a team and carry them off at once, than to throw them in heaps to remain, no one knows how long, a source of vexation to the driver of the mower, header, or horse-rake. This old-fashioned style of picking stones is pretty much gone by on all thrifty managed farms. The best time to pick stones is when mowing down, and just before rolling the land. If all the large ones are carried off, the rollers will crush the small ones into the soil out of the way. A few however may work up under the teeth of the horse rake, and it is these we particularly refer to now. If the number is small, they may be carried off in a wheelbarrow or even a basket. The main point is to save bad breakages next Summer, by a forethought now.

PAIR GREEN IN THE GARDEN.—To kill or cure the tallion squash-bugs that quartered on my vines last season, I applied Paris Green, in solution of four times greater strength than used for potatoes. The squashes grew—the bugs didn't. The soil about the vines was painted green, and not remained so until late in the fall. Three large families ate of these squashes abundantly, and many were given to neighbors (who did not use the green to save their own). There was no case of poisoning in consequence. This is a valuable amount of coffee, but with a reasonable amount of care it is as safe to paint your potatoes with Paris green as to do the same with your window-blinds. I should not risk it on cabbage or other plants that are so forced in their growth as to rather retain than throw off any solution of the kind. We use the green for potatoes, having made for the purpose several four-gallon watering-pots, usual form, and solid cover, in which is affixed a two-inch tube with a cap cover. An ordinary table spoonful of the green is thrown in, the vessel filled with water, the cap put on—the whole almost constantly shaken while applying to the vines. Out of six acres we have lost none, we lost none by the bugs.—(Wisconsin)

HOUSEHOLD.

SPICED CURRANTS.—Five pounds of ripe currants, four pounds of brown sugar, one pint of vinegar, one tablespoonful each of allspice and cloves and a little nutmeg; boil one hour, or until quite thick. To be eaten with meat.

TO PICKER RIPE TOMATOES.—To one gallon ripe tomatoes peeled, add two tablespoonfuls each of mustard, black pepper and allspice, one each of cloves and salt. All the seasoning must be ground. Cover with vinegar and let them seal but not boil for three or four hours.

ASPARAGUS AND BEANS.—Cut the tender parts of asparagus into quarter-inch lengths, boil in an equal quantity of water, adding about an equal amount of Lima beans. Cook until the asparagus is tender, and serve warm. Instead of the beans the asparagus may be thickened with flour or cracker crumbs.

SPONGE CAKE.—In *The Household* a lady asks how to make a sponge cake without using soda or saleratus; the following recipe will do it: Take one-half pint each of sugar and flour, and five eggs, take the yolks of the eggs and the sugar, mix together; beat the whites separate; put all in together and stir lightly.

CURRANT JAM.—Pick the currants free from stems; weigh three-quarters of a pound of sugar for each pound of fruit; strain the juice from half of them; then crush the remainder and the sugar together, and put them with the juice into a bright brass or porcelain kettle, and boil until it is a smooth jellied mass; have moderate fire, that it may not burn the preserve.

BULLOCK'S LIVER.—Cut the liver in scores, and salt it with two pounds of salt for a fortnight, then let it drain dry for three days, then rub in two ounces of several kinds of spices, according to your judgment, and all sorts of sweet herbs chopped very fine, and a good seasoning of onions and shallots. Then hang it in a bag for a time, and then put it in a stewpan with a little oil, and sufficient to make gravy for fairs, ducks, etc. It will keep many months, and be useful in the summer.

BROWN BREAD.—Four cups of Indian meal, two cups of rye meal, a scant cup of molasses, a teaspoonful of soda, and a little butter. Mix with cold water to run at all; place immediately in the oven and bake from two to two and a half hours. It is difficult to tell by writing just the right stiffness to make it, for if it is too hard the bread will be dry, if too soft it will be inclined to be heavy. If the right degree is obtained good bread will be the result.

ARROWROOT.—Take a desert spoonful of the arrowroot, and the same quantity of cold water; stir them together, and they will become a smooth paste; then pour on sufficient water, quill boiling, till it turns to a clear jelly. Add wine, sugar, lemon peel, etc., to your liking. Milk may be used instead of water, if for infants, or when the stomach will bear it, in which case it is more nutritive, but the wine must be omitted. Sago, millet, semolina and tapioca may be used for puddings the same as arrowroot.

MINCED VEAL WITH POACHED EGGS.—Take some remnants of roast or boiled veal; trim off all brown parts and mince very finely. Fry a chopped shallot in plenty of butter, when it is a light straw color, add a large pinch of flour and a little stock; the minced meat, with chopped parsley, pepper, salt and nutmeg to taste; mix well, add more stock if necessary, and let the mixture gradually get hot by the side of the fire. When quite hot stir into it, off the fire, the yolk of an egg and the juice of a lemon; to be seasoned and beaten up together. Serve with pipette of bread fried in butter around it, and three or four poached eggs on top.

