FRUIT AND FLOWERS

THINNING TREE FRUITS.

Advantages of the Practice and the Best Methods.

Thinning tree fruits has been practiced for a good many years, yet few fruit growers are in favor of it if we may judge by the number that do not do it, says Farm, Field and Fireside. The fact, however, that the most successful orchardists do thin and that they attribute much of their success to it is a strong argument in its favor. Some of the growers along the Hudson river were thinning their apple crops 20 years ago and as a result got a good yield of beautiful fruit nearly every year. The most noted peach grower in Michigan has his peaches thinned every year, and the bill for the work is considerable. This last is the reason that thinning is not more widely practiced. Men hesitate to let go of the money that the work calls for.

Compared with the benefits received the cost is slight and may be counted as part of a permanent investment. For trees that have a tendency to overbear there is no better treatment, and some of the American apples, pears, peaches and even plums have this bad habit. Thinning the fruit from the beginning of the tree's existence gets it into the habit of bearing about the same amount of fruit each year and gives a double advantage—that of having fruit in the years when others have none and in prolonging the life of the tree and increasing the number of crops it returns in its lifetime.

The writer has seen pear trees so loaded with fruit that each individual pear was below medium in size, and the limbs of the tree had to be propped to keep them from breaking. Higher up in the tree great limbs were hanging lifeless, having been broken by the weight of fruit in previous years. He could but think how much better it would have been to have thinned this fruit by three-fourths, that the tree might have been saved mutilation and the market have received a pear that would have attracted attention.

A man can thin fruit very rapidly, as he merely passes his hand along the limb, pinching off one after another of the fruits and permitting them to drop. The cost will be generally found to be less than might be expected. Orchardists will do well to give this practice a fair trial.

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Final Settlement.

NOTICE IS HEREBY GIVEN THAT THE UNdersigned executor of the estate of S. D. Gibson, deceased, has filed his final account as such executor in the county court of Polk county Oregon, and that said court has set the hearing thereof on Monday, August 6, 1900, at the hour of 1 o'clock in the afternoon of said day, and all persons having objections to the same are notified to present them to said court on or before said time.

Dated, this 18th day of June, 1900.

FRANK GIBSON,
Executor.

Townsend & Hart, attorneys for estate

Final Settlement.

NOTICE IS HEREBY GIVEN THAT THE UNdersigned has filed his final account as administrator of the estate of Isaac Smith, deceased, and Monday, 1 August 6th, 1900, at 1 o'clock, p. m., of said day, at the county court house, of Polk county, Oregon, has been fixed by Hon. W. L. Wells, judge of the county court for said county, as the time and place for the hearing of the same. All persons interested in said matter are hereby notified to appear at said time and show cause, if any there be, why said account should not be approved and the account settled and closed.

Dallas, Oregon, June, 18, 1900.

J. d SMITH, administrator.

Townsend & Hart attorneys for estate.

Final Settlement.

NOTICE IS HEREBY GIVEN THAT THE UNdersigned administrator of the estate of Marcaret Smith, deceased has filed his final account as such administrator, in the county court of Polk county, Oregon, and that said court has set the hearing there of on Monday, August 6, 1900, at the hour of 1 o'clock in the afternoon of said day, and all persons having objections to the same are notified to present them to said court on or before said time.

Dated, this 18th day of June, 1900.

J. B. SMITH, administrator.

Townsend & Hart, attorneys.

Sheriff's Sale.

