### It Was Not So Easy to Cook In Those Days of Old

The Control of Fire for Human Uses Is Recent "thing

Way back in the dim and misty cooking of foodstuffs was unknown and man-primitive man-lived on fruits, nuts and raw vegetables.

No doubt he varied this diet with such eggs, fledglings, small birds and mammals as he could get. With the coming of weapons, the pointed spear and the flint tipped arrow, man developed into an eater of flesh, Weapons made him bolder and no longer did he fear the destructive beasts with their claws and fangs. It was easy for him to stalk and slay bird and beast, even the great mammoth and the giant sloth.

we have any record of man we know that he cooked his food over fire, serious attempt to cook his food.

In the earlier days when fire was and ashes. first obtained, it was carefully cherished. The American Indians never ing flint and by other means.

There were few stoves in those days. fective and most economical.

And so it was the same with their over the coals just the same.

Late in the seventeenth century

fastened together with screws. One

inverted and the fire would burn at

The Franklin stove, considerably modified, of course, came into general use in the United States between 1792 and 1825, and is still in use at the present time. Thee have been hundreds of modifications, etc., since Franklin's time, and much inventive genius has been directed to base heating, anti-clinkering devices, etc.

Perhaps one of the greatest aids to making stoves more convenient for past, ever and ever so long ago, the modern cooking was the invention of the friction, or phosphorus match in 1832. Previous to the invention of this style of match the chemical match was used for producing fire, and the sulphur match for communicating it. Before this era tinder, flint and steel were the means by which fire was made

The development of the modern sook stove owes much to the stove manufacturers of Troy and Albany. Long before the Civil War, Dr. Eliphalet Nott, of Union College, Schenectady, perfected a stove for the burning of coal. It is significant that this old Dutch city should be the scene Just how the art of cookery began of the development of the first coal we shall never know. As far back as stove and the place where the first modern electric range was produced. Out of the coal grew the gas stove. after a fashion. The kitchen middens Someone discovered that it was easier of prehistoric man show heaps of and better to turn the coal into gas ashes, charcoal and half burned bones and to burn the gas in a stove for evidencing that early man knew the cooking purposes. The gas stove reart of building a fire and made a moved much of the dirt and smoke and eliminated the handling of fuel

The next step in the perfection of cooking stoves was the invention of allowed permanent camp fires to go the modern electric range wherein the out. When on long marches one of invisible fires of electricity are used the tribe carried a hollow stone con- to boil, bake and broil. The electric taining red-hot corly embedded in range draws current from the house ashes. Fire was later made by strik- wires, much the same as an electric lamp. At the pressure of a finger the Taking up the history of stoves, stove is ready for use and the "fire" they are really modern inventions, can be extinguished as quickly when Just as you can remember when there the work is done. The electric range were no flying machines, so can your wastes very little heat. Every pregrandmother remember when the caution is taken to prevent useless ra cooking was done over the fireplace diation and consequent waste of the with the aid of a long-legged spider heat. The heat is concentrated where and a pot hung on an iron crane. it is needed, where it will be most ef-

The pioneers of the west suffered mothers, and grandmothers, through many disadvantages in the way of preall the ages, for until less than two paring foods and their manner of livhundred years ago all cooking was ing was more simple than it is today done over the open fire or a Dutch which may in much measure account Some one had a brilliant idea for their hardihood. But while they and brought the fire inside the house, had the easier prepared foods, they with the aid of a chimney and a firenevertheless missed many excellent the standard of the cross, and a new similar to the old miracle plays of place, where the cooking was done dishes which in this generation the improved methods of cooking have Cardinal Polignac designed the first only one room which was kitchen, iron stove. However, one was not dining room, sleeping room and everyseen in America for many years after thing. Their range was an immense this Shortly afterwards Count Rum- fire-place and many of their prized Bac. ford invented improvements for eco- dishes were cooked in the hot coals. nomizing the fuel and heat. It was in And their cooking was slow, so slow 1716 that Des Agullers rearranged the in fact that one day had to be set

In 1771 Franklin Invented a stove to the hearts of the children especially, with or prior to the Christian eraburn bituminous coal, which stove was Now the old order changeth, howvented another design of stove, which beasts which primitive man hunted, maturity, had a basket grate and movable bars. In the next few years who knows but at the top and bottom supported on those things we pride ourselves upon after "a very great flood of turbulent

### An Old Poem the West Knew Long Ago

The Days of '49. The following verses were learned

by John Hailey, Jr., ploneer Pendletonian, when he was a boy and upon request, has written them down and respectfully dedicates them to "Happy Canyon.' You are gazing now on Old Tom

Moore, A relic of by-gone days, and a bummer, too, they call me now,

But what care I for praise, For my heart is filled with grief And oft do I repine

for the days of old, the days of gold. For the days of forty-nine. My comrades I had then were

A jovia; and saucy crew. There were some hard cases, I con-But still they were loyal and true.

They'd never flinch, whate'er the Linch. They'd never fret nor whine,

But, good old bricks, they stool the kicks In the days of forty-nine,

There was New York Jake, the Butcher Boy,

Se fond of getting tight and whenever Jake got on a spree He was spoiling for a fight, one night he ran against a knife In the hands of old Bob Cline,

so over Jake we held a wake

In the days of forty-nine.

The luck he always had. He'd deal for you both night and

As long as he had a scad, One night a pistol laid him out-"Twas his last lay out in fine, For they caught Pete sure, dead in the door, In the days of forty-nine,

There was Buffalo Bill, who could outroar

A buffalo bull, you bet, And I believe he's roaring yet. One night he fell in a prospect hole, 'Twas a roarin bad design, For in that hole Bill roared out his

In the days of forty-nine,

Who never would repent,

There was old Lame Jess, a hard old

He never missed a single meal And never paid a cent. But poor old Jess, like all the rest Did at last to death resign. And in his bloom went up the flume

Of all the comrades I had then Not one is left to toast,

In the days of forty-nine.

