Sunday is Easter and eggs are still low in price. Of course you will want an extra supply of eggs for the festivals—and the children will want goodly supplies for hard boiling and coloring. This is the time when eggs really taste like the eggs you knew in the distant past when cold storage houses were unknown and what eggs you purchased in the stores were really the recent production of the hen.

A favorite method of creaming an egg is to bring a pan of boiling water on the table and to drop the eggs in. Five minutes will cream both white and yellow; 10 minutes jelly them thoroughly.

The only objection to cooking eggs on the table and to bringing them in in the shell is the distaste that many persons have for breaking the shells. The Englishman is taught to clip off the top of his egg neatly with one cut of the spoon and to eat from the shell in the egg cup, but everyone is not so clever, and the average man likes to have eggs broken in a cup, wherein he may put butter, pepper and salt to his taste.

To scramble eggs take the number of your guests at table and two more eggs, or as many more as you wish. Beat very light. Have ready a very hot pan containing melted butter. Pour in the egg mixture, which may be thinned with milk, and stir rapidly. As soon as the eggs are curdled slip out on buttered toast on a platter and season and garnish with parsley.

There are many ways of cooking hard-boiled eggs in fancy styles. What to Eat gives stuffed eggs au gratin:

Shell six hard-boiled eggs and cut each in halves lengthwise. Put the yolks into a bowl, add two teaspoonfuls of chopped parsley, one and a half tablespoonfuls of bread crumbs, slightly soaked in a little milk. Pound these ingredients together, then rub through a sieve. Season carefully with salt, pepper and nutmeg. Fill the whites of eggs with the mixture. Place these stuffed eggs in a buttered fireproof dish, sprinkle the top thickly with grated cheese and browned bread crumbs. Put the dish in a hot oven until the eggs are warm, then serve at once in the dish in which they are cooked.

Here are a few ways to prepare eggs as given by the Chicago Evening Post:

Eggs a la San Malo are a disguised dish. Four hard-cooked eggs, four slices of tomato seasoned with a little salad oil and tarragon vinegar, two tablespoonfuls of butter, little lemon juice, some aspic jelly, pinch of pepper, fine watercress, chopped parsley or chopped pistachio nuts, two teaspoonfuls anchovy or caviare. Put the yolks, butter, caviare, pepper and lemon juice in a mortar and pound them until quite smooth. Put them in a forcing bag with plain tube and fill up the eggs.

Coat them with liquid aspic jelly, arrange on little sprigs of fine cress, chopped parsley or chopped pistachios. Recoat with more aspic. Dip the tomato in hot water, remove skin, slice, season with the salad oil and tarragon vinegar, and lay them on a lace paper in an entree dish. Lay eggs on top. Garnish with small cress and chopped aspic jelly.

Eggs a la Rossi are nearly as elaborate. Seven eggs, seven tablespoonfuls of cream, four tablespoonfuls of lean, cooked chopped ham, two pickled gherkins, salt and pepper, seven slices of bread about one half inch thick to cut out seven cases about an inch in diameter.

Stamp out the cases with a round cutter. Remove the centers carefully with a knife, so that a thin, hollow case of bread remains. Dip each case for a second in a little milk or brush over with beaten egg, roll in fine breadcrumbs; fry them a golden color in plenty of smoking hot fat. Drain them on white paper.

Carefully break an egg into each of the cases. Put one tablespoonful of cream on each egg, and a dust of salt and pepper. Place the cases in a moderate oven and bake them until the eggs are slightly set. Put a little chopped ham on top of each egg, and lay across each four strips of gherkin. Serve at once, garnished with fried parsley.

An omelet is a work of art easily accomplished. Take an egg for a person, separate whites and yellows, beat each to a froth, add a cup of milk to the yellows, beating well, and when the oven is hot and skillet is warmed with melted butter to cover the bottom stir the frothed white lightly through the yellows, pour quickly into the pan and set in the oven.

In six minutes open the oven door gently and see if it has puffed high in the pan. When puffed high and a pale brown take from the oven carefully and, loosening the edges with a knife all around the pan, slip the contents on a platter that has been warmed. Sprinkle salt and pepper lightly over the top and garnish with parsley.

It is far more difficult to poach eggs, and the best plan is to buy the little poaching pans. One can also get individual pans for shirred eggs. The same luck that seems to follow the making of pie crust, pursuing the average person with misfortune in spite of care, seems to dog the steps of some women who try to poach eggs. The water may seem to be just right, the eggs are supposed to be fresh, but when dropped in the water the whites will scatter.