NOTICE IS HEREBY GIVEN THAT the unpersigned as sheriff of Polk county, Oregon, under and by virtue of the writ of execution dated the 12th day of June, A. D., 1900, directed to the undersigned as such sheriff, and issued out of the circuit court of the state of Oregon for Polk county, upon and to enforce the decree and foreclosure and order of sale made and entered in said court on the 5th day of June, 1900, in the suit of the State Land Board, as plaintiff vs. N. Tarter and Alenia Tarter, as defendants, will on

Saturday, the 21st day of July 1900

At the hour of 1 o'clock in the afternoon of said day, at the court house at Dallas, in said Polk county, Oregon, sell at public auction for cash in United States gold coin to the highest bidder, the following described tract of land that is situated and located in the county of Polk and state of Oregon, to-wit: Beginning at the northeast corner of the donation land claim, No. 55, notification No. 3154, of Mary Gilliam, in sections 32 and 33 of t 9 s of r 6 w of the Willamette meridian, in Polk county, Oregon, running thence west 40 chains; thence south 20 chains; thence east 7.50 chains; thence south 20 chains; thence east 32.50 chains, to the southeast corner of said claim; thence north 40 chains to the place of beginning containing 143 acres, more or less, together with the tenements, hereditaments, and appurtenances thereunto belonging, or in anywise appertaining. That said sale of said premises to be sold as aforesaid will be made to obtain funds with which to satisfy the sum of $2,581 60 gold coin, with interest thereon from the 5th day of June, 1900, at the rate of 8 per cent per annum, and the sum of $100 attorneys' fees and the sum of $5 cost and disbursements of said suit and expenses of said sale, all the said plaintiff above named upon said writ of execution.

Dated this the 22nd day of June, A. D. 1900.

J. G. VANORSDEL,
Sheriff of Polk county.

How to Bake Beans, Boston Style.

One quart of pea beans soaked overnight, then parboil slowly till the skins peel when you blow on them. Put in a pot with half a cup of black molasses, half a teaspoon of salt, a little black mustard and a teaspoon of dry mustard. Just cover with hot water, stir well to get them all mixed. Lay on the top a pound of salt pork; score the rind. Then bake slowly seven or eight hours. Add hot water about twice. Let the last time be two hours before using.

How to Barbecue Shad.

Bone the shad, lay it skin side down on a platter, dust with salt and pepper and sprinkle with a dressing made of one tablespoonful each of olive oil and vinegar (it isn't barbecue without the vinegar) and set in a cool place until an hour before time for cooking. Then place it carefully, without breaking, in a baking pan large enough to receive it, laying it flat with skin side down. Melt two tablespoonfuls of butter and pour over the shad, dredge it with dry flour and brown it nicely in a hot oven. The under oven of a gas range is best. When the flakes of the fish begin to separate, pour a cup of boiling water in the pan and let the gravy boil up around the fish. Place the fish on a hot platter, being careful not to break; pour the gravy over and serve hot.

How to Serve Fish on Toast.

Separate the meat from the bones of any left over fish. Break into a bowl one or two eggs, according to amount of fish; add salt, pepper and one teaspoonful of plain flour; mix thoroughly. Pour into a frying pan in which is a little hot butter; stir until very hot, spread on toast and serve. A few drops of lemon juice sprinkled on the mixture improves it for some tastes.

How to Cook Trout.

The best way to cook trout is the sportsman's way of frying them in the hot fat of salt pork and serving them at once. This is the way to cook them sportsman's fashion: Put some slices of fat salt pork in a frying pan over a quick fire. As soon as the pork is a nice brown and the fat is well fried out roll the trout in flour and drop them in the smoking hot fat. Let them fry till crisp and brown on one side, then turn them over and fry them the same on the other side. Serve them at once on a hot platter.

How to Make Crouton Sticks.

Cut bread that is suitable for toasting in slices quarter of an inch thick. Trim off the crust, spread both sides lightly with butter, cut into strips quarter of an inch wide and bake in a moderately hot oven until light brown. They are served with soup, salads or cheese.

Final Settlement.

In the county court for the county of Polk, state of Oregon.

In the matter of the estate of M. N. Syron, deceased.

NOTICE IS HEREBY GIVEN TO WHOM IT MAY concern that the undersigned has filed his final account in the matter of said estate, and that Monday, the 6th day of August, 1900, at the hour of 1 o'clock, p. m., has been set by the said county court as the time for hearing objections, if any, to said final account. All persons interested in said matter are therefore notified to appear at said time and show cause, if any there be, why said estate should not be finally settled and closed and said executor discharged.

