

THE WEEKLY ENTERPRISE.

BUSINESS CARDS. DR. F. BARCLAY. Formerly Surgeon to the Hon. H. B. Co. OFFICE-At Residence, Main street Ore City, Oregon.

JOHNSON & McCOWN, Oregon City, Oregon. Will attend to all business entrusted to care in any of the Courts of the State, select money, negotiate loans, sell real estate. Particular attention given to contested cases.

SPERIAL MILLS. Savier, LaRogue & Co., OREGON CITY. Keep constantly on hand for sale, Hour Flour, Family Flour, and all the best articles of the mill.

W. M. BROUGHTON. Contractor and Builder, Oregon City. Will attend to all work in his line, including framing, building, etc. Jobbing promptly attended to.

DAVID SMITH, Successor to SMITH & MARSHALL, Oregon City. Blacksmithing in all its branches: Work on making and repairing. All work warranted to give satisfaction.

W. F. HIGHFIELD, Established since 1849, at the old stand, Main Street, Oregon City, Oregon. An Assortment of Watches, Jewelry, and Seth Thomas' weight Clocks, all of which are warranted to be as represented.

CLARK GREENMAN, City Drayman, OREGON CITY. All orders for the delivery of merchandise or packages and freight of whatever description, to any part of the city, will be executed promptly and with care.

LOGES & ALBRIGHT, EXCELSIOR MARKET! Corner of Fourth and Main streets, OREGON CITY. Keep constantly on hand all kinds of fresh and salt meats, such as BEEF, PORK, MUTTON, VEAL, COINED BEEF, HAMS, PICKLED PORK, LARD, and everything else to be found in their line of business.

J. F. MILLER & Co., MANUFACTURERS OF AND DEALERS IN Boots and Shoes! At the Oregon City Boot and Shoe Store, Main street. THE BEST SELECTION Of Ladies' Gent's Boys' and Children's Boots and Shoes, on hand or made to order.

KOSHLOTT BROTHERS, PORTLAND AUCTION STORE, 97 First st., Portland, Next Door to Post Office. Importers and Jobbers of Staple and Fancy Dry Goods, Grain Bags, Burlaps, Furlings, Cans, &c. We pay the highest cash price for Wool, Furs, and Hides.

PHENIX HOTEL, Main Street, Oregon City. J. F. Miller & Co., Proprietors. The proprietors of the above Hotel take great pleasure in announcing to the public that they have made arrangements to keep a first-class house for the traveling public, and have to receive a share of their patronage.

CLIFF HOUSE, MAIN STREET, OREGON CITY. The Proprietors of this well known house renew their thanks to the public for the patronage heretofore so liberally bestowed. Having enlarged and newly furnished our house, we claim to possess accommodations in every respect superior to no house in the State.

RESTAURANT, Main street, one door North of the Lincoln Bakery, Oregon City. F. Newman, Proprietor. The proprietor is now prepared to furnish the public with Hot Coffee, Oysters, Pigs-feet, and all the best articles of the mill.

BELVIDERE SALOON, Main Street, Oregon City. M. BROWN, Proprietor, thankful for past patronage, solicits a continuance of the same. FREE LUNCH DAILY, and the very best qualities of Wines, Liquors and Cigars.

OREGON CITY BREWERY! HENRY HUMBEL, Having purchased the above Brewery wish to inform the public that he is now prepared to manufacture a No. 1 quality of LAGER BEER, as good as can be obtained anywhere in the State. Orders solicited and promptly filled.

Mitchell, Dolph & Smith, Attorneys and Counsellors at Law, Solicitors in Chancery, and Proctors in Admiralty. Office over the old Post Office, Front street, Portland, Oregon.

GIBBS & PARRISH, Attorneys and Counsellors at Law, PORTLAND, OREGON. Office-On Alder street, in Carter's brick block.

Logan, Shattuck & Killin, ATTORNEYS AT LAW, No. 100 Front Street, UP STAIRS, PORTLAND, OREGON.

W. H. WATKINS, M. D., SURGEON, PORTLAND, OREGON. Office-95 Front street-Residence corner of Main and Seventh streets.

C. P. FERRY, BROKER, PORTLAND, OREGON. Cor. Front and Washington Sts. Agent North British and Mercantile Insurance Company, and Manhattan Life Insurance Company.

