

# ITCHING Burning Scaly RASHES Complete External and Internal Treatment **Cuticura**

**THE SET, consisting of CUTICURA SOAP, to cleanse the skin of crusts and scales, and soften the thickened cuticle, CUTICURA OINTMENT, to instantly allay itching, irritation, and inflammation, and soothe and heal, and CUTICURA RESOLVENT, to cool and cleanse the blood, and expel humors germs. A SINGLE SET is often sufficient to cure the most torturing, disfiguring skin, scalp, and blood humors, rashes, itchings, and irritations, with loss of hair, when the best physicians, and all other remedies fail.**

## MILLIONS OF PEOPLE

Use CUTICURA SOAP, assisted by CUTICURA OINTMENT, the great skin cure, for preventing, curing, and softening the skin, for cleansing the scalp of crusts, scales, and dandruff, and the stopping of falling hair, for softening, whitening, and smoothing the skin, and for baby rashes, itchings, and chafings, and for all the purposes of the toilet, bath, and dressing. Millions of women use CUTICURA SOAP in the form of bath for relieving itching, inflammation, and excoriation, or too free of offensive perspiration, in the form of washes for excessive weakness, and for many sensitive, antiseptic purposes which readily suggest themselves to women, and especially mothers. An amount of perspiration can induce those who have once used it to use any other, especially for preventing and curing the skin, scalp, and hair of infants and children. CUTICURA SOAP combines in ONE SOAP at ONE PRICE, the most skin and complexion soap, the most baby soap, the most hair soap, the most body soap, the most face soap, the most hair soap, the most body soap, the most face soap.

## LOW FARES FOR WORKERS.

European Railways That Give Reductions to Laborers.

There is some interesting information in a recently published parliamentary report containing the replies to a dispatch which Lord Salisbury sent to the British representatives in Belgium, France and Germany regarding the facilities for locomotion and the special fares accorded to workmen in the neighborhood of the large cities. It appears that on the Belgian state railways a single journey ticket good for six working days for any distance within three miles or a little more costs a trifle over 19 cents. Beyond that the price increases in a slightly decreasing proportion. For instance, the charge for a 7 1/2 mile journey is not quite 3 cents per day, but from Monday to Saturday for about 40 cents a week. To claim these advantages he must be engaged on manual, not artistic, work under the order of others. Similar reductions are made by most of the private railway companies, and the fares on light railways and tramways are also lowered at any rate, before and after certain hours of the day.

In France and Germany also the genuine workman obtains passes valid during certain hours at a considerable reduction, amounting sometimes to as much as 80 per cent. In France tramway companies are not bound to lower their fares for work people and as a rule have not done so, but the running of special cars for them has been made obligatory in some recent charters. Similar principles are adopted in Germany, and special cheap trains for workmen have been run on several of the London suburban roads for a long time with satisfactory financial results. In this case of course the concessions of the companies are voluntary. It is plain that the only practicable way of relieving the congestion of the tenement districts in great cities by enabling the workmen who inhabit them to live at a greater distance from business centers, in localities where space is more ample and rents more reasonable, is providing them with cheap regular and moderately rapid means of transportation. Private railroad enterprise cannot be expected to compete in cheap service with those which are controlled or subsidized by the state, but there is a vast discrepancy between the 5 cents minimum of our transit systems and the continental rates.—New York Post.

**Eight Hours Enough.**

The decision of the New York court of appeals that the eight hour law is constitutional helps to put the city in its right position as a model employer of labor. It is too late to say that a day of eight hours is too short in itself. That is the legal limit in Australia and New Zealand not only for public but for private employers. It is the universal rule in this country in a number of trades. The only reason why it has not been adopted in all is that in some trades selfish employers have been strong enough to resist it.

But no such consideration can apply to a city government. It is the duty of such a government to set an example. The men it employs directly and the men its contractors employ ought to

have just such treatment as the majority of its people think should be given to workmen in general.

