THE COOS BAY TIMES, MARSHFIELD, OREGON, WEDNESDAY, AUGUST 20, 1913-EVENING EDITION.

# The Wild West Show -At Marshfield

EVERY FEATURE OF OLD TIMES PLAINSMEN'S SPORT WILL BE SHOWN. BUCKING BRONCHOES, WILD STEERS AND FEATS OF HORSEMANSHIP NEVER SEEN HERE-ABOUTS WILL BE PROVIDED.



THE EVENT WILL LAST TWO FULL DAYS AND WILL IN-CLUDE RUNNING AND HARNESS RACES IN WHICH LOCAL AND OUTSIDE HORSES WILL PARTICIPATE.

wling Alley! NORTH FRONT STREET

## A Page From a Bachelor's Cook Book

#### ROAST CHICKEN

To the Editor of the Coos Bay Times: Being at present head cock and Dish walloper of the ranch force, for the benefit of cooks in general and bachelors in particular, I respectfully ask you to print in the columns of your valuable paper the following directions and specifications of the latest and most scientific method of preparing roast chicken for the table. These directions have been thoroughly tried out, and are guaranteed to be reliable and harmless in every respect.

Very truly yours. ROY A. LANDRITH. Coos River.

After capturing the fowl, which feat is usually accomplished by a gum shoe expedition to some neighbor's chicken house at about 2 o'clock a. m., in the morning. The first act on the program is to assassinate the bird. Several methods of killing chickens have been advanced at different times, but the most sure and reliable method is by means of decapitation. Lay the fowi lengthwise along an anvil or block of wood, and after grasping it firmly by the hind legs with one hand to hold it steady, sever the head from the body by chopping off the tail at a point just behind the cars. If the fowl is a rooster, an axe or cleaver may be used for this operation, but if it is a hen a buck saw should be used. The head of the bird may be used for a watch charm or hs feed for the house cat, either proves successful. Next the feathers should be removed from the fowl, after being sure that the bird is entirely dead. Vancouver Island, and at Minot, Fasten the remains securely in a vise with the feet down. Then start at the gable end of the bird and work slowly and carefully along the upper deck feathers with the thumb and fingers of each hand. Care should be taken to always work with a number of I. W. W.'s who had the grain. The forward deck may be swanped off by reversing the chicken and following the same plan as given above. After the feathers are entirely removed the carcass should then be dipped in a strong disinfectant, and hung for two days in a darkened room. Then remove operators continues. Lead miners the fow! to a convenient operating table, and with a sharp edged knife or razor, cut a gash in the lower left hand corner of the bird, and through said gash or incision carefully remove the appendix and other internal organs. The heart, liver and gizzard may be utilized in the

following manner. Grind thoroughly through a coffee mill or meat chopper and cook slowly over a slow fire. Then serve hot as a sort of chuck-away commonly known as chicken gimlets.

Before cooking the fowl it should be stuffed. The following receipt for stuffing a medium sized fowl if used according to directions will prove successful.

Two lbs, raisens, three lbs, dried apples, two lbs, alfalfa meal, one cake casteel soap, one lb. green goose tobacco, one gal, buttermilk, and seventeen fresh eggs. Mix thoroughly in an earthen dish or stone crock, and stuff the chicken with the same, a rolling pin or stove poker may be used for a tamping stick. Then after soldering the incision in the bird, being sure it is air tight, place in a baking pan, and cook until done. No specified time can be given as to the length of time to roast a chicken, as much depends on the age of the bird, a young fowl should bake tender in about seven hours, but old ones have been known to take seven days. Serve hot on hot plates with mustard sauce, cooked a la chop suey style, at the hour of twelve g. m. by the third dog watch, so as to give the guests plenty of time to revive from the effects before another rooster can be captured.

### I. W. W. BUSY.

From widely separated points in North America come reports of labor troubles and I. W. W. disturbances. The most serious centers are the coal mines about Nanimo. North Dakota. In British Columbia the strikers have driven out the strike breakers and have defied the police.

In Minot a street riot resulted in the arrest of 27 more, including been lead out of town.

In Salt Lake City the I. W. W. contented themselves with threats to bring 10,000 men to fight for "free speech." In the Michigan copper fields a state of deadlock between the miners' union and the of Missouri are dissatisfied with a proferred raise of 15 cents a day. and are on strike.

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T. J. SCAIFE.

W. S. BROWN SA. H. HODGINS

## SOME PIONEER NEWS.

(From the Coos Bay News, published at Marshfield, August 18, 1880,-Siglin & Bennett, publishers.)

Atmosphere smoky-Forest fires all around.

Mr. Glyden's arm was severely cut at the stave factory in Empire City last Saturday.

Dr. Golden has moved his drug store into the building adjoining the Palace saloon, near the steamboat landing.

Last Wednesday the Sunday school of this place made an excursion to Henryville. There were about 150 excursionists.

The Port Orford Post comes to us with over a column of official ads. It is an ably-edited little paper and we are pleased to see it prosper,

Forest fires about the bay are very common about now. We have not heard of much damage yet, except the destruction of much valuable timber.

Coos gained 195 per cent in population since 1870. Only one county, Clatsop, west of the Coast Range that beats that figure. Curry comes next to Coos with 140 per cent.

Mr. Campbell is experimenting with a drive-well on the tide land opposite town. We hope he'll be successful in obtaining fresh water and we see no reason why he should not.

Dr. Smith and Eugene O'Connell caught over 200 pounds of trout in a few days' fishing on Coos River. They returned to his place yesterday and brought with them one hundred trout, one weighing 41/2 pounds, which was caught by Dr. Smith.

Amos Nosler's dwelling house at Coquille City caught fire from a forest fire last week, and is an entire loss. Mr. Nosler removed all the furniture from the house, but not sufficiently far, and it caught fire and all burned. He has already commenced the construction of a new house.

A new vessel 137 foot keel, 37 foot beam, 11 foot hold, is commenced at North Bend. One almost as large will be ready to launch at Marshfield in a few weeks. A steam tug boat over a hundred feet long will be commenced at E. B. Dean & Company's shipyard in this place soon. Coos County builds more vessels than all the rest of Oregon, and she furnishes cargoes for export nearly equal to the balance of the state.

T. W. Wallace pre-empted a piece of land in Section 33, Township 25, Range 12, in Coos County, filed his pre-emption papers, improved the land, putting about \$1500 worth

