

### THE FIRST KISS OF LOVE.

When a youth and maid of demeanor gay,  
But still unversed in impassioned speech,  
Are seen to return from their stroll some day  
With a glorified look in the face of each—  
A look of mingled life-tides set  
Henceforward to a common goal—  
You may be sure that their lips have met  
In that kiss which compasseth soul with soul.

To elder faces the masks of hearts  
That have loved and loved until late in life,  
It soon the loss a new life imparts  
A halo of youth, with freshness rife;  
And barren, indeed, must be the breast,  
Or fitted for colder worlds than this,  
That has never in life's wide sweep possessed  
The capture and joy of Love's first kiss.

NATHAN D. URNER.

### FARM, FIELD AND FIRESIDE.

#### Cooking Recipes.

Here, from the Ladies' Home Journal, is what is called a useful hint for giving a delicate flavor to lamb to be eaten cold: "Put in the water in which it is boiled whole cloves and long sticks of cinnamon. To one log of lamb allow one very small handful of cloves and cinnamon. If the lamb is to be roasted, boil the cloves and cinnamon in water and baste the lamb with it."

Potatoes should always be cooked with their jackets on, says the Caterer. The skin has been purposely made of a corky nature to retain the juices and valuable principles of the vegetable, and should carefully be guarded from any injury by cutting or scraping. A chemical analysis shows that the water used to boil a pound of peeled potatoes contained afterward seventeen grains of carbonate of potash. This is a foolish waste. Moreover, baked potatoes are preferable to boiled ones. A baked potato digests in two hours, while a peeled boiled potato takes three and a-half hours.

RAISED CORN BREAD.—Take equal parts of sifted corn and rye meal, about one quart of each, and a round tablespoonful of soda, a coffee cup of molasses, and a cup of good lively yeast, and a pint of sifted pumpkin (or not) mix it thoroughly and very soft with warm water, and let it rise till very light and crackly on top, then put it in the oven at once, which should be hot enough to brown it over quick without scorching; keep up the heat for an hour, then with a moderately slow fire bake one hour more, and longer if the oven is only moderately warm, but must not be over-baked.

SUET PUDDING.—One cup of suet or butter, chopped and rubbed into flour, one cup of molasses, one cup of sweet milk, one bowl of currants and raisins, one egg, one teaspoonful of saleratus, half a teaspoonful each of ginger, cinnamon, nutmeg and ground lemon peel. Put in enough sifted flour to make a very stiff dough and steam for three hours. Eat with a sauce made with one cup of sugar, two tablespoonfuls of molasses and half a pint of cider boiled together. Thicken the sauce by adding as it boils one teaspoonful of corn starch dissolved in a little water.

#### Hurtful Reading.

A bad book, magazine, or newspaper is as dangerous to your child as a vicious companion, and will as surely corrupt his morals and lead him away from the path of safety. Every parent should set this thought clearly before his mind and ponder it well. Look to what your children read, and especially the kind of papers that get into their hands, for there are now published scores of weekly papers, with attractive and sensational illustrations, that are as hurtful to young and innocent souls as poison to a healthy body. Many of these papers have attained a wide circulation, and are sowing broadcast the seeds of vice and crime. Trenching on the borders of indecency, they corrupt the morals, taint the imagination, and allure the weak and unguarded from the paths of innocence. The dangers to young persons from this cause were never so great as at this time, and every father and mother should be on their guard against an enemy that is sure to meet their child. Look to it, then, that your children are kept as free as possible from this taint. Never bring into your house a paper or periodical that is not strictly pure. See to it that an abundance of the purest and healthiest reading is placed before your children. Hungry lambs will eat poison, but if well fed on good food, they let the poison alone. If you wish to save your own children and the children of others, do all you can to sustain and circulate healthy moral literature.

—Weekly Gazette.

#### Doughnuts.

"I should like to try some doughnuts without eggs." The Amateur Cook said it inquiringly, and I answered, "Well, try." For eggs were scarce, and the children seemed to eat up all the cake as fast as it was made. I never allow them to eat rich confectionery or fruit cake, but think that good, plain cake is wholesome, if home-made, so we tried doughnuts in this wise:—Two quarts of flour, a pint of milk, a cupful of sugar, and a piece of butter as large as an egg. Scald the milk, add the sugar, and half a cup of yeast. Rub the butter into the flour, and add half a cup of yeast (small measure) and half a teaspoonful of soda. Make this into a sponge, and let it rise well. Then sprinkle in some spice; knead well, and let it rise again. When out for frying, let the "nuts" stand a few minutes before being put into the lard. The children said they were very good, and I had to concede that, without being rich, they were palatable and very economical.