McC. SYRON,
Executor.

Dated, Dallas, Oregon, July 3, 1900.

J. L. Collins, attorney.

Sheriff's Sale.

NOTICE IS HEREBY GIVEN THAT in pursuance of an execution and order of sale issued out of and under the hand and seal of the clerk of the circuit court of the state of Oregon for Polk county, bearing date the 28th day of June, A. D., 1900, in a certain suit therein pending wherein the State Land Beard is plaintiff and W. M. Lyle is defendant, to me directed and delivered, I will on

Saturday, August 4, 1900,

At the hour of 1 o'clock p. m., of said day, at the front door of the county court house in Dallas, in said county, sell at public auction to the highest bidder for cash in hand on day of sale, in the manner provided by law, all the right, title and interest which the defendant had on the 25th day of August, 1892, the date of the mortgage foreclosed in said suit, or now has of, in or to the following described premises to-wit: Beginning at a point 21.08 chains east of the northwest corner of the donation land claim, No. 68, Not. No. 1,949, of J. E. Lyle and wife, in t 7 s, r 5 w, of the Willamette meridian, in Polk county, Oregon, running thence east 24.47 chains, thence south 49 chains, thence west 21.12 chains, thence north 84 degrees 30 minutes west 4.92 chains, thence north 48.58 chains to the place of beginning, containing 120.75 acres; and also that tract beginning at a point 17.80 chains north of the southwest corner of said donation land claim, No. 68, running thence north 17.20 chains to the center of the county road, thence south 84 degrees, 30 minutes east 11.62 chains, thence south 16.08 chains, thence west 11.62 chains to the place of beginning, containing 19.33 acres, the total number of acres being 140.08, together with the tenements, hereditaments and appurtenances thereunto belonging or in any wise appertaining. Said premises will be sold subject to redemption in the manner provided by law.

Dated, Dallas, Oregon, this 6th day of July, 1900.

J. G. VAN ORSDEL,
Sheriff of Polk county, Oregon.

Referre's of Real Sale Property.

NOTICE IS HEREBY GIVEN THAT by virtue of a commission issued out of the circuit court of the state of Oregon for the county of Polk and to me directed on the 27th day of June, 1900, upon a decree and order duly rendered and entered of record of said court on the 7th day of June, 1900, in a certain suit therein pending wherein Mary E. Chelfelter and Clarence V. Chelfelter are plaintiffs, and Thomas Ora Chelfelter, Mary C Chelfelter and Sarah E. Chelfelter are defendants, directing a sale of the real property sought to be partitioned in said suit and thereinafter described, and appointing me as referee to sell the same on the terms therein after set forth, and report such sale to said court, and to carry out the object of such decree according to law. I will, on

Saturday, the 28th Day of July,

1900, at the hour of 11 o'clock, in the forenoon, at the court house door, in Dallas, Polk county, Oregon, sell at public auction to the highest bidder, all the right, title, interest and estate of the plaintiffs and defendants in and to the following described premises, to-wit: Lot No. 5, in block No. 5, Hill's town of Independence, Polk county, Oregon. Said sale will be made for cash in hand, subject to confirmation of said court.

H. L. FENTON, Referee.

Dated this 27th day of June, 1900

Administrator's Notice.

NOTICE IS HEREBY GIVEN THAT I, H. L. Fenton, have been appointed administrator of the estate of U S. Thompson, late of Polk county, deceased. All persons indebted to the said estate will make immediate payment to me, and all those having claims against the same, will present them, duly authenticated, to me within six months from the date of this notice.

H. L. FENTON, Administrator.

Dated at Dallas, June 24 1900.

How to Make Fish Savory.

Make a sauce of one teaspoonful each of butter and flour and one cup of hot milk in which a "pea" of soda has been dissolved. Cook until smooth and then add a gill of strained tomato liquor, a half teaspoonful of onion juice, a saltspoonful of salt and a dust of cayenne. Stir in last one and one-half cups of flaked cold cooked fish, toss and stir until the fish is heated through and serve on crisp buttered toast.

