

# MINES AND MINING.

Men With New Ideas Needed to Prospect Eastern Oregon Mineral Fields.

James Duckworth, one of the original locators of the E. and E. mine, in Cracker creek district, near Sumpter, Oregon, and one of the best informed men in the country, says that what this country needs is a thorough prospecting by men with new ideas. The old timers always look for a certain kind of float, and are particular about the formation. Now hardly a week passes without some find being made on hillsides that have been run over for years by the old timers and pronounced worthless.

Mr. Duckworth visited a property at the foot of the mountain on the Sumpter-Granite road, and found Ben Yegser and his partner, Montana mining men, working on a 200-foot ledge that he has been over many times and considered worthless. Development shows that the ledge is filled with strata of quartz of a bluish appearance, and all of it pans gold. A number of assays have been made, giving \$2 to \$13. The ledge runs for over two miles, from one side of the mountain to the other, and it prospects throughout. At present a 25-foot shaft is being sunk, from which a cross cut will be run to determine if the values go down. If favorable results shall be obtained, machinery will be secured and a shaft sunk 300 to 400 feet. There is such a large body of ore that, with present values, \$2 to \$4 per ton, the property is another Treadwell. Facilities for mining and milling are excellent. At the head of Bull Run creek, running alongside of this ledge, in early days there was placer mining. There was little wash gravel in the creek bed, and the diggings frequently dipped to the hillside, where no gravel was found, but rich dirt. At that time it was wondered where the gold came from, and no one ever thought the big dike was guilty, but this recent discovery is almost proof positive that the placer gold came from the dike.

## A MOUNTAIN OF QUARTZ.

Remarkable Formation in the Blue River District.

As Blue river, Oregon, district is rapidly forging in the front, and is now enjoying an era of activity, but little dreamed of a year or two ago. Extensive development work is being done, and almost without exception claims are proving valuable. The stability of the district has been conclusively proved, and as a result prospectors have flocked in here this spring by the hundreds. Mining capital has been attracted, and one mill is in successful operation and several more are in course of construction. New discoveries are being made in almost every direction; most notable among which are the discoveries on the Calapooia and McKenzie rivers, which show extremely rich ore, and the immense mountain of quartz four miles up Blue river. This mountain of quartz is a remarkable formation, and is probably unparalleled in mining discoveries. The mountain is 1,270 feet high, and appears to be nearly all quartz. At the top several cliffs of solid quartz project for a hundred feet or more above the surface, while veins of ore crop out in all directions. The ore assays from \$3.50 to \$12 per ton.

The Lucky Boy mine has been compelled to shut down five stamps, owing to shortage of water, since the dry season set in. The remaining five stamps are kept going day and night. The company has the machinery for a sawmill on the ground, and, as soon as it can be set up, lumber will be saved and a flume constructed which will furnish plenty of water for operating all of the stamps.

Stampede to Stewart River. The steamer Danube, which recently arrived at Victoria, B. C., brings news of a rich strike on the headwaters of Stewart river, 400 miles from Dawson. A stampede is on, boats going up in a continuous string. At White Horse a whisky famine prevails. Saloons are licensed, but cannot get permits to bring in liquor. The police are watching the boundary for smugglers, and have made many seizures.

A cold storage warehouse is in course of construction at Troy, Idaho. A hay warehouse, 32x70 feet, 18 feet high is being built at Palouse, Wash.

King county is said to furnish one-fourth the inmates of the Walla Walla penitentiary.

Walla Walla boasts of shipping 50 carloads of fruit and vegetables the past two weeks.

Apple scab is reported among the trees in the vicinity of Moscow, Idaho, especially in the American Ridge district.

Deer are reported to be plentiful in Coos county this season. They are frequently seen in bands of seven or eight.

Washington railroads are following a rule that no packages weighing more than 250 pounds will be accepted or checked as baggage.

Deposits in Walla Walla's banks reach \$1,400,000; in the Spokane banks \$5,000,000. Other Eastern Washington centers are similarly well supplied with money.

The new wool scouring mill at The Dalles, Or., reports a rush of work.

A firm at Eugene, Or., recently engaged in the business of curing meats. The manager says he will soon begin to buy all pork products that may be offered, and will sell direct to retailers.

