

The Home Circle.

Edited by Mrs. Harriet T. Clarke.

THE SUM OF LIVING.

Not what we would, but what we must, Makes up the sum of living; Heaven is both more and less than just In taking and in giving.

Dearer that little country house, Inland, with pines beside it; Some peach trees, with unfruitful boughs, A well with weeds to hide it;

Dear country home! Can I forget The least of thy sweet trifles? The window-vines that clamber yet, Whose blooms the bee still rifles?

Happy the man who tills his field, Content with rustic labor; Earth does to him her fulness yield, Hap what may to his neighbor, Well days, sound nights, O can there be A little more rational and free?

Dear country life of child and man! For both the best the strongest, That with the earliest race began And last outlived the longest, Their cities perished long ago; Who the first farmers were we know,

Perhaps our Babels, too, will fall, If so, no lamentations, For Mother Earth will shelter all, And feed the unborn nations. Yes, and the words that menace now Will then be beaten to the plough.

HOW TO MAKE A SCRAP BOOK.

I wonder if many of the young readers of the Press know how much pleasure there is in making a really pretty scrap book. Not a book filled with pictures of every sort and description, taken without regard to their subjects, but one in which every picture suggests something pleasant.

One of the daintiest little misses known to me wears a dress for her "Sunday best" that looks as if it might have been selected from one of the most fashionable shop windows.

I am happy to say that my friends were not ashamed of their economy, but gave me a history of the little dress with obliging readiness.

The foundation was a plain princess form, cut from a thin lining, which, by the way, was originally a light calico morning dress of one of the older sisters.

I am happy to say that my friends were not ashamed of their economy, but gave me a history of the little dress with obliging readiness.

The foundation was a plain princess form, cut from a thin lining, which, by the way, was originally a light calico morning dress of one of the older sisters.

I am happy to say that my friends were not ashamed of their economy, but gave me a history of the little dress with obliging readiness.

The foundation was a plain princess form, cut from a thin lining, which, by the way, was originally a light calico morning dress of one of the older sisters.

I am happy to say that my friends were not ashamed of their economy, but gave me a history of the little dress with obliging readiness.

The foundation was a plain princess form, cut from a thin lining, which, by the way, was originally a light calico morning dress of one of the older sisters.

I am happy to say that my friends were not ashamed of their economy, but gave me a history of the little dress with obliging readiness.

The foundation was a plain princess form, cut from a thin lining, which, by the way, was originally a light calico morning dress of one of the older sisters.

I am happy to say that my friends were not ashamed of their economy, but gave me a history of the little dress with obliging readiness.

The foundation was a plain princess form, cut from a thin lining, which, by the way, was originally a light calico morning dress of one of the older sisters.

I am happy to say that my friends were not ashamed of their economy, but gave me a history of the little dress with obliging readiness.

The foundation was a plain princess form, cut from a thin lining, which, by the way, was originally a light calico morning dress of one of the older sisters.

I am happy to say that my friends were not ashamed of their economy, but gave me a history of the little dress with obliging readiness.

The foundation was a plain princess form, cut from a thin lining, which, by the way, was originally a light calico morning dress of one of the older sisters.

looks the nicest but is no better to the taste than coffee sugar—set it over a slow fire in a porcelain kettle, and let it boil slowly half an hour, and your jelly is much nicer than if it were sweeter.

For pickles take a gallon of vinegar, two pounds of sugar, a tablespoonful each of mustard, black pepper, cloves, cinnamon, and pimento, bring them to a boil; have your apples washed, and when the vinegar boils, put in six quarts of apples, and let them simmer slowly till you can pierce them with a straw or sprig of broom corn; skim them out carefully into a jar, and put as many more apples in the kettle.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

For preserves, allow three-quarters of a pound of sugar to a quart of apples; have the sugar boiling hot in the porcelain kettle, and then turn in the apples. Leave the stems on the fruit; boil slowly till tender, skim out carefully, and be careful not to smash the fruit.

CHOICE RECIPES.