Muffin pans have made good egg poachers. A very dainty breakfast dish is a slice of delicately toasted bread thickly buttered, made soft with hot milk and with a poached egg on top.

Eggs a la creme, according to What to Eat, are cooked in this fashion: Six eggs, one gill of cream, one fourth pound thinly cut bacon and one heaping tablespoonful of butter. Spread the butter on the bottom of a shallow dish, pour in the cream, break the eggs carefully in the dish; partly cook the bacon in front of the fire, then place it on top of the eggs, with a little of the liquor. Bake about eight minutes and serve. This dish may be prepared in small china cases, allowing one egg to each case.

An egg jelly recipe comes from the same source: The well-beaten yolks of four eggs, three tablespoonfuls of sugar, two cupfuls of water, one half an ounce or a heaping tablespoonful of powdered gelatine and the grated rind and strained juice of one lemon.

Put the gelatine into a saucepan, add the water, sugar and lemon rind and juice and stir over the fire until the mixture comes to the simmering point. Remove from the fire and add the yolks of eggs, stirring all the time. Stir over the fire for a few seconds, but do not let it boil. When nearly cold strain into a mold previously rinsed in cold water. If wanted for an invalid, set in little molds, in order that it may be served in conveniently small quantities.

Butter is cheaper again, but the price is still very high for this time of the year. The season is more backward than expected—the lack of rain causing a smaller spring production than expected. This may cause storage operators to put away but half of their usual amount and thus force butter prices to new record-breaking figures the coming winter and next spring.

Chickens are still very high and scarce and there are practically no turkeys coming to market at this time. Geese and ducks are likewise absent from the local markets.

Meats are advancing in price because of the shortage in supplies and the higher cost in the stockyards for livestock. Of late there has been a general advance in hams and other smoked meats and provisions.

California strawberries are in larger supply and the stores are cutting the price daily. There is a better showing in quality and with the increased production further cuts in value may be expected any day.

Asparagus is selling at three pounds for 25 cents in the retail shops because of the larger shipments from California. With prices going down quality is getting better. Some small shipments of 'grass from Walla Walla are arriving and home production will soon be shown in the shops.

Cabbage is higher with advanced prices in California. Most supplies now come from Los Angeles. This is better than northern California stock.

Cauliflower is getting cheaper, for the markets now have more than they can sell.

Texas Bermuda onions have arrived here and are in good condition. However, there is nothing that can beat the old Oregon stock, even this late in the season.

You will again be able to supply your table with the choicest salmon in the world, for the spring-summer season on the Columbia river has opened and the fish are of fine quality. With the coming of Columbia royal chinook there is no demand for any other salmon, no matter what the price.

Halibut is scarce in the retail shops because of the non-arrival of several expected steamers from Alaska waters. Practically all the halibut comes from there at this time.

NO BOOZE ON PULLMAN CARS

Stock of Liquids Sold to Wholesalers and Passengers Go Dry.

(United Press Leased Wire.)

San Francisco, April 17.—No more can the tired passenger on a Pullman car order a "refreshing" drink of liquor to stimulate his drooping spirits. Not on the Pullman cars, for the product of the distiller has forever been barred in accordance with a decision reached last February by the company controlling these cars. At that time it was announced that as soon as the stock liquor on hand had been disposed of the Pullmans would become "dry." This stock has been sold back to the wholesalers, and today every division superintendent in the United States, Canada and Mexico was instructed to see that the rule against the sale of liquor on the cars is rigidly enforced.

The principal reason for barring drinks is based on the prohibition wave in many states. In many districts of the territory through which the cars run strong prohibition laws are already in effect and the profits of the company in the liquor line have been decreasing at a rapid rate on this account.

However, drinks will continue to be sold in dining-cars, as these are not controlled by the Pullman company.

CONTRACT FOR CROOK'S NEW COURT HOUSE

(Special Dispatch to The Journal.)

Prineville, Or., April 17.—The bond of John B. Shipp for the completion of Crook county's new courthouse has been approved by the county court and the remodeling of the basement and the work on the superstructure will be begun at once. Two bids were offered by Charles A. Gray of Salem, two by John B. Shipp, one by C. C. McNeely and one by James W. Wright. The three last mentioned are Prineville men.

The contract price for the complete structure is $57,000. The bond was fixed at $15,000. At least one wall of the foundation will be removed and rebuilt, as it is adjudged unsafe to put a two-story building upon it.

The new courthouse will be entirely of gray stone of the same grade as the foundation already built. It is to be completed within a year from date.

