

EUGENE CITY GUARD.

L. L. CAMPBELL, Proprietor. EUGENE CITY, OREGON. FOR GUM CHEWERS.

How the Sticky Stuff is Made in an Indianapolis Factory.

Down in the extreme southeastern part of the city is a chewing gum factory. This enterprise is a growing industry, adjusting itself to a growing habit in this community.

Every body chews. Doctors, lawyers, merchants, that picturesque aggregation, the city council, and the entire base-ball nine.

This chewing gum factory is not a pretentious place. One would be likely to pass it by many times without knowing that a process of wide interest was going on inside.

In one of the rollers are grooves at regular intervals, which are fitted into the roller above. By these the strips are compressed at a distance equal to the width of a stick of gum.

The business women of New York are actively discussing the style of dress best suited to self-supporting women.

Many Brooklyn grocers won't sell non-nutritious bread since the bakers struck rather than leave the union.

Four thousand commercial travelers are hard at work to secure the locating of the World's Fair at Chicago.

The interior department reports thousands of letters asking for official statements concerning the new States.

EASTERN ITEMS.

OWNERS OF VESSELS SEIZED IN BEARING SEA WANTS DAMAGES. Found Hanging to a Tree—A Noted Indian Fighter Dying—Will Investigate Election Frauds—Informed Henry George.

Missouri pays a bounty for rats. Carl Schurz has returned from Europe. Senator Spooner of Wisconsin, is quite ill.

Bell Telephone stock has been increased \$2,500,000. Omaha clothing houses have begun Sunday closing.

"Corn Beef" is a popular beverage in Scranton, Penn. New York fined a man \$25 for selling a boy cigarettes.

The Canadian Pacific is locating wheat elevators at Duluth. The Texas Federation of Labor has endorsed Henry George.

Steve Brodie is now ambitious to go over the American Falls. Georgia cotton manufacturers have combined to raise prices.

Gold in rich quantities has been found seven miles from Halifax. The four flour mills at Long Pine, Neb., are running day and night.

A Kansas City saloon-keeper has sued a man for an \$800 liquor bill. Chicago has "truant officers" who see that children attend school.

FOREIGN FLASHES.

Good Templars in Iceland—The Tiger Plague—Endavoring to Break Down the Cotton Corner. Mrs. Mackay is in Paris.

English railways pay \$2 a ton for coal. Cholera is reported at Athens, Greece. The safety of the Greek currant crop is assured.

Socialism has lately spread rapidly in Galicia. Bismarck's law makes strikes conspiracies. Hanover has warmly received the Czarowitz.

The mackerel catch in the south of Ireland is a failure. Mr. Gladstone speaks very highly of the Paris Exposition. Switzerland has an electric railway up a 1,330-foot mountain.

Famine prevails throughout Tigris, a province of Abyssinia. It has been decided to close the French Exposition October 31st.

Anti-German agitators in Alsace-Lorraine have been expelled. It is stated that King Leopold contemplates a trip to the Congo.

Evangelist Moody will hold services in London during the coming winter. The market for the Congo products is now regularly established at Antwerp.

Mr. Gladstone thinks the Irish Catholic University will disprove it is born. Queen Charlotte, the wife of King George I, ruler of the Tonga Islands, is dead.

THE PACIFIC COAST.

THE STATE FAIR AT SALEM DECLARED A SUCCESS. Gored by an Angry Bull—New York to San Francisco on Horseback—Fire Tournament—Traffic in Chinese Women.

The coursing match at Gilroy is a success. Victoria is to have a large first-class hotel. San Luis Obispo county has 107 school teachers.

Chinese grape-pickers are crowding into Napa Valley. Sanoma saloons are obliged to close at 10:30 every night.

The Southern Pacific has filed on the tide lands at Tacoma. Santa Ana Valley is determined to have a best-seam factory.

Hall, the San Diego missing printer, has turned up at Los Angeles. Manuel Lemus of San Pablo was found drowned in a well on the 14th.

Portland will soon have in operation several lines of electric railways. The fire tournament at Tacoma last week came near breaking up in a row.

The Britisners scooped first prize at the fire tournament, held in Tacoma last week. Large consignments of canned salmon are going from Victoria to England by clipper.

A San Francisco firm is to set out a 200-acre orange grove near Orville this winter. The State Fair at Salem has been declared by the directors a success in every respect.

ROBE AND FARM.

Lawn Garden and Orchard—Blood in Milk—Tail and Dwarf Peas—Rice Muffins—Prune Pudding.

Lawn Garden and Orchard.—The practice of scattering trees, shrubs and flowers promiscuously over the lawn and door way may have been justifiable a generation or two ago, but in this age those who incline to the beautiful, useful and progressive, group ornamental vegetation so as to give prominence to the landscape and so that taste and order may prevail, writes a contributor to the Indiana Farmer.

Blood in Milk. The presence of blood or red blood corpuscles in the milk is indicative of disorder of the granular substance of the udder, may be of various kinds. The globules or small divisions of the milk glands consist of vesicles which contain the globules of fat that are found in the milk or cellular substance, among which the capillary or exceedingly fine blood vessels ramify very closely.

Don't Stint the Calves.—A calf is worth nearly as much as a cow. Not that it will bring as much money, but at a very small outlay it will be brought to a cow, and if well fed and cared for it will make a good cow.

Tall and Dwarf Peas.—There are those with dwarf and those with wrinkled seeds. The round seeded are the earliest and hardest. A popular variety is Daniel O'Rourke, known also as early Kentish, and by as many other names as there are seedsmen, each of one of which has its Earliest of All, most of which are essentially the same.