#### Choosing a Husband.

From the Home Journal.  
A girl, if she cannot always choose, can always refuse; and generally her difficulty is this—it is evident that this man is making love to me. I do not love him but I think I might do so if I choose; shall I choose or shall I forbear? It is here that the power of

choice comes in; and it is here that the voice of prudence must be heard, if it is heard at all. In such circumstances a girl will act wisely if she pays considerable attention to the general opinion which, in nine cases out of ten, is held of the gentleman in question by his professional brethren or his business acquaintances. It is, in short, not the man who is agreeable among women; but he who is well known by his own sex, who is the man to choose as a husband. There are certain persons, however, of the opposite sex who are almost as good judges of a man's disposition as those of his own, and they are his sisters. A girl can always tell how a man stands with his sisters, and if they are really fond of him she may feel almost sure that he will make a good husband. A mother, of course, always speaks well of her son; it is not what she says of him, but his behavior to her, that is to be looked to.

#### Cultivation of Peas.

From the Household.  
Liberal cultivation given to the peas, the gardener of experience is aware that few crops will give more satisfactory results. Deep plowing, if the surface soil is not so shallow, with a heavy coating of well decayed compost well mixed into the soil, will double your crop. Deep stirring of the soil to almost any crop before sowing the seed will double your yield. In dry weather the roots run deeper, rendering the crop more capable of sustaining moisture, frequent stirrings of the surface soil are also a great benefit. By deep stirring of the soil I do not mean to throw your surface soil to the bottom and the poor subsoil to the top, but stir it eighteen or twenty-four inches deep if you can, bringing as little subsoil to the surface as possible. In a garden it can be done with a digging fork or spade, or where the plow can be used, let a subsoil plow follow and loosen the under soil six to twelve inches more. Farmers and gardeners who have never tried deep stirring of the soil in this manner, should set aside a small piece of land and try the experiment. You will be surprised at the results in retaining moisture in dry weather besides increasing your crop. The vines of peas contain a large percent of phosphoric acid, therefore guano and superphosphate are valuable aids for top dressing. Experimenting with over thirty varieties of peas last season, I should choose for a succession crop the three following varieties. First, the Excelsior proved the earliest of them all, with large, well filled pods, and fine sugar flavor, should choose it for market or family use for first early. Second, the Telephone; no one can be disappointed with it, it produces such large peas and pods of unannealed flavor. Third, the New Perpetual, which was first to introduce in America last year from Europe, where it has been awarded several first-class certificates, as in my opinion the best late variety in the pea family, maturing just after the Telephone, growing and branching, yielding fine peas until cut by frost in October.

#### Unshod Horses.

The belief is gaining prevalence among intelligent horsemen that if horses, and particularly farm horses, were allowed to go unshod more, it would be a gain for them. Indeed there are not wanting advocates of the plan of not shoeing at all. It is maintained by such that when the hoof is allowed to be in its natural condition and unshod, it becomes hard enough to stand road wear as well as when shod, and he at the same time perfectly sound, with much the appearance of a colt's foot. But a man may be struck between the practice of constant shoeing and no shoeing for farm horses, that secures, in a measure, the advantages of both. After the frost and ice of winter are gone, let the shoes be removed, not to be put on again during the spring season of soft roads. During the winter the hoofs usually grow long and then need a good deal of trimming back in the spring. Take of the slices and let this wear back naturally. Many ailments to hoofs and legs may be saved by this course.

#### Killing Calves.

No doubt there is great barbarity practiced in killing calves. Butchers have little mercy in this respect if they think they get any advantage. Thus calves are hung up by their heels and slowly bled to death to make the flesh white. They are also stunned by a blow on the head to make the bleeding from the throat slow for the same supposed purpose. It does not whiten the flesh, because the more quickly the blood is drawn the better this effect is produced. The least painful mode of slaughtering a calf is to hoist it up by the hind legs over a pulley and then immediately cut the throat with a sharp knife so as to sever all the veins and arteries at one stroke; this suddenly arrests all sensation because it stops the supply of blood to the brain and paralyzes that organ; the blood escapes very quickly and the flesh is drained completely, leaving it white and clear.

#### The Garden.

If a new planting of rhubarb is needed make it early. Cut up old roots, securing a bud to each piece, and plant in highly manured soil, four feet apart each way.

When the soil is in proper condition, sow seeds of beets, early turnips, radishes, lettuce, cress, parsnips, spinach, salsify, and other hardy vegetables, including peas.

Plants wintered in cold frames must be hardened by exposure every day, and at night also, if the weather is not too severe. They may be set out whenever the ground is ready.

Do not try to grow egg plants if you can buy the plants. The seed is very hard to germinate, and the young plants require good care, but there is no garden that should omit this excellent vegetable.

