

PUT LICENSE ON EVERY VEHICLE

Council Committee Finally Gets Suitable Wording in Proposed Ordinance.

WILL NET CITY BIG REVENUE ANNUALLY

Prospective Law Provides for Tax of \$5 on Double and \$2.50 on Single Rig—Every Store Wagon to Be Taxed.

After working more than five months in the preparation of an ordinance to license all animal-drawn vehicles in Portland...

Some months ago the Portland Draymen's association petitioned the committee for a reduction of their license from \$20 per year for double and \$12 a year for single rigs...

The license department estimates that there are about 1,000 rigs in the city which would net \$10,000 a year and in the neighborhood of 2,000 single rigs which would turn about \$3,000 into the street repair fund...

Under the present system of taxation the 400 double vehicles at \$20 a year and the 200 single rigs at \$12 a year give a revenue of about \$8,000 a year...

The ordinance provides that every person or corporation failing to purchase license within 10 days must be displayed on either side of the vehicle and refusing to conform with the provisions of the ordinance shall be liable to a fine of not less than \$50 nor more than \$500...

AT THE THEATRES

Jessie Busley at Hellig Tonight.

The attraction at the Hellig theatre, Fourteenth and Washington streets, tonight at 8:15 o'clock and every night this week...

"Johnny Jones" Sales Tomorrow.

Tomorrow (Friday) morning at 10 o'clock, at box-office the Hellig theatre...

"Fatinista" at the Marquam.

Tom Karl's Californians are singing their merry way through "Fatinista" at the Marquam this week...

"Maritana" Coming.

Romantic opera is not so common now as it once was, and among the best of this class is "Maritana"...

"A Stranger in New York."

"Of course 'A Stranger in New York,' at the Baker this week is a hit. It couldn't help but be. People want to laugh once in a while...



School Umbrellas, 75c. Boys Raincoats, \$6.00 to \$10.00.

Waterproof Suits for school wear, \$4.35.

Never-Wet Shoes, \$2.50.

Fair protection for foul weather.

Protection is cheaper than regret.

Everything for men and boys wear.

LION Clothing Co. Gus Kuhn Prop. 166 and 168 Third St. Mohawk Building.

HINTS TO THE HOUSEKEEPER

Quick Breads and Cakes.

By Elizabeth Roberts. (Except where otherwise stated level measurements are used in all the following recipes.)

Rye Muffins.—One cup of rye meal, one cup white flour, two tablespoons sugar, one half teaspoon salt, one cup milk, one egg, two tablespoons butter, four teaspoons baking powder, mix meal, flour, sugar, salt and baking powder; add milk and well beaten egg, then the melted butter. Bake in buttered gem pans in hot oven about 20 minutes.

Egg Muffins.—Mix two cups sifted flour, two tablespoons of sugar, four level teaspoons baking powder and one half teaspoon of salt; then add two eggs well beaten, and one cup of milk; beat thoroughly; lastly add two tablespoons butter, melted, beaten in buttered gem pans in a quick oven about 20 minutes.

Graham Drop Cakes.—(Miss Barron)—Sift together one and one half cups Graham meal, one half teaspoon each of salt and soda, one fourth cup of brown sugar. Mix into a stiff batter with one egg and one cup of milk. Drop by spoonful in a buttered pan and bake 15 minutes.

Corn and Hominy Cakes.—Two tablespoons uncooked small hominy, one half teaspoon salt, two tablespoons butter, one cup boiling water, one cup corn meal, two tablespoons sugar, one cup boiling milk, two eggs, three teaspoons baking powder. Pour the boiling water over the hominy, add salt and butter, let stand a few minutes on back of stove. Add boiling milk to corn meal and sugar, when hot add hominy mixture, then sugar, beaten separately and baking powder. Bake in gem pans 30 minutes.

Fruit Pin Wheels.—Sift together one pint sifted flour, one half teaspoon salt, two tablespoons sugar, and three teaspoons baking powder; rub into the flour mixture two tablespoons butter, then add one egg, well beaten, and about one third of a cup of milk; roll to one fourth of an inch in thickness, spread with softened butter, sprinkle with sugar, cinnamon, and two thirds of a cup of dried currants; roll up like jelly roll; cut off slices about three fourths of an inch thick. Bake 12 minutes in a hot oven. A mixture of raisins and nuts chopped fine may be used instead of the currants and the eggs may be omitted from the dough, and more milk and baking powder added.

