

CLASSIFIED ADVERTISEMENTS

Five lines, or less; 2 cents for three lines, or 50 cents per month.

WANTED

WANTED—ALL KINDS OF POULTRY dressed park, veal or mutton etc. N. Clark, Philomath, Oregon.

WOODCHOPPERS WANTED TO CUT up cords of fir and oak wood. Apply at once to P. A. Kline, Corvallis.

HIGHEST CASH PRICE PAID FOR all kinds of Poultry also dressed Pork, Smith & Boulden, Corvallis, Oregon, next to GAZETTE office.

FOR SALE

FOR SALE—ESTEY ORGAN, SOLID walnut case. Enquire of Dunn & Fletcher.

FOR SALE—5 HEAD OF CATTLE and a fine span of horses 7 and 8 years old weight 2250. R. E. Clark, Blodgett.

FOR SALE—ONE FULL-BLOOD JERSEY bull, subject to register from first-class milk stock. Address, M. S. Woodcock, Corvallis, Or.

REGISTERED OXFORD DOWN Rams and four half-breeds. Peter Whitaker.

BUFF ORINGTON COCKERELS for sale, some very cheap. Why not get some new blood in your pen of mixed chickens and double your egg supply. F. L. Miller, Corvallis, Or.

LOST.

LOST, STRAYED OR STOLEN ON Oct. 16, a white and yellow Shepherd bitch, lower front teeth out. Liberal reward given. J. B. Arrants, RFD No. 2, Corvallis, Or.

LOST, STRAYED OR STOLEN ABOUT three months ago, a Dwellin setter, black and white, about three years old, arched wire wound on hind leg. Ten dollars reward for return to Sheriff M. P. Burnett.

VIOLIN and ORCHESTRA

SIDNEY HAYES, TEACHER OF Violin, Mandolin and Guitar, will visit Corvallis, two days a week. Select music for balls, etc., furnished at lowest rates. Address, Sidney Hayes, 336 E. 4th St., Albany, Or.

AUCTIONEER.

WILLIS VIDITO, AUCTIONEER. Farm property, merchandise or live stock. Sales held anywhere in the county. Apply at City Stable, or call up phone 407 Independent line

EXPRESSMEN.

WELL! WELL! HERE'S JOHN LENGER. Known him 22 years Still carries Uncle Sam and baggage. John is an accommodating man and always can be found at his post—Allen's Drug Store, or phone 251.

STAGE LINE.

PHILOMATH AND ALSEA STAGE—Stage leaves Alsea 6:30 a. m.; arrives Philomath at 12 m.; leaves Philomath 1 p. m., arrives at Alsea 6:30 p. m. All persons wishing to go or return from Alsea and points west can be accommodated at any time. Fare to Alsea \$1.00 Round trip same day \$2.00. M. S. RICKARD.

LIVESTOCK

P. A. KLINE, LIVE STOCK AUCTIONEER, Corvallis, Oregon, Office at Huston's hardware store. P. O. address Box 11. Pays highest prices for all kinds of livestock. Twenty year's experience. Satisfaction guaranteed

PHYSICIANS

H. A. OATHEY, M. D., PHYSICIAN and Surgeon. Rooms 14, Bank Building. Office Hours: 10 to 12 a. m., 2 to 4 p. m. Residence: cor. 5th and Adams Sts. Telephone at office and residence. Corvallis, Oregon.

H. KEWTH, M. D., PHYSICIAN and Surgeon, Office and Residence, on Main street, Philomath, Oregon.

DENTISTS

H. H. TAYLOR, DENTIST. PAINLESS extraction. Zierolf building, Opp. Post Office, Corvallis, Oregon.

ATTORNEYS

F. E. BRYSON ATTORNEY AT LAW. Office in Post Office Building, Corvallis, Oregon.

JOSEPH H. WILSON, ATTORNEY-at-Law. Notary, Titles, Conveyancing. Practice in all State and Federal Courts. Office in Burnett Building.

W. O. W.

MARYS PEAK CAMP. No. 126, W. O. W., meets second and Fourth Fridays, in Woodmen Hall. G. W. Fuller, C. O. J. L. Underwood, Clerk.



