

LINCOLN COUNTY LEADER

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TOLEDO.....OREGON

Now is the time to subscribe for the Commoner and the Outlook.

Senator Tillman is accused, also, of overworking his forking privilege.

Learn a lesson in modesty by studying the character of John R. Blinn, the young Marconi hero.

Sousa announces that ragtime music is dead. If so it has left a very active ghost to continue the disturbance.

No doubt, an inventor will be along some day with a machine that will give us our cold waves steam heated.

A Brooklyn girl married a Chinaman to spite her parents, which is one phase of the yellow peril never thought of before.

We often wonder how President Lincoln found time to free the slaves when he was so busy thinking up new stories.

Young Mr. Rockefeller is suffering from insomnia. Perhaps it keeps him awake to hear it pouring into father's coffers.

The doctors having discovered a man who has two hearts, the question has been raised whether he is now entitled to two wives.

Aunt Carrie Nation smashed a London tobaccoist's window and was left off with a small fine. Aunt Carrie has hard work making a martyr of herself.

Another ingenious man has sprung into fame by inventing an egg beater which can also be used as an ice cream freezer and a churn. Wonderful age, is this.

If Roosevelt becomes the head of the world's conservation congress, the problem of what to do with our ex-presidents will be very satisfactorily solved.

This country has made such progress in the way of furnishing brick and stucco houses that we shall probably never have another President who was born in a log cabin.

A Boston woman, we are told, has "embraced twenty-three different religions." It may be that up to the present time she has not found any that reciprocated.

In Oregon the ten-inch hat pin is to be the limit, but as few mashers will care to have even ten inches of pin jabbed into their anatomy, the limit will doubtless be a plenty.

The Rev. Mr. Carmichael made it easy for the medical fraternity to discover that he was insane. Had his case been left to expert witnesses there would always have remained a doubt.

A scientist says the day is coming when it will be possible to foretell earthquakes. Good. That will give us a chance to make use of our airship and get off the earth till the trouble is over.

Announcement is made that women of fashion are about to abolish the rat, which they have been wearing on their heads, but most of the married men would be more deeply interested if they were to hear that women were to begin wearing waists that buttoned in front.

Among recently elected members to Phi Beta Kappa, the society of picked scholars, is a Harvard student named Tien Tin Chao of Tientsin, China. Two Chinese, Mr. Wed and Mr. Chen, graduated recently from West Point, where they have been, in a sense, guests of the United States. The students who are to come to America as beneficiaries of the returned "Boxer indemnity" fund will find that their countrymen have set them a high standard in American colleges.

The South African confederation convention has been considering the selection of three capital cities to satisfy the local pride of the colonies entering into the new union. Cape Town has been agreed upon for the seat of Parliament, Pretoria for the administrative capital, and Bloemfontein as the headquarters of the judiciary. It is nearly a thousand miles from Cape Town to Pretoria, and Bloemfontein is between the two. The plan of a divided capital for united colonies worked well in Rhode Island until 1900; but that State covers an area of only fifty by thirty-five miles. It might work differently on a continental scale.

Plans are making in Indiana for the purchase of the house built by William Henry Harrison at Vincennes, when he was Governor of the old territory. It

is of brick, two stories high and stands on the bank of the Wabash river. There is an underground passage from the house to the river, built to provide a way of escape in case of attack by Indians. The original American Harrison homestead was in Virginia, where the first President Harrison was born. His father was Benjamin Harrison, one of the signers of the Declaration of Independence, and twice Governor of his State. John Scott Harrison, the son of President Harrison, was a member of Congress two terms, and his son Benjamin was the twenty-third President, and the second of the family to hold the office. There is a strong sentiment in favor of preserving the Vincennes residence as a memorial to one of the most notable American families.