Hermits.—Two thirds of a cup of butter, one cup of sugar, two eggs, one fourth cup of milk, one half cup of raisins, chopped fine, one teaspoonful of cinnamon, one fourth teaspoonful each of cloves, mace, nutmeg and salt, three teaspoons baking powder and two cups of flour. Drop in buttered gem pans on a sheet. Left over ginger bread can be reheated by steaming and served with a lemon pudding sauce as a dessert.

Corn Meal Griddle Cakes.—These cakes hardly come under quick doughs but are among the easiest to make and are too good to pass by. They are made by mixing two and one third cups corn meal, one half cup of flour, one egg, one cup of milk and two cups of water; let stand several hours to soften and swell, or until the mixture is ready to use. When ready to use add two eggs, well beaten and a teaspoonful of soda. If eggs are omitted, add a little more milk, the milk being added to the mixture. The ordinary griddle cake batter. These cakes are very delicate and, if carefully cooked on a soapstone griddle, without oil or fat, are a most delicious and healthful breakfast. They may be eaten with safety by persons with weak digestion.

Clear Honey.—Home Strained Griddle Cakes.—(To serve with waffles and griddle cakes.) Melt comb honey in a sauce pan with a little water, heat slowly until the comb is melted and floats on top, when cold remove wax. Honey which has granulated in the comb is clarified and becomes a clear syrup by this process. The honey may be allowed to come to a boil, but if cooked too long will darken in color and the flavor becomes impaired.

famous Hoyt shows they laugh all the while they are there. The specialties are clever.

"King of the Desert."

Few plays have won popularity quicker than "King of the Desert," which is being presented at the Star Theatre this week by the French stock company. It contains everything from an elephant to a hero, and there are more laughs than exciting situations even. There will be a matinee Saturday. Seats for the remaining performances are now on sale.

Advanced Vaudeville.

There is genuine advanced vaudeville at the Grand this week and the collection of acts is such as to please every taste. Zamloch is one of the big cards. He is a man of mystery who does some of the most astonishing tricks, and without the aid of strings he performs feats which cannot be well explained.

"Drusa Wayne" Tonight.

There is a great, big treat in store for lyric patrons tonight when the best popular price stock company on the coast will present another performance of Franklin Fyler's famous melodramatic success, "Drusa Wayne," which has been playing to crowded houses since the opening on Monday night.

"For Mother's Sake" at Empire.

Many are going to see the favorite New England home life play, "For Mother's Sake" at the Empire this week, who seldom go to the theatre ordinarily. This is because it is one of those rare plays that have found a place all their own in the hearts of thousands.

SPAIN'S RAILROADS.

Visitors Have to Pay for a Ticket Merely to Go on the Platform.

From the New York Sun. In Spain the railroads do not lose a chance to make a little profit, even in the case of the non-travelers. When you see somebody off in that country you must pay for the privilege. The railroads all sell billets de andata, which are good for the platform only. These cost generally five centimos, equivalent to a cent in American money.

Just why this is done it is hard to see, because persons entering a train cannot very well avoid the conductor, who is always making trips to inspect the carriages. If a person attempted to steal a ride in a carriage he would have small chance of getting away with it. If caught he would have to pay a penalty of just twice the fare between the point where he was discovered and the point where tickets last were inspected.

Motzger's eye glasses, 21. 643 Wash.



The American and English Woman.

The American woman is better read and usually far more cultivated than the English woman of the same class. She is a more agreeable companion, and she has a firm belief that she owes it to herself to make the most of her mental powers. These qualities make home life more attractive than many meals and much spring-cleaning. Moreover, housekeeping in America is complicated by many details which do not exist here, and it is little wonder that a woman becomes discouraged and feels that life in a hotel or boarding-house offers impunity from these vexatious duties. Says Lady Henry Somerset in the Young Companion.

American woman which has struck me forcibly, and that is the utter absence of any ostentation with regard to the work of her household. Those she be called upon to give her own services. I have seen women in England suffer torture during a dinner party. The English servant, who was new to the duties of waiting at table, did not understand her work. Whispers between my hostess and the girl would interrupt conversation, and I knew that she had elected to suffer all this anxiety rather than allow it to appear in her face. I never left the kitchen, and that she and her husband ordinarily helped themselves to their own dishes like sensible people.

But I have stayed in many houses in America where I have been delightfully entertained. I have seen women as good as anybody could wish, and I knew that the lady who was entertaining me was discussing the English literature with a real knowledge of her subject, cooked those little chops only an hour ago, and was not ashamed to own that she had not read the book.

