

The New Northwest.

FRIDAY, NOVEMBER 24, 1871.

MINNIE MYRTLE MILLER.

This highly gifted lady proposes to lecture before the citizens of Portland on Saturday evening, November 25th. We hope the people will show their appreciation of her worth and talent by giving her a reception worthy of her genius. See advertisement in another column.

WOMAN SUFFRAGE RECEPTION.

A Woman Suffrage reception will be held at the residence of Mrs. D. W. Williams, on Saturday evening, Nov. 20th, at half past seven o'clock. Friends of Woman Suffrage, ladies and gentlemen, are respectfully solicited to be present.

CRUMBS OF COMFORT FOR THE "ARGUS."

Our brother of the Port Townsend Argus is guilty of Greekgism. He hasn't the least idea when he's whipped. He shies off to a safer distance, after having been worsted in an editorial skirmish, and with a persistency worthy of a nobler aim, carefully reiterates his oft-repeated statements and fancies that he is wielding logic. Hear him:

Mrs. Duniway won't accept our proposition regarding suffrage. She only half-way meets us with her objection, however. She says the mind should vote, not dollars and cents. For the lady's benefit, we say that dollars and cents vote more times than the mind, the way things are at present. The votes of those who have but little mind and less of interest in this country are looked upon as more valuable than the votes of the intelligent. It is this fact that makes corruption so hard to eradicate from our official circles. The vote is already in the hands of too many, unless the privilege is restrained, it will work mischief. Universal suffrage is a humbug, and if the idea is carried out, it will be the rock upon which our Republican Government will be totally wrecked. The ballot is a sacred thing, and should be guarded as such, and only entrusted to those who can properly use it. It is a matter of little moment whether the voter be male or female. We go in for taking from woman nothing that she knows how to wield.

Isn't our brother dreadfully in the fog? While we sorrowfully admit that "dollars and cents vote more times than the mind," we are not willing to admit that it is right that this is so. When will our masculine politicians learn that the only possible cure for moral and social as well as physical ills lies in uprooting the very foundations of corruption, and thereby destroying the roots of disease? Corruption in politics is the legitimate result of man-made laws, customs and usages; and, until these are overthrown, and in their stead shall arise a harmonious government, made and wielded by the people, instead of less than a moiety thereof, then, and not till then, will the ballot become a "sacred thing" in practical application, as well as in theory, bombast, theory and nonsense.

The ballot is not an instrument, to be guided and wielded by a few sagacious, designing politicians. It is an inherent, living, vital principle, and its power should permeate the whole body politic. It is not "a matter of little moment whether the voter be male or female." It is a matter of great moment that they shall be men and women.

How does our brother know that woman does not know how to wield the ballot? And what right would he possess to take it from her if she did not know? Is he certain that he knows how to wield it himself? By what authority did it come into his possession? And may he not possibly become one of the disfranchised class if "universal suffrage" is ever abandoned as a "humbug"? To quiet his apprehensions, we prophesically assure him that this will never be. The car of progression never rolls backward, but in this great enfranchising movement, as in all others, it will gather increased velocity until the lands of ignorance are burst asunder and all manner of despotism and oppression shall be brought low.

Is our brother satisfied?

HAS THEFT BEEN COMMITTED?

Once in a while a political newspaper is seized with a spasm of virtue, and gathers courage to say something commendatory of certain measures of certain members of its own party. The Oregonian of Tuesday says:

The Enterprise of Oregon City in its last issue intimates that five per cent. proceeds of sales of public lands, that accrued during the Woods administration, were "stolen." This has been repeatedly hinted by the Democratic press. Why is not the proof of it published and measures taken to prosecute the guilty person or persons?

It is our own belief, from information that has come to our knowledge, that a sum of money arising from sales of public lands in Oregon and transmitted to the State some five years ago from Washington was stolen. This sum was from five thousand to seven thousand dollars, and we believe that the evidences of the theft have been for some time in the hands of the present State officials, who, instead of taking measures to recover the money and punish the guilty are putting off this duty in the hope of being able to use the matter for political capital in the next election.