SWEET MANGOES.—Peel your melon. Remove the seed and save the section you cut out to put back again. Chop up cabbage, green tomatoes, small cucumbers and some of the melon. Drain all the water from them well after they are chopped, and season lightly with ground spices; add red pepper and green, finely chopped. Fill the mangoes, fasten in the piece, and pack them closely in a jar. Make a syrup in the proportion of five pints of sugar to three of vinegar. The quantity will depend on the number of mangoes. Boil the sugar and vinegar together, throw in a few spices, skim well, and when nearly cold pour it over the mangoes. Put slices of horseradish root on top and a plate to keep them under the liquid, and cover closely.

POTATO YEAST.—Cook and mash six potatoes, and add water enough to make a thin batter; when cool add a cupful of sugar, a teaspoonful of salt, and yeast enough to make it rise; set in a warm place till light; then put in bottles and set it in a dark, cool place till wanted.

BURNS.—Immediately cure a burn and stop all pain by applying to the burned surface bicarbonate of soda, in fine powder if it is a dry burn use a paste of bicarbonate of soda and water, or a strong solution of the bicarbonate of soda in water, and apply to the burned surface. This relieves sun-burns as well as burns from hot coals, melted sulphur, hot iron, steam, etc.

BUCKWHEAT PANCAKES.—Take good buckwheat flour two parts, to one of graham meal the coarse bran removed by sifting; mix well a quantity and set away for use. Make batter with buttermilk, and raise with soda. Care must be taken in baking, as much depends upon this operation, and equally much upon the temperature of the past at the time of baking—the nearer the frost point the better, so that when it strikes the griddle, which is to be well heated, the soda, inert under the reduced temperature, acts at once, the mass baking as it rises, thus retaining the light, spongy set. In a few moments, and before the upper part of the mass is much heated, turn. Immediately the cake will raise, and in a few moments more the whole will be set, when at once remove. Both sides will exhibit a rich brown. The heat requires a nice graduation to secure this result. In taking from the griddle do it carefully, avoiding especially all pressing, and lay in a previously warmed dish, which keep covered. In a few minutes serve. It will be found delicious in quality and of a downy softness of texture, retaining its light, spongy character. In this condition it is toothsome and wholesome. A smaller portion of graham flour may be used with about the same success where it is desired to get more of the buckwheat flavor. It will be seen that some care is here required, and disappointment may result at first, but practice and attention set all right, and the superior excellence of the dish will repay all trouble. I have used it for many years as part of my Winter morning meal, and with leberwurst it makes an excellent breakfast.

Victoria as a Wife. Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

Theodore Martin has omitted some of the minor episodes of domestic life of the Queen and Prince Albert, which would, perhaps, have cost him his spurs had he related them in his "Life of the Late Prince Consort."

For The Children.

HOW OUR BETH TALKS.

A boy I know who, if telling The truth, daily dies some new death; No martyr—religion compelling— Has suffered so much as our Seth!

He "roasts" all the Summer, and "freezes" As soon as autumnal winds blow; He has his "death-cold" if he sneezes; Is "buried" in one foot of snow.

He's "starving" before he has dinner, He's "stuffed" like a turkey when through; He's "tickled to death" when he's winner, Any "ready to die" when 'tis you.

He's "just tired to death" when he only Has run a short race with his mates; If kept in by rain he grows lonely, He "can't live till night,"—so he states.

He's "dying to know" what comes after, In tales that he reads with delight; Or "thought he should die" of much laughter Or "nearly expire" with affright.

Thus over and over we hear it,— This dismal death-song that he sings; Yet bely it still joined to spirit, And Seth has developed no wings.

—Royal Road.

OUR LETTER BOX.