A government is not obliged to rule itself entirely by commercial considerations. When it puts up a public library, it does not need to grind down its workmen for fear Mr. Carnegie may put up a competing library cheaper. When Mr. Lenthorn took the contract for removing the Bryant park reservoir, he knew all about the conditions of the work. He knew that it was not a commercial job he was figuring on, but a public one, governed by the eight hour law. Presumably he took that into account in his bid. Yet after securing the contract at a price that would pay him a profit under the eight hour rule he tried to squeeze another profit out of his men by enforcing the rigors of the competitive grid. Fortunately there are still courts in New York, and he has failed.—New York Journal.

**Must Show Union Labels.**

"Let me look into your hat, please," "I must also inspect your clothing." "Now, take off your shoes, please. I look inside for the union label."

Hereafter delegates to the Central Federated union cannot pass into its weekly meetings without examination on the above lines, spoken by the sergeant-at-arms, who is instructed by resolution adopted three months ago to inspect every labor representative's hat, coat, pants and shoes and to deprive him of both seat and vote in the body unless he can show by the label that his clothing is union made.

It was suspected that many loud voiced champions of fair conditions of employment were not really practicing what they preached, and the resolution was passed to test the sincerity of all who come to the Central Federated union as representatives of the principles of trade unionism.

No one voted against the resolution, and so the new law and the penalty for its violation are self imposed. Therefore it will be bad grace for anybody to kick about the future conditions of delegateship, and, as all have had three months in which to prepare for the ordeal of personal inspection, there should not be much heavy work for the serpent-at-arms next week.—New York Evening Journal.

**Epheurean butter is served with griddle meats, etc. To make it put two tablespoonsful of fresh butter in a small bowl and work into it thoroughly with the point of a silver knife a mixture of cayenne, mixed herb powder, minced parsley, lemon juice and mushroom powder. When this is accomplished, set it on the ice and as soon as solid stamp it into dainty pats. Dot these about the meat in serving.**

**How to Make Spanish Omelet.**

Put a tablespoonful of butter into an omelet pan. When melted, add one sliced onion and cook until the onion is soft, but not brown. Beat four eggs until they are well mixed, add four tablespoonfuls of water and a dash of cayenne. Pour this into the pan with the butter and onion; shake; lift one side, drain the soft portion underneath. Dust with salt. Fold and serve on a hot plate.

**How to Make Sour Milk Doughnuts.**

Put a cup of butter into two cups of sugar, add four beaten eggs, a cup of sour milk, a teaspoonful of soda dissolved in a little boiling water, a teaspoonful each of nutmeg and cinnamon and enough flour to make a dough that can be rolled out. Roll out and cut into shapes. Fry in deep, boiling lard.

**How to Clean Car Seats.**

To clean cane chairs wash the cane on the underside with salt and water; then rub the upper surface with a cut lemon dropped in salt and then with plain lemon juice. Dry in the open air if possible, but safe from the rays of the sun.

**How to Keep Cut Flowers.**

A Japanese plan by which cut flowers may be made to last an abnormally long time is to turn the ends of the stems with a piece of wood—not with a match, be it observed, for the sulphur would be injurious to the flowers.

**How to Stiffen Laces.**

To stiffen laces use corn flour in preference to ordinary starch. It makes them firm and does not detract from their lacy appearance.

**How to Keep Fish White.**

Dip smelts or fish of any sort in lemon juice when you wish to keep the flesh white.

## NEW SHORT STORIES

**He Didn't Take the Hint.**

Just before Brigadier General John M. Wilson left the office of chief of engineers and when he was spending most of his time listening to the compliments of friends who knew that he was soon to be retired he was called upon by a former senator of the United States from a neighboring state, says the New York Times. General Wilson was always a very punctilious man in his bearing and manners. His visitor entered the office and, with a cheerful "Good morning," stood with his hat on as if he were still in the hall.

