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Leaves Independence for Monmouth and Airlie—
7:80 a m 3:30 p m
Leaves Independence for Monmouth and Dallas—
1:10 a m
Leaves Monmouth for Airlie—
50 a m
Leaves Monmouth for Pallas—
1:20 a m
Leaves 4 irlie for Monmouth and Independence—
9:00 a m
Leaves Dallas for Monmouth and Independence—
8:00 p m
8:30 p m.

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#### SUITS, WRAPS, JACKETS, SKIRTS AND WAISTS IS NOT EQUALLED IN ANY STORE IN THE VALLEY. A FULL LINE ALL PRICES.

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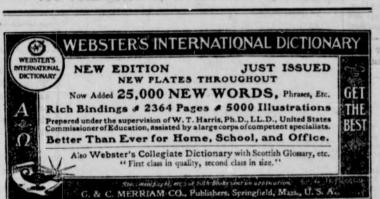


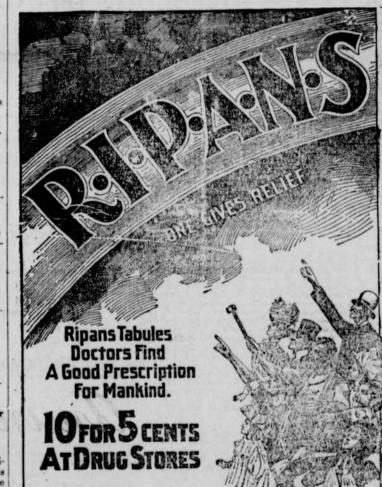
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All kinds of rough and dressed lumber on hands or cut to order. We can fill any order for lumber of any length

Slab wood for cook stoves or harvest engines at 50 cents

#### FATHER RODE THE GOAT.

The bouse is full of arnica
And mystery profound;
We do not dare to run about
Or make the slightest sound.
We leave the big piano shut
And do not strike a note;
The doctor's been here seven times
Since father rode the goat.

He joined the lodge a week ago, He joined the longs
Got in at i a. m.
And stateen brethren brought him home.
Though he says he brought them.
His wrist was aprained, and one big rip
Had rent his Sunday coat;
There must have been a lively time
When tather rode the goat.

He's resting on the couch today

And practicing his signs—
The halling signal, working grip
And other monkey shines.
He mutters passwords 'neath his breath,
And other things he'll quote;
They surely had an evening's work
When father rode the goat.

He has a corgeous uniform,
All gold and red and blue,
A hat wish plumes and yellow braid
And golden badges, too;
But, somehow, when we mention it,
He wears a look so grim
We wond, if he rode the goat
Or if the goat rode him.
Battimore Amer

Pishing Note.



-Chicago News.

### "I am told that you've been mar-ried before, Mr. Sooter," said Miss Bunting to her proposer.

"Yes-er-yes. "Your first wife had at least a portion of your heart?"

ed man."-Detroit Free Press.

Feminine Charity. Miss Winters-I have just been rending an account of a woman of 35 who eloped with a young man of 20. Now, as that.

man was your son.-Chicago News.

#### Just What He Meant. "So you resolved to say just what you meant to Miss Winnem," remarked Miss Cavenne.

"Yes," answered Willie Wishington "I came out boldly and asked her if she would be mine." "Ob, that isn't what you meant. The real question is, 'Can you be bers?' --

Washington Star. The Last. An Indianapolis woman called ap her grocer by telephone the other morning and after she had sufficiently

scoided the man who responded said: "And, what's more, the next order you get from me will be the last I'll "It probably will, madam," said the

voice at the other end of the wire. "You are talking to an undertaker."-Indianapolis News.



ppressive fullness after iting, bitter risings, clehing, headache, dizzibelching, headache, dizziness, nervousness, with
physical and mental sluggishness, prompt attention should be given to
the condition of the digestive and nutritive systems. Not all these
symptoms will occur at
once or in any single
case, but any one of them
indicates a disordered
condition of the stomach
and other organs of digestion and nutrition.

A prompt cure of these
conditions will be effected
by the timely use of Dr.
Pierce's Golden Medical
Discovery. It heals diseases of the stomach and
other organs of digestion
and nutrition, perfectly
and permanently. Many
diseases, seemingly remote from the stomach,
have their origin in a

diseases, seemingly remote from the stomach, have their origin in a diseased condition of the organs of digestion and nutrition. "Golden Medical Discovery" cures through the stomach diseases which have their origin in a diseased condition of the stomach and hence diseases of liver, lungs, heart and other organs are cured by use of the "Discovery" It contains no alcohol, no her opium, cocaine, or other narcotic. It is a true temperance medicine.

Accept no substitute for "Golden Medical Discovery," There is nothing else "just as good."

"I was a total wreck—could not sleep or eat."

"just as good."

"I was a total wreck—could not sleep or eat,"
writes Mr. J. O. Beers, of Berryman, Crawford
Co., Mo. "For two years I tried medicine from
doctors but received very little benefit. I lost
flesh and strength, was not able to do a good
day's work. I commenced taking Dr. Pierce's
Golden Medical Discovery, and when I had
taken one bottle I could sleep, and my appetite
was wonderfully improved. I have taken five
bottles and an still improving."