We are glad to give you more than one letter this week, for last week there was but one for this column, and we began to feel quite discouraged, fearing that the little folks had lost interest in letter writing, though I believe they all like to read the letters that are printed. That is rather selfish, too, for each of you who enjoy the letter column ought to be willing to contribute, so that others may enjoy your letters. It is quite an accomplishment to write a good letter, and it is only by practice that one is able to write easily and pleasantly. This is the reason why we encourage the young folks of the Home Circle to write often. In writing, you must endeavor to do your best each time, trying to do a little better as you write again. The spelling should be carefully looked after, and if you are in doubt about a word ask some older person, or consult the dictionary, for this is the most important thing in writing. The writing and composition may be difficult, but if words are spelled wrong, it looks much worse. There is too little attention paid by teachers to this very important question. We give you some good letters this week, one, though, is from an older person, but will give it a place in our column, with its recipe for pudding, which, no doubt, is excellent.

MILWAUKEE, Or., Oct. 14, 1880.

Editor Home Circle: I am a little girl ten years old, and live one mile and a half from Milwaukie. I have lived in Oregon five years. We have twenty-one hens, and sold one hundred and ten dozen eggs since Easter. Mamma was just wanting a recipe for pickling pears, so we pickled some by your recipe and they were real good. I would like to give a recipe for rolls: Take of pie crust a piece as large as an egg and roll nearly as thin as for a pie, spread a layer of sugar and a little cinnamon, then roll it up and bake. I like rolls very much. I am not going to school this Fall but I study at home. I will tell the little girl (I forgot her name) how to make spatter work: Take a piece of card-board, arrange ferns and leaves, or anything else she likes, in any form she wishes, then fasten down on the card-board with needle and thread, take a tooth-brush and dip it in ink and draw across a fine comb, letting the ink spatter on the card-board. Well, I will close.

ELGIRA MULLAN.

ECUENE CITY, Oct. 6, 1880.

Editor Home Circle: I am a little girl eleven years old, and I go to school. My teacher's name is Mr. Laforce; I like him very well. I read in the fifth reader. I have one sister and her name is Anna; I have no brothers. My papa lives on a farm three miles from Eugene, and he has a hop yard; I pick hops sometimes. I have only one pet, a white rabbit, and its name is bunny. My grandpa takes the FARMER, and I like to read the little folks' letters. I would like to see some of my school mates' names in your paper. I will close as this is my first.

IRENA BURNETT.

CRESSWELL, Or., Oct. 14, 1880.

Editor Home Circle: Good evening, little folks, may I be permitted a space in your column? I am a little girl of twenty-one bright Summers, and I want to tell you about my pets. I have two pet lambs, but I will not tell their names, for fear you might laugh; I also have some chickens, and one of them is named Minnie, and she wants to sit nearly all the time. I will give my recipe for flour pudding: One pint cream, (or milk will do), one table spoonful sugar, one egg, one table spoonful flour, heat the cream, then stir in the ingredients. I think it is real nice, almost as nice as starch pudding. Oh, that dreadful waste basket; if this misses it this time, I may contribute again.

SISTER MARY.

RIVERSIDE, Or., Oct. 6, 1880.

Editor Home Circle: I am sorry to say that our four months school is fast coming to a close, but I am happy to state that it has been the pleasantest, as well as the most profitable, four months we ever passed in school. Our teacher is an industrious, patient, and benevolent gentleman, who takes great delight in instructing us. The progress which the children have made is testimony too strong to be controverted. Of the seventeen scholars enrolled at the commencement of the school nine of them did not know the alphabet, and now it is almost astonishing to hear them spell and read. Please excuse personal allusions, but be kind enough to allow me to say something about myself. I never studied grammar until I studied it in this school, and I went two-thirds of the way through my book and understand it as far as I went. As to arithmetic, I started in long division, did not know the

multiplication table, but now can repeat every table and work every example in Thompson's second book. What at first seemed complicated and difficult is now plain and easy. We also learned many interesting and useful lessons not to be found in our text books. Hoping that you will give this a place in your valuable paper, I close. IDA B. WILSON.

SATSOP VALLEY, W. T., Oct. 14, 1880.