**Must Show Union Labels.**

"Let me look into your hat, please," "I must also inspect your clothing." "Now, take off your shoes, please. I look inside for the union label."

Hereafter delegates to the Central Federated union cannot pass into its weekly meetings without examination on the above lines, spoken by the sergeant-at-arms, who is instructed by resolution adopted three months ago to inspect every labor representative's hat, coat, pants and shoes and to deprive him of both seat and vote in the body unless he can show by the label that his clothing is union made.

It was suspected that many loud voiced champions of fair conditions of employment were not really practicing what they preached, and the resolution was passed to test the sincerity of all who come to the Central Federated union as representatives of the principles of trade unionism.

No one voted against the resolution, and so the new law and the penalty for its violation are self imposed. Therefore it will be bad grace for anybody to kick about the future conditions of delegateship, and, as all have had three months in which to prepare for the ordeal of personal inspection, there should not be much heavy work for the serpent-at-arms next week.—New York Evening Journal.

**Epheurean butter is served with griddle meats, etc. To make it put two tablespoonsful of fresh butter in a small bowl and work into it thoroughly with the point of a silver knife a mixture of cayenne, mixed herb powder, minced parsley, lemon juice and mushroom powder. When this is accomplished, set it on the ice and as soon as solid stamp it into dainty pats. Dot these about the meat in serving.**

**How to Make Spanish Omelet.**

Put a tablespoonful of butter into an omelet pan. When melted, add one sliced onion and cook until the onion is soft, but not brown. Beat four eggs until they are well mixed, add four tablespoonfuls of water and a dash of cayenne. Pour this into the pan with the butter and onion; shake; lift one side, drain the soft portion underneath. Dust with salt. Fold and serve on a hot plate.

**How to Make Sour Milk Doughnuts.**

Put a cup of butter into two cups of sugar, add four beaten eggs, a cup of sour milk, a teaspoonful of soda dissolved in a little boiling water, a teaspoonful each of nutmeg and cinnamon and enough flour to make a dough that can be rolled out. Roll out and cut into shapes. Fry in deep, boiling lard.

**How to Clean Car Seats.**

To clean cane chairs wash the cane on the underside with salt and water; then rub the upper surface with a cut lemon dropped in salt and then with plain lemon juice. Dry in the open air if possible, but safe from the rays of the sun.

**How to Keep Cut Flowers.**

A Japanese plan by which cut flowers may be made to last an abnormally long time is to turn the ends of the stems with a piece of wood—not with a match, be it observed, for the sulphur would be injurious to the flowers.

**How to Stiffen Laces.**

To stiffen laces use corn flour in preference to ordinary starch. It makes them firm and does not detract from their lacy appearance.

**How to Keep Fish White.**

Dip smelts or fish of any sort in lemon juice when you wish to keep the flesh white.

## Administrator's Notice.

NOTICE IS HEREBY GIVEN TO ALL WHOM IT may concern, that I have been appointed by Hon. J. E. Wiley, judge of the Probate Court of the county of Polk, Iowa, administrator of the estate of Mary S. Parker, late of Polk county, Iowa. All persons indebted to said estate will make payment to me, or any one holding a claim against said estate will present the same to me, duly verified, within six months from this date. Dated, Aug. 15, 1901. CLEVELAND R. PARKER, Administrator.

Townsend & Hart, attorneys for estate.

## Summons.

In the circuit court of the state of Oregon for the county of Polk, s. a.—Department 2. Vardemon Scott, plaintiff,

vs. Elizabeth Scott, defendant.

To Elizabeth Scott, defendant: IN THE NAME OF THE STATE OF Oregon, you are hereby required to appear and answer the complaint filed against you in the above entitled suit within six weeks from the date of the first publication of the service of this summons upon you. If you fail to answer, for want thereof, the plaintiff will take a judgment and decree against you for the dissolution and annulling of the bonds of matrimony now existing between the plaintiff and defendant on the charge of desertion as prayed for in his complaint and that plaintiff pay the cost of this suit. The date of the first publication of this summons is August 23, 1901. This summons is published by the order of the Hon. J. C. ADAMS, judge of the county court of Polk county and state of Oregon, duly made at chambers on the 16th day of May, 1901. Attorney for plaintiff.

