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### Home.

Home is a place where men can swear and do other things that were it anywhere else he would be run in for disturbing the peace.—Florida Times-Union.

## For a Red Blotchy Skin

The Remarkable Action of a Famous Remedy and Some Facts About It.

The skin is but a net work of fine blood vessels. And it is a perfectly natural consequence that any influence in the blood that is a condition of ill health makes its first appearance in the skin. There are certain medicinal properties that follow the course of the blood stream and the influence of these properties is that of an antidote. This is why S. S. S., the best known blood purifier, has such a positive action in the skin. There is one ingredient in S. S. S. which peculiarly stimulates cellular or glandular activity to select from the blood or from this fine net work of blood vessels in the skin, those elements which it requires for regeneration.

Thus pimples, acne, eczema, lupus, or any other blood condition that attacks the skin or seeks an outlet through the skin is met with the antidotal effect of S. S. S. The action of S. S. S. in the cellular tissues of the body serves the active purpose of stimulating each cellular part to the healthy and judicious selection of its own essential nutriment. Not only this, but if from the presence of some disturbing poison a condition of disease arises, S. S. S. so directs the local cells that this poison is rejected and eliminated from their presence.

This is why skin troubles vanish so readily and why they do not return.

Under the influence of S. S. S. this fine net work of blood vessels in the skin is constantly taking from the blood the nutrition required for healthy tissue and the cause of disease is just as constantly being removed, scattered and rendered harmless. These facts are more fully explained in a book on skin troubles sent by The Swift Specific Co., 160 Swift Bldg., Atlanta, Ga. You will find S. S. S. on sale at all drug stores. Get a bottle to-day and banish all skin afflictions.

## URGE "SEE AMERICA FIRST"

Pacific Coast Festivals Association Takes Up Work.

Tacoma, Wash. — One of the most important gatherings in the history of the United States in the interests of the "See America First," movement, particularly as it affects the West, will be held at Tacoma early in July, when the annual meeting of the Festivals Association of the Pacific takes place. The movement now embraces many of the leading cities of the Pacific Slope, and, at the annual meeting, the applications of a number of other cities, Salt Lake, North Yakima, Boise, Ida., Everett, Wash., Oakland and Sacramento, will be considered.

A plan is on foot to petition congress and the President of the United States to create a National board, which shall have for its object the diversion of a large share of the nearly \$500,000,000 which Americans spend each year in travel and luxuries abroad.

The cities, carnivals and expositions now embraced in the association are: Tournament of Roses, Pasadena, Cal.; Mid-Pacific Carnival, Honolulu, T. H.; Rose Festival, Portland, Or.; Pow Wow, Spokane, Wash.; Montamara Feste, Tacoma, Wash.; Golden Potlatch, Seattle, Wash.; Carnival Week, Victoria, B. C.; Mount Baker Marathon, Bellingham, Wash.; Round-Up, Pendleton, Or.; Portola Festival, San Francisco; Panama-Pacific International Exposition, San Francisco, and Panama-California Exposition, San Diego, Cal.

### Successful Jelly Making.

Use good fruit which is a little under ripe.

Use the best granulated sugar.

Do not make large quantities of jelly at one cooking.

Heat the sugar in the oven before adding it to the fruit juice.

The jelly will be clearer and finer if the fruit is simmered gently and not stirred during cooking.

Set the jelly in a sunny window for twenty-four hours, then cover with melted paraffine and set in a dry, cool place.—Woman's World.

### It Cures While You Walk.

Allen's Foot-Ease is a certain cure for hot, sweating, callus, and swollen, aching feet. Sold by all Druggists. Price 25c. Don't accept any substitute. Trial package FREE. Address Allen S. Olmsted, Le Roy, N. Y.

### Worth Extra Time.

"Prisoner at the bar," said the judge, "is there anything you wish to say before sentence is passed upon you?" "No, my lord, there is nothin' I care to say, but if you'll clear away the tables and chairs for me to thrash my lawyer, you can give me a year or two extra."

Don't buy water for bluing. Liquid blue is almost all water. Buy Red Cross Ball blue, the blue that's all blue.