Dr. J. H. HATCH, DENTIST, Late Mack & Hatch. The patronage of those desiring First Class Operations, is respectfully solicited. Satisfaction in all cases guaranteed.

DENTAL NOTICE. HOME AGAIN. During my tour of two years in the Eastern States I have spared neither time nor money to make myself perfectly familiar with and master of my profession.

REMOVAL! THE JEWELRY Establishment of J. B. Miller HAS BEEN REMOVED To No. 101 Front st., corner of Alder Carter's New Building, Portland, In Chas. Woodard's Drug Store.

PIGS' FEET. FRED. MULLER. Offers to the citizens of Oregon 5,000 Pounds Sourced Pigs' Feet, (put up by himself in lots to suit. Apply at No. 22 Washington street, between First and Second, Portland.

A. G. WALLING'S Pioneer Book Bindery, OREGONIAN BUILDING, No. 5 Washington Street, PORTLAND, OREGON. BLANK BOOKS RULED and BOUND to any desired pattern.

MARBLE WORK. MONROE & MELEN, Dealers in California, Vermont, and Italian Marbles, Obelisks, Monuments, Head and Foot stones, SALEM, Oregon. Marble and Furniture Marble furnished to order.

Wagons & Carriages, 201 and 203 Front st., Portland, Oregon. Wagons of every description made to order. General Jobbing done with neatness and dispatch.

WILLIAMS & MYERS, COMMISSION MERCHANTS, and Dealers in Groceries and Produce. Agents for the Clampong, Commercial and Lafayette Flouring Mills. Have ample Fire-proof Storage. Consignments solicited.

ARMES & DALLAM, Importers and Jobbers of Wood and Willow Ware. Brushes, Twines, Cordage, &c., and MANUFACTURERS OF Brooms, Pails, Tubs, Washboards, &c. 215 & 217 Sacramento st., San Francisco. 115 Maiden Lane, N. Y. City.

HAVE CHARITY. Through the great, sin-blasted city Toils a homeless little one - Not a friend to soothe or pity - Not a bed to lie upon - Ragged, dirty, bruised and bleeding - Subject still to kick and curse - Schooled in sin and sadly needing Aid from Christian tongue and purse.

But the rich and gay pass by her, Full of vanity and pride, And a pittance they deny her, As they pull their skirts aside. Then a sudden mood comes o'er her - Recalls the olden days - Death from hunger is before her - She must either starve - or steal.

She does steal, and who can blame her, Hunger pangs her vital gnaw - None endeavor to reclaim her, And she violates the law. Then the pampered child of fashion, Who refused to give relief, Cries, with well affected passion, "Out upon the little thief!"

Censors full of world-wise schooling, Cease to censure and deplore - When the girl transgressed man's ruling, She obeyed a higher law. Take her place - feel her temptation - Starved, unheeded - no succor nigh - And, though sure of repentance, Ye would steal ere ye would die!

COSMOPOLITAN HOTEL, Formerly Arrington's, PORTLAND, Oregon. The undersigned respectfully announce that having purchased this widely known and well kept hotel, they are now prepared to offer superior accommodations to the traveling public at greatly reduced prices. This hotel is located nearest the present landings.

WESTERN HOTEL, Corner of First and Morrison streets, PORTLAND, OREGON. The best and most comfortable hotel in the State, where every want is anticipated, and cheerfully supplied. Warm and cold baths attached to the house.

WHAT CHEER HOUSE, Nos. 126, 128 and 130 Front Street, PORTLAND, OREGON. REDUCED RATES! The undersigned having taken this well known house, solicit increased patronage from the traveling public.

SHADES SALOON. G. A. HAAS, Proprietor. MAIN STREET, Oregon City. The above named popular resort has been thoroughly renovated and repaired during the past season and is now open to the public, complete in all its appointments.

AMERICAN EXCHANGE, (Late LINCOLN HOUSE), No. 84 Front Street, Portland and Oregon. L. P. W. QUIMBY, Proprietor. This house is the most commodious in the State, newly furnished, and it will be the endeavor of the proprietor to make his guests comfortable.