Now this business is very simple. If a theft has been perpetrated it is ex-Governor Woods' fault, and he alone is responsible for it. He knows all about it, it is long time. The person or persons implicated are under bonds to the State and the money can be recovered if suit is commenced therefor. If there has been embezzlement of the present State officials, who it is intimated, have profited criminally, for neglecting their plain duty. They are shirking, neglecting or deferring the performance of an official duty simply for the reason that they think this matter will be a good thing to spring just before the election. Thus they are giving the guilty a chance to escape and increasing the danger that the money will not be recovered but that it will be utterly lost to the State.

If any person or persons connected with the Republican administration of this State have been dishonest or delinquent, we demand that they be punished. No Republican will attempt to shield

them. But we would remind those whose duty it is, having knowledge of such wrongful act, to prosecute the guilty in the interest of justice and of the State revenues, that neglect in such a case is hardly less censurable than the original offense. Let there be a prosecution of the guilty before they escape and an effort to recover the money from surceits before the opportunity is lost.

Now, we ask in all seriousness, will our Democratic officials fail to take advantage of this political spasm of a conscientious politician? They certainly cannot refute the logic of our contemporaries. It remains to be seen whether the enormity of a political crime consists in the act itself or in its power to defeat an opposing party. Is it possible that our Democratic Governor will stoop to conceal the crime of an ex-Republican official until such time as he can hope to make political gammon out of the exposure?

Again, as such information has come to the knowledge of the Oregonian as leads its editor to believe that monies arising from the sale of public lands were stolen, it now becomes that journal's imperative duty to give the public the benefit of such information. Is it possible that so much political virtue has become accessory to such a transaction by withholding facts which the people ought to know?

Oh, politics! thy name has indeed become pollution!

THE FILTHY POOL OF PARTY POLITICS.

Elsewhere we give the current account of the latest perpetration of fraud in the very fraudulent canal and locks swindle. Our politicians, Republican or Democratic, who are implicated in this robbery, will all land on the other side of "Jordan" and experience orthodox perdition before they get their accounts squared with inexorable justice. While it is true that the Democratic Legislature did perpetrate the public school land robbery, it is also true that Republican members, whose names we can give, aided and abetted the nefarious transaction; and we know prominent Republicans in this city who are largely interested in the same, without whose influence the equally guilty and greedy Democrats would have failed in their object.

Another overwhelming proof that existing parties cannot be trusted. Gentlemen, men of honor and rectitude, come out, we entreat you, from the meshes of designing schemers and plant yourselves upon a platform where honor and honesty shall unite to enhance the best interests of the people, and no longer aid in promoting the pecuniary plottings of legal robbers.

MR. GRUNDY AND THE DEMOCRAT.

The editor of the Albany Democrat is jabbing over a little home-made gossip in the following classic style:

Great trouble was last week experienced in the Woman's Suffrage Convention at Olympia, about the proper address of the presiding officer. Some person insisted upon addressing her as "Mrs. Chairman;" others suggested "Mrs. Chairwoman;" others finally agreed plain "Mr. Chairman," two or three vociferated "Mrs. Presidentess;" but the thing was at last brought to a head by some antiquated and verdant specimen of the genus homo arising majestically in his seat and addressing her as "Old Woman."

We assure him that the women had no such trouble as he narrates, and, if the men had any trouble, it was in the saloon. The President or Chairman was always addressed as "Mrs. President," and she acquitted herself right royally. Sorry for you, Bro. Grundy. We're coming to Albany soon to help organize a suffrage association and, while we'll allow you to be present and participate in the deliberations, depend upon it, the ladies will hold the offices.

WHAT THEY COST.