W. O. Owen, a government inspector, is in Walla Walla county, Or., to examine some recent surveys. He is accompanied by men from Wyoming and South Dakota. At Elgin they bought a wagon, four horse team and pack outfit, and employed a cook for their trip.

# KEYNOTE OF THE TRADE.

The Improved Crop Conditions are the Great Factors.

Bradstreet's says: Improved crop conditions furnish the keynote of the trade and price movement. As a result of them nearly all staple agricultural products are lower in price, and at the same time a perceptible livening up of demand for fall delivery is noted in the West, Northwest and South. The beginning of fall trade is consequently more clearly visible in the sections mentioned, while at the East the markets are slow to experience this improvement and are consequently reasonably dull. Bank clearings as yet fail to reflect any perceptible improvement in distribution, and railway earnings, though of large volume, are, owing to comparisons being made with exceptionally good results last year, showing less notable increases both in gross and net returns.

Hog products have gone lower with corn, as has also wheat, in which continued liquidation has been noted, with the result of inducing partial returns of the export inquiry banished from the markets by the recent heavy rise.

Iron and steel prices are evidently scraping the bottom, if reports from leading centers of cost of raw material and wages are correct. Soft coal is going abroad too, a cargo leaving for London shortly.

Tin is cornered locally and higher on the week, while copper is finer. An encouraging feature of the wool market is the rather better inquiry for raw wool at Boston, but manufacturing will not apparently do much until the light weight season opens.

Wheat, including flour shipments, for the week, aggregate 3,029,381 bushels against 2,929,910 bushels last week. Business failures for the week number 202 against 221 last week.

Canadian failures for the week number 26 as compared with 19 in this week a year ago.

## PACIFIC COAST TRADE.

Seattle Markets.

Onions, new, 1 1/2c. Lettuce, hot house, \$1 per crate. Potatoes, new, 80c. Beets, per sack, 55c@51. Turnips, per sack, 75c. Carrots, per sack, \$1.00. Parsnips, per sack, 50@75c. Cauliflower, native, 75c. Cucumbers—40@50c. Cabbage, native and California, \$1.00@1.25 per 100 pounds. Tomatoes—\$1.50. Butter—Creamery, 23c; Eastern 22c; dairy, 17@22c; ranch, 15@17c pound. Eggs—24c. Cheese—12c. Poultry—14c; dressed, 14@15c; spring, \$3.50. Hay—Puget Sound timothy, \$11.00@12.00; choice Eastern Washington timothy, \$12.00. Corn—Whole, \$23.00; cracked, \$25; feed meal, \$25. Barley—Rolled or ground, per ton, \$20. Flour—Patent, per barrel, \$3.50; blended straight, \$3.25; California, \$3.25; buckwheat flour, \$6.00; Graham, per barrel, \$3.00; whole wheat flour, \$3.00; rye flour, \$3.80@4.00. Middlings—Bran, per ton, \$12.00; shorts, per ton, \$14.00. Feed—Chopped feed, \$19.00 per ton; middlings, per ton, \$20; oil cake meal, per ton, \$30.00. Fresh Meats—Choice dressed beef steers, price 7 1/2c; cows, 7c; mutton 8c; pork, 8c; trimmed, 9c; veal, 9@11c. Hams—Large, 13c; small, 13 1/2c; breakfast bacon, 12 1/2c; dry salt sides, 8c.

