

**BORAX.**  
where This Commodity is Produced—An Inexhaustible Supply.  
The price of commercial borax has greatly decreased during the past three years. It can be bought now for half that it cost in 1882. Then the market was eleven cents a pound, and at the present time it is five and a half cents a pound. This falling off in prices has continued notwithstanding the imposition of a tariff which virtually prohibits the importation of borax and boracic acid. It has been due, therefore, to the consumption not keeping up with the supply. The production of borax on the Pacific coast, which is the only part of this country where it is found, has been steadily very large. Last year four thousand five hundred tons were extracted by the various mining companies in this State and Nevada. Its use has not grown more limited, but it has not kept pace with the production. It is employed in welding, glazing, pottery and cleansing. The iron trade consumes the largest quantity of borax, and with the increase of that industry the business of borax-mining will be benefited. New uses are being found for this mineral. At first it was thought fit only for iron-workers and blacksmiths. Its deterrent qualities were revealed afterward. The manufacture of glazed iron and earthenware was begun after other virtues were discovered in borax, and now it is employed in packing meats in Chicago. Notwithstanding the supply from Italy, large quantities of borax are exported to Europe from the Pacific coast. Last week seven hundred and seventy-five thousand pounds were shipped from this port to Liverpool. Some of the London illustrated papers contained flaming advertisements, in true American style, lauding the virtues of soda made from California borax. Borax soaps and borax in the shape of ice cream from the mines are admirable cleansers. A piece of borax dropped in water renders it pleasant to wash. The supply on this coast is practically inexhaustible, as when crude borax removed from the fields where it is found a renewal of it ensues. So important is this industry here that Sanville West, the English Minister, recently made it the subject of a communication to Earl Granville. Most of the mineral deposits of this region are in borax in a crude form, and consequently there are many borates from which the pure borax is obtained. The crude borax of this coast is of a high quality. The largest supply comes from Teel Marsh, in the Candelaria district, Nevada. This field has been worked the longest and has given the greatest yield of any on the coast. There is a big marsh, twelve miles long in San Bernardino, and several Mono, Lake and other countries. The depression now existing in the borax trade will, it is thought, gradually be removed.—*San Francisco Chronicle.*

**MIDDLE AGE FEASTS.**  
A Time When Forks Were Unknown—Everybody Used the Same Napkin.  
The more we study the history of the middle ages, the more we are struck by the immense amount of eating that indulged in; not artistic, epicurean eating either, but a brutal consumption of gross viands. One of the grandest, most famous banquets mentioned in Italian history was that given in the Palazzo dell' Arena at Milano, on the 15th of June, 1368, on the occasion of the marriage of Lionel Plantagenet, Duke of Clarence, and son of Edward III. of England, to Violante Visconti, daughter of Galeazzo II. and of Blanche of Savoy, his wife.  
The intervals between the courses, which in this instance, were eighteen in number, were very long, and each interval was filled up by amusements of various kinds. Usually jesters and buffoons were introduced, but at this grand wedding no vulgar fun was admissible, and the old chronicle which records the various courses adds that each course was followed by its appropriate diversion. Thus, after the two stewed sows and two roast sturgeons, a procession of pages filed through the banquet hall, leading superb hunting dogs ornamented with velvet collars, to which were attached copper chains and silken lashes.  
Spoons and forks were noticeable by their absence, the jeweled fingers of the guests shone with grease and were scented with garlic as they plunged their hands into the dishes, tore the viands apart and tossed the fragments which remained under the table. It was not in vain that the scatchel, or carvers, continually went about the tables bearing bowls of "odoriferous waters and huge napkins." The use of the individual napkin, by-the-by, was then unknown, nor were people in the least fastidious as to soiling their hands. Monsignor Della Casa, in his famous "Galateo," earnestly recommends the lords and ladies of his time not to "grease their hands too much when eating." "To put the whole hand in the dish is quite unnecessary," he adds, naively.  
On the other hand, the Reverend San Pier Damiano inveighed against the use of the fork, declaring it to be a "diabolical piece of luxury;" and he severely censured the Dagaressa Teodoro Selvo for extravagance and self-indulgence, because, in order to avoid soiling her fingers, she used a golden fork.—*Harper's Bazar.*

**So Near and Yet so Far.**  
They slowly approached the house, he with a sad, dejected air, and she with a proud, scornful look upon her fair young face that boded no good to the wedding bells and orange flowers. "I can not imagine, my dear," he said mournfully, as they gained the front door, "what has come over you so suddenly. I should at least know my offense. I simply asked you if you were romantic, when—" "A startled look came over the girl's face. "You asked me what?" she demanded. "I asked you if you were romantic, and—" "Forgive me, George," she exclaimed with a convulsive sob, as she threw her arms about his neck. "I thought you asked me if I were rheumatic."—*St. Paul Herald.*

**IN WINDSOR CASTLE.**  
Official Farees Acted by the Queen, Supported by Her Ministers.  
