

LOW MENS RECONSTRUCTION OF BRIDGE MAY BE INSISTED UPON PEOPLE

Glass Jar and Tin Can Settle a Problem of the Age—World's Foods Assembled on Same Pantry Shelf—The Canning Industry.

Turning to a question of vast importance to the nation, the Panama canal, Frederic J. Haskin will in the course of a series of letters to The Journal elucidate its latest problems. The first of these letters will be devoted to the great Gatun dam, the stability of which has been questioned. President-Elect Taft is now in the canal zone to get the situation in hand by personal investigation. The type of canal, whether sea level or lock and dam, will once for all be settled soon. Mr. Haskin inclines to the support of the engineers, who say the Gatun dam is as solid as if it were "a mountain made by the Almighty," and his presentation of their position will prove of the highest interest.

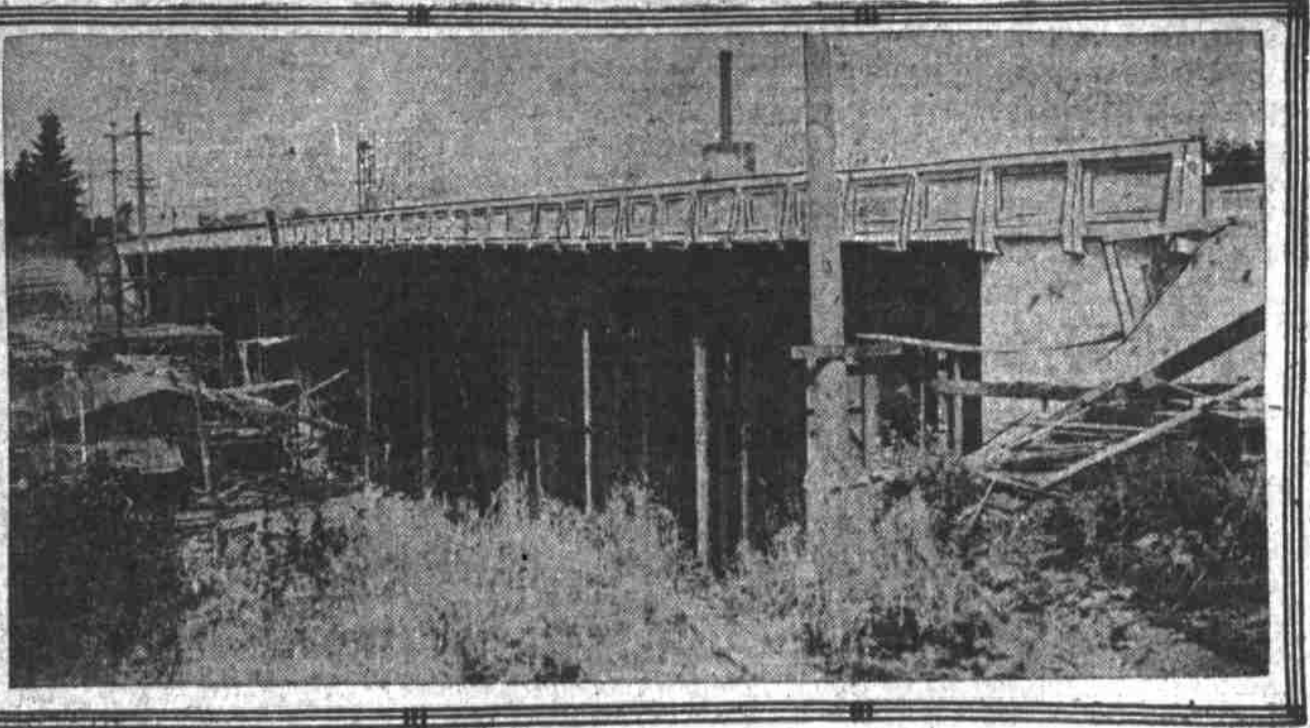
By FREDERIC J. HASKIN.
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Washington, Feb. 1.—The National Canned Goods association has met at Louisville today to discuss ways and means for placing wares more effectively before the people of this nation, and before inhabitants of foreign lands. The canners will discuss methods of making better goods and of presenting them more attractively. They intend to increase the per capita consumption of their products and to look into the improvement of machinery for their work.

A quarter of a century ago canned fruits and vegetables and meats were luxuries that the working man could rarely afford. When green things were in season and when he had to provide his family with salt meats, cereals and such root vegetables as he was able to keep, today canned goods are in his reach and have become a necessity. Especially is this true in the factory towns, where the women as well as the men are wage-earners, and where cooking must be reduced to its lowest degree of personal trouble. From the factory towns the housewife in the mill town can evolve a meal in a short time, one that is palatable and nourishing, one that has meat, fruit and vegetables, and that has not cost her any more than the same materials at the market—even had she access to a market—and the meal is ready to eat in one fourth the time. She may even have canned puddings of many kinds, the latest being rice pudding put up by an Indiana firm.