Doctors disagree about a good man, things, but they have no differences respecting the immediate causes of severe colds which develop into pneumonia. They agree that colds are, paradoxically enough, due in most cases to heat. The patient becomes overheated and then goes into the open air, sits in a draft or otherwise cools off too rapidly, and the mischief is done. The designation "cold" is really a misnomer. A cold is not a cold, but a fever which results from congestion, more or less general, of the mucous membrane. When the congestion is confined to the nasal passages and the upper throat it is called "a cold in the head." When it gets farther down it becomes a "bronchial cold" and when it reaches the pulmonary tract it is "a cold on the lungs," but, whatever the popular designations of these colds, they originate, in nine cases out of ten, in sudden alternation of heat and cold. Some people declare that they "take cold" only when they are bilious, and that may be true, but that is only another way of saying that the bilious subject is in a physical and mental condition where his resisting powers are weak. He succumbs to changes of temperature which would do him no harm if he were in normal condition. He takes cold, however, not through his liver, but through his pores. People who are said to be "subject to colds" are in the same category. They are no more subject to colds than they are to other diseases. Their resisting power is weak and if they did not have colds they would be suffering from some other ailment. It would be a mistake, however, to assume that even the most rugged constitution is proof against "catching cold" unless care and vigilance are exercised. The somber records of the pneumonia scourge show how the strongest succumb like weaklings once the disease obtains a foothold. The man who imagines that his health and strength are so perfect that he can defy ordinary precautions is the most favorable subject for a cold that is likely to end his life. Eternal vigilance is the price of health as well as of liberty. Overheated dwellings and offices are the breeding places of "bad colds" and "bad colds" are forerunners of our most dangerous troubles.

METHODICAL BURGLARS.

There had been a number of burglaries in a certain suburban neighborhood, and the conversation at a small whist party turned naturally enough on burglars in general and their local performances in particular. Everybody had expressed an opinion except a quiet, elderly gentleman, who was apparently more interested in his cards than in criminology. But he was not to be let off so easily. "Doesn't it make you nervous," somebody asked him, "to think that every night when you go to bed that you may be burglarized before morning?" "Oh, we don't mind them," said the elderly gentleman, cheerfully, with a glance across the room at his wife. "We're too well used to them, aren't we, Mary?" "John," said his wife, warningly, "don't be silly." "Silly!" echoed he, and turned to the others. "Now that's her modesty. Those burglars have been trying to go through our house every night for two weeks. Always get in through the dining-room window, too. But Mary hears them. Yes, sir, no sooner do they get through the window than Mary hears 'em and wakes me up. Fortunately for us, Mary is a very light sleeper." "But it must be awful to wake up like that!" exclaimed one of the listeners. "Rather disturbing the first night," continued the speaker. "But not so bad after one gets used to it. All I have to do, you know, is to get up and lock the bedroom door, and then the burglars go right back out of the dining-room window." "Very methodical they are, too," added the elderly gentleman, thoughtfully, "for they always lock the window after them."

At what period in life do warts begin to grow on people's faces? We never saw a young woman with a wart on her face.



"Well, I congratulate you," said the lawyer to his client, as they waited in the corridor for the elevator. "Here you are without a stain or grease spot on your character. You can hold up your head once more and look your fellow man in the eye and hit him in the eye if you want to. You have passed through the ordeal unscathed. The acid test of question and cross-question has indisputably shown the true gold of your character. Yes, indeed, you certainly are to be congratulated."

"That's all right about that," said the client, morosely, "but if there's any gold in my character there ain't none anywhere else about me. You took care of that. I'm busted. I guess I'll have to touch you for a little. You did soak it to me good and hard."

"I merely mentioned what my fee would be for undertaking your case," said the lawyer. "You did the rest. Do you think I charged you too much?"

"I think about half what I paid you would have been plenty," replied the client, frankly. "It wasn't much of a case. There wasn't nothin' to it. Say, it was a pipe."

"It was, eh?" "Sure. I'd have bet my kit o' tools against your law liberry that the verdict would be 'not guilty' afore that jury went out."

"How much do you suppose my liberry is worth?" asked the lawyer. "Do you think that you'd be giving odds?"

"I know I would," said the client. "It wouldn't be worth nothin' to me an' I wouldn't know where to sell it. No, I wouldn't have no use for your books an' I do know how to use my tools, if I do say it."

"That's what the police seemed to think," observed the lawyer.

"The nuts!" growled the client. "If I'd have known!"

"If you'd have known what?" "If I'd have known what they was goin' to testify to. Why, say! There wasn't nothin' against me. Not a thing. Anybody could see that they was just tryin' to put up a job on a innocent man."

"Is that your ground for asking a rebate?"

"I oughtn't to have to ask it," said the client. "I ain't goin' to, either, I just leave it to you whether you oughtn't to hand me half of what I give you. Why, them fellows didn't know what they was talkin' about. Just as soon as you began to ask 'em questions they got all tangled up. They wasn't dead sure of nothin'. They wouldn't have swore to their own names."