The Queen of England's finest residence is Windsor Castle. In fact, intelligent Londoners often said to me that Buckingham Palace was a miserable old rat-trap, not fit for Victoria and her family to live in, while they were as ready to declare that Windsor Castle was the finest royal palace in the world. The Queen spends a large portion of the year at Windsor, and there she transacts a large proportion of that formal yet mainly rather amusing useless court business, the details of which are daily paraded in the *Court Journal*. These matters are mostly quite familiar to average readers, yet one or two curious illustrations of the point in hand are too singular to be omitted. Here, for instance, is the *Court Circular* for a day in early spring. In it this item: The Sheriff of Lancashire, at a private audience which the Queen gave the Chancellor of the Duchy of Lancaster, was pricked by the Queen. The Sheriff for England and Wales were pricked by her Majesty at the council on Thursday last, the 5th inst., and not after it, as stated in the *Court Circular* for that date.  
Now what does all this mean? The explanation is simply this: Every year the Judges of Assizes make return to the Queen of three persons for every county in England, from which she is to select one to serve as Sheriff of each county.  
When these names, written upon a sheet of paper, are presented to the Queen, she takes in her fingers a pin and sticks it through one of them, being thus supposed to indicate her choice—to make her selection.


**THE OYSTER.**  
How the Creature Builds Its Shell—Some Bivalve Intelligence.  
In building its shell the oyster starts with the hinge end, at the spot known to conchologists as the umbo. A small plate or single scale now represents each valve, and that is the first season's growth. The next season a new growth or plate shoots out from underneath the first one, just as the shingles do. The oysterman calls these laps or plates "shoots," and they claim that the number of shoots indicate the years of the oyster. They certainly do contain a record of the seasons. But there is often great difficulty in differentiating these shoots. The record is often obliterated in places by the growth of the parasites, which build their shells or tubes upon the oyster. I have likened these shoots to shingles. Now, at the gable of the house these shingles may be seen edgewise. So on the one side of an oyster shell is a series of lines. This is the edgewise view of the shoots or season growths. Another feature is this purple spot, or scar, in the interior of the shell. It is the place of attachment of the abductor muscle. Its first place of attachment was close up to the hinge. Had it staid there until the shell had become adult how difficult would be the task of putting the valves together, the leverage to be overcome would be so great; for he must bear in mind the fact that at the hinge end the valves are held by this black ligament, which is in life elastic, swelling when the shell opens and being compressed when the animal draws the valves together. So with every year's growth or elongation of the shell the mollusk moves the place of attachment of the muscle outward, that is an advance further from the hinge. As it does so it covers up with white nacre all the scars that are back of the one in actual use as the point of the attachment of the muscle. This you can prove by eating off with nitric acid this covering, and thus exposing the whole life series of scars or attachments.—*Cleveland (O.) Star.*  
—For a scurrilous article against the Hungarian Parliament, published in a comic newspaper of Agram, Austria, the *Scourge*, the editor, M. Zima, has been sentenced to two years' imprisonment, with two fasting days per month. The publisher was sentenced to ten months' incarceration.

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**LATE NEWS SUMMARY.**  
**Pacific Coast, Eastern and Foreign.**  
Switzerland has organized a society to protect her Alpine plants.  
Two fast cruisers for the Russian navy are building at Copenhagen.  
A swarm of wasps stung a Mr. Thompson to death at Alleghany, Pa.  
There is no perceptible abatement of the ravages of smallpox at Montreal.  
The sloop yacht Puritan was sold at auction in New York for \$13,500.  
Abe Frank was shot and killed by a man named Randall at Atlanta, Idaho.  
Matt Walker, of Chester, Pa., broke his neck, and has entirely recovered from the injury.  
Gas was struck at a depth of seventy feet on a farm three miles from Meudota, Illinois.  
A levy of all able-bodied men between the ages of 18 and 40 years has been ordered in Bulgaria.  
Troops will be retained at Rock Springs, Wyo., until the discharged miners have left the camp.  
There are now over 1000 men tunneling and excavating on the California and Oregon Railroad.  
The number of Poles expelled from Posen, Prussia, up to the present time is estimated at 30,000.  
The Princess of Wales has founded a new English church at Copenhagen, dedicated to St. Albans.  
White bears about the size of a shepherd dog, and very ferocious, have been found on Mount Shasta, Cal.  
Christopher Opperman, a shoemaker at St. Louis, stuck his head in a washtub and drowned himself.  