EATING BEFORE RETIRING.—To take a hearty meal just before retiring, says a writer in *Scribner's*, is, of course, injurious, because it is very likely to disturb one's rest and produce nightmare. However, a little food at this time, if one is hungry, is decidedly beneficial; it prevents the growling of an empty stomach, with its attendant restlessness and unpleasant dreams, to say nothing of other derangements of the next morning. One should no more lie down at night hungry than he should lie down after a very full dinner; the consequence of either being disturbing and harmful. A cracker or two, a bit of bread and butter, a cake, a little fruit—something to relieve the vacuity, and so restore the tone of the system, is all that is necessary.

DRY BREAD.—In a letter to *The Daily Graphic* we find these sensible words: I am convinced, after quite extensive examination of the subject, that most of the disease and weakness of children is directly due to over-feeding, and in preventing large quantities, but in eating any quantity when the stomach does not really crave food.

I have heard one mother reprove another, and charge her with hardness, because she never allowed her children anything between meals but dry bread. Many women, who pamper the squeamish appetites of their children at all hours with pastry and preserved fruits, would take the same ground, yet not one child in a hundred so pampered is robust in health, and I am thoroughly convinced that the most prolific cause of the delicate health and constant attacks of illness in children is that their digestive functions are never allowed to grow strong through the stimulus of hunger. Any child who really needs food will not good bread with pleasure, and yet never enough of it to spoil the appetite for its regular meals.

If a colored theological student in Mississippi concludes his course of studies and writes his first sermon without being about in the leg for footing around a hen-coop, he is considered a promising man.

"Who is that statue of?" asked a lady of her husband, pointing to an "Athena." "The Apollo Belvidere." "Isn't how affectionate you are, my love! And now, darling, who are Apollo Bely?" An explanation on pronunciation followed.

ADVERTISEMENTS.

NEW FIRM NEW GOODS

HARRISBURG: "LIVE AND LET LIVE"

DRY GOODS, Groceries, Ladies' Dress Goods, Hats & Caps, Boots & Shoes, Hardware, Crockery, &c., &c.

Constantly on hand, METZLER'S CELEBRATED RAW HIDE BOTTOMED CHAIRS

TITUS BROS. DEALERS IN WATCHES, CLOCKS, JEWELRY, SILVER AND PLATED WARE, DIAMOND SPECTACLES, PISTOLS AND CARTRIDGES, SINGER SEWING MACHINES, And all kinds of Sewing Machine Needles

REPAIRING A SPECIALTY. All Goods Sold and Work Done Warranted.

JAMES L. COWAN. (SUCCESSOR OF A. COWAN & CO.) LEBANON, OREGON DEALER IN GENERAL MERCHANDISE

DRY GOODS! GROCERIES! HARDWARE! Boots and Shoes!

THE HOME MUTUAL INSURANCE COMPANY.

DIRECTORS OREGON BRANCH. P. WASSERMAN, R. GOLDSMITH, L. F. GROVER, C. MACLEARY, LLOYD BROOKE, C. H. LEWIS, J. L. CHAFFORD, D. M. FRENCH, J. LOWENBERG.

HAMILTON BOYD, Manager, PORTLAND. L. H. MONTAGNE, Agent, Albany.

REMOVAL. ALFRED KINNEY, M. D.

THE OLD BROOM FACTORY.

W. A. BELMONT, THE GENTLEMAN

ADVERTISEMENTS.

Ayer's Hair Vigor. For Restoring to Gray Hair its Natural Vitality and Color.

A dressing which is at once agreeable, healthy, and effectual for preserving the hair, and restoring faded or gray hair to its original color, with the gloss and freshness of youth.

Prepared by Dr. J. C. Ayer & Co., Lowell, Mass., Practical and Analytical Chemists, AND SOLD EVERYWHERE.

Dr. RADWAY'S Sarsaparillian Resolvent. THE GREAT BLOOD PURIFIER.

Dr. RADWAY'S Perfect Purgative Pills.

JOHN CONNER'S BANKING AND EXCHANGE OFFICE. ALBANY, OREGON.

ALBANY GUN STORE! TILSTON & SCOTT, Proprietors.

ALBANY BOOK STORE! JOHN FOSHAY, DEALER IN MISCELLANEOUS AND STANDARD BOOKS.

EMPIRE BAKERY AND PROVISION STORE! JOHN SCHMEER, Proprietor.

CITY MEAT MARKET! J. L. HARRIS, Proprietor.

THE OLD BROOM FACTORY.

W. A. BELMONT, THE GENTLEMAN

ALFRED KINNEY, M. D.

ADVERTISEMENTS.