Per Capita of Consumption.
The present per capita consumption of canned goods in this country is less than four cans a year for tomatoes, and about a can and a half for fruits. This, according to the manufacturers, is entirely too small an amount, and they mean to continue a judicious campaign of advertising to awaken the interest of the consumer. The canners want to see a wider foreign use of the goods. The British are said to be especially averse to "tinned" vegetables, and the American housewife is said to be a troublesome time in her marketing, for after she has, with difficulty, secured the canned goods for her family's use, she must provide something else for her servants. The one canned vegetable of which the English are said to be especially fond is green peas, but they prefer the peas with the very vivid green tint that is prohibited by the laws of England. The French can live up to their habit of eating peas, but they keep at home the more healthful, uncolored product for the use of their own families.

Canned Meats and the Jungle.
The Chicago beef scandal injured the trade in canned meats for a while in this country and temporarily stopped it in Great Britain. The Chicago lesson in food adulteration, paid for by sickness and death in the army, and by serious financial losses in the navy. But it brought about pure food laws that have their application in interstate commerce, and foreign trade. Under government supervision there is little chance afforded the putting of adulterated or tainted meats on the market. The department of agriculture maintains in its bureau of animal industry, a corps of over 3000 inspectors, two thirds of whom devote their time exclusively to meat inspection. They inspect nearly 8,000,000, 000 pounds a year, one half the amount slaughtered.

Clever Advertising.
Every packing house and canning establishment of any size nowadays has free cook books or booklets for distribution among the users of their products, showing the various and manifold ways in which the special product may be used. They are among the greatest spenders in the world for advertising. It is estimated that one firm advertising six different specialties, where high priced specialists in the line write, print pictures or design new and attractive labels to attract public attention to their goods. One firm advertises that it has 24,000 persons in the line of different parts of the country, and promises that any one of these, if approached will give any information necessary in regard to the canned meats they handle. For the further enlightenment of the housewife entire pages of popular mag-



Concrete Bridge Spanning Sullivan's Gulch on East Twenty-eighth Street.

How Bridge Matter Stands.
Both ends of the East Twenty-eighth street bridge may have to be torn down and rebuilt to conform to plans and specifications before Mayor Lane and the bridge committee of the executive board will accept it and pay the contractors for their work. The Northwest Bridge Works failed to put in expansion joints at the abutting extremities of the long viaduct as required by the plans of the designers and for this and other alleged breaches of contract it is said the city officials will insist on fulfillment of the written contract. The company asks the municipality to pay \$70,000 for the bridge as it now stands.

While the bridge committee of the executive board will give no intimation of what recommendations it will make in its report on the East Twenty-eighth street reinforced concrete bridge, it is gathered from the guarded statements made by Chairman Esterly and other members that the executive board will be asked to withhold acceptance of the structure until the contractors have repaired its worst defects and made the massive piles of concrete conform to specifications in certain vital particulars.

Mayor Lane and the executive board believe that the results of painstaking investigations that have been made by them individually and in conjunction with experts during the past two

months have amply justified the action taken by them in refusing to accept the bridge when the Northwest Bridge Works, its builders, announced its completion last fall and secured the approval of the city engineer for the work.

Strayed From Path.
From the evidence presented at a series of exhaustive investigations, by expert engineers and workers who helped to put the great mass of cement and iron together, it appears that the contractors departed from the plans and specifications in many instances. Representatives of the contracting company admitted on the stand that they had not adhered strictly to the plans but had, with the permission of the city engineer, left out some of the things called for.

It is doubtful if the executive board will concede that the company had any legal right to omit specifications, even with the consent of the head of the city engineering department. The contract was let by the executive board, and it is argued that the contractors had no right to change the plans without the consent of the board. Such consent was never given.

The bridge, having no supporting cross beam, appears to be resting on the abutments, and it is held by some of the experts that the strain on the abutment caused by the heavy weight resting on it resulted in the big beam which is so noticeable.

No Expansion Joints.
Another thing called for by the specifications was the installation of expansion joints to relieve the pressure exerted by changing temperature and to allow for vibration. Instead of these being provided the girders at each end of the bridge are immovably fixed in the vertical columns and consequently, it is said, the masonry is being slowly torn asunder by the action of the weather.

Lists to North.
Another point on which the bridge committee is laying great stress is the fact that the bridge shows a pronounced list to the north instead of presenting a right angle to its foundations. The central arch of the structure shall curve upward from the level of the piers but instead of this, the bridge is sagged until the arch is actually below this level. The eastern expert brought to the attention of the committee as to the safety of the bridge explained that this sagging was caused by the topping of a frame work in construction and that the strength of the arch was in nowise lessened by the accident.