**"Nerve Waste."**

One of the most helpful books on nerve waste ever issued is that entitled "Nerve Waste," by Dr. Sawyer of San Francisco, now in its fifth thousand. This work of an experienced and reputable physician is in agreement with the best sum of facts teaching which prevails on this interesting subject. It abounds in carefully considered and practical advice, and has the great merit of wisdom and sincerity. It is endorsed by both the religious and secular press. The Chicago Advance says: "A perusal of the book and an appreciation of its principles will put health, hope and heart into thousands of lives that are now suffering through nervous impairment." The book is \$1.00, by mail, postpaid. One of the most interesting chapters—chapter XX, on Nerves and Nerve Tonics—has been printed separately as a sample chapter, and will send you, on request, a stamp by the publishers, The Pacific Pub. Co., Box 2658, San Francisco.

## LACE CURTAINS.

**How to Do Them Up Without the Aid of a Stretcher.**

Wash your curtains and put them through a well made but rather thin boiled starch in which you have dissolved a teaspoonful of salt, says a Boston Globe correspondent. Dry them thoroughly; then as thoroughly dampen them with lukewarm water; roll up in clean towels until they are damp all over alike. Now, if you have a room with a carpet on the floor so much the better, lay a thick blanket on the floor and over that a large clean sheet. Stretch it smoothly and tack firmly to the floor with ordinary tacks, but don't hammer them so hard that you can't easily withdraw them when you're through.

Now, if your curtains are ready for hanging, lay them on the sheet, begin at the top and pin right across, being sure your curtain is straight, then across the bottom. When you come to the sides, smooth your curtain from the center to the edge before putting in the pins. If the edge of your curtain is scalloped, put pins in each one after something it into shape with your hands. By the time you have it pinned down you'll find the constant stroking has almost dried your curtain, and that is necessary to go over it with iron, not too hot, until quite dry. Take out your pins, lift your curtain, and if you have as good luck as I always have you'll find it very much like a new one and not pulled to pieces on a frame.

**How to Cook Rice, Mexican Style.**

Wash one large cupful of rice and spread it out on a dish until thoroughly dry. Put a scant tablespoonful of good lard in a frying pan and let it heat. Add the dry rice and stir constantly until the rice becomes opaque, but not brown. Each grain will then be separate. Have ready two-thirds of a cupful of tomato rubbed smooth, a small onion and a sprig of parsley chopped fine and a small bit of garlic if desired. Add these to the rice and stir thoroughly over a low fire. Add two cupfuls of either soup stock or water and season with salt. On top of the rice lay a large green chili pepper from which the veins and the seeds have been carefully removed. Cover the dish and allow to simmer gently for 25 or 40 minutes. If the rice is found to be uncooked, add a little hot water and continue the cooking, but do not stir the mixture.

**How to Make Cucumber Salad.**

Pare the cucumbers and put them into ice water. Whiff stiff one and a half cupfuls of cream and fold into it four tablespoonfuls of lemon juice, the same quantity of horse radish, a teaspoonful of salt and two or three dashes of paprika. Stand this dressing on the ice. Just before serving dry the cucumbers in a napkin. Cut them in thin slices, dress with oil, vinegar, salt and pepper and arrange on a bed of lettuce. Cover with the whipped cream and send any that may remain to the table in a bowl.

**How to Make Beef Soup.**

Strain a teaspoonful of beef extract into one quart of boiling water; add a grated onion, an eighth of a teaspoonful of celery seed or a little celery chopped, half a teaspoonful of salt and a salt-teaspoonful of pepper; stir constantly until it reaches the boiling point; strain through a fine sieve and pour it while hot into the well beaten yolks of two eggs. Add four tablespoonfuls of carefully boiled rice and serve very hot.—Ladies' Home Journal.