How to Scallop Asparagus.

Wash the asparagus and cut the tender part in two inch lengths and boil them in salted water for ten minutes. Boil four eggs hard and chop them fine. Butter an earthen dish and put a layer of the asparagus in the bottom. Scatter some of the egg over it and season with salt and pepper. Repeat until the dish is filled, having for the last layer the vegetable. Make a sauce of two tablespoonfuls of butter and the same of flour. When this is cooked, gradually stir in two cups of milk and cook until it thickens. Season with a dash of cayenne and pour it over the prepared asparagus. Cover the top with a layer of bread crumbs and sprinkle grated cheese on top. Bake in a hot oven from 10 to 15 minutes.

How to Stew Haddock.

Remove the head and otherwise dress the fish and place it in a pan of salted water to simmer slowly for one hour. Place it on a platter, pour drawn butter over it, spread with mashed potatoes enough to cover, over all grate the whites of two hard boiled eggs, place in the oven and bake to a light brown. Serve with green peas.

Printing Without Ink.

A company has been formed to control the process of printing without ink, by using electricity and chemically prepared paper. In a short time, it is expected, this innovation will be completely introduced, and old methods revolutionized. There is one thing however that has resisted all innovations; that is Hostetter's Stomach Bitters, which has many imitators, but no equals as a cure for stomach, liver and bowel troubles. This peerless remedy has been the standard medicine of the American people for past fifty years. It is a wonderful medicine for dyspepsia, indigestion, biliousness, insomnia, constipation and nervousness. It also prevents malaria, fever and ague. It keeps the stomach in good condition, and bowels regular. Try it, and you will not be disappointed.

How to Care For Clothing.

You must remember that neatness and care of your clothes are most important if you want to look as well as people with far bigger incomes. When you buy a pair of gloves, sew the buttons on firmly before wearing them, as, once lost, they are generally impossible to match. When you invest in a new pair of stockings, run the toes and heels with darning cotton, and they will wear twice as long, and if washed at home they will last much longer than if sent to the laundry. When you take off your hat, brush it well before putting it away in a box. When you take off your gloves, pull them out straight. Do not roll them into a tight, untidy ball.

"Hunger Is The Best Sauce,"

Yet some people are never hungry. Whatever they eat has to be forced down. There is, of course, something wrong with these people. By taking Hood's Sarsaparilla a short time they are given an appetite and then they enjoy eating eating and food nourishes them. If you find your appetite failing, just try a bottle of Hood's. It is a true stomach tonic and every dose does good.

The best family cathartic is Hood's Pills.

How to Make Bread Pudding.

To one pint of new milk add one beaten egg, one cup of sugar, one-half saltspoon of salt, two cups of bread crumbs and one tablespoonful of butter. Bake in a moderate oven.

How to Make Clam Soup.

Wash one quart of clams with a cup of cold water, but save the liquor which escaped when the clams were opened. To it add the hard part of the clams, chopped fine. Pour it gradually over one-third cup each of butter and flour, cooked together. Scald one quart of milk with a slice of onion, remove the onion and add the milk with the soft part of the clams to the thickened broth. Cook three or four minutes and season to taste with salt and pepper.

For Over Fifty Years.

An old and well tried remedy. Mrs. Winslow's Soothing Syrup has been used for over fifty years by millions of mothers for their children while teething, with perfect success. It soothes the child, softens the gums, allays all pain, cures wind colic and is the best remedy for diarrhoea. Is pleasant to the taste. Sold by druggists in every part of the world. 25 cents a bottle. Its value is incalculable. Be sure and ask for Mrs. Winslow's Soothing Syrup and take no other kind.

How to Cure Insomnia.