Celery is a most healthful plant; it is

antifever, known as an excellent nerve, a quieter of disturbed nerves, and promoter of sound sleep; when eaten freely it preserves a good stomach and sweet breath. Most farmers do not raise and use as much of it as it is for their advantage to.

The leek is very hardy. Sow seeds in April in seed-beds in drills one foot apart. When six inches high transplant. They should be set deep so that the soil may blanch them. Or if set on the surface, the soil should be hilled up about them, Large Flag winter, Large Kounen Winter, and Barenton Winter are the best kinds.

Salsify should not be forgotten or neglected. When properly cooked it is one of the most palatable of winter vegetables. The long roots should be sliced and boiled until tender, and then served with drawn butter. The name of vegetable oyster is given to salsify, because when fried and mashed it resembles the oyster in flavor.

The different varieties of strawberries succeed upon a great variety of soils. On moist land the berries are generally larger, fewer in number, and of inferior quality, while on light land more and sweeter berries are produced, but they will be smaller. To overcome the last difficulty heavy mulching or thorough irrigation must be resorted to.

All vegetables prefer a light, sandy loam, and melons, sweet potatoes, and root crops can be grown on soils that are extremely sandy; but such crops, while not partial to an excess of moisture, do not thrive in long continued droughts unless assisted by a light mulch. A scattering of straw around the trunks of tomatoes will materially assist in promoting growth, while the more cabbage is worked the larger they grow.

As the spring begins to open, those who are favored with the possession of a garden will, as usual, endeavor to get the seeds in the ground as early as possible, but unless the soil is dry and warm no advantage will be secured by haste. The most important matter is to spade or plow the garden as deep as possible, manure it well, and thoroughly incorporate the manure and soil. The seed-bed should be very fine and free of lumps, as the seeds of nearly all vegetables are small and will not germinate quickly unless well favored with warmth, moisture, and air. A free use of the rake in the beginning will do more for a crop of vegetables than double the amount of labor after cultivation, as the preparation of the soil is of more importance than anything else. It is imperative to thoroughly keep down the grass and weeds, which process of cultivation also renders the soil always loose and fine, thereby securing and retaining a greater supply of heat and moisture.

#### Good Farm Work Pays.

A most instructive story comes from Ohio. A well-known farmer in that state who makes a special business of growing fine potatoes, was taking a load of them to town to deliver them to a purchaser, who had bought all his produce—over 3,000 bushels—at a higher price than was current for ordinary qualities. On the road he met another farmer returning with a load of poor scabby potatoes which he was unable to sell at any price, as there was no demand for poor lots. Looking at his neighbor's fine potatoes the disappointed and perhaps envious man remarked: "You are a lucky man." "No," replied the other, "there is no luck about it; it is all hard work and good management." "This is always the truth, and it applies to every kind of work. Only good work pays, and poor work is a waste of labor and time and good material. But an enormous amount of poor work is done upon farms and in dairies."

#### Waste of Bullets in War.

From the Popular Science News.

Our readers may have seen or heard the statement, that it takes a soldier's weight of lead to kill him in battle, and they may have considered it to be merely a rhetorical hyperbole, suggested by the obvious fact that comparatively few out of the whole number of shots in war take effect. It seems, however, that the assertion, which originated with the famous Marshal Saxe, was proved by Cassendi, after careful mathematical calculation, to be no exaggeration; and, with all the improvements that have been made in muskets and in the art of using them effectively, it is still not far from the truth. At the battle of Solferino, a comparison of the number of shots fired on the Austrian side with the number killed and wounded on the part of the enemy, shows that 700 bullets were expended for each man wounded, and 4,200 for each one killed. Now, as the average weight of the ball used was 30 grams, it must have required at least 126 kilograms, or about 227 pounds of lead to kill a man. In the Franco-Russian war the slaughter caused by the needle-gun among the French shows how much superior that firearm was to the Austrian carbine; but about 1,300 shots were required then to accomplish the destruction of a single soldier. It is found in practice that a great majority of the wasted bullets go over the heads of the enemy; hence resort is sometimes had to the expedient of pressing down, by means of a staff, the muskets of a platoon of men about to fire, a sergeant being detailed for the service. When the shots are aimed at an isolated soldier the chances against him are, of course, greater; but even then the waste of lead is something enormous. In the Franco-Prussian war, according to an officer who witnessed the performance, a French company of chasseurs fired for a quarter of an hour at a German mounted sentry posted on a hillock about 300 yards off. Full 400 shots were fired before either man or horse was hit. A really expert marksman would probably have picked off the man at the very first attempt, or certainly at the second.

