

THE CZAR AND CZARINA AND TWO BOYS OF THEIR SON.

Since the discovery of a plot to assassinate the Czar, together with his wife, Alexandra, and the little 3-year-old Czaritch, Grand Duke Alexis Nicholavitch, the imperial family have been spending much of their time aboard their yacht, and, although this ship does not cruise, there is an added feeling of safety on the part of the imperial family to see a wide strip of water between themselves and their enemies.

The guards at the Tsarskoe-Selo are undergoing a complete change since it was found that one of the soldiers had been in correspondence with the terrorists and had been offered a very heavy bribe to betray the confidence of his officers. He was to allow one of the "reds" to gain access to the apartments of the Czar and place there an infernal machine that would blow the ruler of the Russias into eternity.

IDA SAXTON M'KINLEY.

Mrs. William McKinley has gone to join "the Major," for even after her distinguished husband became President he was always "the Major" to her.

Wives and daughters of public men.



IDA SAXTON M'KINLEY.

through their tact, their diplomacy and the clever art of politics, have often maternally aided their husbands and fathers in advancing from one position to another. Kate Chase was a better manipulator of political wires than was Salmon P. Chase. Mrs.

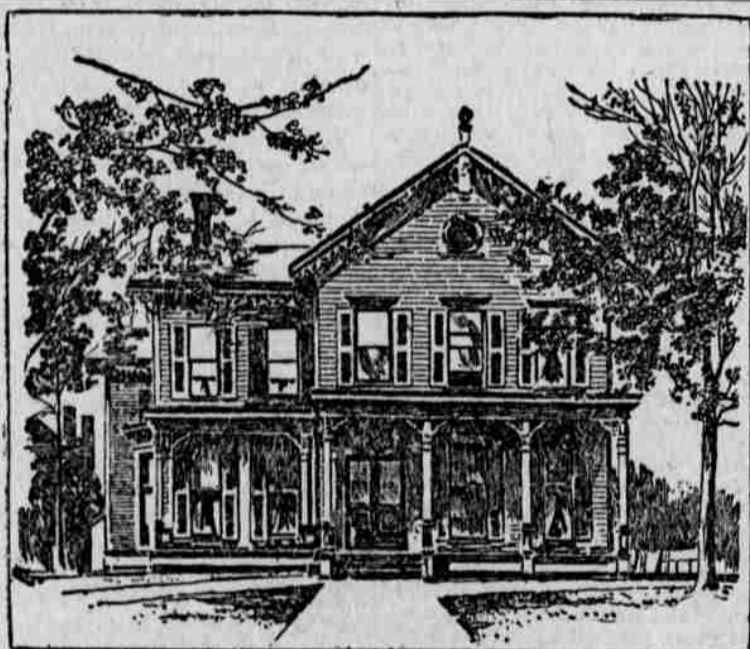
weakness Mrs. McKinley did not serve her country better and was not a greater tower of strength to her husband than had she been a prodigy of endurance and an odious manipulator of political forces.

The home life of the McKinleys was ideal, and gave the country and the world an example of love and devotion which received the attention of all. The invalid wife made William McKinley a better as well as a greater man. Through all the vicissitudes of a long public career pure and enduring shone the light of that home life which became one of the brightest jewels in the memory of the American people.

While Mrs. McKinley was ambitious for "the Major" she thought most of all of the quiet of the Canton home, with him always near.

It was the home life, with her husband always with her, that appealed more strongly to this invalid woman than all the pomp of public life.

The cruel death of her husband was a blow from which she never recovered. Ever since that September day in 1901 when he was laid to rest in the Canton cemetery his faithful wife awaited the summons to join him. She wanted to be with him. Throughout the years of her suffering she was cheerful and always busy in adding to the happiness of others. She embodied all those characteristics which adorn American womanhood and beautify and



THE M'KINLEY HOME AT CANTON.

Fairbanks has wielded and is wielding a force in the world of politics. The history of the country abounds in incidents of strong, tactful women who have played an important part in the history of men and events.

During all the years that William McKinley was prominent in public life his wife was an invalid, and yet it is doubtful had she been well and strong if she would have assisted him in as great a degree as she did by becoming the object of his solicitude and tender care. The death of the McKinley children, prior to the entrance of William McKinley upon his congressional career, was the beginning of Mrs. McKinley's ill health. Her long continued affliction resulted in beautifying and ennobling the lives of husband and wife, and who will say that in her

make sacred the American home.—Toledo Blade.

The Influence of Books.

Books have always a secret influence on the understanding. We cannot at pleasure obliterate ideas. He that reads books of science, though without any desire fixed of improvement, will grow more knowing. He that entertains himself with moral or religious treatises will imperceptibly advance in goodness. The ideas which are often offered to the mind will at last find a lucky moment when it is disposed to receive them.—Samuel Johnson.

What has become of the old-fashioned boy who, when talking to a lady, and if he did not understand her, said: "Mam?"

Popular Science.

All metals except copper, and alloys except those containing a high percentage of copper, may, it is said, be molded in rubber and vulcanized without trouble. Metals and alloys giving trouble can be used after coating with hot tin.