Geese on the Farm.—Any farmer who lives on a farm situated one-quarter of a mile or more from neighbors, may keep a flock of geese with profit. If blessed with too near neighbors, the geese might trespass on their gardens or get into their barn patches or fields of grain when least expected.

Mrs. Hiram Mell, of Malad, Idaho, has given birth to sextuplets, three boys and three girls. They weigh thirteen pounds altogether. Idaho's population is now larger than ever.

White Cake.—One cup of sugar, one-half cup of butter, one-half cup of sweet milk, two eggs, one and one-half cups of flour, one-half cup of cornstarch, one and one-half teaspoons of baking powder, one-half cup of cold water; boil till thick as honey, pour over beaten whites of four eggs, flavor and beat till cold.

HOUSEHOLD.

Keeping Oil Cloth Bright and Glossy—Never use soap in the water when cleaning oil cloth—It fades the color and breaks up the paint, Ammonia, also, is to be avoided, because it gives the cloth a dull, dead look.

Cheese Fondue.—A pint bowlful minced cheese, which should not be of a rich kind, the same quantity of bread crumbs, two well beaten eggs, half a nutmeg, a teaspoonful of salt. Heat a pint of milk boiling hot, put in a large tablespoonful of butter, pour the boiling milk over the other ingredients and mix well.

Prune Pudding.—Scald one pound of prunes; let them swell in the water till soft, drain, and exact the stones; spread on a dish, and dredge with flour; take a gill of milk from a quart, stir into it gradually eight tablespoonfuls sifted flour; beat six eggs very light, and stir by degrees into the remainder of the ingredients, alternating with the butter; add prunes one at a time, stir all very hard, boil about two hours, and serve with sauce or cream.

To Cook Honey.—Wash and soak the honey over night. In the morning add plenty of water, and cook slowly or about two hours; stir often and allow it to boil down thick; pack in a stone jar, and set in a cold place. When wanted take out the desired amount; add milk, salt, sugar and a large lump of butter; heat thoroughly, and it is ready to serve.

Shred Cabbage Salad.—Remove the outside leaves from a large head of cabbage, wash clean, and shred and lay in a bowl, shave over it a little salt and add a leaf of minced parsley. Mince fine two cups of salad oil and vinegar, equal portions, pour over the cabbage and stir well with a fork.

Veal Pattycakes.—Chop tender veal very fine, add one beaten egg, and moisten with cream; season well with salt, pepper, mace or thyme. Make into thin cakes, fry in butter, or bread crumbs, or finely crushed crackers, and fry in butter or lard.

Cherry Stain for Fin.—Rain water three quarts; amaro four ounces. Boil in a copper kettle until the amaro is dissolved; then put in a piece of potash the size of a walnut; keep it on the fire about half an hour longer and it is ready to bottle for use.

Current Jelly.—Boil the currants twenty minutes. Strain the juice and measure one pound of sugar to one pint of juice; boil the juice two minutes, then add to the sugar and boil the whole together one minute. This is very nice.

THE GERMAN WAITRESS

She Works Hard, Flirts Generously, and is a Good Deal of a Girl. The German waitress is not an attractive young woman. She is broad-shouldered, thick-set and plain.

Nevertheless, she is the subject of more romance than a dozen French, English and American waitresses. Lieutenants smile on her, solid salaried government officials make love to her, and artists draw delightful pretty microrepresentations of her for comic weeklies. Her name is carried upon the desks of the university lecture rooms.

The waitress shows her appreciation of all this attention by giving all students most generous measures of beer and an occasional kiss when the landlord isn't looking. Every waitress has her pet student. He always gets the choicest corner of the best table, the finest bit of liver sausage, and the largest piece of mangled steak.

For eleven months of the year, however, the waitress' daily life is a hard and dreary routine. She gets ridiculously small wages for working fourteen or fifteen hours each day. Often enough she receives only the small tips of the persons she serves. Sometimes she must pay for the privilege of retaining these tips. She must remember an infinite number of details. She must know the owners of every one of the three-score or more beer mugs on the shelves at the head of the big room.

As soon as he comes inside of the door she must call to mind whether he drinks lion brew, or court brew, or Culmbacher, or Wurzburger, or local beer, in which corner his favorite place is, and how much froth below the four-tenths liter mark he will take without complaint. Of course, all German waitresses do not always remember all these details, but a typical German waitress rarely forgets one of them.

The German waitress is a pitiful foreigner. Within limits an increase of tips secures an increase of servility from a German waiter. A German waitress, however, pockets an American's ten-cent gratuity without turning a hair, although she may have expected only a cent or two from him. At one of twelve or thirteen cents she regards as evidence that the young man who gives it is very evil-minded or a fool. In short, she accepts all kindnesses and consideration in much the same way as a Third Avenue shop girl accepts the seat a man offers her in an elevated railway car. Men who know the German waitress well are very fond of her. Foreigners who do not know her at all are still fonder of her. Every one else fights shy of her.—N. Y. Sun.

Where Salt is Taxed. In every country where there has been a tax on salt cruelty and oppression have followed in its train. In France, under the government monopoly known as the gabelle, the law was most severe. In the fifteenth century French history shows that hundreds of men were executed for salt smuggling. In the time of Louis XIV. almost every year some three hundred smugglers were sent to the galleys for life.

—The following misspelled names of places on letters is but a sample of what the clerks in the Postoffice office are compelled to "wrestle" with every week: "Fogbikes," "Sogbikes." Each of these letters was intended for Poughkeepsie, and was marked "haste." "Sogkroos" was thrown in the Saugerties mail, while "Verlenned" found its way to Phenicia all right.