J. M. Hill of Chicago has sold to Frank Siddall of Philadelphia, for \$50,000, his term Westmont and Lorenson.  
Sedgwick, the banner corn county of Kansas, is expected to produce 9,600,000 bushels of that cereal this year.  
The New York Democratic State Convention nominated ex-Lieutenant-Governor David B. Hill for Governor.  
The family of William Talmidge, of Des Moines, Iowa, have fallen heir to an estate of \$15,000,000 in England.  
The Cleveland Rolling Mill Company have restored prices in all departments, and the strikers have returned to work.  
The corn crop of Missouri will be somewhat below the average for the past five years, which has been 151,000,000 bushels.  
As a result of a quarrel in a Cincinnati family, Frank Berie killed William Hazard, breaking his neck with a blow of his fist.  
A panic prevailed in the London silver market recently, and prices dropped to the lowest point touched in the present century.  
Two men recently captured ten man-eating sharks in San Diego Bay. There is no record of a man-eater having before been seen in that section.  
While boring a well near Los Angeles, Cal., a strong flow of natural gas was struck, and after going a little deeper the well began flowing oil.  
The baby elephant—which was injured in the accident at St. Thomas, Canada, by which Jumbo lost his life—has been sent to London for treatment.  
The New York Republican State Convention nominated Ira Davenport for Governor; A. S. Wood, Secretary of State, and J. W. Wadsworth, Comptroller.  
At Toronto, a bricklayer's wife, who was addicted to drink, cut the throats of her three little children and their recovery is doubtful. The inhuman mother is in custody.  
A female horse-thief, giving the name of Mary L. Sheppard, aged fourteen years, of Webster City, Iowa, was captured at Dodgeville, Wis., while attempting to sell a stolen team.  
A man named Edward Jones, who recently arrived at San Francisco from Victoria, B. C., died from an overdose of opium, supposed to have been taken with suicidal intent.  
W. A. Dilks of Nelson Point, Plumas county, Cal., committed suicide by jumping into the crater of an extinct volcano, which is so deep that his remains will never be recovered.  
Marsh Clements, living near Sagunche, Colorado, confesses that he murdered his brother Thomas and his wife for money they possessed, and buried the bodies on a distant part of their ranch.  
Commodore Le Duc halted a canal boat on the Erie Canal to stop and give him a light for his cigar. He drove too near the edge, went into the water with his horse and buggy and was drowned.  
A Nevada man who has a herd of Angora goats running on the hills near Verdi, says this year's crop of mohair, which he sold to a plush factory at Seymour, Ct., brought from 50 to 60 cents per pound, aggregating over \$4,000.  
Three cowboys met the Tacasa stage near Dodge City, Kansas, and began firing at the passengers. Grant Wells, one of the occupants of the stage, returned the fire and instantly killed one of the cowboys. The two others rode away.  
A passenger train on the Kentucky Central Railroad ploughed down a thirty-foot embankment near Lexington, Ky., carrying with it the baggage and smoking cars and killing Engineer Frank Watts and Fireman H. C. Burger. The injured number eight.  
At Stockholm, Sweden, seventeen persons were crushed to death and twenty-nine seriously injured during a jam of people in front of Mme. Nilsson's hotel. Mme. Nilsson was so provoked by the shoe, that she was obliged to postpone her engagement.  
A yacht, carrying six young men, was upset in the river near Neenah, Wis., and Frank Kauchera and Charles Shiplov were drowned. Five of the men, including Shiplov, got ashore, but the latter, seeing Kauchera helpless, swam back to rescue him, became exhausted, and both went down.  
At Ferndale, near the British Columbia line, two merchants—W. S. Mayfield and W. S. Mayfield, Jr., his son—were called from their store and shot. The father was shot through the heart and instantly killed. Young Mayfield is still alive, but his wound is fatal. The perpetrator of the deed is unknown.  
D. M. McCrimmon, S. J. Woods and Charles Dickson, all prominent residents of Chicago, were in a yacht which capsized. They succeeded in reaching and clinging to the bottom of the boat, but Dickson and Woods finally died from exposure. The boat drifted ashore and McCrimmon was rescued.  
Some weeks ago the Spanish steamer Humaco went ashore near Eastport, Me. The owners sent a crew of twelve men to wreck her. A few days later a tug passed the wreck and offered to take the men to land, as a storm was threatening, but they refused the offer. The following morning the steamer had disappeared. She must have sunk with all on board.  
A Canadian who had murdered his wife confided his crime to his brother, who advised him to kill himself. The two went to the wife's grave, the widower dug himself a grave alongside, and his brother turned his back while he shot himself. Death was not instantaneous, and the accompanying brother cut the suicide's throat, turning him into the grave and covered him up.