**How to Broil Tomatoes.**

Cut the tomatoes in halves, sprinkle the insides of the slices with fine bread crumbs, salt and pepper, place them in a broiler and broil over the fire for ten minutes, having the outside next to fire. Carefully slip them on a hot dish and put bits of butter here and there on each slice. Put the dish in the oven for ten minutes and then serve.

## CASTORIA.

The Kind You Have Always Bought

Signature of J. C. Ayer

## Administrator's Notice.

NOTICE IS HEREBY GIVEN TO ALL WHOM IT may concern, that I have been appointed by Hon. J. E. Wiley, judge of the Probate Court of the county of Polk, Iowa, administrator of the estate of Mary S. Parker, late of Polk county, Iowa. All persons indebted to said estate will make payment to me, or any one holding a claim against said estate will present the same to me, duly verified, within six months from this date. Dated, Aug. 15, 1901. CLEVELAND R. PARKER, Administrator.

Townsend & Hart, attorneys for estate.

## Summons.

In the circuit court of the state of Oregon for the county of Polk, s. a.—Department 2. Vardemon Scott, plaintiff,

vs. Elizabeth Scott, defendant.

To Elizabeth Scott, defendant: IN THE NAME OF THE STATE OF Oregon, you are hereby required to appear and answer the complaint filed against you in the above entitled suit within six weeks from the date of the first publication of the service of this summons upon you. If you fail to answer, for want thereof, the plaintiff will take a judgment and decree against you for the dissolution and annulling of the bonds of matrimony now existing between the plaintiff and defendant on the charge of desertion as prayed for in his complaint and that plaintiff pay the cost of this suit. The date of the first publication of this summons is August 23, 1901. This summons is published by the order of the Hon. J. C. ADAMS, judge of the county court of Polk county and state of Oregon, duly made at chambers on the 16th day of May, 1901. Attorney for plaintiff.

**"Nerve Waste."**

One of the most helpful books on nerve waste ever issued is that entitled "Nerve Waste," by Dr. Sawyer of San Francisco, now in its fifth thousand. This work of an experienced and reputable physician is in agreement with the best sum of facts teaching which prevails on this interesting subject. It abounds in carefully considered and practical advice, and has the great merit of wisdom and sincerity. It is endorsed by both the religious and secular press. The Chicago Advance says: "A perusal of the book and an appreciation of its principles will put health, hope and heart into thousands of lives that are now suffering through nervous impairment." The book is \$1.00, by mail, postpaid. One of the most interesting chapters—chapter XX, on Nerves and Nerve Tonics—has been printed separately as a sample chapter, and will send you, on request, a stamp by the publishers, The Pacific Pub. Co., Box 2658, San Francisco.

## LACE CURTAINS.

**How to Do Them Up Without the Aid of a Stretcher.**

Wash your curtains and put them through a well made but rather thin boiled starch in which you have dissolved a teaspoonful of salt, says a Boston Globe correspondent. Dry them thoroughly; then as thoroughly dampen them with lukewarm water; roll up in clean towels until they are damp all over alike. Now, if you have a room with a carpet on the floor so much the better, lay a thick blanket on the floor and over that a large clean sheet. Stretch it smoothly and tack firmly to the floor with ordinary tacks, but don't hammer them so hard that you can't easily withdraw them when you're through.

Now, if your curtains are ready for hanging, lay them on the sheet, begin at the top and pin right across, being sure your curtain is straight, then across the bottom. When you come to the sides, smooth your curtain from the center to the edge before putting in the pins. If the edge of your curtain is scalloped, put pins in each one after something it into shape with your hands. By the time you have it pinned down you'll find the constant stroking has almost dried your curtain, and that is necessary to go over it with iron, not too hot, until quite dry. Take out your pins, lift your curtain, and if you have as good luck as I always have you'll find it very much like a new one and not pulled to pieces on a frame.