They have left me to my misery Like some poor wandering ghost. And as I travel from place to place, People call me a wandering sign And say, "There goes Tom Moore, bummer sure

Of the days of forty-nine."

ligious ceremonies and theatricals.

The mask dances of the southwest

(Continued on page 12.)

great institution of civilization-the | and Hough, and I think two or three art of cooking

THE PLACE OF THE

MORNING GLOW

(Continued from Page Six)

fiber pantaloons crowding sideways art. The Indian had his pictographs through the halls to watch what to on the rocks for art, and his pottery them must have been the gorgeous and weaving to express his craftsmanvestments of the priests! Then fol- ship; but the rest of his artistic nalowed the elevation of the Host, the ture was chiefly expressed by reliera that has not boded well for the the middle ages. For instance, the Pimas and Papagos was ushered in. Indians have not only a tradition of made possible. The earlier homes had Then the Papagos and Pimas scat- "a great flood," but of a mailen who tered to their antelope plains and was drawn from the underworld by to the mountains, and the priest went her lover playing a flute, and the on to the mission of San Xavie del Flute Clans celebrate this by their

The Jesuits suffered expulsion and Garcez, the Franciscan, came in 1775 ceremony as the Israelites' cleansing and also held mass in Casa Grande. Polignac stove with earthen sides and aside for "baking day."-a custom Garcez says it was a tradition among backs so as to burn anthracite coal. which still is observed among many the Moqui of the northern desert that bad a religious lodge, secret as any These designs were on the plan of an New England families and pioneer they had originally come forth from modern lodge order. families of the west. But the rapid the south, from "the Morning Glow" Benjamin Franklin journeyed to methods of preparing food is gradu- of Casa Grande, and that they had are much misunderstood by the England, and in 1745 wrote to Phila- ally doing away with the "baking inhabited the box canyons of the white people. We see in them only delphia friends of a wonderful Ger- day idea and now mostly all our home Gila, in the days when they were "a what is grotesque or perhaps obman invention of a stove, consisting pies and cakes come piping hot from little people." This establishes Casa scene. Yet the spirits of evil and the f an iron box made of five plates the electric oven or the gas range. | Grande as prior to the cave dwell-On "baking day" it was customary ings of the Gila or Frijoles; and the Indian's masked dances, just as the side of the stove was left open, and to bake huge quantities of pies, cakes, cave dwellings were practically con- old miracle plays represented Faith when set in position the open side, doughnuts, cookies and many other temporaneous with the stone age and Hope, Charity, Lust, Greed, etc. There with a smoke pipe, was in an ante- things which men and women have the last centuries of the ice age. New is the Bird Dance representing the When in ordinary use it was delighted in since the art of cooking the cave dwellings had been aban- gyrations of humming-bird, mockinga fireplace, but the open side could has been known. These "goodies" doned for centuries before the Span- bird, quail, eagle, vulture. There is be closed when dinner-time rolled were then put aside in the great pantry lards came. This puts the very end the dance of the "mud-heads," Have to come forth on occasions and gladen of the cave age contemporaneous

In the center of the Casa Grande arranged so that it would consume ever, and the old methods are fast reservoir and across the doorways of its own smoke. Franklin's invention falling into disuse. They are gradu-caves in Frijoles canyon, grow trees had a downward draft. He later in- ally becoming as extinct as the giant, that have taken centuries to come to

The Indian tradition is that soon a pivot. The top would be filled with so grandly now may likewise be set waters," in the days when the desert kindling, then the basket would be aside for even newer methods in that was knee-deep in grass, there came the Indian gods from the underworld to dwell in Casa Grande. (Not so very different from theories of evoution and transmigration, is it?) The people waxed so numerous that they split off in two great families. One migrated to the south-the Pimas. the Papagos, the Maricopas; the others crossed the mountains to the north, the Zunis, the Moquis the

> Yet another proof of the great antiquity is in the language. Between Papago and Moqui tongue is not the faintest resemblance. Now, if you trace the English fanguage back to the days of Chaucer, you know that it is still English. If you trace it back to 55 B. C. when the Roman and Saxon conquerors came, there are still words you recognize-thane. serf, Thor, Woden, moors, borough, etc. That is, you can trace reemblances in language back 1900 years. You find no similarity in dialects between Pimas and Moqui, and very few similarities in physical conformation. The only similarities are in types of structure in ancient houses and in arts and crafts. Both people built tiered houses. Both people made wonderful pottery and are fine weavers; Moqui of blankets, Pima of baskets; and both people uscribe the art of weaving to lessons learned from their goddess "the Spider Maid."

There are few fireplaces among the ancient dwellings of the Pimas and Papagos but lots of fire pits-"sipapus"-where the spirits of the gods came through from the underworld. Dancing floors-May-pole ringsabound among the cave dwellings: mounds and platforms and courts amang the Casa Grande ruins. The sun and serpent were favored symbols to both peoples, which is easily understood in a cloudless land where serpants signified nearness of water springs, the greatest need of the people. You can see among the cave dwellings where earthquakes have tumbled down whole masses of front rooms, and both Moqui and Papago have traditions of "the heavens raining fire."

It has been suggested by scientists that the cliffs were cities of refuge in times of war, the caves and great houses were permanent dwellings. This is inferred because there were no kivas, or temples, among the caves and great houses.

WE live our life but once, and the only way we can enjoy it is by making it pleasant for others and for ourselves as we go along day by day.



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