How would the following, from the Bulletin, apply to Eugene since we have mentioned it of the same kind in our virtuous little town? "The lager beer cellars where female talent (?) is employed to sling beer, and the low melodians, entail an indirect cost upon Portland of about two thousand dollars per month. They are rendezvous for thieves, rollers, stuffers, dead beats, etc., and in order to watch, catch and punish them the city has to pay \$25,000 per annum. If these places were closed—and they can be closed if the City Council so will—it would be found that the thieves wouldn't remain here. They would seek more congenial localities, and we could be permitted to live in peace."—State Journal.

Brethren, you must give it up! Alone you cannot make and enforce such laws as society must have, if we would save our sons and daughters from ruin.

Women would make paper cities of all city charters licensing such dens, and they would cause the women who inhabit and the men who patronize them to flee to the mountains. We'll have none of these things in the good time coming.

"HOPE," THE SOUL'S ANCHOR.

We call special attention to the racy letter from our Oregon City correspondent in this issue. Brother Gerry may just as well accept the fiat of justice; the weakly Enterprise may go into mourning; and the conservative gentlemen who were prevailed upon to "request" the publication of a certain anti-Bible sermon may hang their heads on the willows. Alas! for them! Their day dream of masculine domination hath departed!

Sister Hope, let us hear from you again.

NOT YET REACHED.

It was announced a short time since that a German expedition had succeeded in reaching the open Polar Sea, and was confident of being able to sail past the Pole. Later accounts show this information to be incorrect. A channel free from ice has been discovered, however, and it is hoped and believed that it will lead to the Polar Sea. This channel is thought to be the Gulf Stream.

THE EUGENE "JOURNAL" IS INDIGNANT.

Somebody, who has evidently been to the lumpy lodge a good deal, tries to palate his own sins by implicating others in the same very questionable "pastime," and says in a letter to the Oregonian, that nearly everybody of the male persuasion in this city are patrons of the hurdy gurdy. At least this would be the inference from his letter, as he speaks of little else, and enumerates a number of classes to be found there. The correspondent might have imagined that he saw a great many people there, but we dissent from his general accusation.—Eugene Journal.

The gentlemanly editor of the Journal, who is so far advanced in the social scale as to speak respectfully of Woman Suffrage, very naturally objects to insinuations like the above. Never mind, Bro. Journal! When the women of Eugene City exercise their high prerogative, they'll help noble men like yourself to make laws that will speedily abolish such pit-falls.

REPLY TO A LETTER FROM OREGON CITY.

Charles Pope, Jr.—Sir:—Your letter of October 20th, which is deemed unfit for publication, was duly received and answered privately by my agent during my absence from home. In reply to your inquiry as to "who the 'sent' you my 'infernal paper,' it is necessary, in defense of myself, or rather an excuse for having made such a stupid blunder, to say that your honored father, lately deceased, whose obituary appeared in these columns, subscribed for the New Northwest, probably in the forlorn hope that it might make a gentleman of his degenerate son. Had he lived, the subscription would have been promptly paid. You doubtless know the law regulating newspaper subscriptions. No paper discontinued until all arrears are paid.

Yours respectfully, etc., S. C. WHITE.

SAN FRANCISCO, Nov. 11th, 1871.

INTERVIEW WITH MISS ANTHONY.

The daily Herald of November 18th contains a lengthy report of the local editor's interview with Miss Anthony, which we regret that we have not space to give our readers in full. There is throughout an evidence of candor and fairness in the report, (fictitious, it is true, with a pardonable effort on the reporter's part to make himself appear sometimes to get the better of the argument. We confess that we should be glad to see the Herald's so-called editor-in-chief give half as much evidence of fitness for the place he occupies as this reporter, who is not too timid or idiotic to speak or comprehend the truth.

THE SUFFRAGE CONVENTION.

Held in the Oro Fino Theater, on Tuesday, had for its object the procuring of the right of the ballot for women; they did not claim it as a duty; either, but as an inalienable right, bequeathed to them by the founders of the Constitution. The Convention was merely a nucleus around which would assemble the women of this State who desire their rights, and are willing to struggle for them. The women composing the society propose to march to the polls at the next election, offer their ballots for the various candidates, and if the Judges of Election refuse them, they propose to take the matter before the Courts, and spare neither time nor money in securing that right which the laws of this country grant to every free man and woman born in this land, and who are not guilty of a violation of the statutes. She stated that the Judges of the Supreme Court told her in San Jose that if she came up before them they would decide it promptly, which we inferred meant in favor of women. The Convention was merely

TO SECURE CO-OPERATION.