**How to Cook Rice, Mexican Style.**

Wash one large cupful of rice and spread it out on a dish until thoroughly dry. Put a scant tablespoonful of good lard in a frying pan and let it heat. Add the dry rice and stir constantly until the rice becomes opaque, but not brown. Each grain will then be separate. Have ready two-thirds of a cupful of tomato rubbed smooth, a small onion and a sprig of parsley chopped fine and a small bit of garlic if desired. Add these to the rice and stir thoroughly over a low fire. Add two cupfuls of either soup stock or water and season with salt. On top of the rice lay a large green chili pepper from which the veins and the seeds have been carefully removed. Cover the dish and allow to simmer gently for 25 or 40 minutes. If the rice is found to be uncooked, add a little hot water and continue the cooking, but do not stir the mixture.

**How to Make Cucumber Salad.**

Pare the cucumbers and put them into ice water. Whiff stiff one and a half cupfuls of cream and fold into it four tablespoonfuls of lemon juice, the same quantity of horse radish, a teaspoonful of salt and two or three dashes of paprika. Stand this dressing on the ice. Just before serving dry the cucumbers in a napkin. Cut them in thin slices, dress with oil, vinegar, salt and pepper and arrange on a bed of lettuce. Cover with the whipped cream and send any that may remain to the table in a bowl.

**How to Make Beef Soup.**

Strain a teaspoonful of beef extract into one quart of boiling water; add a grated onion, an eighth of a teaspoonful of celery seed or a little celery chopped, half a teaspoonful of salt and a salt-teaspoonful of pepper; stir constantly until it reaches the boiling point; strain through a fine sieve and pour it while hot into the well beaten yolks of two eggs. Add four tablespoonfuls of carefully boiled rice and serve very hot.—Ladies' Home Journal.

**How to Broil Tomatoes.**

Cut the tomatoes in halves, sprinkle the insides of the slices with fine bread crumbs, salt and pepper, place them in a broiler and broil over the fire for ten minutes, having the outside next to fire. Carefully slip them on a hot dish and put bits of butter here and there on each slice. Put the dish in the oven for ten minutes and then serve.

## CASTORIA.

The Kind You Have Always Bought

Signature of J. C. Ayer

## Why not spend the vacation at Yaquina Bay, where can be had excellent fare, good fishing, good boating, safe bathing, alluring rides and rambles. The courses and excursions at the summer school of 1901 at Newport, will afford great variety of instruction, diversion and entertainment. No other resort offers equal attractions and advantages.

**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 swollen colic and is the best remedy for diarrhoea. It 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.

## Every Healthy Boy

Likes to get himself into places of danger. Hence bruises, strains and sprains. Mother's tears and brings out the bottle of Perry Davis' Pain Killer and rubs it on the injured spots with an energy and frequency depending on the seriousness of the case. There is nothing like Pain Killer to take out the soreness and to make stiff muscles supple and strong as ever.

## Why take any Chances

With some new and untried medicine for such serious troubles as diarrhoea, cramps, dysentery, when you should know that for over half a century Pain Killer has cured millions of cases? Look out for imitations. There is only one genuine, "Perry Davis'."

## How to Make Bread Crisps.

Bread and butter crisps to serve with salad need a fresh loaf baked so as to give a square slice. With a sharp knife cut off all the crust, butter one end of the loaf and slice off in the thinnest slices possible. Roll each slice tightly and fasten with a wooden toothpick. Lay on a flat pan and place in a quick oven until crisp and lightly browned. Remove the toothpicks and serve hot, piled on a plate over which is laid a folded napkin.

## How to Make Cheese Frosts.

Cheese frosts for sandwiches is easily prepared. Boil two eggs hard, separate the yolks from the whites, mash the yolks smooth and chop the whites very fine; mix and put through a vegetable press; then add butter the size of a small egg and three heaping table spoonfuls of granulated American cheese. Beat together until it is a fine, smooth paste. If not salt enough, add a little and also dry mustard if liked.