A well known New York physician said: "I've tried all methods for inducing sleep—putting a cold towel on the head, bathing the feet in hot water, counting up to 1,000, drinking a glass of milk, and so on—and the best thing I ever found was simply this: When I have worked all the evening and find myself at bedtime in a state of nervousness or mental activity, I go to bed and place my right hand directly over the pit of my stomach. Whether it is the animal warmth of the hand acting on the stomach and drawing the circulation from the head or some nervous action I can't say, but I know that I fall asleep in a few minutes. I believe that in a large majority of the ordinary cases of sleeplessness this simple remedy will prove effective. I have recommended it to many patients, and they report surprising success."

IN THE APIARY.

Devices That Save Trouble—A Self Hiver and a Swarm Catcher.

In an apiary of 60 colonies or more, it frequently happens that several swarms issue simultaneously and, of course, always cluster together in one huge mass. If the queens are at large with the bees, the cluster will necessarily be hived as one swarm, and the queens will kill each other until only one survives. To prevent this loss, a week or so before swarming time I slip a queen trap on the hive entrance of each populous colony.

Just a word about attaching the queen trap. The directions which accompany the trap are to fasten it to the hive with two nails. Now it is not the best thing for the beekeeper or his neighbors to hammer on a beehive that is boiling over with bees, so I invented the contrivance herewith shown (Fig. 1), which consists of two small pieces of flat iron, bent at right angles and fastened to the trap with two screws. To affix the trap to the hive, slip the fasteners under the alighting board. No matter how many bees are clustered all over the trap it can be removed in an instant without even a jar. When a swarm issues, the queen remains in the trap, confined in an apartment by herself. I then remove the old hive and place an empty one in its stead, also removing the queen trap with the queen and then sit in the shade and watch results. Invariably the swarm will return in 10 to 20 minutes and enter the empty hive, for the bees mark the location and come back to their old stand after they have missed their queen. I then release the queen and let her run in with the swarm.

I have had three queenless swarms hanging in one cluster, but when they broke cluster they returned to their respective hives. I have also had them return and cluster all on one hive. Of course such a mass of bees could not all enter, so I would take a dustpan and brush and divide them. I could not get the right bees and queens together, but that seemed to make little difference.

I have tested quite a few swarm catchers, but have found none to give

A SELF HIVER AND A SWARM CATCHER.

such thorough satisfaction as this simple device (Fig. 2), which any beekeeper can make. Find a suitable crotched stick and remove the bark, make a ring about 20 inches in diameter out of stout wire (telegraph wire is about right), next take a piece of burlap and sew into bag shape, then sew the wire ring into the mouth of the bag and fasten it into the crotched stick so it will swivel, and the device is ready for use. It is well to have on hand one or two poles of different lengths and two short straps with which to unite them.

To hive a swarm whose queen is at large with the bees bring the swarm catcher right up under the cluster and give it a sharp jerk upward, and the cluster will drop from the limb right into the mouth of the catcher. Carry to the hive and invert the bag, or, rather, turn it inside out, and the bees will drop in front of the hive and run into it, and the hiving is done, says a writer who describes the foregoing devices in The Farm Journal.

Replanting Corn.

My experience and observation have led me to believe that replanting, as usually practiced, does not pay. The question has reference more directly to the farmer who may be seen up to July going over his fields and filling up the empty hills. Replanting makes the time of ripening irregular. Many farmers delay their corn cutting on account of a lot of late stalks and thereby have their whole crop damaged by early frost. Make every effort to get a good stand in the start and let it go at that, concludes an Orange Judd Farmer correspondent.

News and Notes.

Europe not only produces more than one-half of the world's wheat crop, but consumes almost the entire world's surplus. North America, on the other hand, raises between one-fourth and one-fifth of the world's crop and is the world's great surplus exporter. Between these two great wheat producing regions is transacted the bulk of the intercontinental wheat trade of the world.

The horticulturist of the Utah station tells of a digger wasp which destroys the apple worm and says it is beyond doubt that this insect keeps the orchard in which he has found it free from apple worms.

Pennsylvania and New York, with 42.1 per cent of the total winter rye acreage of the country, report conditions 11 points and 4 points respectively below their ten year averages. Kansas, which ranks third in the scale of acreage, reports the high average condition of 107, the highest average report on May 1 of which there is any record.