The most difficult part of the coal-dust problem is to discover what elements must necessarily be present in a coal to make the dust dangerous. Some experiments have been carried on with this end in view, but the results obtained have not been particularly enlightening.

In consequence of the official inquiry into the causes of the Courrières catastrophe, the French minister of public works has decided that the winding shafts of mines must be provided with breathing appliances, ready for immediate use, and permitting their wearers to remain at least an hour in an irrespirable atmosphere.

Pure acetylene is a clear, colorless gas, having a sweet, ethereal odor, the unpleasant smell noticeable in the gas as ordinarily prepared being due to impurities. Acetylene, when ignited in an open-air vessel, burns with a very smoky flame, depositing clouds of soot. If combined with sufficient air to render the combustion complete, the flame is white and brilliant. The illuminating power of acetylene is estimated as about fifteen times that of an equal volume of coal gas.

The United States is advancing so rapidly in the production of iron that it promises soon to lead all the rest of the world combined. In 1905, the latest year for which complete figures were available, the following were the respective quantities for those countries whose annual production exceeds 1,000,000 tons: United States, 22,962,380 tons; Germany, 10,987,623 tons; England, 9,592,737 tons; France, 3,076,550 tons; Russia, 2,765,000 tons; Austria-Hungary, 1,514,840 tons; Belgium, 1,310,290 tons. Sweden, which is celebrated for the quality of its iron, produced only 527,300 tons. Canada is making great strides, having produced 498,003 tons, as against 255,418 in 1903.

Now that trade, although on a small scale, is passing freely between Calcutta and Lhasa, the but recently mysterious city of Tibet, it is reported that the people of Tibet exhibit eagerness to know more of the outside world. The outside world was long curious about them, and now the reverse occurs. But the Tibetans will not encounter the obstacles that we did to the gratification of their curiosity. A pass 14,500 feet high must be traversed in reaching Tibet from India, but the route is open all the year round, and the trip can be made without much difficulty by those who are accustomed to high altitudes. Tibet contains borax, niter, rock salt, iron, silver, copper, gold, turquoise and lapis-lazuli, besides musk and furs. A railroad over the Himalayas into Tibet is now suggested.

WHY SO MANY USE GLASSES.

The Human Eye is Naturally Focused on Distant Objects.

Many of the commonest physical defects of civilized man are due to an imperfect adaptation of his body to new conditions of life. Nearsightedness is an example.

C. W. Saleeby, the English writer on scientific subjects, says that all the talk about the degeneration of the human eye is "undiluted nonsense." The truth is that "man was not born to read." An instrument made for seeing long distances is forced to accommodate itself to little marks and signs on a piece of paper. Says Dr. Saleeby: "The eye which we have inherited from our ancestors is one that is used without effort at long range, merely containing within it an apparatus enabling it at the cost of nervous and muscular effort to be used at short range."

The general need of glasses arises from the necessity, in modern life, of the use of the eyes at short distances. If the eye were naturally focused upon near objects the advantage, as Dr. Saleeby admits, would be great. However, he continues:

If one started to make a list of the bodily characters of man which the amazing development of his intelligence has rendered more or less appropriate to his needs than originally, one would require a volume.

A Rank Offense.

"May we have the pleasure of your company this evening, colonel?" she asked.

The colonel drew himself up haughtily and replied, with every evidence of offended dignity:

"Madam, I command a regiment."

One neighbor woman who comes in the back door right from her own kitchen, any old time of day, is worth a dozen who dress up and make their calls in the parlor.



Bismarcks.

One pint of milk; four eggs; one small tablespoonful of butter; salt to taste; a pint of flour. Boil the milk and put it, while hot, over a pint of flour, beat until very smooth, and when it is cool, add the well-beaten yolks of the eggs, then the stiffened whites. Lastly, put in the salt and as much more flour as will make a stiff dough that will bear up a spoon. Flour the pastry board, put the dough on this, roll out and cut with a biscuit cutter. Cut a slit in the side of each of these, put into the opening a spoonful of filling, jam or jelly, preserves or marmalade, and press the two sides of the slit tightly together. Cook in boiling hot lard for about ten minutes. The lard should be tested first with a bit of bread, as the success of these cakes depends largely upon the frying. Have the lard hot, boiling, but not hot enough to burn. When the cakes are done, take out with a skimmer.

A Roll of Veal.

Have the bone removed from a loin of veal, and before roiling fill with the following stuffing: Chop bacon very fine and mix with an equal quantity of bread crumbs, a grating of lemon peel, a dash of mace, the same of cayenne pepper and salt and pepper. Mix together with one egg well beaten. Now lay this dressing neatly inside the loin, after which roll and tie into a round loaf. Lay pieces of bacon on the top, cover with hot water and stew slowly for four hours. When done allow the veal to partly cool in the liquor, then drain it and leave till cold. Garnish with parsley and serve.

Lemon Sponge Cake.