Among women, and to encourage each other to strive for the freedom from slavery. All persons who signed the Declaration adopted, propose to march in a body to the polls, and if refused the right of suffrage, to make it hot for the tyrants who rule them with an iron hand.

Reporter—When women get the ballot, what use will they make of it, what good do they propose to accomplish? Susan—They propose to do away with vice and immorality, to prevent the social evil by giving women remunerative employment; to forbid the sale of spirituous liquors and tobacco, and to establish a higher and nobler life than the one they now follow.

Reporter—Then you will do away with the grammatical distinctions which express the genders of the sexes? Susan—No, we will not do away with a masculine or feminine who is in office unless the name is specified? Susan—To be sure we shall; we shall do away with such words as edifice, palace, theatre, and other such expressions which are absurdities. We do not call Rosa Bonheur a paintress, though no man can equal her in painting cattle; we call her an artist.

Reporter—But she used all others eminent in her profession, and those allied to it, such as music and vocation are termed artists.

Susan—We shall do away with these absurdities. Reporter—How will you distinguish between the Christian names of married men and women; will the wife call her husband the Christian name of the husband? Susan—No; a woman is a man, and she should retain it; and for that, her surname also. Hereafter, instead of calling a married woman Mrs. John Smith or Mrs. Thomas Jones, she will be known as Mrs. Abigail Smith or Mrs. Sarah Jones.

Reporter—Do the women who signed the recent constitution believe in that mode? Susan—Of course they do; did you not see that they signed their Christian names?

Reporter—I saw one or two exceptions, where I thought a little vanity was displayed; instead of Mercy, or Patience, or Susan Maria Saxton, I saw one name called Mrs. General Saxton. I suppose military titles are exceptions to the general rule, and that Mrs. Sergeant Ramrod, and Mrs. Corporal O'Casey will be the proper mode of signature for the women of the future.

Susan—Not at all; that mistake was made, but the cause of it was that her Christian name was not known. She was appointed a delegate to act in conjunction with me at the National Convention, to be held in Washington, in January.

SUCCESSFUL. A private letter from Eugene City gives a glowing account of Miss Anthony's success at that place. Of course we shall give further particulars when we get the Eugene Journal.

LETTER FROM SAN FRANCISCO.

My Dear Mrs. Duniway—Though I am personally a stranger to you, yet I feel so deeply interested in the cause for which you labor—which is the cause of humanity—that I feel that we ought to be acquainted. I can do but little in the cause, and that little in a quiet way, but I am constantly employed. I speak and act spontaneously, Quaker-like. I yesterday saw Laura DeForde Gordon and paid her for one year's subscription to the NEW NORTHWEST. I am interested in the paper—first, because I like it; second, because a woman engineers it; and third, because Oregon was my place of residence as long ago as 1837. In May of that year I entered the mouth of the Columbia river and made my home in the Willamette valley for nearly five years. I cooked the first meal of victuals on the spot now known as Salem; aided and dictated, Solomon like, in building a mud oven for baking bread for a company of men—who went there and put up a sawmill for the Methodist Mission, under the jurisdiction of the Rev. Jason Lee, at his request—as I was at that time one of his co-workers in the missionary cause—and a small cause it seemed, compared with the one in which we are now engaged, in which one half of the human family are asking for the right to assist in moulding the destiny of nations. We have now become so far advanced in the work that it can no longer be laughed down. Your paper is being extensively circulated here. Miss Anthony is in the hearts of the people, and the California papers do not mention her name. We hope she will soon return to us.

Now, Mrs. Duniway, if there is anything in this letter worth publishing, you are welcome to it; if not, the paper will do to light your office fire.

Yours respectfully, etc., S. C. WHITE.