**MARKET REPORTS.**  
**Portland.**  
FLOUR—Per bbl, standard brands, \$4.1; others, \$2.25@3.25.  
WHEAT—Per ctn, valley, \$1.20@1.22; Walla Walla, \$1.24@1.15.  
BARLEY—Whole, \$1.17; ground, \$1.04@1.05.  
OATS—Choice milling, 35@38; choice feed, 35@38.  
RICE—Per ctn, \$1.10@1.2.  
BUCKWHEAT FLOUR—Per ctn, \$4.00.  
CORN MEAL—Per ctn, \$2.50@2.55.  
CRACKED WHEAT—Per ctn, \$3.  
HOMINY—Per ctn, \$4.50.  
OATMEAL—Per ctn, \$3.25@3.50.  
PEARL BARLEY—Per ctn, \$4.50@5.50.  
SPLIT PEAS—Per lb, 5¢.  
TAPIOCA—Per lb, 6¢.  
SAGO—Per lb, 6¢.  
VERMICELLI—Per lb, No. 1, \$1.15; No. 2, \$1.  
BRAN—Per ton, \$16@12.  
SHORTS—Per ton, \$13@14.  
MIDDINGS—Per ton, \$18@20.  
CHOP—Per ton, 16@20.  
HAY—Per ton, baled, \$7@9.  
CLOVER—Per ton, \$10@12.  
MUSK—Per lb, Oregon, 3¢@5¢; Wash. Ter., 6¢@8¢.  
BEANS—Per ctn, pea, \$2.00@2.25; small whites, \$2.00@2.25; bayos, \$3.00@3.75; lima, \$3.25; pink, \$2.00@2.25.  
BUTTER—Per lb, fancy roll, 25¢; inferior grade, 12¢; pickled, 15¢@20¢.  
CHEESE—Per lb, Oregon, 12¢@13¢; California, 12¢@14¢.  
EGGS—Per doz, 25¢.  
DRIED FRUITS—Per lb, apples, quartered, 25¢; and boxes, 25¢@30¢; do sliced, in sacks and boxes, 14¢@15¢; apricots, 15¢; blackberries, 14¢@15¢; nectarines, 15¢; peaches, halves unpeeled, 10¢@11¢; pears, quartered, 7¢@9¢; pitted cherries, 20¢@25¢; pitted plums, California, 8¢@10¢; do Oregon, 7¢@10¢; currants, 6¢@7¢; dates, 9¢@10¢; figs, Smyrna, 18¢@20¢; California, 6¢@7¢; prunes, California, 7¢@10¢; French, 10¢@22¢; Turkish, 6¢@7¢; raisins, California, 10¢@12¢; do layers, \$2.00@2.75; box; loose Muscates, \$1.00; Seedless, \$1.50; Sultan, 12¢.  
RICE—China, No. 1, \$5; do No. 2, \$3; Sandwich Islands, No. 1, \$1.50; Japan, 6¢@8¢.  
VEGETABLES—Beets, \$1; cabbage, \$1@1.50; cauliflower, \$1 doz, 60¢@81¢; squash, \$1 box, \$1.25; cucumbers, \$1 box, 75¢; green corn, \$1 doz, 10¢; sweet potatoes, \$1 lb, 12¢@15¢; onions, new, 1¢; turnips, \$1 lb, 1¢; tomatoes, \$1 box, 50¢@1.75.  
POTATOES—Per lb, 4¢.  
POULTRY—Chickens, \$1 doz, spring, \$1.75@2.75; old, \$2.75@3.50; ducks, \$4.00; geese, 80¢@7.00; turkeys, \$1 lb, 10¢@12¢.  
HAMS—Per lb, Eastern, 13¢@14¢; Oregon, 9¢@10¢.  
BACON—Per lb, Oregon sides, 9¢; do shoulders, 8¢.  
LARD—Per lb, Oregon, 8¢@9¢; Eastern, 8¢@11¢.  
PICKLES—Per 5-gal keg, \$1.10; bbls, \$1 gal., 32¢@35¢.  
SUGARS—Quote bbls: Cube, 9¢; dry granulated, 9¢; fine crushed, 9¢; golden C, 8¢.  
HONEY—Extracted, 7¢; comb, 14¢.  
COFFEE—Per lb, Guatemala, 12¢; Costa Rica, 12¢; Old Government Java, 18¢; Rio, 12¢@13¢; Salvador, 10¢; Mocha, 22¢@25¢; Kona, 18¢.  
TEAS—Young Mysun, 25¢@30¢; Japan, 12¢@15¢; Oolong, 15¢@20¢; Gunpowder and Imperial, 25¢@30¢.  