Editor Home Circle: As it has been some time since I wrote my last letter, I thought I would write another. As the rest of the little writers of the Home Circle mention the number of pets they have, I will mention mine. I have 100 chickens, which are nice pets, but the sweetest and best of all is my little sister; she has bright blue eyes and curly hair. It is very cold to-night, I guess it will freeze quite hard. Our school will commence the 1st of November, and I will be very glad when it commences. As I cannot think of any more upon this subject, I will speak of my father's friend, Mr. A. W. Laughlin. He is an old man, but is very full of fun. One of my little brothers asked what boy that was. He is down in the beautiful valley looking at the land, but he does not like it very well because it overflows during the Winter. I like it better down here than up there on the gravel where he lives. Well, I will close. Yours truly,

C. E. REDDELL.

SELF CONTROL IN SOCIETY.

Good breeding gives us certain definite rules, and while these are observed, society is possible, else it disintegrates. But we may, without losing self-respect, exercise a vast self-control, and not show that we distrust people, nor that we vastly like them; we need not wear our hearts on our sleeves for days to peck at. Members of the same family should never quarrel in public. This is often done by two sisters of uncertain temper, and the crowd laughs. The French have a proverb about this, perhaps too well known to be quoted.

Never show that you feel a slight. This is worldly wise as well as Christian, for no one but a mean person will put a slight upon another, and such a person always profoundly respects the person who is unconsciously of his feeble spite. Never resent publicly a lack of courtesy. It is in the worst taste. What you do privately about dropping such an acquaintance must be left to yourself.

To a person of noble mind the contests of society must ever seem poor and furious as they think of these narrow enmities and low political maneuvers, but we know that they exist and that we must meet them. Temper, detraction and small spite are as vulgar on a Turkey carpet and in a palace as they could be in a tenement house; nay, worse, for the educated constants know better. But that they exist we know as well as we know that the diphtheria rages. We must only reflect philosophically that it takes all sorts of people to make a world; that there is a valiant army and a noble navy; that there are also pirates who will board the best ships, and traitors in every army, and that we must be ready for them all; and that if we live in a crowd we must propitiate that crowd.

Never show a factious or prepotent irritability in small things. Be patient if a friend keeps you waiting. Bear, as long as you can, heat or draught, rather than make others uncomfortable. Do not be fussy about your supposed rights; yield a disputed point of precedence. All society has to be made up of these concessions; they are your unnumbered friends in the long run.

We are not always wrong when we quarrel; but if we meet our deadliest foe at a friend's house we are bound to treat him with perfect civility. That is neutral ground. Never, by word or look, disturb your hostess; this is an occasional duplicity which is ordered by the laws of society. And, in all honesty, cultivate a graceful salutation, not to familiar, in a crowd. Do not kiss your friend in a crowd; be grave and decorous always. Burke said that manners were more important than laws. "Manners are what vex or soothe, comfort or purify, exalt or debase, barbarize or refine us by constant, steady, uniform, insensate operation, like the air we breathe."

A salutation may have a great deal of meaning in it. It may say "I respect you, and I wish you well." It may say, "I love you," it may say, "I hate you." In a crowd it should simply say the first. The bow of a young lady should be maidenly, quiet, not too demonstrative; yet not cold or forbidding. The salutation of a man to a woman cannot be too respectful. It is to be feared that "old-fashioned courtesy" has no place in our fashionable society. There is either coldness or too great familiarity.

The manners of young women are apt to be too careless. They emulate the manners of men of the age too much, not remembering that they should carry in their gentle ways the good manners of all ages. She should remember that when a woman's salutation ceases to be delicate, elegant and finished she steps down from her throne and throws away her scepter. There is no salutation, however, more displeasing than that of a too effervescent and flattering subservancy. "He bows too low," should never be said. Avoid being a snob, in private, as in a crowd.—[American Etiquette in Andrews' American Queen.

It is right that children should have their own pocket money—a certain allowance over which they should have a complete control but if they can earn what they spend by some employment brought forward for the purpose, so much the better. It is the misfortune of children brought up by rich parents that they have no sort of conception of the value of money. Its want does not teach them foresight, sagacity, forbearance; self-denial. The child has a piece of money, and his only idea is to spend it promptly, but if he earned that money he would not be in such a hurry to rid himself of it.—[New England Homestead.