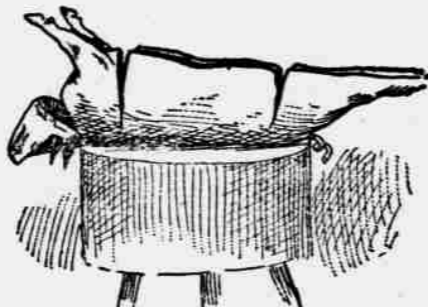
HOG KILLING NOTES.

All This Advice Comes Too Late, Cut It Out and Save the Trouble for Next Year.

The best meat is obtained from hogs that are kept growing and putting on flesh close up to killing time. The animal should not be fed for about 24 hours before slaughter.

When a pig is to be killed, see that the knives are sharp and in good form, and that everything is in readiness for scraping and hanging the carcass. A cheap and suitable scalding vat can be found in a paraffin cask, which may be set in a slanting position at the end of the scraping table, which should be about six feet long, two feet six inches wide and two feet high. The water should be at a temperature of between 180 and 185 degrees when the hog is placed therein. If too hot or too cold, the hair will not come off properly. The old-fashioned plan of testing the temperature was to pour a few drops of the pig's blood into the water; if it spread evenly over the surface, the temperature was considered right. The water should not be removed from the fire until it is quite boiling, and then if put into a cold barrel the temperature will be about right when the pig is ready to be put into it. A small shovelful of wood ashes or a large handful of soft soap put into the water will facilitate the loosening of the scurf.

After sticking or shooting the pig, wait until life is quite extinct before



CUTTING UP A PORK CARCASS.

putting into the water. If this is not done, the blood in the capillaries of the skin will be congealed and the skin be reddened. Try the hair often to know when sufficiently scalded. Remove the hair from the feet and head with the hands, or with a scraper—the lid of an old coffee pot is an excellent implement—and then from the body. If properly scalded it will come off easily. When the hair is removed scrape the body clean, and trim it up with a sharp knife. Hang the carcass up, wash with hot water, then scrape, rinse with cold water, and be careful to remove all scurf. Open the body, put the intestines down and separate the connections near the kidneys, leaving the kidney fat intact. Remove the paunch with the intestines, keeping all clean, so as to preserve the fat. Cut around the diaphragm and remove the lungs and heart together with the windpipe. Remove the tongue.

A convenient way of cutting the carcass is shown in the illustration. Three cross sections are made, one removes the head, the next the shoulders between the fourth and fifth ribs, the next takes off the hams. The carcass can then be easily sawed through with the meat saw. This plan requires very little trimming for the hams. Shoulders can be trimmed easily by removing the ribs or neck piece, and cutting away the scraps for sausage and lard. The middle piece is then split through the center, and the lower two-thirds of the side removed, sawing through the ribs. The ribs are then taken out of the side piece, leaving the lean meat on the side. A part of the flank may be removed for lard, and the remainder will be available to be cured for bacon.

The lean meat on the upper third of the back, including the ribs, is called the pork loin, and is excellent for chops or roasting pieces. Fat trimmings may be used for lard and the lean trimmings for sausage. The head and feet are scraped and cleaned and used for head cheese or pickled. Meat should never be salted until thoroughly cooled, after which the quicker it goes into the salt barrel the better.—Massachusetts Ploughman.

SHEEPFOLD AND PIGGERY.

Petting sheep is almost as good as feeding them.

A hog naturally is a clean animal; man has made him dirty.

For satisfactory results in any flock, the ram must be thoroughly well bred and typical of the breed he represents.

Pure water and plenty of it is refreshed by hogs. But don't make them drink great quantities of thin slop in cold weather for the sake of the grain. Better feed both separately.

Buckwheat middlings are a good feed for hogs, but they make rather more economical gains on corn and wheat feeds. Buckwheat hulls are not fit for any kind of stock. They make good litter for the poultry house and the fowls pick out any good stuff in them.—Farm and Home.

When Buying a Horse.

A farmer, speaking of the way a greaser was deceived into buying an unsound horse said to me the other day: "I was thinking how easy it is to fool a man in matters he knows nothing about." Buying a horse is pretty ticklish business unless a man does know considerable about the animal. And even then it may be a good plan to get the opinion of some man who knows a little more about horses than you do.—Farm Journal.

CORRESPONDENTS' CORNER.

Oak Grove.