"I first used Ayer's Sarsaparilla in the fall of 1848. Since then I have taken it every spring as a blood - purifying and nerve-S. T. Jones, Wichita, Kans.

If you feel run down, are easily tired, if your nerves are weak and your blood is thin, then begin to take the good old standard family medicine, Ayer's Sarsaparilla.

It's a regular nerve lifter, a perfect blood builder. \$1.00 a bottle. All druggiss

J. C. AYER Co., Lowell, Mass

#### CARE OF MEATS.

How to Keep Them Fresh During the

Meats of all kinds as soon as brought from the market, if not cooked immediately, should be placed at once in the leebox. If it is to be kept for a day or two, it is best to wrap it up in wax paper and lay it close to the ice. If wax paper is not handy, wrap it first in cheesecloth, then in paper and place it near the ice, says Mrs. Gesine Lemcke. In the country, where fresh meat is b'ainable only once or twice a week and where there is no ice to keep it, it may be placed in a jar or bowl and covered with sour milk, tightly covered with a lid or board and set on the cellar It will keep thus in good condition for four or five days, particularly

veal, lamb and mutton. A piece of beef from the rump, round or crossrib may be covered with vine-gar and kept for a whole week. Such beef is generally used for sour roast or beef a la mode. Another way to keep fresh meats in the country is to brush the meat over with saind oil and then wrap it in brown paper and bury it two feet deep in the ground. It will "That's what I thought. Well, I it two feet deep in the ground. It will couldn't consent to marry a half heart- keep thus in good condition for h week or longer. Game of all kinds may be kept either in the icebox or in sour milk. Ham and bacon should be wrapped in paper and hung in a cool, dry

wash it, but simply to wipe it dry in-side and place it on the ice. If ice is Miss Summers-No, of course not. not handy, it may be rubbed in and outdear. It would be so embarrassing when strangers asked if the young and placed on a dish on the cellar floor. Covered with a deep pan, it will keep cool for several days.

peel off the outer skin, let them lie in cold water half an hour and drain, cover with boiling water, add a teaspoonful of salt and boil, uncovered, for ten minutes. Drain off this water, cover with fresh, boiling water, add sait and boil ten minutes longer, then change the water again and boll until the onions are tender. They should be white as snow. Do not boll too hard or cover the saucepan or the onlons will be strong and dark colored. Make a cream

sauce and pour over the onlons after

carefully draining them.

Whipped cream is an indispensable with the chocolate pot. A little sugar may be bolled in with the chocola but the cream should be added in the cups. Take the best of sweet cream and stir into it a little milk in which a tenspoonful of gelatin has been dis-golved. The milk is slightly heated to nllow the gelatin to melt and then allowed to cool. When partly cold, but before it has time to set, the milk is

stirred into the cream, with the result

that the cream is stiffened with the gelatin. The whole is now beaten into the lightest foam. How to Make Strawberry Sorbet. Mash a quart of ripe strawberries and press through a sieve. Dissolve one and a half cupfuls of sugar in three pints of water and add the juice of one lemon. Add this to the fruit; cover and stand in a cool place for two hours. Strain into a freezer and work for 15 minutes; then add half a pint of good claret and work for 10 or 15 minutes longer. Serve in long stemmed glasses. The sorbet must not be frozen stiff, but rather of a creamy consistency and ice cold.

How to Make Ormaloo, Peel a dozen white onions, cover with cold water and steep for an hour. Then boil until soft, mash them and add to an equal quantity of mashed white po-tatoes. Add two or three well beaten eggs, about a cup of milk-do not have the mixture too soft-and sait, pepper and nutmeg to taste. Whip the mixture until quite light, turn into a baking dish and bake in a quick oven half an hour. When done, pour a little melted butter or gravy over the top.

Simmer 20 minutes in a saucepan one pint of tomatoes with a bay leaf, five whole cloves, a blade of mace, a little parsley and a slice of onion. Mix to-

# and mix all thoroughly with the tomato and cook until slightly thickened. This is delicious with chops and other meat.

Soak one-half box of gelatin in one half cupful of cold water, add one cupful boiling water, juice of two lemons one pint orange juice, two tablespoon fuls sugar and stir until dissolved and strain. When set, unmold on a bed of green salad, fill the center with orange pulp freed from seeds and membrane. Place an orange cut into eighths so as to represent a lily and serve very cold. A rich and dainty dish.

How to Make Lotion For Oily Skin. Dried rose leaves, one ounce; white wine vinegar, one-half pint: rosewater, one-half pint. Pour the vinegar upon the rose leaves and let it stand for one week, then strain and add the rosewater, throwing the rose leaves away. The lotion may be used either pure or diluted by putting about a tablespoon-ful into a cupful of rainwater. Do not keep in a metal vessel.

How to Make Spanish Soup. pepper. Press through the colander, add milk and a tablespoonful each of flour and butter rubbed together.

How to Remove Mildew. Mildew can be removed by dipping the spots in buttermilk and then bleaching them in the sunshine.