The manner of the education of the American woman of course differs radically from that of the English woman. She has often been graduated at a vocational college, and has mixed with the other sex in a public school, and the competition and inter-relationship with men which robs her of self-consciousness or affectation which often spoils the English woman unaccustomed to such comradeship.

On the other hand, there is no doubt that the American woman has very little romance. If a man is not a philosopher, a physician, a professor or an architect, or will give himself to philanthropic work, proves that marriage is not looked upon by them as the ultimate end of a woman's successful existence.

Eccentric Frocks.

Since picture fashions became the rage picturesque costumes of all orders have become too familiar to attract special attention. Before this era to have seen a period costume in a public place or even in the house would have been ascribed to eccentricity or the approach of some extraordinary dress occasion. The ultra kimono coats of this particular summer on the street two or three years ago and the chasuble wrap with a daytime frock.

The dinner gown is one of the most fruitful fields for the play of the dress-maker's ingenuity at all times, for it there must be a blend of the conventional with the subtle individuality of the wearer. In the dress of the picture dinner frock, the one copying more or less faithfully by line and texture, the French period is the acme of style. Not that one period alone must be represented by a single costume. That day has long gone by. A high Empire waist and long plain skirt like nothing in the world so far as today's fashions, may all mingle in one and the same gown. At its best such a happy compromise between a kind of glorified tea gown and orthodox dinner apparel is difficult to attain.

Seasonable Dishes.

Curried Fish.—Melt two tablespoons of butter, stir in two tablespoons of flour, then add, gradually, one pint of milk and continue stirring until smooth and thick. Slice half an onion and cook to a golden brown in one large tablespoon of butter, then skim out the onion, stir one teaspoon of curry powder into the flavored butter, add the prepared sauce slowly and season with salt to taste. Add one pint of flaked fish, turn into a buttered baking dish, cover with buttered crumbs and brown in a hot oven.

Oyster Shortcake (from the Delicatessen).—Make a soft, smooth shortcake dough with baking powder, milk instead of water. Bake in thin layers than you would for the regular fruit shortcake, and split and butter generously as soon as baked. While the cake is baking scald the liquor that you have drained from a quart of oysters, and in another saucepan heat a cupful of milk and half a cupful of cream. Just as this mixture begins to boil, add a tablespoonful of butter and a tablespoonful of flour that have previously been rubbed together, and stir until it becomes smooth and thick. Now turn to the scalding oyster liquor, and, having skimmed it carefully, add a tablespoonful of butter, some salt and pepper, and finally the oysters. Let

The Knock-out Blow.

The blow which knocked out Corbett was a revelation to the prize fighters. From the earliest days of the ring the knock-out blow was aimed for the jaw, the temple or the jugular vein. Stomach punches were thrown in to worry and weary the fighter, but if a scientific man had told one of the old fighters that the most vulnerable spot was the region of the stomach, he'd have laughed at him for an ignoramus. Dr. Pierce is bringing home to the public a parallel fact; that the stomach is the most vulnerable organ out of the prize ring as well as in it. We protect our heads, throats, feet and lungs, but the stomach we are utterly indifferent to, until disease finds the solar plexus and knocks us out. Make your stomach sound and strong by the use of Doctor Pierce's Golden Medical Discovery, and you protect yourself in your most vulnerable spot. "Golden Medical Discovery" cures "weak stomach," indigestion, or dyspepsia, torpid liver, bad, thin and impure blood and other diseases of the organs of digestion and nutrition.

The "Golden Medical Discovery" has a specific curative effect upon all mucous surfaces and hence cures catarrh, no matter where located, or what stage it may have reached. In Nasal Catarrh it is well to cleanse the passages with Dr. Sage's Catarrh Remedy fluid while using the "Discovery" as a constitutional remedy. Why the "Golden Medical Discovery" cures catarrhal diseases, as of the stomach, bowels, bladder and other pelvic organs will be plain to you if you will read a booklet of extracts from the writings of eminent medical authorities, endorsing its ingredients and explaining their curative properties. It is mailed free on request. Address Dr. R. V. Pierce, Buffalo, N. Y. This booklet gives all the ingredients entering into Dr. Pierce's medicines from which it will be seen that they contain not a drop of alcohol, pure, triple-refined glycerine being used instead.

Dr. Pierce's great thousand-page illustrated Common Sense Medical Advice will be sent free, paper-bound, for 21 one-cent stamps, or cloth-bound for 31 stamps. Address Dr. Pierce as above.

them stay but a few minutes only; then remove them; cover the layers of short cake with them; place the two layers together, one on top of the other, and pour the hot sauce over all. Serve immediately, that it may have no time in which to cool.