"They were rather confused when I got through with them, weren't they?" said the lawyer, with a gratified smile.

"As for that prosecutin' attorney, he didn't know his business, either," urged the client. "He started in to wipe up the earth with us. I thought I was in for ten years anyway. I don't mind sayin' that he had me bluffed. But he was easy. Easy! It was a shame the way you handled him. He hadn't got no business bringin' in the kind of evidence he did, nor yet in askin' the questions he did."

"I think I pointed that out to the court."

"Course you did. That was your business. An' the Judge seen it the way you did, too. I don't know nothin' about law, but I knew you was in the right about it. It was a walkaway. He was dead wrong all the time. Say, I've a notion to sue 'em for damages and false imprisonment, I believe I could make it stick."

"I think if I were you I'd leave well enough alone," advised the lawyer. "I'm sorry that I can't see my way to return you any part of my fee. Next time perhaps you had better just defend yourself—if it's an easy case like this one."

"Not me," said the client, "I ain't takin' no more chances than I have to in the way of business. Could I borrow \$10 and pay it back the first money I earn?"

"I'd have to wait too long."

"The first money I get, then?" "On that understanding I might spare you \$5," said the lawyer.—Chicago Daily News.

CHINA'S WHISTLING PIGEONS.

Musical Instruments Attached to Tails of Flying Birds.

One of the most curious expressions of emotional life is the application of whistles to a flock of pigeons. These whistles, very light, weighing but a few drams, are attached to the tails of young pigeons soon after their birth by means of fine copper wire, so that when the birds fly the wind blowing through the whistles sets them vibrating and thus produces an open air concert, for the instruments in one and

the same flock are tuned differently. On a serene day in Pekin, where these instruments are manufactured with great cleverness and ingenuity, it is possible to enjoy this aerial music while sitting in one's room, says the Scientific American.

There are two distinct types of whistles—those consisting of bamboo tubes placed side by side, and a type based on the principle of tubes attached to a gourd body or wind chest. They are lacquered in yellow, brown, red and black, to protect the material from the destructive influences of the atmosphere. The tube whistles have two, three or five tubes. In some specimens the five tubes are made of oxhorn instead of bamboo.

The gourd whistles are furnished with a mouthpiece and small apertures to the number of two, three, six, ten and even thirteen. Certain among them have, besides, a number of bamboo tubes, some on the principal mouthpiece, some arranged around it. These varieties are distinguished by different names. Thus a whistle with one mouthpiece and ten tubes is called "the eleven eyed one."

The explanation of the practice of this quaint custom which the Chinese offer is not very satisfactory. According to them these whistles are intended to keep the flock together and to protect the pigeons from attacks of birds of prey. There seems, however, little reason to believe that a hungry hawk could be induced by this innocent music to keep aloof from satisfying his appetite, and this doubtless savors of an afterthought which came up long after the introduction of this usage through the attempt to give a rational and practical interpretation of something that has no rational origin whatever, for it is not the pigeon that profits from this practice, but merely the human ear, which feasts on the wind blown tubes and derives aesthetic pleasure from this music.



The Nose.

The nose, the most conspicuous feature of the human face, has always been regarded with great interest from an esthetic point of view, but it is within a comparatively recent period that its importance in the matter of health has been recognized.

Its external configuration goes far to make or mar beauty of feature, and considered from the point of view of health, its internal conformation is of even more significance.

The inside of the nose is divided into two compartments by a thin plate of bone and cartilage, called the septum. The outer wall of each of these cavities has three projecting ledges, formed of curved plates of bone covered with a loose membrane containing a great number of blood-vessels. Opening into the nasal cavity on each side are several hollow spaces in the bones of the face, all lined with mucous membrane and containing air.

The nerves of smell are located in the mucous membrane which lines the nostrils, and when inflammation of the membrane occurs, as in a cold in the head, this sense is more or less destroyed for the time being.

The most important function of the nose is that of a breathing organ. The curved plates of bone serve to increase the surface covered with mucous membrane, so that the air in passing over it is warmed and moistened, and so rendered fit to enter the bronchial tubes and lungs. It is also filtered and freed from dust, and from the many disease-germs which it carries. The dust and microbes are caught on the moist surface, and are carried back to the entrance of the nostrils in a current caused by the constant downward movement of microscopic hair-like projections on the mucous membrane.