SULPHUR—California refinery is quoted at 37¢ in bbls, 32¢ in kegs and 1-gal. tins.  
CANNED GOODS—Salmon, 1-lb tin, \$1 doz, \$1.25; oysters, 2-lb tin, \$1 doz, \$2.10@2.75; 1-lb tin, \$1.20@1.75; lobsters, 1-lb tin, \$1 doz, \$1.75; clams, 2-lb tin, \$1 doz, \$2.25; mackerel, 5-lb tin, \$1 doz, \$6.25@8.75; fruits, \$1 doz tin, \$2.20@2.75; jams and jellies, \$1 doz, \$1.00; vegetables, \$1 doz, \$1@1.50.  
FRESH FRUIT—Apples, Oregon, new, \$1 box, 50¢@75¢; bananas, \$1 bunch, \$3@4; cranberries, Western, \$15.00@16.00; bbl; grapes, \$1 box, 75¢@81¢; Lemons, Sicily, \$1 box, \$10.00; Limes, \$1 box, \$5.00; pineapples, \$1 doz, \$8; peaches, \$1 box, 75¢@81¢; plums, \$1 box, 50¢@75¢; pears, \$1 box, 40¢@75¢; watermelons, \$1 doz, \$1.00@2.  
SEEDS—Per lb, timothy, 5¢@6¢; red clover, 14¢@16¢; or hard grass, 10¢; rye grass, 14¢@16¢.  
WOOL—Eastern Oregon, spring clip, 12¢@15¢; fall clip, 10¢@12¢; Valley Oregon, spring clip, 13¢@15¢; lambs and fall, 12¢@13¢.  
SALT—Carmen Island, \$1 ton, \$15@17; Liverpool, \$1 ton, \$16@20; 5-lb bags for table, 4¢@5¢.  
NUTS—California almonds, \$100 lb ahs, 18¢; Brazil, 10¢; chestnuts, 18¢@20¢; coconuts, 20¢@25¢; walnuts, 14¢; hickory, 10¢; pecans, 9¢@12¢; pecan, 14¢; California walnuts, 11¢.  
HIDES—Dry, 16¢@17¢; salted, 6¢@8¢.  
TALLOW—Clear color and hard, 4¢@4½¢; \$1 lb; prime, 4¢.  
**San Francisco.**  
FLOUR—Extra, \$4.00@4.75; super-fine, \$2.50@3.50.  
WHEAT—No. 1 shipping, \$1.42@1.45; No. 2, \$1.32@1.37; Milling, \$1.42@1.47.  
BARLEY—No. 1 feed, \$1.32; brewing, \$1.37@1.42.  
OATS—Feed, \$1.15@1.20; ctn; Surprise and choice milling, \$1.25@1.35; Black, \$1.05@1.12.  
CORN—Yellow, \$1.22½; ctn; white, \$1.15@1.20.  
RYE—\$1.30@1.35; ctn.  
HOPS—6¢@7¢; lb.  
HAY—Barley, \$9@11; ton; alfalfa, \$7@11.50; wheat, \$9@11.50.  
STRAW—\$5@5.50; \$1 bale.  
ONIONS—Per ctn, 6¢@7¢.  
POTATOES—Early rose, 30¢@40¢; river reds, 40¢@45¢; sweets, 85¢@1.00.  
BEANS—Small white, \$1.45@1.65; ctn; pea, \$1.45@1.65; pink, \$1.25@1.30; red, \$1.35; bayos, \$1.50@2.12½; butter, \$1@1.25; lima, \$1.00@1.75.  
HONEY—Comb, 6¢@12¢; \$1 lb for best grades; strained, 5¢@5½¢.  
**O. & C. R. R. TIME TABLE.**  
Mail Train north, 9:41 A. M.  
Mail Train south, 2:34 P. M.  
**OFFICE HOURS, EUGENE CITY POSTOFFICE.**  
General Delivery, from 7 A. M. to 7 P. M.  
Money Order, from 7 A. M. to 5 P. M.  
Register, from 7 A. M. to 5 P. M.  
Mails for north close at 9:15 A. M.  
Mails for south close at 1:20 P. M.  
Mails for Franklin close at 7 A. M. Monday and Thursday.  
Mails for Mabel close at 7 A. M. Monday and Thursday.  
Mails for Cartwright close 7 A. M. Monday.  
**SOCIETIES.**  
EUGENE LODGE NO. 11, A. E. AND A. M. Meets first and third Wednesdays in each month.  
SPENCER BUTTE LODGE NO. 8, I. O. O. F. Meets every Tuesday evening.  