## PITH AND POINT.

Some people, when they work, don't do anything.

When a young man with money tells the people call it "enthusiasm."

One sign of a meek man is his hat. It is always two or three sizes too large for him.

The people demand a man who does things, and after he does them they forget him.

Go to bed early. In that way you shorten the hours in which you are found fault with.—Archibald Goble.

## On Shares.

I had heard so many Kansas farmers tell of a mortgage on the farm that it was a real surprise to find an agriculturist one day who said the acres around him were clear of all incumbrances.

The farm looked run down and the man lazy; however, and I finally asked him how he was making out. "Show me my 'I can't complain,' he replied. "I'm gaining about two pounds a week right along, and I manage to get 10 or 12 hours' sleep out of the 24."

"Then you aren't rushing the work?"

"No, not to speak of. You see, I am farming on shares."

"How do the loafing, and the other man takes the crops?"—Philadelphia Press.

## South and East

SOUTHERN PACIFIC CO. SHASTA ROUTE

Trains leave Dallas for Portland and way stations at 6:10 a. m., except Sundays. Leave Independence for Corvallis at 11:00 A. M.

Leave Portland 8:30 a. m.; 7:30 p. m. Leave Alb. at 12:10 P. M.; 11:30 P. M. Arrive Ashland 12:30 a. m.; 11:30 a. m. Arrive Sacramento 4 p. m.; 4:25 a. m. Arrive San Francisco 7:45 p. m.; 8:15 a. m.

Arrive Odgen 5:15 a. m.; 11:15 a. m. Arrive Denver 9:00 a. m.; 9:30 a. m. Arrive Reno City 7:25 a. m.; 7:25 a. m. Arrive Chicago 7:45 a. m.; 9:30 a. m.

Arrive Los Angeles 1:20 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 8:35 a. m.; 9:55 a. m. Arrive Houston 4:00 a. m.; 4:00 a. m. Arrive New Orleans 6:25 p. m.; 6:25 p. m. Arrive Washington 12:45 a. m.; 12:45 a. m.

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.

Connecting at San Francisco with several steam ship lines to Japan, China, Philippines Central and South America.

## CORVALLIS MAIL DAILY

(Except Sunday)

7:30 A. M. Lv. Portland Ar. 5:10 P. M. 11:00 A. M. Lv. Derry Ar. 5:10 P. M. 11:25 P. M. Ar. Corvallis Lv. 1:20 P. M.

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

## DALLAS PASSENGER.

Daily, Except Sunday.

5:00 P. M. Lv. Portland Ar. 9:30 A. M. 5:25 P. M. Ar. Dallas Lv. 6:10 A. M.

## YAMHILL DIVISION.

Passenger Dept. Out of Jefferson street. ARRIVE, PHOENIX—THU 10:30 P. M.

Leave 3:30 a. m. Portland Ar. 5:05 p. m. Leave 3:30 a. m. Dallas Ar. 5:05 p. m. Arrive 5:10 p. m. Alb. Lv. Leave 7:30 a. m.

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

# CASTORIA

The Kind You Have Always Bought, and which has been in use for over 30 years, has borne the signature of

What is CASTORIA

Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is Pleasant. It contains neither Opium, Morphine nor other Narcotic substance. Its age is its guarantee. It destroys Worms and allays Feverishness. It cures Diarrhoea and Wind Colic. It relieves Teething Troubles, cures Constipation and Flatulency. It assimilates the Food, regulates the Stomach and Bowels, giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

## GENUINE CASTORIA ALWAYS

Bears the Signature of

The Kind You Have Always Bought

In Use For Over 30 Years.

THE CENTAUR COMPANY, 17 N. MURRAY STREET, NEW YORK CITY.

## GREAT DISCRETION SHOWN.