Add the juice and rind of one lemon to one and one-half scant cups of sugar, stir in the beaten yolks of four eggs, stir to a cream, and add one and one-half cups of flour that have been sifted with two teaspoonfuls of baking powder. Beat in a half cup of hot water, mix well, and last of all fold in the stiffened whites of the eggs. Bake in a moderate oven for about twenty-five minutes.

Carrot Fritters.

Scrape four medium-sized carrots and cook in boiling salted water. When perfectly tender (and if old it will require several hours), mash and beat into a pulp, passing through a sieve. Add to this puree a half teaspoonful of salt, a well-beaten egg and a tablespoonful of flour. Drop from a tablespoon into boiling fat, cook a rich brown, drain on soft paper and serve hot with a brown sauce.

Codfish Savory.

Flake cold-boiled cod and marinate in a French dressing for two hours. Then to two cupfuls add two tablespoonfuls of rich tomato puree, two tablespoonfuls of melted butter and the same amount of orange juice. Fill coquettes or nappies, dust lightly with pepper, place on a baking sheet, and run them into a hot oven for fifteen minutes.

Keeping Flour.

Be careful where you keep flour. Like butter, it absorbs odors readily. It should not be kept in a place where there are onions, fish, vegetables or other odorous substances, nor in a damp room or cellar. Keep in a cool, dry, airy room, where it will not be exposed to a freezing temperature, nor to one above 70 degrees. Always sift before using.

Cream Apple Pie.

Make an apple pie in the usual manner. When cooked take from the oven. Cut out a ring of pastry from the middle and fill up with a nice thick custard. Arrange an ornament of paste over the whole, brown in a quick oven, sprinkle with castor sugar, and serve either hot or cold. Enough for six persons.

Rye Puffs with Syrup.

Sift one cup of rye meal, one cup of flour, a saltspoon of salt, one-quarter cup of sugar and three level teaspoons of baking powder together. Mix with one cup of milk and one beaten egg and bake in hot greased gem pans. Serve hot with maple syrup.

Banana Cream.

Force through a ricer one cup of banana pulp, mix with two tablespoons of powdered sugar and the juice of half a lemon. Beat thoroughly, add one cup of whipped cream, beat again and serve in frappe glasses after chilling.

Prunes and English Walnuts.

Cut equal quantities of stewed prunes and English walnuts into thirds. Do not chop, as they will not look well. Serve in sherbet glasses with whipped cream.

Is Your Hair Sick?

That's too bad! We had noticed it was looking pretty thin and faded of late, but naturally did not like to speak of it. By the way, Ayer's Hair Vigor is a regular hair grower, a perfect hair restorer. It keeps the scalp clean and healthy.

"I am well acquainted with Ayer's Hair Vigor and I like it very much. I would especially recommend it as an excellent dressing for the hair, keeping it soft and smooth, and preventing the hair from splitting at the ends."—MISS J. FAIR, Yeedum, Mich.

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CHERRY PECTORAL.

In Legal Circles.

A plea of insanity met a plea of self-defense.

"Well," said the first, "I'm not so crazy I don't know you have no business monkeying in a case with me."

Thereupon they clinched and an unwritten law that had been loitering around in hopes of a job took to the woods for safety.—Philadelphia Ledger.

Lies Low.

"Of course she doesn't like discussions about ages."

"No. Usually when she's queried about hers she just says nothing, but lies low."

"Yes, or if she says anything she lies low."—Philadelphia Press.

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SEND FOR CATALOGUE

Remarkable Success

The great house of Sherman, Clay & Co., pioneer Pacific coast piano dealers, purchased the entire system of stores of the Allen & Gilbert-Ramaker company, July 1, 1906. The first year has just closed and it has been a year of marked success. The people of the Northwest have become weary by the numerous, almost continual, "special," "fake," and spectacular piano sales, in which they were supposed to be able to buy a \$500.00 piano for \$238.00, etc.

Sherman, Clay & Company came into this territory without blare of trumpets, inaugurated no opening or special sale, but simply stated that they were ready for business. Every piano and organ was marked in plain figures and thus a child could buy any instrument as cheaply and safely as could a state senator, or any one, anywhere, could order by mail and secure the same price and terms as he could by visiting the store.

The results have shown that the people appreciate such a policy. The business came—sales increased in number—orders came from far and near by letter, telephone and telegraph. The business grew by leaps and bounds. We understand that even Sherman, Clay & Company were surprised at the rapid development of trade.

Doubtless the great success was largely due to the fact that Sherman, Clay & Company's reputation had preceded them, for they have been selling pianos at the corner of Kearney and Sutter streets, San Francisco, for over thirty-five years and every Californian will vouch for the integrity of the house and the reliability of their pianos. Such pianos as the world celebrated Steinway, Knabe, Everett, Packard, and such player pianos as the Angelus, A. B. Chase, and the many other reliable makes which they sell would mark any concern as "The House of Quality." This is the name by which their stores are recognized everywhere. They have a perfect chain of stores from Canada to Mexico.

If you want a piano, write them for catalogue and prices. They will send you full information. Their principal Northwestern stores are located at Portland, Seattle, Tacoma, Spokane, Everett, and Bellingham.