The reduction in acreage in the principal wheat states, owing to winter killing and the ravages of the hessian fly, is reported as follows: Indiana, 1,608,000; Ohio, 969,000; Michigan, 317,000; Pennsylvania, 158,000, and Illinois, 137,000 acres.

German scientists have decided that the amount of sugar used by individuals may be increased without hesitation, as it has many valuable properties and is an excellent article of food, quickly assimilated in human and animal bodies, producing warmth and force. As a developer of strength it has long been used, especially by mountain climbers. It is also a good fattening food.

How to Remove the Dirt Which Time Accumulates.

Take the picture from its frame and lay it on a large table, face upward. Have a bowl of tepid water and a good sized sponge in readiness.

Peel a large white potato and cut it in half. Then, with the sponge and water, go carefully over the entire surface of the picture. In case it is badly cracked, as so many old paintings are, let the sponge be fairly dry, for if the water should ooze under the paint it might crack more. Now take the potato, and with the smooth side go over the entire surface while it is wet.

Do not scrub hard, as that is apt to stretch the canvas and necessitate its being taken off the stretcher. The potato should move in a circular motion, which should be kept up until the canvas is in a lather.

The dirt will soon begin to soften and make the lather quite black. Keep rubbing until all the stains and spots disappear and then wash carefully and very thoroughly with tepid water and the sponge.

Unless the dirt has been varnished in, a picture will usually readily respond to this treatment, but in case it will not the following method is almost sure to give the desired result:

Double a heavy blanket twice and sprinkle it freely with alcohol; then turn the picture in its frame face downward over it.

The fumes of the alcohol will soon begin to rise and loosen the dirt. It will also clarify the varnish and give it the appearance of having been just applied. The picture should be kept over the alcohol until all the spots have disappeared from its surface and left it fresh and bright in color.

The portrait should then be sponged with tepid water and placed where it will dry slowly. Never use any soap on an oil painting. It may remove the dirt, but the chemicals in it are sure to do damage, though the immediate result may be very pleasing. Many a good picture has been ruined by soap and a scrubbing brush.

After a picture has been cleaned it should be varnished with picture varnish.

How to Make Pink Cream.

Boil four ounces of ground rice in a quart of milk, adding two ounces of butter, two ounces of sugar and any flavoring liked. Stir after the rice is added to the milk and for 20 minutes after it boils till it is a smooth custard. Color the rice to a pretty pink with cochineal. Spread the bottom of a glass dish with strawberry preserves, and when cool pour the rice over the jam till the dish is full. Set aside till cold and then scatter desiccated cocoanut over the surface.

How to Bake Herrings.

Take off the heads of six herrings and clean the fish very carefully. Place in a deep pie dish, with half a teaspoonful of salt, a teaspoonful of pepper, a pinch of cayenne pepper, four or five allspice, a few cloves and peppercorns, a blade of mace and a teaspoonful of grated horse radish. Add a gill of cold water and the same quantity of vinegar. Bake in a slow oven for 35 minutes. Serve cold, the herrings being arranged neatly on a dish and the sauce strained over them.

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RHEUMATISM

Distorts Muscles, Shatters Nerves, Stiffens Joints.

Is due to an acid poison which gains access to the blood through failure of the proper organs to carry off and keep the system clear of all morbid, effete matter. This poison through the general circulation is deposited in the joints, muscles and nerves, causing the most intense pain.

Rheumatism may attack with such suddenness and severity as to make within a few days a healthy, active person helpless and bed-ridden, with distorted limbs and shattered nerves; or it may be slow in developing, with slight wandering pains, just severe enough to make one feel uncomfortable; the tendency in such cases is to grow worse, and finally become chronic.