Portland Market. Wheat—Walla Walla, 55c; Valley, 55c; Blainstem, 59c per bushel. Flour—Best grades, \$3.20; Graham, \$2.60; superfine, \$2.10 per barrel. Oats—Choice white, 35c; choice gray, 33c per bushel. Barley—Feed barley, \$14.00@15.00; brewing, \$16.00 per ton. Millet—Bran, \$12.50 per ton; middlings, \$19; shorts, \$13; chop, \$14 per ton. Hay—Timothy, \$10@11; clover, \$7@7.50; Oregon wild hay, \$6@7 per ton. Butter—Fancy creamery, 40@45c; store, 25c. Eggs—18 1/2c per dozen. Cheese—Oregon full cream, 13c; Young America, 14c; new cheese 10c per pound. Poultry—Chickens, mixed, \$3.00@3.50 per dozen; hens, \$4.50; springs, \$2.00@3.50; geese, \$4.00@5.00 for old; \$4.50@6.50; ducks, \$3.00@4.00 per dozen; turkeys, live, 14@15c per pound. Potatoes—40@50c per sack; sweets, 2@2 1/2c per pound. Vegetables—Beets, \$1; turnips, 75c; per sack; garlic, 7c per pound; cabbage, 1 1/2c per pound; parsnips, 11c; onions, 1 1/2c per pound; carrots, \$1. Hops—2@8c per pound. Wool—Valley, 15@16c per pound; Eastern Oregon, 10@15c; nohair, 25c per pound. Mutton—Gross, best sheep, wethers and ewes, 3 1/2c; dressed mutton, 7@7 1/2c per pound; lambs, 5 1/2c. Hogs—Gross, choice heavy, \$5.00; light and feeders, \$4.50; dressed, \$6.00@6.50 per 100 pounds. Beef—Gross, top steers, \$4.00@4.50; cows, \$3.50@4.00; dressed beef, 6 1/2@7 1/2c per pound. Veal—Large, 6 1/2@7 1/2c; small, 8@8 1/2c per pound.

San Francisco Market. Wool—Spring—Nevada, 13@15c per pound; Eastern Oregon, 10@15c; Valley, 18@20c; Northern, 10@12c. Hops—1899 crop, 11@13c per pound. Butter—Fancy creamery 19@20c; do seconds, 19c; fancy dairy, 17c; do seconds, 15@16 1/2c per pound. Eggs—Store, 16c; fancy ranch, 20c. Millet—Bran, \$12.50@13.50. Hay—Wheat \$6.50@10; wheat and oat \$6.00@9.50; best barley \$5.00@7.00; alfalfa, \$5.00@6.00 per ton; straw, 25@40c per bale. Potatoes—Early Rose, 60@75c; Oregon Burbanks, 80c@90c; river Burbanks, 35@65c; new, 70c@1.25. Citrus Fruit—Oranges, Valencia, \$2.70@3.25; Mexican limes, \$4.00@5.00; California lemons 75c@1.50; do choice \$1.75@2.00 per box. Tropical Fruits—Bananas, \$1.50@2.00 per bunch; pineapples, nominal; Persian dates, 6@6 1/2c per pound.

# A GREAT INDUSTRY.

ENORMOUS BUSINESS DAIRYING HAS COME TO BE.

Seventeen Million Cows Giving Milk in the United States—Aggregate Value of Their Produce Exceeds \$500,000,000 a Year—This Country Leads.

Comparatively few persons realize what an enormous business dairying has come to be in the United States. In this industry, as in so many others, this country beats the world. There are over seventeen million cows giving milk in the United States, and it takes an army of over three hundred thousand men working from ten to twelve hours a day to milk them. The aggregate value of the produce of these dairy cows exceeds \$500,000,000 a year. They produce nearly a billion and a half pounds of butter, three hundred thousand pounds of cheese and over two billion gallons of milk yearly, for the Yankee cow is a good cow, an industrious cow, and works all the year round. Dairying in other countries sinks into insignificance when compared with the industry in the United States. So found are the Americans of dairy products that it takes from twenty-three to twenty-seven cows to each hundred of the population to keep the country supplied with milk, butter and cheese and provide for the export trade. The export trade does not amount to much. It has fluctuated much, but never rose beyond the produce of five hundred thousand cows. Nearly all the great output of the dairies is consumed at home. We are the greatest butter-eating people in the world, our average yearly consumption being at the rate of twenty pounds to the person, or about one hundred pounds annually for a family of average size. As cheese-eaters, however, we do not shine. The average consumption of cheese in this country does not exceed three and a half pounds per capita a year, which is far below the European average. As milk drinkers we average twenty gallons apiece yearly. Although we are not great cheese eaters ourselves, we send about fifty million pounds a year to the peoples of the earth, who are fond of that form of food.