Mayor Lane and the bridge committee after consulting with the city's experts are not so ready to believe this statement.

canines are filled with attractive matter showing the relative nutrition in that particular canned goods in comparison with other foods. The street-car advertising man is furnished with cards that are replicas of paintings done by some artist of national fame for some soup or meat or vegetable canner. Free lectures and demonstrations given in various cities by graduates of domestic science schools are a part of the wide educative program. Printed pages of testimonials from chemists and officials of national fame to every address that can be obtained. And all these are legitimate, clever and commendable means of improving a big national industry.

Rural Canners.
Canning, where fruits and vegetables are concerned, was once the work of the housewife in her home. The street-car advertising man is furnished with cards that are replicas of paintings done by some artist of national fame for some soup or meat or vegetable canner. Free lectures and demonstrations given in various cities by graduates of domestic science schools are a part of the wide educative program.

Growth of the Canning Industry.
One man in America knew at that time the secret of this wonderful art. Today it is known to every housewife in the land and 60,000 people besides make a regular livelihood by putting up fruits, vegetables, fish and oysters in airtight packages for the market. There are some 8000. The size of some of these may be gathered from a certain Michigan factory whose salting sheds hold at one time 100,000 bushels of pickles. Daggett's capital was inconceivable; today the capital invested is upward of \$7,500,000 and the annual output from the factories approximates \$200,000,000. Hundreds of millions of cases are required to hold the goods and it takes between 60,000 and 70,000 boxcars for their transportation. Even the refuse from canneries is a paying marketable product. The quality of the superior quality, rich in nitrogen, phosphoric acid and potash.

Record Canning States.
Maryland leads in the canning of vegetables, is second in the canning of fruits, but has been outdistanced by Mississippi in the canning of oysters—its pioneer product. Mississippi more than doubled its oyster canneries in the period between 1900 and 1905. California leads in canned fruits. This is fulfillment in part of the prophecy made by Horace Greeley many years ago: "Fruit growing here, is destined to be the ultimate glory of California." Between the years 1900 and 1906 California doubled its shipments of canned fruits, reaching over 7700 carloads in the latter year. Alaska leads in canned fish, though the salmon canning industry was born in California. Maine is second in fish canning, and was the first to put up sugar corn. New York canned tomatoes, when they were known as "love apples."

Even as Appert discovered the process of canning in answer to the French government's offer of a reward for a non-perishable food for use in the navy, so war has always given the greatest impetus to the industry. The canning done in America on any considerable scale was when Dr. Kane's polar expedition was being outfitted in 1849, and the next great impetus was given by the civil war, when large contracts were placed for army use. Today canned goods in the largest part of an outfit of a miner, logger, soldier or sailor.

The Principle of Preservation.
The method used by Appert is the same, in principle, that is used by all canning establishments of today. The decomposition of any food is due to the action of living organisms known as "ferment." Appert heated the food he wished to preserve to a temperature sufficient to kill all organisms then present, and sealed the jars hermetically to prevent the entrance of other germs that are prevalent everywhere in the air. Later manufacturers have used chemicals with antiseptic properties to prevent the spoiling of the contents of the cans. Salicylic and boric acids, benzoate of soda and other antiseptics have been added to the contents of cans, and to prevent their pure food laws have been enacted. As they are not necessary for the sterilization of the food and do not add to its nutritive value, the antiseptics have been declared unnecessary. Dr. Wiley's "poison squad" demonstrated to his satisfaction the deleterious effects of such adulterations on the health.

JAPANESE ACTORS PUT ON A PLAY
A Japanese play by professional actors gladdened the hearts of the members of the local colony of Japanese Thursday and Friday evenings. It is said to have been the first performance ever given by actors from the mikado's kingdom in this city.

SET ASHORE ON COOS BAY JETTY
"Shorty" wasn't drowned at all. When the captain put him off on the pile of rocks, which was really the end of the jetty, he walked right ashore. But the people on the boat couldn't see how he could do it.

WOMAN AIDS IN PRISON DELIVERY
Lon Angeles, Feb. 1.—The details of a carefully arranged plot to assist prisoners to escape from the city jail was learned when through the efforts of a young and pretty woman, Charles Roberts, a prisoner in the city jail, made his escape, only to be captured in Pasadena. In the meantime another man who was assisted to escape by the young woman is still at large. An energetic attempt is being made by the police to locate the young woman.

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DIDN'T KNOW
Coffee Was the Cause.
Many daily habits, particularly of eating and drinking, are formed by following our elders.

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THE POPULAR PRICED STORE

Great Final Price Cutting

Coats, Suits, Furs, Petticoats, Waists, etc., etc., at Prices That Utterly Disregard All Idea of Profit.