Preserved Rinds.—Cut and pare into thick slices. Boil one ounce of alum in one quart of water, pour it over the rind, and let it stand several hours on back part of stove, then take out into cold water, and when cold put them into a pickle made thus:

For four pounds of rind boil together two pounds of sugar, one pint of vinegar and six cups of mixed wild spices and cloves, about 1/2 less of cloves than of other spices. Tie them in a bag. Skim well, then add the rinds and boil half hour.

Gingered Peas.—Pare, core and cut in halves, enough peas to make eight pounds. Put seven pounds of sugar in a preserving kettle, add the juice from six lemons, the thinly peeled yellow rind of one lemon cut in strips, one cup of water and half a pound of ginger root scraped and cut in small pieces. Boil for one hour and continue cooking for one hour. Can while hot.

LITTLE GOOD TO OPEN PORTLAND GATEWAY

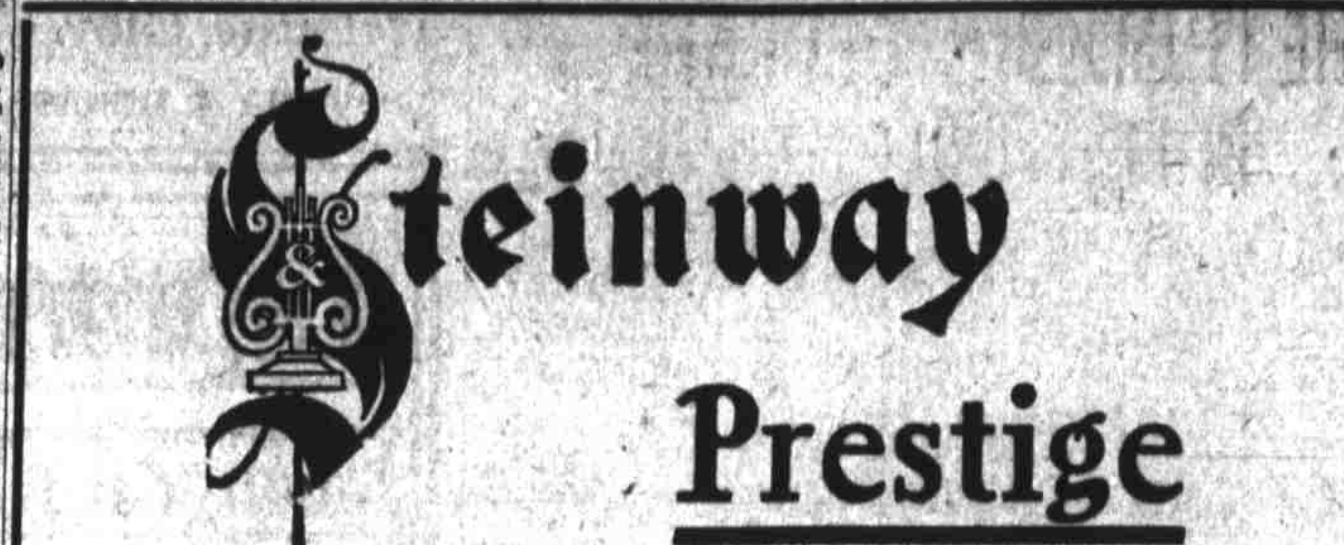
Completion of North Bank Only Hope of Relieving Present Congestion.

Replying to the application of Washington lumber manufacturers through the interstate commerce commission for the opening of the Portland gateway for movement of Washington lumber to the eastern states, Northern Pacific attorneys say the desired relief could not be obtained because of the congested condition of the O. R. & N., and that before any other adequate measures could be taken the northern lines will be required to build a new line and afford ample facilities for traffic via that route.

The attorneys, C. W. Bunn and James R. Kerr for the Northern Pacific, argue that the cause of the present limited capacity of the northern lines is the inability to force any more traffic through Cascade tunnel than is now passing through it. They say there has been a reasonable and steady increase of the lumber output of the northern lines, but an abnormal increase of the lumber tonnage for eastern destination. They allege that the 1904 Washington lumber cut for rail shipment, 55,535,000 feet, jumped in 1905 to 1,009,555,000, and in 1906 to 1,535,130,000, an annual increase in each case equal to the previous 10 years. The rail line in 1901 had 24,700 cars and 704 engines; in 1905, 35,123 cars and 915 engines; in 1906, 36,097 cars and 1,005 engines; in 1907, 44,585 cars and 1,325 engines.