### Moral Indifference.

If ignorance and passion are the foes of popular morality, it must be confessed that moral indifference is the malady of the cultivated classes. The modern separation of enlightenment and virtue, of thought and conscience, of the intellectual aristocracy from the honest and vulgar crowd, is the greatest danger that can threaten liberty.—Henri Frederic Amiel.

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## COOKED IN NEW WAYS

THREE GOOD RECIPES FOR PREPARATION OF CHICKEN.

Will Be Found Pleasant Change From the Generally Accepted Methods—Most Delicious Served With Asparagus—Special Stew.

Chicken, Waldorf Style.—Boil a chicken until it is tender; take it from the fire and remove all white meat, which cut into small dice-shaped pieces, adding two truffles, cut in the same way. Put the mixture into a saucepan with a pint of fresh thick cream, season with salt and pepper and allow to boil for twelve minutes, then thicken with two raw egg yolks diluted in two large spoonfuls of Madeira wine. Stir this thoroughly in with the chicken, also two ounces of fresh butter added in small bits, and mingle without letting it boil again, then serve.

Chicken, Asparagus.—Cut a chicken into quarters and put into a saucepan with a little butter to fry. When it begins to steam dust over with a little flour and fry to a pale brown, now sprinkling over a teaspoonful of chopped parsley and a little salt. Take a couple bunches of asparagus, break off the tender parts, wash them well in salted water, boil slightly in more salt water, and drain. Put a lump of butter and one tablespoonful of cream into a saucepan over a slow fire, place half the asparagus on top, dust with pepper, and then arrange the pieces of chicken over it; cover with the remainder of the asparagus and put a few pieces of butter on top. Pour over all one breakfast cupful of cream and stew gently till done. Turn the whole out into a dish, garnish with croissants of fried bread and serve.

Stewed Chicken, Matelote.—Singe a fowl, draw and cut into pieces, rub with butter, and flour and brown in an oven. Put four tablespoonfuls of butter into a frying pan and in it fry a carrot, a parsnip and an onion, all cut in pieces. Place the fowl in a stewpan with the vegetables and one quart of white stock. In the butter in which the vegetables were fried, brown two tablespoonfuls of flour, and stir this in with the fowl. Mash the liver, cooked separately, and stir in with the fowl also, along with a tablespoonful of capers and salt and pepper. Simmer slowly for three-quarters of an hour, add a quarter of a pound of mushrooms cut into small pieces and simmer for a quarter of an hour longer. Serve garnished with mashed potatoes.

### How to Cook Lamb Kidneys.

When you buy lamb kidneys have the butcher leave all the fat on them. Wash them and put in a baking pan with a little salt and pepper and bake about one-half hour in a good hot oven.

Just before serving, cut open the fat carefully and remove the kidney; and I hope you will enjoy them, as my folks do. Cooked this way they lose all the strong flavor that they usually have.

### Dents on Furniture.

When furniture becomes dented, the following is very good: First dampen the marked part with water, then cover with several thicknesses of wet brown paper and then hold a hot iron close to the paper, not actually touching, until all the moisture is absorbed. This quite effectively removes all dents and gives very good results.

### Ham a La Venison.

This is a dainty for Sunday night suppers: Put one tablespoon butter and one tablespoon currant jelly in a frying pan over a rather slow fire. When melted, lay in some slices of cooked ham, and fry each side until almost ready to burn. Remove to a hot platter and garnish with parsley.