WIMAWHALA ENCAMPMENT NO. 6. Meets on the second and fourth Wednesdays in each month.  
EUGENE LODGE NO. 13, A. O. U. W. Meets at Masonic Hall the second and fourth Fridays in each month. M. W.  
J. M. GEARY POST NO. 44, G. A. R. MEETS at Masonic Hall the first and third Fridays of each month. By order. G. O. M. T.  
ORDER OF CHO-EN FRIENDS. MEETS the first and third Saturdays evenings at Masonic Hall. By order. W. C. T.  
BUTTE LODGE NO. 37, I. O. G. T. MEETS every Saturday night in Odd Fellows' Hall.  
LEADING STAR BAND OF HOPE. MEETS at C. P. Club every Sunday afternoon at 2:30. Visits a made welcome.

**Eugene City Business Directory.**  
**Boot and Shoe Store.**  
A. HUNT, Proprietor.  
Will hereafter keep a complete stock of Ladies', Misses' and Children's Shoes!  
**BUTTON BOOTS.**  
Slippers, White and Black, Sandals, FINE KID SHOES, MEN'S AND BOYS' BOOTS AND SHOES!  
And in fact everything in the Boot and Shoe line, to which I intend to devote my especial attention.  
**MY GOODS ARE FIRST-CLASS!**  
And guaranteed as represented, and will be sold for the lowest price that a good article can be afforded.  
**A. Hunt.**  
**OPPOSITION**  
**Is the Life of Trade!**  
**SLOAN BROTHERS**  
Will do work cheaper than any other shop in town.  
**Horses Shod for \$2 Cash**  
With new material all around. Resetting old shoes \$1. All warranted to give satisfaction.  
Shop on the Corner of 8th and Olive Sts  
**SPORTSMAN'S EMPORIUM**  
**C. M. HORN,**  
**Practical Gunsmith**  
DEALER IN GUNS, RIFLES, Fishing Tackles and Materials  
Sewing Machines and Needles of All Kinds for Sale  
Repairing done in the neatest style and warranted.  
Guns Loaded and Ammunition Furnished  
Shop on Willamette St., opposite Postoffice.  
**Book and Stationery Store,**  
Postoffice Building, Eugene City.  
I have on hand and am constantly receiving an assortment of the best  
**SCHOOL & MISCELLANEOUS BOOKS STATIONERY.**  
Blank Books, Portfolios, Cards, Wallets, BLANKS, ETC.  
**A. S. PATTERSON.**  
**D. T. PRITCHARD,**  
**WATCHMAKER AND JEWELER,**  
Repairing of Watches and Clocks executed with punctuality and at a reasonable cost.  
Willamette Street, Eugene City, Or.  
**B. F. DORRIS,**  
DEALER IN  
**STOVES, RANGES,**  
Pumps, Pipes, Metals,  
**TINWARE**  
—AND—  
House Furnishing Goods Generally.  
**WELLS DRIVEN PROMPTLY,**  
And Satisfaction Guaranteed.  
**WILLAMETTE STREET,**  
Eugene City, - - - Oregon.  
**Central Market,**  
  
**Fisher & Watkins**  
PROPRIETORS.  
Will keep constantly on hand a full supply of  
**BEEF,**  
**MUTTON, PORK AND VEAL,**  
Which they will sell at the lowest market prices  
A fair share of the public patronage solicited  
**TO THE FARMERS:**  
We will pay the highest market price for fat cattle, hogs and sheep.  
Shop on Willamette Street,  
**EUGENE CITY, OREGON.**  
Meats delivered to any part of the city free of charge. Jun 14  
**F. M. WILKINS.**  
**Practical Druggist & Chemist**  
**DRUGS, MEDICINES,**  
Brushes, Paints, Glass, Oils, Leads.  
**TOILET ARTICLES, Etc**  
Physicians' Prescriptions Compounded.  
**DR. A. W. PRATHER.**  
OFFICE SOUTH SIDE NINTH STREET, opposite the Star Bakery.  
Calls promptly attended to night or day. Chronic diseases a specialty.  
**W. V. HENDERSON,**  
**DENTIST.**  
HAS RESUMED PRACTICE WITH OFFICE IN HAYS' BRICK.  
My operations will be first-class and charges reasonable.  
Old patrons as well as new ones are invited to call.  
**DR. L. F. JONES,**  
**Physician and Surgeon.**  
WILL ATTEND TO PROFESSIONAL calls day or night.  
OFFICE—Up stairs in Hays' brick; or can be found at E. H. Luckey & Co's drug store. Office hours: 9 to 12 M., 1 to 4 P. M., 6 to 8 P. M.  
**DR. J. C. GRAY,**  
**DENTIST.**  
OFFICE OVER GRANGE STORE. ALL work warranted.  