H. Lewis, of Wells, visited Albany Monday on business.

Elmer Williams has removed from the Paul Johnston farm to Albany.

A Sunday visitor at the Mayberry home was Frank Dotie of Wells.

Barney Cady has disposed of his hogs, 1400 lbs., at 32 cents per pound.

Wiley and Enmet Williamson returned home Saturday from Wells, where they had been working on Gene Dotie's house.

A number of Oak Grove people attended a ball given in the Artisans' hall at Wells last Friday evening. They had an enjoyable time.

The meetings being held in North Palestine church are well attended and are of much interest.

Paul Johnston will move to his farm soon, Mr. Williams' tenure of it having expired.

Mrs. Taly has become very much enfeebled because of rheumatism.

Glenbrook.

Lon and Arthur Hawley and Edward Williams went up to Prairie mountain a few days since for their cattle.

Mr. Nusbaum finished hauling his prune crop to Junction City on Monday.

Simpson Chapel is almost completed. The first service will be held in it at Thanksgiving Day.

J. Ward has completed a new addition to his house.

A number of our young people attended a dance at Monice last Friday evening and report having had a very pleasant time.

Miss Floy Hawley went to Corvallis this week to seek medical advice and to visit with friends.

Fall crops are looking well in this vicinity. The late rains have produced a rapid growth of pasture, Thad. Thompson has gone east of the mountains to remain for some time.

Mrs. Lou Hawley who was quite ill for the past week is now slowly recovering.

Mr. Walters took his donkey-engine over the mountains last week and will use it at his sawmill.

Beaver Creek

Mr. and Mrs. Frank Ireland of Santa Clara county, Calif. and Miss Mary Ireland of Monmouth, who have been visiting Jas. Ireland for a short time returned to their respective homes Monday.

Mr. and Mrs. Earl Brown spent Sunday at Wren the guests of T. S. Read.

Ray Davis is seriously ill. Dr. Newth of Philomath is attending him.

Shegman Gleason and the family who have been keeping house for him moved to the sawmill this week.

Philomath.

C. E. Albin, of Corvallis, had charge of the depot here, a few days the first of the week, in the absence of Mr. Fox the regular agent.

Mrs. J. E. Henkle, who was taken ill while visiting with relatives at Irrigon, is improving since her arrival home.

C. G. Springer, who is attending school at Monmouth this year was in town the first of the week, and acted as one of the clerks of the election.

Mrs. Frank Wyatt, who contracted typhoid fever while helping amuse the daughter of J. H. Fehler, is improving.

George Davis was a business visitor in Philomath Saturday.

Philomath merchants are beginning to show their holiday goods and improve the appearance of their stores.

Messrs. C. F. and A. P. Dittmar are in Philomath visiting relatives and friends.

Mr. H. Underhill, of Summit is visiting at his father's home. His mother is very ill.

Mr. Albert Wood, of Clatskanie, Oregon, and a former resident of this place, is visiting at the home of his brother, Mr. L. F. Wood.

Election day in Philomath passed very quietly.

PEEK-A-BOO.

A daughter was born Tuesday afternoon to Mr. and Mrs. Cecil Cathey.

LA GRIPPE

Pneumonia follows La Grippe but never follows the use of

FOLEY'S Honey and Tar

It stops the Cough and heals the lungs. Prevents Pneumonia and Consumption.

Mr. G. Yarnum, of 187 Ogden St., Chicago, writes: "My wife had La Grippe and it left her with a very bad cough on her lungs which Foley's Honey and Tar cured completely."

Glee.

"I met Biggins this morning," said the man with the muffer. "It's a good joke. He was so hoarse he couldn't talk."

"You don't mean to tell me you are glad your friend has a cold?"

"Well, I'm not exactly glad. But I have one myself, and it was a great comfort to meet some one who couldn't talk loud enough to tell me what to do for it. Ah I had to do was to stand three feet away and he was powerless."—Washington Star.

Incidentally Reported.

"You're the Gizzard of Liberty with only a real possum," commented the briefest barrister thoughtfully, "I might stir up some business."

"How?" asked the curious caller.

"Why, she would certainly have a good claim for damages for some of the alleged pictures of her that appear in the cartoons, wouldn't she?" demanded the briefest barrister.—Brooklyn Eagle.

Somewhat Put Out.