Radway's Ready Relief. CURES THE WORST PAINS IN FROM ONE TO TWENTY MINUTES. NOT ONE HOUR.

THE ONLY VAIN REMEDY. RADWAY'S READY RELIEF IS A CURE FOR EVERY PAIN.

HEALTH! BEAUTY! Dr. RADWAY'S Sarsaparillian Resolvent.

Dr. RADWAY'S Perfect Purgative Pills.

JOHN CONNER'S BANKING AND EXCHANGE OFFICE.

ALBANY GUN STORE!

ALBANY BOOK STORE!

EMPIRE BAKERY!

CITY MEAT MARKET!

THE OLD BROOM FACTORY.

W. A. BELMONT, THE GENTLEMAN

ALFRED KINNEY, M. D.

THE OLD BROOM FACTORY.

W. A. BELMONT, THE GENTLEMAN

ALFRED KINNEY, M. D.

ADVERTISEMENTS.

Dr. J. Walker's California Vinegar Bitters.

THE PROPERTIES OF DR. WALKER'S VINEGAR BITTERS ARE APERT, DIAPHANOUS, CARBONIC, NUTRITIVE, LAXATIVE, DIURETIC, SOLID, GENTLE, IRITANT, DILUTIVE, ALTERNATIVE, AND ASTRINGENT.

Dr. RADWAY'S Sarsaparillian Resolvent.

JOHN CONNER'S BANKING AND EXCHANGE OFFICE.

ALBANY GUN STORE!

ALBANY BOOK STORE!

EMPIRE BAKERY!

CITY MEAT MARKET!

THE OLD BROOM FACTORY.

W. A. BELMONT, THE GENTLEMAN

ALFRED KINNEY, M. D.

THE OLD BROOM FACTORY.

W. A. BELMONT, THE GENTLEMAN

ALFRED KINNEY, M. D.

THE OLD BROOM FACTORY.

ADVERTISEMENTS.

NEW GOODS! LATEST FASHIONS! L. KLINE & CO.

WE HAVE JUST RECEIVED FROM SAN FRANCISCO THE VERY LATEST STYLES OF BOYS' AND GENTS' FASHIONABLE CLOTHING!!

FIRST CLASS RETAIL STORE!

CAR-O-NACH, AND ONE SPRING HACK.

THREE TWO-HORSE WAGONS!

DR. HENLEY'S CELEBRATED CAPSULES FOR THE LIVER AND BILIOUS AFFECTIONS.

WILLERT & BUNCH, CARRIAGE AND WAGON MANUFACTURERS.

REPAIRING AND JOB WORK done at shortest notice and in the most SKILLFUL MANNER.

FOR THE SPRING TRADE! The Treadwell Combined Gang and Sulky Plows.

STATESMAN SEED DRILLS ON THE COAST.

NOTICE TO THE FARMERS AND GRANGERS!

GENERAL MERCHANDISE, AND MY MOTTO IS "Sell as Cheap as the Cheapest," and Pay the Best Price Going for Produce.

11 YARDS OF BEST PRINTS 91!

FARMERS LOOK TO YOUR INTEREST AND SAVE MONEY.

W. E. T. Co. A NEW OUTFIT!

ADVERTISEMENTS.

JULIUS GRABVOHL, DEALER IN HARDWARE! STOVES, CROCKERY, AND GROCERIES.

TIN & COPPER WARE! IMPROVED RICHMOND RANGE!

NORMAN RANGE, With hearth. The Celebrated Charter Oak and Farmer's Cook Stove.

WHOLESALE AND RETAIL Job Work done on Short Notice and at Reasonable Terms.

ALBANY FOUNDRY MACHINE SHOPS! A. F. CHERRY, Proprietor.

PATENT IRON FENCE IRON AND BRASS CASTINGS

CITY DRUG STORE. PATENT MEDICINES, PAINTS, DYE-STUFFS, OILS, GLASS.

A CAROTHERS & CO., DRUGGISTS AND APOTHECARIES.

DRUGS, CHEMICALS PATENT MEDICINES, PAINTS, DYE-STUFFS, OILS, GLASS.

COILET GOODS, French and American Colognes, Handkerchief Extracts, CONFECTIONERY

Pure Wines and Liquors for Medicinal Uses FINE TOBACCOES AND CIGARS.

GOOD NEWS IN LEBANON. MONTAGUE & McCALLEY

GENERAL MERCHANDISE, CONSISTING OF DRY GOODS, GROCERIES, HARDWARE, ETC.

BANK EXCHANGE SALOON. TAYLOR BROS., Proprietors.

LATEST FANCY BAR FIXTURES. FINEST CIGARS, WINES, LIQUORS IN THE STATE.

A FIRST CLASS BILLIARD TABLE! DROP IN.