In Early Days. All this great dairy industry of the United States has been built up in the last fifty years. Before that time the milk cows of the country were of the mixed and indescribable race known as "native." It was the "old red cow" of our boyhood, specimens of which occasionally are seen in out-of-the-way parts of the country living in the "old red barn." The keeping of cows on an American farm was incidental to the general work. In the fall and early winter the cow was allowed to go dry. Winter dairying was practically unknown. The care of the milk and the

blood can still be found in prosperous dairy districts throughout the United States. Soon, however, they began to breed the Shorthorns for their beef qualities, and now few full-blooded Shorthorns are classed as dairy cattle. Ayrshires from Scotland, Holsteins from Holland and Jerseys and Guernseys from the Channel Islands were then brought in, and upon animals graded and improved from these breeds the vast dairy industry of the country now mainly depends. The Ayrshires and Holsteins are great milk givers, and the Jerseys and Guernseys (often mis-called Alderneys) are great butter makers. Brown Swiss and Simmenthal cattle from Switzerland, the Normandy breed from France and red-poll cattle from the south of England have also been imported, but are in what is known to dairymen as the "general purpose class." They are pretty good in everything, but have no specialties.

It used to be believed that successful dairying could be carried on only in the United States in a belt lying between the latitude of Philadelphia and the latitude of the northern boundary of Vermont and extending as far west as the Missouri River. Even in that belt it was believed that the true dairying districts were in detached sections which did not occupy more than one-third of its area. This idea has been exploded. It has been found that good butter and cheese can be made in almost all parts of Northern America. As a rule good butter can be made wherever good beef can be produced.

Mechanical Devices. Along with the growth of the dairy business came the invention of many mechanical devices for doing by machinery what had hitherto been done by hand. One curious device is called the dairy "centrifuge," "cream separator" or "skimmer." It is a closed bowl revolving at the rate, sometimes, of 25,000 times a minute. The milk flows through a feed pipe into the rapidly whirling bowl, and from the bowl two projecting tubes discharge continuously the one cream and the other skimmed milk. A skimmer of standard factory size handles 250 gallons of milk an hour. This is different from the good wife "setting" the milk and then going around with her little tin skimmer and removing the cream for the morrow's churning.

An excellent example of the changes wrought in dairy practice is afforded by an instance in Northern Vermont, a region long noted for its butter production. St. Albans is the business center of Franklin County. During the middle of the century the country-made butter from miles around came to this market every Tuesday. The average weekly supply was thirty to forty tons. This butter was varied in quality, was sampled and classified with much labor and expense, placed in three grades and forwarded to the Boston market, 200 miles distant. All this butter was made up of 1,000 or 2,000 different farms, in as many churns. In 1880 the first creamery was built in this county; ten years later there were fifteen. Now a creamery company in St. Albans has fifty-odd skimming or separating stations distributed through this and adjoining counties. To these is carried the milk from more than 30,000 cows. Farmers having home separators may deliver cream, which, being inspected and tested, is accepted and credited at its actual butter value, just as other raw material is sold to mills and factories. The separated cream is conveyed by rail and wagon—largely the former—to the central factory. There, in one room, from ten to twelve tons of butter are made every working day. A single churning place for a whole county!

Only one thing in dairying remains unaltered and unchanged. That is the milking of the cows. Many mechanical devices have been invented and patented for the milking of cows by machinery, but none of them has been a success. Cows are milked now as they were in the days of Abraham, and still Mary "calls the cattle home across the sands of Dee."

There would be no change. "No, Harry, I am sure we could not be happy together; you know I always want my own way in everything." "But, darling, you could go on wanting it after we were married."—Brooklyn Life.

It's far easier to show another man his proper place in the world than it is to find your own.

Though the old native stock was a pretty tough and disreputable race of cows, there would appear once in a while in it a prodigy. Such was the famous "Oakes cow" of Massachusetts, which astonished the world, in 1816, by giving forty-four pounds of milk a day, out of which was made 467 pounds of butter in one season. This ostentatious cow did this when her friends and neighbors were proud they produced sixty pounds of butter a year. It made her famous, and she had her picture painted in oil, but none of her descendants took after her, and she was regarded as a freak.