High Magte. Silas (who has been to Buffalo)—An at one place, pop, it cost me \$1 to see a man change a silk hat into a globe of

#### FLAVORED VINEGARS.

How to Prepare These Aromatic Kitchen Adjuncts.

The difference between palatable and unpalatable food is often enough a mere question of seasonings. Nor is the Duchess of Cornwall and York vis-the barrenness of the market or of the lted the hospital incognito. As she garden an excuse for flavorless food. was passing through the wards her When mint, for instance, is plentiful, a few cents will buy a quantity of the fresh green leaves. Put them in a glass "What is the matter?" her royal highpreserving jar and fill up the jar with good cider vinegar. The mint market may then rise or fall without cutting short your supply.

Few people who enjoy a salad of to-matoes know how vastly they are improved by the addition of a little thyme. This may be added in the form When the duchess disclosed her iden of the powdered leaves spread on the tomatoes and allowed to stand in the delight. lcebox for a few hours, or if fresh thyme leaves are to be obtained they may be thrown into a preserving bottle, covered with vinegar and allowed to the little boy's face as she sat talking stand for a few weeks. After the aroma by his bedside refuted the words me has been taken up by the vinegar it is best to strain it off. For the purpose of keeping the aromatic vinegar old beer Select the medium sized silver onlons, botties, the kind that have attached rubber tipped corks, are very good.

It is now considered an accomplish-ment either for a man or woman to be able to make a good salad. The following recipe will give a flavored vinegar which will insure a good salad on short notice, even in remote mountain camps A quart of vinegar, one dozen tarrago leaves, butf a lemon peel, three heads of garlie from which the skin has been removed, half a green pepper. Let it stand for ten days and strain, using in heavy dressing in the proportion of three parts oil to one of vinegar. Equal parts of summer savory, thyme, sage and mint will give a vinegar a table-spoonful of which be added to thickened sauces to be used with roasts.

How to Make Fish Chowder. A four pound haddock, skinned, the flesh cut from the bones and divided and bones with cold water and boil half an hour. Fry four slices of fat sait pork and two small onlons sliced; skim them out, pour in the strategic bone water, boil bone water, boil and add one quart sliced potato. Cook ten minutes, add the fish, one tablespoon salt and onehalf teaspoon white pepper. Thicken one quart bot milk with two tablespoons each flour and butter cooked tonot break the fish by needless stirring.

Split six butter crackers, put them in gether and pour it into the kettle. Do the tureen and pour chowder over them. amount to thousands of dollars to the fruit men all over the state.

## Iribune Bicycles

"THE MASY RUNNING NOISELESS WHEEL

Roadsters, \$35 and \$40. Light roadsters and racers \$50. Chainless \$60 and \$75. Tribune cushion frames \$50 and upward. Tribune coaster brake models \$5 extra. I am having the best Tri-bune trade I have ever known, due to the fact that the wheels have proven themselves to be all that was claimed for them. Come

F. A. WIGGINS, 257 Liberty street, Salem

The Dog and the Kitten.

Not long ago an Englishman went to a neighboring stream to drown a kitten. His dog followed him, and when the kitten was thrown into the water the dog rushed in to rescue it. He carried it up on to the bank and wag-ged his tail proudly as much as to say, "Wasn't that brave of me?"

The man hadn't the heart to scold the dog, and he did not want to drown the kitten, but he had so many cats at home he did not know what to do with them, and he felt that he could not keep another. So he threw the kitten into the water again, and again the log swam in after it.

By the state of the same of th dog kept constant watch over the kitten. The two were inseparable, even sharing the same bed.

> The Duchess and the Boy. During her visit to Sydney, Australia,

ness kindly inquired.

"I've broken my leg," the little boy "How did you do that?" the duchess

asked.
"I fell off a fence trying to see the tity, the little invalid was radiant with

With anxious brow and drooping head Sat little Bessie at my knee And hemmed a sheet for dolly's bed. "Why, Bessie, where can Charlie be

A Boy's Dinner.

An 8-year-old lad was asked to write out what he considered a good dinner bill of fare for Thanksgiving, and here "Furst corse, mince ple; sekund corse, pumpkin ple and terkey; third corse,

before a beekeepers' convention the apraying of fruit trees when in full bloom. Generally speaking, his conbleom. Generally speaking, his con-clusion seemed to be that spraying durina blooming time was not only wasteful, but decidedly barmful as well, cut-

# SALEMS GREATEST STORE

OPENING FALL ANNOUNCEMENT FOR 1901.

The Big Store will assume its usual position at the head of the ranks this season. Our business has grown to such an extent that we were obliged to send three of our buyers direct to the New York markets. They are men of experience and taste and their purchases have proven to have been very ju-

WE ARE THEREFORE ABLE—
to give better goods for less money than merchants who buy only from the

WE KNOW OUR STYLES ARE RIGHT AND OUR PRICES THE LOWEST

gether two tablespoonfuls of butter with two of flour in a saucepan, stir until smooth; then add a cupful of the

tomato liquor, a little salt and butter CALL AND SEE US WHETHER YOU BUY OR NOT.