"The service at this hotel," said the boarder who was generally behind in his payments, "is abominable, and I'm not going to put up with it much longer."

"You're right," said the landlord, overhearing him. "If you don't put up something pretty soon you'll put up somewhere else."—Chicago Tribune.

How Binks Was Hooked.

"Mrs. Weeds," said Mr. Binks, "I asked your daughter to marry me, and she referred me to you."

"I'm sure that's very kind of Susie, but then she always was a dutiful girl. Really, Mr. Binks, I hadn't thought of marrying again at my time of life, but since you insist suppose we make the wedding day the twentieth of this month."—Tit-Bits.

He Knew Them.

Kind Lady—Do you know your letters, little boy?

Boston Prodigy (aged seven)—If you mean to ask, madam, whether or not I am able to recognize at sight the 26 fundamental characters upon which the English language is based, I should reply to you that I learned those when I was a mere child.—Columbus (O.) State Journal.

They Laughed.

Mrs. Brown—I hope you didn't let on about Aunt Hannah's queer spelling at your club last night.

Mr. Brown—I'm afraid I did; I could not help it you know. When I told the fellows that she spelled "cough" "kough" instead of "kawff," I thought they'd never have done laughing.—Boston Transcript.

Fully Qualified.

Husband (angrily)—What! More money? When I'm dead you'll probably have to beg for all the money you get.

Wife (calmly)—Well, I'll be better off than some poor women who never had any practice.—Chicago Daily News.

How They Grow.

First Year—The biggest trout I ever caught was a foot and a half long, and he had a big fish-hook in his stomach. Tenth Year—Did I ever tell you about the trout I once caught? It was over a yard long, and had an anchor in his stomach.—N. Y. Weekly.

One of the Directors.

"They tell me that Jim Miggins is one of the directors in a big city corporation now," said the grocer.

"Yes; I seen him las' time I was down to town," said Mr. Meddergrass. "He directs the envelopes for the firm."—Baltimore American.

Cross Purposes.

The hen's a creature most perverse, Displaying malice deep; She quits when eggs are needed, And lays when they are cheap.—Washington Star.

FOUND THE REASON.

Newsboy—Pape, papry, sir? All de news.

Editor (in a rush)—Go 'way, boy, I make those things.

Newsboy—Gee! If dat's right, no wonder we can't sell 'em!—St. Louis Globe-Democrat.

The Saddest Yet.

Of all sad words of tongue or pen, The saddest are these: "Just loan me ten."—Detroit Free Press.

Gentle.

Walter—How would you like to have your steak, sir?

Meek Customer (who has been waiting 30 minutes)—Very much, indeed, thank you, if it isn't too much trouble.—Philadelphia Press.

Jack and Jill.

She—The way to a man's heart is through his stomach.

He—The way to a girl's heart is through her vanity.—Yonkers Statesman.

The Age of Novels.

Tartley—Why don't you get the book your wife asked you for last week?

Smartley—She wouldn't read it now. There's a new one out since then.—Town Topics.

CASTORIA For Infants and Children. The Kind You Have Always Bought Bears the Signature of Dr. J. C. Hatcher. In Use For Over Thirty Years CASTORIA. THE CENTAUR COMPANY, NEW YORK CITY.

FIRE! Would'n't you be glad if you could get a responsible Fire Insurance Company to insure your buildings for \$3.00 per year? That is just what you do when you buy one of those handy fire fighters, adopted by the U. S. Government and Drypowder Fire Extinguisher FIRE!

BLACKLEDGE Sewing Machines Go-Carts Bamboo Furniture Bedroom Suites Sideboards Rockers Tables SPRINGS Mattresses' Chairs Musical Instruments Wall Paper Shades South Main Street, Corvallis FURNITURE

Philomath Meat Market All kinds of Fresh Meats, Ham, Lard, etc., always on hand. S. W. Gibbon, Philomath.

Corvallis Ice Works. Will deliver ice every day from 7 to 11 o'clock. Small orders must be in by 8 o'clock

Benton County Lumber Company. MANUFACTURERS OF All kinds of Fir Lumber Dealers in Shingles, Mouldings, Doors and Windows. Special attention given bills in car-load lots. Philomath Oregon.

ALSEA CHEESE is known everywhere for purity, flavor and richness. A trial will convince you. J. H. DO RSEY Also a Dairy Co.