WILLIS & BROUGHTON. Having purchased the interest of S. Cram, in the well known LIVERY STABLE, One door west of Excelsior Market, Oregon City, announce that they will at all times keep good horses and carriages to let, at reasonable rates.

FINE WATCHES, AND CHRONOMETERS, Adjusted and Repaired in the best Manner, and Warranted. No. 111 Front st., Portland. WEDDING, AT HOME, AND VISITING cards neatly printed at this office.

THE PACIFIC RAILROAD. The Pacific Railroad is nearly completed. The work of grading on both the Union and Central divisions is finished or nearly so, and about the first of May the last rail will be laid which unites the Atlantic and Pacific Oceans. Its completion has anxiously been looked for by thousands, but more particularly by the residents of the Pacific slope, many of whom have deferred their long-promised visits to their kindred in the East until the Pacific Railroad was an accomplished fact.

The construction is the most stupendous work ever attempted by man. All former achievements sink into insignificance when compared with the transcontinental railway. Lofty mountains, capped with eternal snow, deep and broad rivers and sterile deserts, had to be crossed. The Central line, commencing at Sacramento which is 56 feet above tide water, climbs the steep and rugged Sierras, till it reaches the Summit, at an altitude of 7,042 feet, where a tunnel 1,650 feet long, leads to their eastern slope, down which the track follows till it reaches White Plains, 3,921 feet above tide. Again it ascends till it reaches Pegonop Pass, on Toano divide at an altitude of 6,180 feet, and again descends to the point where it is to connect with the Union Pacific at Monument Point, 651 miles from Sacramento and 4,290 feet above the level of the sea.

A grand event is about to transpire. A multitude from the East and West are to meet in the center of the continent to see the last rail laid which is to connect the two oceans, 3,000 miles apart. But it is not of this scene we wish to speak. It is said the train from the East will contain 1,000 invited guests. These invited ones will doubtless include in their number the representatives of the wealth, genius, talent, courage and beauty of the East.

As the train leaves Omaha, the chances are the winds sweeping down from the lakes and from Minnesota will require all the doors to be closed and a good fire kept burning in the cars to keep passengers comfortable. The Black Hills and Rocky Mountains will not yet have uncovered their swartly visages from the veil of snow laid upon them. The desert basin will be "sere and cold." This will not disappoint them, for they have been taught to think ours a desert land, unbearable, except for the treasure hid within its stony depths.

THE DEGREE OF D. D.—According to statistics compiled by the Yale College Courier, fifty-two colleges in the United States have this year conferred the degree of D. D. on ninety-six clergymen. This fact would go far to remove the prevailing impression that this degree is cheap and common in our country.

THE SUREST AND MOST EXPEDITIOUS way of discovering the energetic and business men of any place is by an examination of the advertising columns of the newspaper published in that neighborhood.

Iron Productions of the World. A. S. Hewett, Esq., United States Commissioner of Paris, in his admirable report on iron, gives the production of the world as follows, in 1866:

Table with columns: Countries, Pig Iron, Wrought Iron. Includes data for England, France, Belgium, Prussia, Austria, Sweden, Russia, Spain, Italy, Switzerland, Zollverein, and United States.

Allowing for the production in barbarous countries, and something for the use of scrap iron, it may be stated in round numbers that the production, and consequently the consumption of the world, has reached 9,500,000 tons of 2,240 pounds each, or 21,280 millions of pounds; so that if the population of the world has reached 1,000 millions, a consumption of a little over twenty pounds of iron per head.

Iron Productions of the World.—There are two sorts of advertisements—the first to advance one's own business, the other to retard another's. A Montreal journal records a brilliant specimen of the aggressive advertisement between two rival tobacconists on Notre Dame street.

THE PLANTING SEASON.—There has never yet been a season so favorable for planting as has been the present season in California, as well as in Oregon, and well has it been improved. The opportunity for plowing and preparing the land has been extended to a latter period than ever before.

CURE FOR COLDS.—New laid egg well beaten; dessertspoonful of fine oatmeal, dessertspoonful of moist sugar; little powdered ginger; little salt; half an ounce of fresh butter; all mixed well together.