### Cherry Puffs.

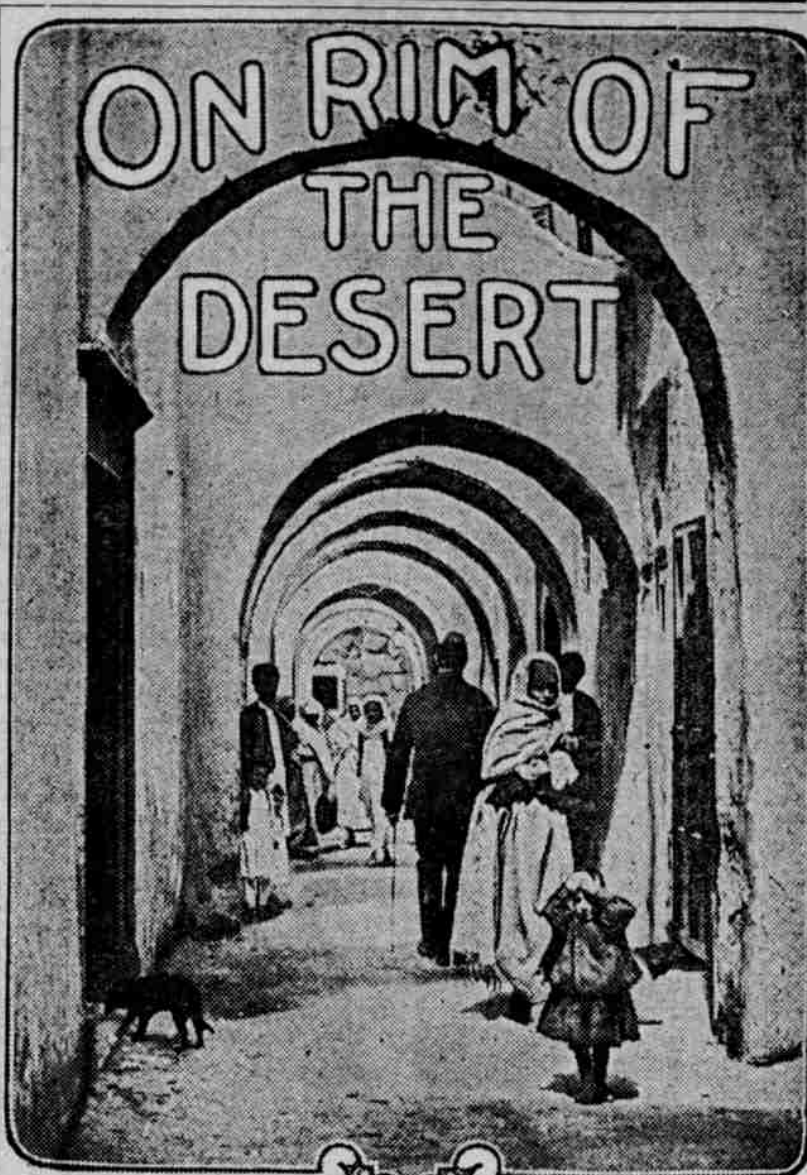
One-half cup butter, one cup sugar, two eggs, one cup sweet milk, two cups flour, two tablespoonfuls baking powder, stewed cherries.

Cream, butter and sugar, add eggs, and flour, and baking powder alternately with milk. Butter small china baking cups, add teaspoonful cherries, then batter, then more cherries, and have cups two-thirds full, with batter on top. Place cups in pan of water, and bake in oven twenty minutes. Serve with hot, foamy sauce, or cherry juices.

### Roast Beef and Nut Hash.

Hash in Pastry Ramekins.—Chop remains of cold roast beef fine; season to taste, add minced onion, cook slowly (adding little water or milk) until mixture thickens. Have ready baked individual pastry shapes; fill these with hash, dot with butter. Stand in oven until browned. Serve hot.

Nut Hash.—Mix thoroughly one cup chopped walnuts and peanuts mixed, one cup bread crumbs and one cup nicely seasoned hot mashed potatoes. Add milk to moisten. Brown in oven. Serve with cream or tomato sauce.



STREET SCENE IN TRIPOLI

EDWIN ASA DIX recently wrote for the New York Evening Post an entertaining letter of travel along Barbary's coasts. From his description of Tripoli the following paragraphs are taken, though it will be seen that he wrote before the ancient city had become the center of a military movement:

Tripoli in Barbary, the Turkish city, stands up wonderfully behind its long walls, as viewed from the deck in the early morning. Its distant buildings show every tint of buff and amber and creamy white, with here and there a dash of pink or soft blue. Seven minarets, each with tip or spire of emerald green, point the way of heaven to the faithful, and two frowning gray fortresses threaten the way in other direction to infidel assailants. The view is distant, because there is no harbor and the wide bay is shallow. Ships must lie well out in the offing.

Here is a city little known to the world, though so alluringly in the currents of the world's travel and trade. Few traders and fewer tourists visit Tripoli. Probably not many persons could even tell you exactly where this Turkish desert colony is.