E. O. SMITH, DENTIST. OFFICE: No. 157 First Street, between Morrison and Yamhill, Portland, Oregon. au1

BURTON HOUSE, PORTLAND, OREGON. I. FRETLAND, MANAGER. SITUATED NEAR ALL THE RAILROAD AND Steamship offices. Splendid accommodations for families. THE TRAVELING PUBLIC will find this House conveniently located, and accessible to all boats and trains. FREE COACH TO AND FROM THE HOUSE. aug10m2

E. OLDENDORFF, J. HEUBNER, OLDENDORFF & HEUBNER, Real Estate & Money Brokers. House rents collected with punctuality. Resident agent of the OLD PHOENIX, of Hartford Conn. Assets \$2,500,000. HOME INSURANCE COMPANY, of New York City, Assets, \$0,000,000. General agents of the North German Lloyd S. S. Co. Tickets issued to all ports in Europe. We respectfully beg to ask the patronage of the public. 111 First Street, Corner Washington. aug1

JOHN MINTO, MEMBER OF MERINO SHEEP, TAKES PLEASURE IN OFFERING TO THE WOOL-growers of Oregon and adjoining Territories the chance to purchase Thoroughbred Merino, and raising parties interested that they can, and will endeavor to sell sheep of the same quality and value at much cheaper rates than such can possibly be imported. Examination and comparison with other sheep in the market are cordially invited. Address: JOHN MINTO, Salem, Oregon. The Rams and Ram Lambs of the flock can be seen on the Island Farm, adjoining Salem. The Ewes at the same place, or at the Hill Farm four and a half miles south of the city.

I. F. POWERS, Manufacturer, Importer and Jobber of FURNITURE, Bedding, Carpets, Paper Hanging, Stoves, Crockery and Glassware. Steam Factory—Northwest corner Front and Jefferson Street. Warehouse—184 and 185 First and 184 Second Streets, PORTLAND, OREGON. oct-4

356,532 SINGER SEWING MACHINES Sold in 1878, being an increase of 73,000 over any previous year. BUY THE BEST Waste no money on "cheap" counterfeits. Singer Manufacturing Company WILLIS B. FRY, Manager, 186 First Street, Portland, Or. Jan-16-4

D. J. MALARKEY & CO., GENERAL Commission Merchants, WHOLESALE DEALERS IN Flour, Feed, Provisions and Staple Groceries. CONSIGNMENTS SOLICITED. PRODUCERS WILL further their interests by corresponding with us. Letters of inquiry promptly answered. Weekly price current mailed free on application. LIBERAL ADVANCES MADE ON APPROVED SHIPMENTS OF GRAIN, WOOL, FLOUR, HOPS, HIDES, ETC., ETC. 8, 10 and 12 Front St., Portland, Ogn. aug11

M. G. NEWBERRY, Commission Merchant And General Dealer in Oregon and California Fruit and Produce, 122 FIRST STREET, PORTLAND, OREGON. Consignments Solicited. jul-4

DILL DEBOIS, W. B. KING, DuBOIS & KING, Wholesale Grocers, Shipping and Commission Merchants. Special attention given to the sale of Wool, Grain, Flour and Produce in Portland and San Francisco. WILLIAM DUNBAR, Feed, Farm, Produce and Commission Merchant. Importer of California Fruits, Vegetables, Grapes, Butter, Figs, Raisins, etc., and exporters of Grain, Flour, Wool, Feed, Fruits, Eggs, etc. CORNER FRONT AND OAK STS., PORTLAND, OR. jul-4

Corbett's Fire Proof Stable. EVERY FEED AND HACKS, CORNER SECOND and Taylor streets, Portland, Oregon. Reasonable charges. Particular attention paid to boarding horses. Hacks in attendance at all trains and boats, day and night. Connected by all Telegraphic Companies. When you come to Portland inquires for "Corbett's Hacks." ap10 WOODARD & MAGOON, Prop's