Like other blood diseases, Rheumatism is often inherited, and exposure to damp or cold, want of proper food, insufficient clothing, or anything calculated to impair the health, will frequently cause it to develop in early life, but more often not until middle age or later. In whatever form, whether acute or chronic, acquired or inherited, ***Rheumatism is Strictly a Blood Disease,*** and no liniment or other external treatment can reach the trouble. Neither do the preparations of potash and mercury, and the various mineral salts, which the doctors always prescribe, cure Rheumatism, but ruin the digestion and break down the constitution.

A remedy which builds up the general health and at the same time rids the system of the poison is the only safe and certain cure for Rheumatism. S. S. S., made of roots, herbs and barks of wonderful solvent, purifying properties, attacks the disease in the right way, and in the right place—the blood—and quickly neutralizes the acid and dissolves all poisonous deposits, stimulates and reinforces the overworked, worn-out organs, and clears the system of all unhealthy accumulations. S. S. S. cures permanently and thoroughly, and keeps the blood in a pure, healthy state.

Mr. J. O. Malley, 123 W. 15th Street, Indianapolis, Ind., for eighteen months was so terribly afflicted with Rheumatism he was unable to feed or dress himself. Doctors said his case was hopeless. He had tried fifty-two prescriptions that friends had given him, without the slightest relief. A few bottles of S. S. S. cured him permanently, and he has never had a rheumatic pain since. This was five years ago.

We will send free our special book on Rheumatism, which should be in the hands of every sufferer from this torturing disease. Our physicians have made blood and skin diseases a life study, and will give you any information or advice wanted, so write them fully and freely about your case. We make no charge whatever for this service. Address, SWIFT SPECIFIC CO., Atlanta, Ga.

SSS

South and East

—VIA—

SOUTHERN PACIFIC CO.

SHASTA ROUTE

Trains leave Dallas for Portland and way stations at 6:10 a. m. except Sundays.

Leave Portland 8:30 a m, 7:30 p m
Leave Salem 11 a m; 9:35 p m
Arrive Ashland 12:33 a m; 11:30 a m
Arrive Sacramento 5 p m; 4:35 a m
Arrive San Francisco 7:45 p m; 8:15 a m.

—o—

Arrive Odgen 5:45 a m; 11:45 a m.
Arrive Denver 9:00 a m; 9:00 a m.
Arrive Kansas City 7:25 a m; 7:25 a m.
Arrive Chicago 7:45 a m; 9:30 a m.

—o—

Arrive Los Angeles 1:30 p m; 7:00 a m.
Arrive El Paso 6:00 p m; 6:00 p m.
Arrive Fort Worth 6:30 a m; 6:30 a m.
Arrive City of Mexico 9:35 a m; 9:35 a m.
Arrive Huston 4:00 a m; 4:00 a m.
Arrive New Orleans 6: 5 p m; 6:25 p m.
Arrive Washington 6:42 a m; 6:42 a m.
Arrive New York 12:43 p m; 12:43 p m.

—o—

Pullman and Tourist cars on both trains. Chair cars Sacramento to Odgen and El Paso, and tourist cars to Chicago, St. Louis, New Orleans and Washington.

—o—

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CORVALLIS MAIL DAILY

(Except Sunday)

7:30 A M Lv.	Portland	Ar. 5:50 P
11:30 A M Lv.	Derry	Lv. 2:14 P M
11:55 P M Ar.	Corvallis	Lv. 1:30 P M

At Albany and Corvallis connect with trains of Oregon Central and Eastern railroad.

DALLAS PASSENGER.

Daily, Except Sunday.

7:30 P M Lv.	Portland	Ar 9 30 A M
4:00 P M Ar.	Dallas	Lv. 6:30 A M

YAMHILL DIVISION.

Passenger depot, foot of Jefferson street.

AIRLIE MAIL—TRI-WEEKLY.

Leave 3:35 a. m.	Portland	Arrive 3:00 p. m
Leave 3:50 p. m.	Dallas	Arrive 2:50 a. m
Arrive 5:10 p. m.	Airlie	Leave 7:30 a. m

See I. N Woods agent at Dallas station or address C. H. MARKHAM, G. P. A. Portland, Oregon.