SAN FRANCISCO, Nov. 11th, 1871.

RECEIPTS.

Leed Apple.—Pure and core one dozen large apples, fill with sugar, very little butter, and cinnamon; bake till nearly done; let them cool, and if you can without breaking, put in another dish; pour off the juice, have some icing prepared, lay on top and sides, and set into the oven a minute or two to brown slightly; serve with cream.

Quince Jelly.—Slice the quinces without either paring or coring, put them in the preserving-kettle, and just cover with cold water; put in a few fire and boil until entirely soft; remove from the stove, and strain off the liquor, and to every gallon add three pounds of white sugar; boil it very fast until it becomes a stiff jelly.

Another.—Grate the fruit, and place, cores and all, on to boil. When hot; has boiled about five minutes, strain, and do it as quickly as possible, so it may not cool before it is returned to the fire. Measure, and allow to every pint of juice one pound of white sugar; let it boil every quarter of an hour, until it is thick, stiffen, remove, and put into jelly glasses.

Preserves, jellies, etc., should always be put into the glasses hot, and to prevent cracking, under each glass you are going to fill it put a large cloth wrung out of cold water, and folded until it is very thick.

Yankee Pudding.—When properly made and baked, these are delicious. The buttermilk should be rich, and not too sour. Allow to every pint one spoonful of soda, and three scant coffee-cupfuls of corn meal; put the soda in the basin, pulverize it well, and pour the buttermilk on; then the meal; add salt to taste. Taste a little of the batter, and if it seems sour, add more soda; have the griddle hot, put on the cakes with the spoon, making them round, and about a quarter of an inch thick; when brown, turn, and bake the other side; send to table hot. They should be split and buttered as muffins. This quantity makes fifteen or sixteen cakes. Add a small quantity of molasses—about three table-spoonfuls—to the batter before baking.

Breakfast for the Old.—Take coarse, lean beef, with a small quantity of suet; run it through a sausage-maker, or chop it very finely; add pepper and salt; make it into cakes three-quarters of an inch thick, and cook as you would beefsteak.

Roasting Meat.—Use an old-fashioned bake-pan or bake-kettle—if by an old-fashioned fire, with a cover arranged to hold live coals. Meat cooked slowly, and for a long time, in a braising or bake-pan, with the steam confined around them, have a richness of flavor not otherwise obtained. The meat should be browned, and water enough added from time to time to prevent burning, and form a rich gravy with the juice of the meat. Veal, usually so badly cooked, becomes, when treated in this way, a delicious morsel; and so of all thick slices of ham cooked long and slowly.

Tomato Sauce for Steak.—Cut ten tomatoes into quarters, and put them into a sauce-pan with four onions sliced, a little parsley, thyme, one clove, and a quarter of a pound of butter; add the sauce-pan on the fire, stirring occasionally for three-quarters of an hour; strain the sauce through a hair-sieve, and serve with steak.

Tomatoes Next Winter.—This favorite vegetable is eaten with added relish during winter, when the fresh ones are scarce, and sauce is hard to procure. A little painstaking now will secure a good supply for the time of need. Select ripe, sound tomatoes, place them in a colander, immerse them in boiling water to loosen the skins, lift them out and peel them at once. Cook them in a porcelain-lined kettle. Till will answer if it be not much worn, but iron is easily corroded by the acid of the fruit, and the sauce will be much better if boiled down one-half of its original bulk. Put them up in tin cans if bottles cannot be procured, and solder the tops tight while the contents are boiling hot. This is a troublesome process, and fruit-preserving jars or bottles, which are now easily had at almost every country store, will be preferred. With these, as with all vegetables or fruits to be kept air-tight, the one great point of care is to make them air-tight. Have the bottles heated that they may not crack, pour in the contents, filling the jar, and fasten the cover at once.