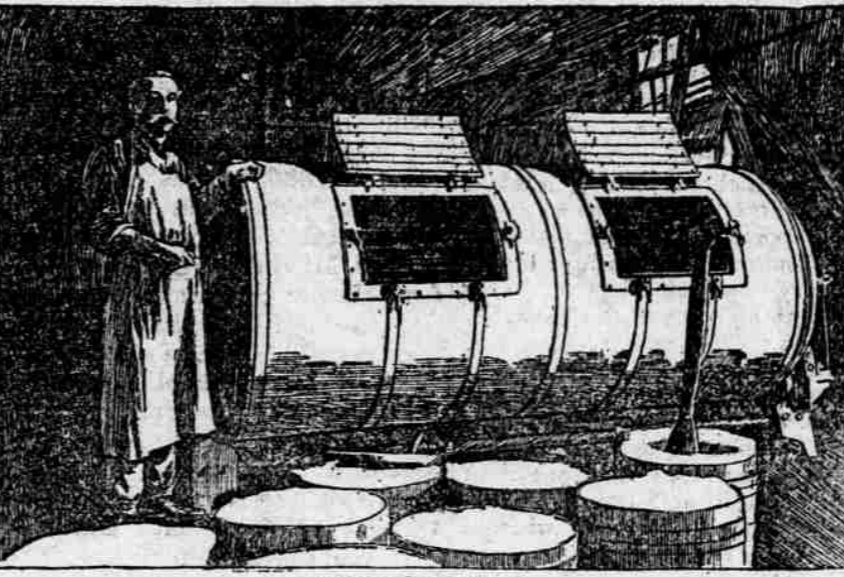
Nowadays the Oakes cow would be regarded as a good cow—nothing more. The Shorthorn breed led in the introduction of improved cattle into the United States and formed the foundation upon which many fine dairy herds were built. They were brought from England, and much of the Shorthorn

lars or kitchen shelves than in rooms specially constructed or adapted to the purpose. In Southern Pennsylvania and the States further south spring houses were in vogue. Milk receiving care, and setting it in earthen crocks or pots, standing in cool flowing water, was a usual and excellent practice. Churning the entire milk was common. This is still done to some extent in the Southern States, where butter is made every morning, and where all the milk is buttermilk. In seasons of scarcity of milk there was no butter. In the Northern States there were some instances where families were supplied with butter weekly during most of the year, and with an occasional cheese, directly from the producers. But the general farm practice was to "pack" the butter in firkins, half firkins, tubs and jars and

# BUTTER MAKING—OLD AND NEW.



THE OLD WAY.



THE NEW WAY.

let the cheese accumulate on the farm, taking these products to the market only once or twice a year. Not only were there as many different lots and kinds of butter and cheese as there were producing farms, but the product of a single farm varied in character and quality according to season and other circumstances. Every package had to be examined, graded and sold upon its merits. It was usual for half the butter in market to be strong, if not actually rancid, and for cheese to be sharp. With the products largely low in grade, prices also were low.

As a rule, except in the pasture season, the cows were fed insufficiently and unprofitably and housed poorly, if at all. It was a common thing for cows to die in winter of starvation and exposure, and it was considered no disgrace to farmers to have their cattle "on the list" in the spring. "On the list" was a common expression in the past in some localities, indicating the actual necessity of human aid to raise the emaciated animals to their feet.

MILKING FORCE ON A LARGE DAIRY FARM.

making of the butter and cheese were in the hands of the women of the household, and the method, and the utensils used were crude. The average quality of the products was inferior, and the supply of the domestic markets was unorganized and irregular.

In the Eastern and Middle States the milk was usually set in small, shallow earthen vessels or tin pans for the cream to rise. Little attention was paid to cooling the air in which it stood, so summer or to moderating it in winter so long as freezing was prevented. The few who scalded milk had no idea of the true reason for so doing or why beneficial effects resulted. The pans of milk often stood in pantries and cel-

There were, of course, some farmers who took care of their cattle and who made a specialty of turning out first-class dairy products, but as a rule things were in the condition described. Toward the middle of the century, the production of cheese being in excess of the home demand, an export trade in it began. With the growth of cities and towns the business of milk supply increased and better methods began to prevail. Then came the establishment of "creameries" and the improvement of the breed of dairy cattle. When the improvement of the native stock of cattle began, a cow that would give milk that would make a pound of butter a day for two or three months was a local celebrity. As late as 1865, when good cows sold for \$40 or less, an enterprising farmer in New England advertised widely that he would pay \$100 for any cow that would yield fifty pounds of milk a day on his farm for two or three consecutive days. Not an animal was offered on those conditions. Nowadays a cow that does not average from six to seven quarts of milk a day for 300 days—being 4,000 to 4,500 pounds of milk a year—is not considered profitable. There are many herds having an average yearly product of 5,000 pounds a cow, and single animals are many which give ten or twelve times their own weight in milk during the year. The quality of the milk has improved so much that the milk of one cow now will make as much butter as did the milk of three or four of the old native animals.