AN ARTESIAN WELL WHICH IS BEING SUNK IN SAN FRANCISCO, was lately brought to a halt at the depth of 209 feet, by a stratum of flint, quartz and fossil formation.

A WESTERN EDITOR THINKS THE poem of Enoch Arden has encouraged hundreds of dead husbands to return and annoy their families, who would otherwise have kept away.

AN EDITOR'S EXPERIENCE.—Mr. Harney, for ten years editor of the Louisville Democrat, in retiring from the editorial chair says: "The worst sin I have on my conscience is helping to make great men out of very small material."

IN REPLY TO A YOUNG WRITER WHO WISHES TO KNOW "which magazine would give the highest position quickest," the Pittsburg Express says a powder magazine, "if you contribute a fiery article."

A BOSTON PAPER ASKS: "If the May Flower had landed at Plymouth Church instead of Plymouth Rock, what would have been the proper command for the captain to give? Beach her, or: urse."

ECONOMY IN SOAP.—Soap lasts much longer when cut into squares and dried than when left in bar and cut up as wanted. Leaving economy out of the consideration, how much more convenient it is to bathe the soap in proper shape for using than to be obliged to get a knife or find a string every time a fresh piece is needed. I have often seen washerwomen and careless girls break a bar of soap in two with their hands, thus leaving a ragged end to each half. Of course where this is done there must necessarily be a great deal of waste. I find that by buying a box at a time I can get it a few cents cheaper on the pound, and I store it away and deal it out as required. I know that many providers consider that where stores are bought by the wholesale much is wasted and sometimes a good deal stolen. Of course this will probably be the case where the house keeper neglects the obvious duties of keeping articles under lock and key, and dealing them out as required.

CHLOROPHORMING OF BEES.—Chloroform is now extensively used in England and without injurious results to stupefy bees so as to remove the honey. For this purpose a table is set about ten feet from the hive and covered with a cloth. Some chloroform (about a quarter or a sixth of an ounce) is then poured into a shallow dish and covered with a wire gauze to prevent the bees from falling into it. The hive is then removed from its stand and set over the chloroform. In about twenty minutes all the bees will have fallen down on the table in a state of stupefaction, not one remaining in the comb.

TO COOK CODFISH WITH A PICQUANT SAUCE.—Cut the best part of codfish in slices, and fry them in butter a light brown color. Take them up out of the pan and lay them upon a warm dish before the fire. Boil some onions, cut them into slices, and put them into the same pan with the butter, adding a little vinegar, water, and flour, and some finely-chopped rosemary and parsley.

THE DUTCH WAY TO SALT BEEF. Take a lean piece of beef, rub it well with brown sugar and turn it often. In three days wipe it, and salt it with common salt and saltpetre beaten fine, rub them well in and turn it every day for a fortnight; then roll it tight in coarse cloth, and press it under a heavy weight; hang to dry in wood smoke, but turn it upside down every day; boil it in pump water, and press it; it will grate or cut into shavers, and make a good breakfast dish.

PEA SOUP.—Soak a quart of split-peas in cold water over night. Then put into a pot with two gallons of water, six cold boiled potatoes, two onions well sliced, one pound of pork or an old ham bone, or one pound of dried beef. Cover very closely boil very slowly for five hours. Season to the taste with pepper and salt, if the pork does not give enough, add one spoon full of celery seed, which imparts a fine flavor. Serve the pork on a platter, with vegetables, after the soup.

HOW TO CURE ONE HUNDRED POUNDS OF HAM.—Two ounces of saltpetre pulverized, two pounds of sugar, four quarts salt; mix all together, and let them remain four or five days. Should any pickle collect pour it off carefully, without disturbing the hams. After five days make a pickle strong enough to bear an egg out of hard limestone water.

LADY, OR BRIDE'S CAKE.—Three quarters of a pound of butter worked to a cream, one pound of fine sugar half pound of flour, seventeen whites of eggs beat to a stiff froth, three ounces of sweetened almonds pounded, one ounce of bitter blanched almonds, and rosewater; mix butter and sugar, next almonds, then flour, and eggs slowly, and in small quantities.

Ask your neighbor to subscribe for the ENTERPRISE.