### Must Have Escort.

The landing is made in small boats, and passports or passes consulaires must be shown at the little landing stage before permission to land is granted. It is well to repair at once to the British, French, or Italian consulate, to obtain the escort and protection of a kavass, for the native Tripolitans are none too well disposed toward casual foreigners. Under the guidance, then, of the kavass or janissary, a resplendent ebony individual in a gorgeous uniform and bearing the baton or big stick of office, we explore the city.

One realizes at once that one has left European soil and the methods of European municipal governments. The streets are dirty, narrow, and ill-paved; everywhere are evidences that the city is left largely to govern itself in the approved Turkish fashion. But it is full of novelty and varied interest. Here is a great market square, with arcades at the sides, and with a rude but massive stone fountain in the center. Vendors squat on the ground behind strips of matting, on which are little piles of oranges, lemons, figs, vegetables, grains, nuts, fish, dried locusts and other unedible-looking edibles.

Cooks fry fritters in oil over basins of glowing charcoal. Laden donkeys push their way through the throng, camels strut sullenly by, children shout and play, and all the daily life of a busy Oriental mart unrolls itself. Farther on are the long, covered alleys of the chief bazaar, the Souk el Turc. Here are ivory and ostrich feathers and quaint native jewelry. In another direction lies the Hara or Jewish quarter, giving glimpses into queer little shops and into the patios or interior courts of the private houses.

### Roman Arch.

In the very center of the city we are reminded that Rome, the universal, has been in Tripoli. Here stands a solid ornate triumphal arch, built in the comparatively rare form styled quadrifrons, of marble once white, now darkened and defaced by time. An inscription still legible records that it was erected by a quaestor under the

joint reign of Lucius Aelius Verus and Marcus Aurelius. It stands low, for it is half-buried in the accumulated soil, and one of its portals is debased to the purpose of a native cooper's shop. But its carvings still preserve something of their ancient beauty, and the structure standing there in the heart of an alien city and civilization during all these centuries speaks of the power and prestige of the days of the Caesars.

The desert comes close up to Tripoli on all sides. There is no hinterland, as there is with Tangier and Algiers and Tunis. There are rich resources in the sands behind it, but in the Tripolitaine there is no attempt at development. The city carries on a limited caravan trade with the interior, as it has done from time immemorial, but the trade is attended with difficulties. The desert tribes are fierce and savage, and they rob and kill. No European, no Tripolitan even, can possibly venture into this part of the Sahara unprotected. When the caravans go, it is in vast numbers, comprising two hundred, five hundred, or even a thousand camels, with armed attendants forming a private army, and their return, months or even two or three years later, is a matter of excited interest and gratulation for the whole city, just as the return of the East India merchantmen used to be for Salem.

Tripoli, the city, has between thirty five and forty thousand inhabitants; the indigenous races, Berbers, Arabs and negroes, of course, making up the bulk of the population. There are eight thousand Maltese. The Europeans are almost negligible; the Italians (chiefly Sicilians), who are most numerous, tallying about six hundred. The Turks consist only of the few troops and the governing officials, at whose head is the governor-general and commander-in-chief, now one Regib Pasha. He is, of course, the personal representative of the sultan. The desert population of the entire vilayet or province is very difficult to estimate, but in the most recent local and official reports it is given as about 800,000.

Tripoli has thirty mosques and thirteen synagogues, but until within a few years it had no schools whatever; the children receiving a smattering of letters and Koran texts in the mosques. It is better now; there are eight public schools of various grades, elementary, normal, technical, and military, whose good effects are already to be seen on the younger generations.

### Long French Canal.

An interesting demonstration of the completeness and varied uses of the French canal system was recently furnished by the arrival of the British admiralty yacht Rose at Marseille, en route for Gambia. This yacht first went from Portsmouth to Havre, and thence by the Seine to Paris, and from Paris to Marseille through the Loing canal, Nemours, St. Mammes, the Briare canal, Montargis, the Loire canal, Châtillon-sur-Loire, Nevers, the Bourgogne canal, Chalons-sur-Saone, Macon, Lyon, Avignon, the Port-de-Bouc. The Rose is a vessel of 33 tons.

### Just as Impossible.

"How would you like to have a fairy godmother?"  
"I'd rather have a competent cook."

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