UNK WEED REMEDY.—The East Portland Era of a late date says: Dr. A. M. Loryea, one of the proprietors of the Oregon Medical Laboratory of this city, left here last week for New York, where he proposes to establish a branch of the Laboratory and introduce in the Eastern States the Oregon Unk Weed preparations, which he has so successfully manufactured in this State as to give him the reputation of the "Celebrated Unk Weed Man." As it is well known to every man, woman and child in this State, his Unk Weed preparations possess all the virtues that are claimed for them, and they will not lose their valuable medicinal properties by being transferred to the Atlantic shores; and this being the first remedy that the people of Oregon have offered to the people of the East, we naturally shall watch with interest the result of its introduction and have no doubt that thousands of the afflicted will bless Oregon for yielding such an invaluable remedy for the alleviation of their sufferings. There is no one in this State who as far as medical knowledge (having occupied the highest medical position here) and business energy is concerned, is so well calculated to take charge of and introduce Oregon's Remedy to the favorable notice of the people of the Atlantic States, and with the well known virtues of the Unk Weed, and the business abilities of Dr. Loryea, we have no doubt of its complete success abroad. Outside of any pecuniary profits to Dr. Loryea, its success is a matter of pride to us, and we are proud it is one of Oregon's productions, and will be heralded as such abroad, which will tend to attract attention to our State and be another evidence of her fruitfulness.

LECTURE IN MAYFIELD.—Mrs. Laura DeForde Gordon lectured in Mayfield, on Monday evening last, before a large and appreciative audience, on the subject of Woman Suffrage. She answered in a very conclusive manner the moral, social and religious objections to woman suffrage. Mrs. Gordon is a host upon the platform—is in fact one of the most logical and convincing speakers in the field.—San Jose Mercury.

COPYING CLERKS.—Mrs. Cornelia Boyle, a widow lady, of Vallejo, is announced as a candidate for Copying Clerk of the Legislature. As there are two of said clerks to be elected, we see no good reason why Mrs. Boyle should not have one of the places. She writes a round plain hand, and is otherwise thoroughly competent. Besides, she is recommended as a lady of unexceptionable character.—San Jose Mercury.

ARCHITECTURAL KIDNAPING WOOD.—Mr. Swisshelm, in the N. Y. Independent, writing of the Chicago fire, thus refers to the danger and nonsense of all ornamentation of buildings: "The people have a perfect passion for drying kindlings on the front of their houses. They cut them out into all the conceivable and inconceivable patterns used in braiding baby clothes, nail them across the top, close to the roof, in rows from the six feet deep; fasten them around doors and windows, porches and verandas, stables and hen-coops; then saturate them with oil and paint, and get them 'all good ready' to catch any brand from a neighboring fire and make a bon-fire."

Mr. Beecher has contributed a great many working proverbs to the currency of everyday Christian life. But he never coined a phrase that sprang instantly into a wider frequency in the mouths of men than when he uttered his famous impression about "praying cream and living skin-milk."

RECEIPTS.

Leed Apple.—Pure and core one dozen large apples, fill with sugar, very little butter, and cinnamon; bake till nearly done; let them cool, and if you can without breaking, put in another dish; pour off the juice, have some icing prepared, lay on top and sides, and set into the oven a minute or two to brown slightly; serve with cream.

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RECEIPTS.

Leed Apple.—Pure and core one dozen large apples, fill with sugar, very little butter, and cinnamon; bake till nearly done; let them cool, and if you can without breaking, put in another dish; pour off the juice, have some icing prepared, lay on top and sides, and set into the oven a minute or two to brown slightly; serve with cream.

Quince Jelly.—Slice the quinces without either paring or coring, put them in the preserving-kettle, and just cover with cold water; put in a few fire and boil until entirely soft; remove from the stove, and strain off the liquor, and to every gallon add three pounds of white sugar; boil it very fast until it becomes a stiff jelly.

Another.—Grate the fruit, and place, cores and all, on to boil. When hot; has boiled about five minutes, strain, and do it as quickly as possible, so it may not cool before it is returned to the fire. Measure, and allow to every pint of juice one pound of white sugar; let it boil every quarter of an hour, until it is thick, stiffen, remove, and put into jelly glasses.