Our new goods are all about to arrive. We must have the room, hence this extraordinarily timely sale of Ready-Made Garments. This is not an offering of special sale goods—every garment is our regular excellent grade quality. Remember, these prices are for a few days only. Don't allow this amazing opportunity to sweep by you. **READ TODAY—SEE US TUESDAY.**

Nifty Suits Reduced 1/3
\$27.50 values, Tuesday **\$7.95**
\$30.00 values, Tuesday **\$12.95**
\$35.00 values, Tuesday **\$14.95**

Children's Coats
Greatest variety of excellent styles and colors to choose from at less than one half wholesale cost. All sizes. **98¢, \$1.65, \$2.50, \$3.98, \$4.98** and up.

All Wool Waists
\$3.50 values, special **\$2.50**
\$5.00 values, special **\$3.50**
Net and Silk Waists for half price and less.

Ladies' Wrappers
\$7.50 House Gowns, special **\$3.98**
\$3.50 Wrappers, special **\$1.75**
\$1.25 Wrappers, special **79¢**

Alterations Free
We have a competent tailoress in charge of the alteration room. All alterations free. We make a specialty of extra large sizes in ladies' suits, coats, etc. Come where you can be easily fitted.

Tuesday Extra Special
\$3.50 Ecru Net Waists for **\$1.69**
Best value in town.

McAllen - McDonnell

ESTABLISHED IN 1884
Daniel McAllen, Pres. and Mgr. Cor. Third and Morrison Streets

ROWING IN SOAP LAKE

Leaves a Trail of Soapy Bubbles—Oars Whip Up a Lather.

HOW COWBOYS CLEANSE SADDLES

Just Drop Them in the Lake—The Marvelous Waters Restore Color, Softness and Life to Leather.

Soap Lake, Douglas county, Washington, has appropriately been christened the "eighth wonder of the world." Nature has created nothing similar to it. It is the one body of water that, besides being highly mineralized, possesses a soapy consistency. From time immemorial its peculiar properties have been known to animals and aborigines—Indians and cowboys. It has been their resort for bodily ills. Drinking its waters and bathing in its natural lather has restored health to countless thousands, who have worn deep paths to and from its banks, throughout aeons of time, visiting its shores to partake of its magic benefits.

A TRIP ON THE LAKE.
Surrounded by bleak desert scenery—at the bottom of the desolate Grand Coulee, which, geologists say, was once the bed of the mighty Columbia, the lake looks from a distance like any one of many other pools scattered through the length of the coulee. If a wind is blowing, however, one of its peculiar characteristics manifests itself. The whirling foam of the wind on the waters creates whitecaps that grow whiter as the wind blows, until their foamy whiteness almost covers the end of the lake toward which the breeze is blowing. Gradually this foam accumulates into fleecy billows, that pile up on the shore, high and light. The foam is LATHER. A breeze on Soap Lake whips up acres of lather—more lather than all the barbers of America beat up in a year of whipping shaving pots.

LEAVES A LATHERY TRAIL.
The experience of rowing on the lake is one never to be forgotten. Every stroke of the oars whips up a lathery foam, which lays on the water for a mile behind. The gliding of the boat through the water creates tiny bubbles—genuine soap bubbles—which glisten in the wake of the boat like an endless chain of opals. The water has a peculiar consistency that is felt with every dip of the oar.

THROW THEIR SADDLES IN.
For many years the cowboys of the Big Bend country have had an easy method of keeping their saddles clean and lustrous. They just throw them in Soap Lake, and leave them there for a short time. The waters penetrate and dissolve all the discoloration, restore life to the leather and, upon evaporation, leave it bright and soft.

EFFECT ON HUMAN BODY
These marvelous waters, as has been advertised, have a remarkable restorative effect upon the human skin—both inside and outside. Taken internally, the waters restore the mucous membrane. Externally, they soften and purify the skin, gradually inducing a wholesome, sound, healthy condition. The waters have also a wholesome effect on the blood. They supply a lack that the alluring human system requires. Records of hundreds and hundreds of cures are on our files, and that thousands have been benefited by the waters is attested by the fact that wherever placed on sale the Soap Lake remedies have brought repeat orders from enthusiastic users and friends to whom they have recommended them.

Soap Lake waters are sold in various forms, the favorites being Soap Lake Salts, Soap Lake Soap, Soap Lake Salve and Soap Lake Lintiment. Watch the advertising, and ask your druggist.

FOR SALE AT ALL DRUGGISTS.
If your druggist doesn't have Soap Lake Soap in stock, send us his name; we will send you free sample for your courtesy, and will inform you where you can purchase this soap.

Soap Lake Salts Remedy Co.

SOAP LAKE, WASH. SEATTLE, WASH. PORTLAND, OR.
ADDRESS, PORTLAND OFFICE, 270 STARK STREET

Oregon Life
Home Office: CORBETT BUILDING, Corner Fifth and Morrison Streets, PORTLAND, OREGON.
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