This explains in part the evils that result from mouth-breathing, for then the air is neither warmed nor purified, and on entering the bronchial tubes it causes congestion. This in turn lessens the resisting power, which all mucous membranes possess, against the action of disease-germs.

Catarrhal inflammation, diphtheria, tuberculosis, and other respiratory diseases are much more likely to attack those who, through habit or necessity, breathe largely through the mouth.

Obstruction of one nostril, such as occurs when the septum projects to one side or when there are tumors, called polypi, or other swellings of the mucous membrane, puts too much work on the free nostril. Its membrane becomes congested, and catarrh results. This obstruction may be only temporary and may right itself, but when it is permanent it is necessary to remove it by operation as a measure of protection to the general health.



Meat Pie.

Take your cold meat left overs and put through a chopper with an onion or celery, which you prefer. Put the mixture in a saucepan with a little water or gravy, and salt and pepper to taste. Make a rich puff paste, with which line a dish. Put in the hash, leaving part of the gravy. When ready to serve, cut a round piece out of center of cover, into which pour the remaining gravy and replace the piece.

Economical Doughnuts.

Beat an egg very light with a cup of sugar, add a cup of milk, not stirring this in, then put in quickly half a grated nutmeg, a half-teaspoonful of salt, and three teaspoonfuls of baking powder, sifted with enough flour to make a dough that can be rolled out. Roll in deep fat to which a little salt has been added. This last precaution will keep the doughnuts from absorbing the grease.

Peel some potatoes and grate them into a basin of water; let the pulp remain in the water for a couple of hours; drain it off and mix with it half its weight of flour, season with pepper, salt and chopped onions. If not moist enough add a little water. Roll into dumplings the size of a large apple, sprinkle them well with flour, and throw them into boiling water. When they rise to the top they will be boiled enough.

Date Dessert.

Beat the yolks of four eggs, add eight tablespoonfuls of powdered sugar, stew one-half pound of dates until tender, add a little lemon extract, and add this to the first mixture. Cut and fold in the white of four eggs, well beaten, with a sprinkling of orange peels, bake in a slow oven and serve with vanilla sauce.—Elizabeth Gregg, Columbia, Pa.

Orange Snowballs.

Boil one cup of rice fifteen minutes in salted water, drain and let cool. Remove the peel from five seedless oranges, spread the rice on dumpling cloths, roll each orange in sugar, place on the rice, tie and boil the balls for an hour; turn them carefully on a dish, sprinkle with sugar. Serve with sweetened cream.

Baked Apples.

Baked apples, with dates, is a nutritive combination. Large, solid apples are cored and filled with washed and stoned dates, sprinkled with powdered sugar, basted with lemon juice, butter and hot water and baked till soft in a moderate oven. Apples are good baked in like manner with figs or stewed prunes.

Broiled Oysters.

Select large, fat oysters for broiling, free them from shells, drain and dry between a towel. Dip in melted butter, then in fine cracker crumbs, seasoned with salt and paprika. Have a fine wire gridiron and broil over a quick fire till the juice flows, being careful not to let them burn. Serve at once.

Malted Cider.

Heat the cider to the boiling point, sweeten to taste, thicken with flour to the consistency of cream, heating out all the lumps. To make this properly moisten the flour with a little milk. Put over the fire again, bring to the boiling point and remove and serve.

Sliced Baked Apples.

Core, but do not pare, and cut in thin slices. Put a layer in the baking dish and sprinkle with sugar, then another layer of apples, etc., and have last a layer of sugar. Cover the pan and bake ten minutes. Then remove the cover and bake ten minutes longer. Serve with meat as a compote.

Sour Cream Biscuit.

Into one pint of sour cream stir one teaspoonful of soda which has been dissolved in two tablespoonfuls of warm water, add the well beaten white of one egg and one-half teaspoonful of salt. When the cream foams up add enough sifted flour to make a soft dough. Roll, cut out and bake in a quick oven.

Creamed Walnuts.

Cook two cupfuls of sugar and one-half cupful of water together until the syrup threads. Add a teaspoonful of vanilla, take from the range and beat until thick and creamy. Make small balls of the candy and press half a walnut meat into each side. Drop on a plate of granulated sugar.

Cucumber Pickles.

One gallon vinegar, one cup dry mustard, one cup sugar, one-half cup salt, as many cucumbers as the vinegar will cover. Put in a stone crock or glass jars.