### Mr. Gladison Fowler's Dislike of Some Simple Indian Customs.

Arkansas Traveller.

Mr. Gladison Fowler has just returned from the Indian Territory. The account which he gives of his sojourn in that beautiful country throws much light on Indian institutions. "Oh, it is a great undeveloped country," said he, in reply to a question asked by a friend, "but do you know that I cannot approve of the minor details of some of their social customs. It's a fact I don't. I visited old Lumpy Tum. He is one of the wealthiest men in the Territory. The old fellow treated me with marked courtesy. It is an Indian custom that a guest shall not eat with the family, but that his meals shall be served to him in his room, and that he shall be waited upon by the favorite daughter. Well, when my first meal was brought, I took a good look at the girl. She was beautiful, but her father's money made her face strikingly attractive. She spoke English very well, and was not bashful as I had expected to find her. She became more and more communicative, and after awhile, in view of the fact that I was out of employment, I decided to make to her a proposition of marriage. She told me how to proceed. I must take her by the hand, lead her to Lumpy Tum and say, 'Will you give me this maiden?' I did so. Lumpy Tum reflected a moment and said:

"You don't want her."  
"The girl nudged me and I knew that this was another custom."  
"Yes, I do."  
"All right."  
"Nothing more was said. The next day we were married. I rushed up to Lumpy Tum and shook hands with him but when I called him father he frowned upon me."  
"How is this?" I asked.  
"How is what?"  
"You do not allow me to call you father."  
"No."  
"Why?"  
"Cause I ain't."  
"Didn't I marry your daughter?"  
"No; married servant. Daughter away at school."  
"So, you see," continued Mr. Gladison Fowler, "I cannot approve the minor details of some of the Indian customs."

#### Art in New York.

A correspondent of the Boston Herald, speaking of the money invested in New York in paintings, says that a club here "holds a loan exhibition of ninety pictures, insured for over \$500,000, including an insurance of \$350,000 on thirty-nine works lent by one person. Think of the money locked up in the Stewart, Vanderbilt, Morgan, Spenser, Belmont, Rockefeller, and Astor galleries. The '1807' cost Mr. Stewart \$60,000; Vanderbilt's Meissonier, 'The Arrival at the Chateau,' cost him \$40,000 in Paris; his best Millet, 'The Sower,' cost him over \$25,000; Mrs. Morgan's 'Evening,' by Rousseau, cost her \$18,000, and Mr. Seney paid \$20,000 for his companion, 'Morning on the River Oise.' Mr. Seney dropped nearly three-quarters of a million into the pockets of dealers and a few artists in less than five years. But the artists got a very small share. Is it any wonder that New York dealers grow rich? One of them carries an insurance of \$800,000 upon his stock of paintings, and he says that that doesn't cover the value. The other day he showed me in his private rooms a group of pictures whose prices ranged from \$5,000 to \$20,000. Mr. Cotlier, a connoisseur of exquisite taste, has that superb Corot, the 'Orpheus,' still hanging in his gallery. Some time ago, I believe, its price was \$25,000. He adds \$1,000 to the price every year, and I presume now \$30,000 would not buy it. So the money goes for pictures in New York. Sometimes the city suggests Rome in her days of luxury and decadence. Few people realize the richness and cosiness of New York private collections. It would be hard for Paris to surpass the exhibition of modern French paintings which might be made here in New York."

#### Youth of Ferdinand Ward.

From the Caledonia, N. Y. Advertiser.  
Strange things happen in this world, but one of the strangest in this century was the manner of Gen. Grant's ruin and by such an instrument as Ferdinand Ward. During the lapse of time between 1861 and 1876, while Grant was winning world-wide fame as a soldier in the field and as president of the United States, the person that was destined to drag him in sorrow and misery to the grave was an unpromising Genesee stripling, a youth without honor at home and unknown outside of the village limits—in short, a good-for-nothing young bum, apparently without a single qualification that would mark him as one likely to win in future life so much as a nod of recognition even from the mightiest soldier and most illustrious citizen of the United States of his day. And yet, if this young scawlag had been shot in one of his ribald sprees or struck by lightning, Gen. Grant would in all human probability have been rich and enjoying moderately good health to-day; for, however obscure Ferd. Ward was as a boy, there was a certain devilish, latent talent there for cunning and wild speculation possessed, perhaps, by no other human being, and, as it happened, those peculiar qualifications were so directed as not only to hoodwink, deceive and ruin the unsuspecting Grant, but men of ripe experience in financial affairs. Had a southsayer appeared in Genesee county twenty years ago and predicted such a future for the lad Ward, he would have been sent to the lunatic asylum as a dangerous character to be at large. Such are the mysterious ways of Providence in shaping our ends here below.

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