The stonework contract will perhaps be relet to Charles A. Gray of Salem, and the woodwork completed by Mr. Shipp himself.

A contract for a part of this work was let about a year ago to McNeely & Wright but the contractors failed to complete their work according to specifications and abandoned it some time ago.

CAN COURT COMPEL PRIEST TO TESTIFY?

(United Press Leased Wire.)

Chicago, April 17.—A question that would be of interest to Catholics the world over—whether the law can compel a Catholic priest to repeat on the witness-stand a confession made to him—will be answered in a case on hearing in Judge Chetlain's court.

"Andy" Craig, politician and saloonkeeper, is on trial accused of withholding a diamond alleged to have been entrusted to his care by an acquaintance. The defendant declares that he did not receive the stone. During the preliminary hearing before Municipal Judge Crowe, the Rev. Father Walsh of the Paulist Fathers' church gave the diamond in question to the court with the remark that a penitent thief had given it to him.

Now the question arises, Can Judge Chetlain compel the priest to divulge the name of the thief? In some states there are statutes which put the secrets of the confessional beyond judicial inquiry.

Drinking Men Not Wanted

The above sign is now seen in many shops and offices in this city, because drinking men are unreliable.

Competition is too keen and life is too strenuous for an employer to keep men on his payroll whose nerves are unsteady and whose brains are not clear.

Every line of business is beginning to close its doors to drinking men.

Drunkenness is a disease and, like most diseases, has its remedy. Orrine is the reliable treatment and is sold under a positive guarantee to effect a cure or your money will be refunded. Orrine is in two forms; No. 1, which can be used without the patient's knowledge in tea, coffee or food, and No. 2, for those who wish to be cured.

The guarantee applies to both forms. Mailed in plain sealed package on receipt of $1.00. Write for free booklet, mailed in plain sealed envelope. The Orrine Co., Washington, D. C., or Clarke-Woodward Drug Co., and nearly all druggists in Portland.

GOOD FRIDAY IS OBSERVED

General Suspension of Business in New York and Chicago for the Day.

(United Press Leased Wire.)

New York, April 17.—The fact that Good Friday and the Hebrew Feast of the Passover fell on the same day this year resulted in a general suspension of business in the metropolis. Many of the large financial institutions and mercantile establishments, as well as the public schools, were closed for the day. The stock exchanges have declared a holiday until next Monday. In all the churches special services were held during the day.

Chicago, April 17.—Good Friday was quite generally observed in Chicago today. The board of trade and the stock exchange were closed and of the larger financial institutions only the banks remained open for business. Special services were held in both the Catholic and Protestant churches.

Vienna, April 17.—The customary elaborate church services marked the observance of Good Friday in Vienna. Yesterday, for the first time since he came to the throne, Emperor Francis Joseph failed to perform the ancient Holy Thursday ceremony of washing the feet of 12 aged men. On the advice of his physicians the aged emperor was persuaded to allow one of the archdukes to perform the ceremony in his stead.

SAVES MAN'S LIFE; FREED FROM PRISON

(United Press Leased Wire.)

Fresno, Cal., April 17.—A piece of skin six by four inches in size has saved a man's life and liberated a man from prison. Louis Deak, a miner, was terribly burned about the body recently and the physicians decided that a skin grafting operation would be the only thing to save his life. They went to the county jail and asked James Dailey, who was serving a six months' sentence for larceny, if he would part with enough cuticle to be transferred to Deak's body on condition that he would be released. Dailey consented and the operation was performed. The miner is now recovering and Dailey is a free man.

Sheet Music 2c.

Fifty-cent folios 25c.
M. Levy's Music House, 71 Sixth.

Apple Show Incorporates.

Olympia, Wash., April 17.—The National apple show, organized by Spokane citizens for the purpose of giving annual exhibitions of fruit in that city, has filed articles of incorporation in the office of the secretary of state.

Some of the foremost men of Spokane are back of the enterprise, including D. C. Corbin, J. P. Graves, H. M. Richards, N. W. Durham, L. T. Williams, G. C. Corbaley, F. E. Goodall, H. J. Neely and others.

Tomorrow and Monday will positively be the last days for discount on east side gas bills. Portland Gas Company.

Kayser long silk gloves tomorrow, $1.25 at Bannon's. See page 3.

Spectacles $1.00 at Metzger's.

FALLS FACE DOWNWARD IN A PUDDLE, AND GIRLS LAUGH

He was dressed in a natty Easter suit of light brown, a hat of the same color was set jauntily on his head, and his feet were encased in lemon colored Oxfords.