Prodigies. Though the old native stock was a pretty tough and disreputable race of cows, there would appear once in a while in it a prodigy. Such was the famous "Oakes cow" of Massachusetts, which astonished the world, in 1816, by giving forty-four pounds of milk a day, out of which was made 467 pounds of butter in one season. This ostentatious cow did this when her friends and neighbors were proud they produced sixty pounds of butter a year. It made her famous, and she had her picture painted in oil, but none of her descendants took after her, and she was regarded as a freak.

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# HUMOR OF THE WEEK.

STORIES TOLD BY FUNNY MEN OF THE PRESS.

Odd, Curious and Laughable Phases of Human Nature Graphically Portrayed by Eminent Word Artists of Our Own Day—A Budget of Fun.

Farmer—Do you think much butter is healthy? Gardner—Yes, it may be healthy, provided it is strong—but not healthful.—Boston Transcript.

No Last Train. Porter (at the Irish country railway station, in voluble, but dreary monotonous)—The half past 9 o'clock train won't start to-night till 10 o'clock, and there'll be no last train.—Tit Bits.

Mental Arithmetic in Boston. "And now, George, if I take three oranges and cut one in halves, what popular story will it remind you of?" "That's easy, dad. 'Two Half and Two Whole,' of course."—Cleveland Plain Dealer.

The Modern Engagement. Heiress—Your offer is flattering, Baron, but I cannot marry you! Baron—Well, then, at least become engaged to me for about three weeks to improve my credit!—Fliegende Blaetter.

Get All the News. "No," said the Oldest Inhabitant, "I don't s'pose a daily paper could do well here in Bowersville. You see, there's either a quilting bee, a sewing circle, a literary society or a sociable every night, an' when they don't happen the women folks goes to the milliner store or the dressmaker's."

Discomforts of Home Comforts. "That's a cozy-looking couch, old man." "Yes; but I never go near it." "What the matter?" "Well, there are only three pillows that I'm allowed to put my head on, and I can't stand the wear and tear of picking them out from the other seven."—Chicago Record.

Expedience. Blobs—So B Jones has married his deceased wife's sister. Blobs—Yes; he didn't want to take chances with a new mother-in-law.—Philadelphia Record.

Terrible Risk. "Well, Maria, I have decided to take the awful risk." "What risk, John?" "Even though it may be my death." "John, for goodness—" "And I better tell you in advance that I prefer a granite monument." "What in the world are you going to do, John Stubb?" "I am going to take off my fannels, Maria!"

Superfluous Question. A—Was your wife still awake when you came home this morning? B—Was she! I should say she was!—Fliegende Blaetter.

Juvenile Foresight. "Sammy, where did you get that ice?" "Th' ice-man gimme it." "Isn't it too cool a day for you to be eating ice?" "Praps; but mebbe he'll come along some hot day an' won't gimme any."—Chicago Record.

A Medium Rap. The medium stood behind the black curtain. Suddenly there sounded a loud rapping. "Is that dear Charles rapping?" Inquired the lady who was there to interview her deceased husband. "No'm!" spoke up the medium's son; "that's the ice-man at the front door."

Loud Demonstration. Pearl—Were the clown's jokes funny? Ruby—Yes, he succeeded in making the lion roar.

Good Definition. Little Willie—What is a hypocrite, pa? Pa—A hypocrite, my son, is a man who always acts differently when he knows some one is watching him.

Soft Boiled. Ida—When we were in London our waiter insisted upon calling an egg a "hegg." I told him to drop the "h." Ida—And did he, dear? Ida—Well, my silk gown shows that he dropped the "egg."

The Usual Reason. Daughter—Papa, I wish you'd get me the New Universal International Unabridged Encyclopedia, complete in ninety-nine volumes. Father—Gee Whittaker! Why do you want that? Daughter—Because Clara Wainyup has one.—New York Weekly.

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# A Prairie Tale.

"Hank" Green came in the other day with a drove of steers. "Hank" says there is a man in his settlement so stingy that he wants to die right away because he heard tombstones are going up.

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