Laughing gas administered for painless extraction of teeth.  
**DR. W. C. SHELBREDE,**  
**DENTIST.**  
IS NOW PERMANENTLY LOCATED IN Cottage Grove. He performs all operations in mechanical and surgical dentistry. All work warranted and satisfaction guaranteed.  
**GEO. W. KINSEY,**  
**Justice of the Peace.**  
REAL ESTATE FOR SALE—TOWN LOTS and farms. Collections promptly attended to.  
RESIDENCE—Corner Eleventh and High Sts., Eugene City, Oregon.  
**St. Charles Hotel**  
EUGENE CITY, OREGON.  
**W. H. WATKINS, Proprietor.**  
New and Experienced Management. Charges Moderate.  
W. MATLOCK. J. D. MATLOCK.  
**MATLOCK BROS.**  
SUCCESSORS TO  
**T. G. Hendricks.**  
Having purchased the store formerly owned by T. G. Hendricks, we take pleasure in informing the public that we will keep a well selected stock of  
**GENERAL MERCHANDISE,**  
CONSISTING OF  
**Dry Goods, Boots, Shoes,**  
HATS, GROCERIES, NAILS,  
**Crockery and Tobaccos**  
In fact our stock will be found to be complete.  
By honest and fair dealing we hope to be able to secure a liberal share of the public patronage.  
We can always be found at the  
**OLD HENDRICKS CORNER,**  
Where we will take all kinds of Produce in exchange for goods.  
**MATLOCK BROS.**  
Feb. 29, 1884.

**MARKET REPORTS.**  
**Portland.**  
FLOUR—Per bbl, standard brands, \$4.1; others, \$2.25@3.25.  
WHEAT—Per ctn, valley, \$1.20@1.22; Walla Walla, \$1.24@1.15.  
BARLEY—Whole, \$1.17; ground, \$1.04@1.05.  
OATS—Choice milling, 35@38; choice feed, 35@38.  
RICE—Per ctn, \$1.10@1.2.  
BUCKWHEAT FLOUR—Per ctn, \$4.00.  
CORN MEAL—Per ctn, \$2.50@2.55.  
CRACKED WHEAT—Per ctn, \$3.  
HOMINY—Per ctn, \$4.50.  
OATMEAL—Per ctn, \$3.25@3.50.  
PEARL BARLEY—Per ctn, \$4.50@5.50.  
SPLIT PEAS—Per lb, 5¢.  
TAPIOCA—Per lb, 6¢.  
SAGO—Per lb, 6¢.  
VERMICELLI—Per lb, No. 1, \$1.15; No. 2, \$1.  
BRAN—Per ton, \$16@12.  
SHORTS—Per ton, \$13@14.  
MIDDINGS—Per ton, \$18@20.  
CHOP—Per ton, 16@20.  
HAY—Per ton, baled, \$7@9.  
CLOVER—Per ton, \$10@12.  
MUSK—Per lb, Oregon, 3¢@5¢; Wash. Ter., 6¢@8¢.  
BEANS—Per ctn, pea, \$2.00@2.25; small whites, \$2.00@2.25; bayos, \$3.00@3.75; lima, \$3.25; pink, \$2.00@2.25.  
BUTTER—Per lb, fancy roll, 25¢; inferior grade, 12¢; pickled, 15¢@20¢.  
CHEESE—Per lb, Oregon, 12¢@13¢; California, 12¢@14¢.  
EGGS—Per doz, 25¢.  
DRIED FRUITS—Per lb, apples, quartered, 25¢; and boxes, 25¢@30¢; do sliced, in sacks and boxes, 14¢@15¢; apricots, 15¢; blackberries, 14¢@15¢; nectarines, 15¢; peaches, halves unpeeled, 10¢@11¢; pears, quartered, 7¢@9¢; pitted cherries, 20¢@25¢; pitted plums, California, 8¢@10¢; do Oregon, 7¢@10¢; currants, 6¢@7¢; dates, 9¢@10¢; figs, Smyrna, 18¢@20¢; California, 6¢@7¢; prunes, California, 7¢@10¢; French, 10¢@22¢; Turkish, 6¢@7¢; raisins, California, 10¢@12¢; do layers, \$2.00@2.75; box; loose Muscates, \$1.00; Seedless, \$1.50; Sultan, 12¢.  
RICE—China, No. 1, \$5; do No. 2, \$3; Sandwich Islands, No. 1, \$1.50; Japan, 6¢@8¢.  