Preserves, jellies, etc., should always be put into the glasses hot, and to prevent cracking, under each glass you are going to fill it put a large cloth wrung out of cold water, and folded until it is very thick.

Yankee Pudding.—When properly made and baked, these are delicious. The buttermilk should be rich, and not too sour. Allow to every pint one spoonful of soda, and three scant coffee-cupfuls of corn meal; put the soda in the basin, pulverize it well, and pour the buttermilk on; then the meal; add salt to taste. Taste a little of the batter, and if it seems sour, add more soda; have the griddle hot, put on the cakes with the spoon, making them round, and about a quarter of an inch thick; when brown, turn, and bake the other side; send to table hot. They should be split and buttered as muffins. This quantity makes fifteen or sixteen cakes. Add a small quantity of molasses—about three table-spoonfuls—to the batter before baking.

Breakfast for the Old.—Take coarse, lean beef, with a small quantity of suet; run it through a sausage-maker, or chop it very finely; add pepper and salt; make it into cakes three-quarters of an inch thick, and cook as you would beefsteak.

Roasting Meat.—Use an old-fashioned bake-pan or bake-kettle—if by an old-fashioned fire, with a cover arranged to hold live coals. Meat cooked slowly, and for a long time, in a braising or bake-pan, with the steam confined around them, have a richness of flavor not otherwise obtained. The meat should be browned, and water enough added from time to time to prevent burning, and form a rich gravy with the juice of the meat. Veal, usually so badly cooked, becomes, when treated in this way, a delicious morsel; and so of all thick slices of ham cooked long and slowly.

Tomato Sauce for Steak.—Cut ten tomatoes into quarters, and put them into a sauce-pan with four onions sliced, a little parsley, thyme, one clove, and a quarter of a pound of butter; add the sauce-pan on the fire, stirring occasionally for three-quarters of an hour; strain the sauce through a hair-sieve, and serve with steak.

Tomatoes Next Winter.—This favorite vegetable is eaten with added relish during winter, when the fresh ones are scarce, and sauce is hard to procure. A little painstaking now will secure a good supply for the time of need. Select ripe, sound tomatoes, place them in a colander, immerse them in boiling water to loosen the skins, lift them out and peel them at once. Cook them in a porcelain-lined kettle. Till will answer if it be not much worn, but iron is easily corroded by the acid of the fruit, and the sauce will be much better if boiled down one-half of its original bulk. Put them up in tin cans if bottles cannot be procured, and solder the tops tight while the contents are boiling hot. This is a troublesome process, and fruit-preserving jars or bottles, which are now easily had at almost every country store, will be preferred. With these, as with all vegetables or fruits to be kept air-tight, the one great point of care is to make them air-tight. Have the bottles heated that they may not crack, pour in the contents, filling the jar, and fasten the cover at once.

UNK WEED REMEDY.—The East Portland Era of a late date says: Dr. A. M. Loryea, one of the proprietors of the Oregon Medical Laboratory of this city, left here last week for New York, where he proposes to establish a branch of the Laboratory and introduce in the Eastern States the Oregon Unk Weed preparations, which he has so successfully manufactured in this State as to give him the reputation of the "Celebrated Unk Weed Man." As it is well known to every man, woman and child in this State, his Unk Weed preparations possess all the virtues that are claimed for them, and they will not lose their valuable medicinal properties by being transferred to the Atlantic shores; and this being the first remedy that the people of Oregon have offered to the people of the East, we naturally shall watch with interest the result of its introduction and have no doubt that thousands of the afflicted will bless Oregon for yielding such an invaluable remedy for the alleviation of their sufferings. There is no one in this State who as far as medical knowledge (having occupied the highest medical position here) and business energy is concerned, is so well calculated to take charge of and introduce Oregon's Remedy to the favorable notice of the people of the Atlantic States, and with the well known virtues of the Unk Weed, and the business abilities of Dr. Loryea, we have no doubt of its complete success abroad. Outside of any pecuni