He had no umbrella and he was hurrying along Oak street to get in out of the wet and prevent his swell togs from getting saturated. At Fourth street he started to cross and was compelled to side step a miniature sea. With a jump he attempted to clear the street-car tracks. His foot slipped on one of the wet rails and he fell flat on his face in the pool of water. His pretty brown derby sailed down the street, and when the young man arose to his feet his Easter suit was a sight to behold.

Two young girls who had better luck crossing the street tittered and the youth of the handsome clothes lamented and lamented loudly. Then he did a hot foot after his head gear, not caring whether he got his nice new shoes wet, and finally disappeared around a corner, still cursing his fate.

GOOD FRIDAY ALMOST END OF THE SOMBER LENTEN DAYS

Today is Good Friday and all strict observers of church holidays make this the climax of the penitential season, which begins with Ash Wednesday, 40 days before Lent, and lasts till Easter Sunday. Good Friday, commemorating the day of the Lord's crucifixion, becomes a day of prayer and when this day is over many consider that Lent has passed and no longer observe their Lenten vows.

Originally the one day of Friday was observed as a day of fasting until cock-crow, the hour when the resurrection was believed to have taken place. Later the fast was extended to 40 hours, the length of time the Lord lay in the tomb, and still later to a period of 40 days, the season of fasting and temptation in the wilderness. That is the origin of Lent. Now, after this season of denial when social pastimes and merriment are relinquished, and strict observers deny themselves one or more special things, Good Friday comes as a climax with special services in the ritualistic churches.

The Thursday preceding is known as Maundy Thursday and used to be observed in remembrance of the day when the Lord washed the apostles' feet. In Queen Elizabeth's time the English monarchs washed the feet of as many poor subjects as they were years old. The water was mixed with sweet herbs and after washing the sign of the cross was made on the feet and gifts were presented to the people.

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We handle Sample Shoes only and purchase them from shoe factories at ONE-THIRD TO ONE-HALF BELOW REGULAR MARKET PRICES; therefore we are able to offer you the NEWEST STYLES AT BARGAIN PRICES and still make money, so it is up to you to trade with us, as elsewhere you will have to pay full prices.

A Big Lot of Tans

PRICES AS FOLLOWS:

Men's $3.50 and $4.00 union-made tan Oxfords, in all sizes, go at..... $2.65

Women's $3.50, $4.00 and $5.00 tan Oxfords, in the new button spade last or the popular Garden Ties and regular cuts; all sizes, all widths. Sale price..... $2.25

Misses' and boys' $2.00 and $2.50 tan Shoes and Oxfords, newest shades, in all sizes. Sale price..... $1.35

2000 Pairs of Finest Black Dress Shoes on Sale at the Following Prices

Children's $1.50 and $1.75 finest kid and patent kid Dress Shoes, in button, lace or low cuts; plenty of the Play Mate styles; all sizes and widths. Choice of this lot, pair..... 65c

Women's $3.00 and $3.50 Shoes for dress, in an almost endless variety of patents, vicis and gunmetal Oxfords, ribbon ties, garden ties or boots. Choice of this lot, any size, pair..... $1.95

Misses' $2.00, $2.25 and $2.50 fine Dress Shoes, in patent, vici and gunmetal; every popular style is here, all sizes. On sale at, pair..... $1.25

Men's $3.50 and $4.00 Dress Shoes, in patents, vicis, gunmetal, in every new style as well as the popular ones. A style for every foot, all sizes and widths; union-made; low cuts or regular shoes. Choice, pair.. $1.95

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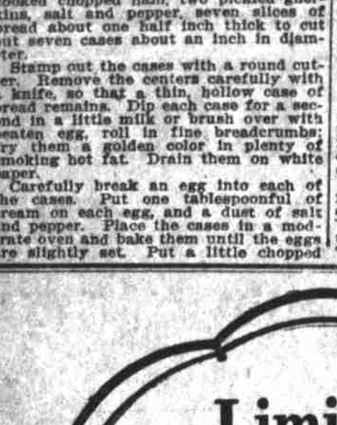

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The six records are regular 10-inch Columbia disc records—beyond comparison for pureness of tone, faithful reproduction and absence of foreign sounds.

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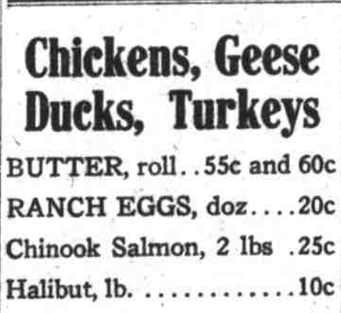

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