VEGETABLES—Beets, \$1; cabbage, \$1@1.50; cauliflower, \$1 doz, 60¢@81¢; squash, \$1 box, \$1.25; cucumbers, \$1 box, 75¢; green corn, \$1 doz, 10¢; sweet potatoes, \$1 lb, 12¢@15¢; onions, new, 1¢; turnips, \$1 lb, 1¢; tomatoes, \$1 box, 50¢@1.75.  
POTATOES—Per lb, 4¢.  
POULTRY—Chickens, \$1 doz, spring, \$1.75@2.75; old, \$2.75@3.50; ducks, \$4.00; geese, 80¢@7.00; turkeys, \$1 lb, 10¢@12¢.  
HAMS—Per lb, Eastern, 13¢@14¢; Oregon, 9¢@10¢.  
BACON—Per lb, Oregon sides, 9¢; do shoulders, 8¢.  
LARD—Per lb, Oregon, 8¢@9¢; Eastern, 8¢@11¢.  
PICKLES—Per 5-gal keg, \$1.10; bbls, \$1 gal., 32¢@35¢.  
SUGARS—Quote bbls: Cube, 9¢; dry granulated, 9¢; fine crushed, 9¢; golden C, 8¢.  
HONEY—Extracted, 7¢; comb, 14¢.  
COFFEE—Per lb, Guatemala, 12¢; Costa Rica, 12¢; Old Government Java, 18¢; Rio, 12¢@13¢; Salvador, 10¢; Mocha, 22¢@25¢; Kona, 18¢.  
TEAS—Young Mysun, 25¢@30¢; Japan, 12¢@15¢; Oolong, 15¢@20¢; Gunpowder and Imperial, 25¢@30¢.  
SULPHUR—California refinery is quoted at 37¢ in bbls, 32¢ in kegs and 1-gal. tins.  
CANNED GOODS—Salmon, 1-lb tin, \$1 doz, \$1.25; oysters, 2-lb tin, \$1 doz, \$2.10@2.75; 1-lb tin, \$1.20@1.75; lobsters, 1-lb tin, \$1 doz, \$1.75; clams, 2-lb tin, \$1 doz, \$2.25; mackerel, 5-lb tin, \$1 doz, \$6.25@8.75; fruits, \$1 doz tin, \$2.20@2.75; jams and jellies, \$1 doz, \$1.00; vegetables, \$1 doz, \$1@1.50.  
FRESH FRUIT—Apples, Oregon, new, \$1 box, 50¢@75¢; bananas, \$1 bunch, \$3@4; cranberries, Western, \$15.00@16.00; bbl; grapes, \$1 box, 75¢@81¢; Lemons, Sicily, \$1 box, \$10.00; Limes, \$1 box, \$5.00; pineapples, \$1 doz, \$8; peaches, \$1 box, 75¢@81¢; plums, \$1 box, 50¢@75¢; pears, \$1 box, 40¢@75¢; watermelons, \$1 doz, \$1.00@2.  
SEEDS—Per lb, timothy, 5¢@6¢; red clover, 14¢@16¢; or hard grass, 10¢; rye grass, 14¢@16¢.  
WOOL—Eastern Oregon, spring clip, 12¢@15¢; fall clip, 10¢@12¢; Valley Oregon, spring clip, 13¢@15¢; lambs and fall, 12¢@13¢.  
SALT—Carmen Island, \$1 ton, \$15@17; Liverpool, \$1 ton, \$16@20; 5-lb bags for table, 4¢@5¢.  
NUTS—California almonds, \$100 lb ahs, 18¢; Brazil, 10¢; chestnuts, 18¢@20¢; coconuts, 20¢@25¢; walnuts, 14¢; hickory, 10¢; pecans, 9¢@12¢; pecan, 14¢; California walnuts, 11¢.  
HIDES—Dry, 16¢@17¢; salted, 6¢@8¢.  
TALLOW—Clear color and hard, 4¢@4½¢; \$1 lb; prime, 4¢.  
**San Francisco.**  
FLOUR—Extra, \$4.00@4.75; super-fine, \$2.50@3.50.  
WHEAT—No. 1 shipping, \$1.42@1.45; No. 2, \$1.32@1.37; Milling, \$1.42@1.47.  
BARLEY—No. 1 feed, \$1.32; brewing, \$1.37@1.42.  
OATS—Feed, \$1.15@1.20; ctn; Surprise and choice milling, \$1.25@1.35; Black, \$1.05@1.12.  
CORN—Yellow, \$1.22½; ctn; white, \$1.15@1.20.  
RYE—\$1.30@1.35; ctn.  
HOPS—6¢@7¢; lb.  
HAY—Barley, \$9@11; ton; alfalfa, \$7@11.50; wheat, \$9@11.50.  
STRAW—\$5@5.50; \$1 bale.  
ONIONS—Per c