GROWING ACRES AND PAINS.

Mrs. Josie Sumner, Bremond, Texas, writes, April 15, 1907: "I have used Ballard's Snow Liniment in my family for three years. I would not be without it in the house. I have used it on my little girl for growing pains and aches until her knees. It cures her right away. I have also used it for frost bitten feet, with good success. It is the best liniment I ever used." 25c, 50c and \$1.00. Sold by all druggists.



The STEINWAY is the world around admitted to be the GREAT PIANO. The word "STEINWAY" carries with it the PRESTIGE of the musical world. Ask most any great musician for an honest opinion in regard to pianos and he will tell you there are several high-grade pianos, and then he will say, "THERE IS BUT ONE STEINWAY." It is the epitome of all that is best in pianos. THE STEINWAY PIANO has INDIVIDUALITY, its TONE is described only as the STEINWAY TONE. You do not forget it, for it is different, it holds your attention, it lingers with you. THE STEINWAY TONE inspires the musician and shares his pleasures and sorrows.

Ernestine Schumann-Heink expressed this beautifully when she said: "How often do I find solace and renewed courage in the HEAVENLY HARMONIES of my STEINWAY PIANO."

"Diamond"--"Steinway"

Among precious stones the diamond is the most sought and highly prized. Among pianos the Steinway is supreme, unapproachable. It is the peer of them all.

You are invited to VISIT OUR STEINWAY PARLORS to see and hear these beautiful pianos. If you live at a distance we will be pleased to send you a beautiful booklet entitled "Portraits of Musical Celebrities," also catalogue.

"The House of Quality"

Pacific Coast Agents Steinway Pianos—Victor Talking Machines

Sherman, Clay & Company

Sixth and Morrison Streets—Opposite Postoffice

Portland Seattle Tacoma Spokane Everett Bellingham San Francisco

cars and 1,005 engines; in 1907, 44,585 cars and 1,325 engines. Ale Drinkers of Elizabeth's Time. From the Westminster Gazette. There is an amusing letter written by the Earl of Leicester to Lord Burleigh as to the lack of sufficiently strong ale for the queen at Hatfield.

the reign of Henry VIII the maids of honor were allowed for breakfast "one chet loaf, one manchet, two gallons of ale and a pitcher of wine." A Lady Lucy made a mighty tonic of the national brew. Her breakfast was a chine of beef, a loaf and a gallon of ale, and for her pillow meal a posset of porridge, a generous cup of mutton, a loaf and a gallon of ale.



MEN'S OUTFITTERS

BEG TO ANNOUNCE THEIR FORMAL

FALL OPENING

Friday, September 27th, 7:30 to 10:00 p. m.

PARSON'S ORCHESTRA

WILL RENDER THE FOLLOWING PROGRAM:

- 1—A Wild Western Fantasia, "Idaho"..... Von Tilzer
2—Medley March, "Cheer Up, Mary"..... Kendis and Paley
3—Wedtzy from "The Time, the Place and the Girl". Arr. Anderson
4—Overture, "Bits of Remick's Hits".... Arr. Bodewalt Lampe
5—Caprice, "White Swan"..... R. M. Stults
6—Wigwam Dance, "Onawanda"..... Dox-Cruger
7—Intermezzo, "Nippono"..... Harry J. Lincoln
8—Medley selection, "Vanderslot's Bomb"..... Losey
9—Valse Lento, "Innocence"..... Neil Moret
10—Popular Intermezzo, "Flower Girl"..... Wenrich

SOUVENIRS FOR ALL—EVERYBODY WELCOME

Dragon Restaurant advertisement featuring a dragon illustration and text: DRAGON RESTAURANT COMMENCING TODAY Thursday, Sept. 26. THE Dragon Restaurant At 149 Seventh will have the new management of what was formerly the Savoy Restaurant operated by Mr. Max Smith, first-class and up-to-date service. There will be two kitchens serving American and Chinese dishes, such as nobles, chop suey and other delicacies. Regular breakfasts can be had from 8 to 9 o'clock for 25 cents; dinners a la carte or table d'hotel. Sumptuous dining quarters will be provided for theatre parties and family dinners. This is the only high-class American restaurant in Portland serving the finest Chinese dishes and delicacies. We cordially invited to attend our opening today, when the best tea will be given free with orders. 149 SEVENTH ST. Between Alder and Morrison Streets. PORTLAND.