

REVENUE FROM SEA.

Business of Salt Water Fisheries of Middle Atlantic States.

What the Returns of Six Principal States Show Regarding the Catch—Some Interesting Particulars.

At a time of year when more fish is consumed than at any other season a few facts concerning the industry of supplying the market with that article of diet are not without interest. The United States commissioner of fisheries, George M. Bowers, recently issued a report on the value of the catch for a year along the coast of six states—New York, New Jersey, Pennsylvania, Delaware, Maryland and Virginia. Though the scope of this survey is comparatively limited, it nevertheless embraces details which will probably be new to many readers. The figures are those of 1901, but to a great extent they are probably representative of other years, reports the New York Tribune.

The largest amount of money paid by the dealers to the fishermen is for oysters. No less than \$9,129,992 went for these bivalves, to say nothing of \$1,156,564 for seed oysters. The amount first mentioned is only a little over half of the total valuation (at wholesale rates) of the salt water fisheries for a year. Clams yielded \$1,074,834, that sum being divided in the proportion of about nine to one between hard and soft shell clams. Shad, however, ranked next after oysters, having cost the markets \$1,222,197. Menhaden, which are converted into oil and fertilizers, and do not find a place on the table, took the fourth place in the procession, being credited with \$887,298, while bluefish brought \$759,332, weakfish \$585,009, crabs (hard and soft) \$495,757, alewives (fresh and salted) \$292,329, white perch \$154,289, eels, \$112,658, butterfish \$139,084, sea bass \$126,009, cod \$119,120, hammers \$111,275, and sea loops \$110,537. Of course, the amounts of certain fish (cod, for instance) caught along the Middle Atlantic coast do not correspond with the consumption in the same region, because large quantities are brought from New England. Halibut, one of the staples of the fish trade, does not appear in Commissioner Bowers' tables at all.

Inasmuch as the weights, as well as the value, of each kind of fish caught are mentioned, it is an easy matter to figure out the average price in every instance. Thus menhaden sold at one-fifth of a cent a pound, alewives at four-fifths, sea bass at 2 cents, weakfish at 2½, cod at 3, common mackerel and shad at 4, bluefish at 4½, white-bait at 7, sheephead at 8, Spanish mackerel and scallops at 9, striped bass at nearly 10, lobsters at 12, terrapin at 40 and shrimps at 50 cents a pound.

Locality has something to do with prices, however, either because of differences in quality or differences in demand. Thus, New York and New Jersey shad brought only a fraction over 3 cents, and the Virginia product only 2, while that of Delaware and Pennsylvania commanded 4.1 and 4.2 cents, respectively. Again, striped bass from Maryland sold for 8 cents, and that from New York for 13. Even more striking inequalities are afforded by the returns for terrapin. Those produced in Virginia averaged less than 30 cents, Maryland 75, New Jersey a trifle over 40 cents, and New York's only 340 pounds, \$1. What is practically a parallel case is found in the figures for oysters. Virginia produced 42,473,683 pounds and Maryland 39,798,927, but as the former sold for only 6 cents a pound and the latter for 7½, Maryland received the more money. In the meantime New York sold her 12,380,921 pounds for nearly 14 cents a pound.

FOR YOUNG HOUSEWIVES.

Some Small Items of Advice That May Be Remembered to Their Advantage.

Necessities should be selected before decorative articles of furniture. It is not wise to provide too many pots, kettles and pans when furnishing a kitchen.

It is always decidedly cheaper in the end to buy only good carpets and good furniture.

No matter how good the income a small sum should be put aside regularly for the proverbial rainy day.

A simple dinner well served is decidedly more enjoyable than an elaborate dinner poorly served.

A practical knowledge of "economy of good cookery" will be absolutely necessary for the young housewife, no matter how much "help" she can afford to keep.

All bills for marketing should be paid weekly, or, better still, when the articles are bought.

With care and economy a small amount of money will do wonders.

It is important to be systematic in looking after the leftovers.

All cold vegetables and scraps of meat may be used in soups and salads and croquettes and many appetizing ways to numerous to mention.

GOWNS OF LIGHT TEXTURE.

Though Elaborate in Design, They Might Be Put Through a Finger Ring.

American women stand preeminent in one respect at least over their sisters in other parts of the world. The French demoiselles may surpass them in darning costumes, the English in neatness, but for extravagance the American woman is without a rival. The gown of a seaside girl the present season is almost worth its weight in precious stones, says a fashion authority.

Seven ounces is the least her summer gown can weigh—fourteen and be quite correct is the most, says one authority—but what she may pay for these few ounces is another matter. Her modiste's bills will run along in the eighties and hundreds for even the seven-ounce gown.

You cannot put a gown through a wedding ring, as you could the proverbial white mill of your grandmother's time, but you can hardly feel its weight as you pivot, waist and skirt of a chiffony texture, made over chiffon skirts and worn with a chiffony expression.

The object of the ten-ounce gown is, first, comfort. In hot weather the less you wear the more comfortable you are—that is a mere fact. But the texture this gown is made of determines its expense and the underskirts play a great part in the experience as well as in the expense of the gown.

A pretty gown in one of the closets of a Parisian modiste is made of cream lace net as fine as a spider's web and is embroidered in the lightest floss with a dainty thistle pattern. The embroidery adds almost nothing to the weight of the gown and gives just the touch of trimming necessary.

Then there are the pineapple gauzes that look so simple and are really elaborate and expensive and mean a deal of labor. They weigh scarcely more than a feather, but their cost would make the scales dip heavily.

White pineapple gauze and chiffon, a combination of two expensive stuffs, made a beautiful gown. The underskirts are made of the finest lawn, weighing scarcely more than the gauze, and are ruffled with a simple, direct lace, effective and light. There are no tucks in the underskirts; they would be too heavy. The plain ruffle without insertion and only the lace edging is much in favor.

The pineapple gauze gown may be trimmed as elaborately with lace as may suit the wearer's fancy, provided she does not buy lace that weighs much. This is prohibited and only the lightest, daintiest, and, of course, the most expensive laces are used.

Chiffon takes the place greatly of lace, and, with pineapple gauze, is made over a drop skirt and white silk. Between the drop skirt and the outer skirt is an interlining of chiffon that falls in billowy fullness at the bottom and makes lace ruffles unnecessary.

A yard of chiffon weighs but a fraction of an ounce. You can utilize a good many yards in making an ounce, and seven ounces is enough for a gown. Accordion-plated dresses are being made in these thin, light fabrics.

Aside from the gowns of lace net and chiffon there are those made entirely of lace. A Claret lace gown will cost \$290, perhaps, but to the summer girl who aims at light-weight clothes this is no objection, and nothing could be handsomer than a cream Claret lace gown made over a pale pink chiffon, and surely nothing could weigh less.

DOMESTIC SERVICE IN JAPAN

Sons of the Nobility Adopt a Novel Means of Learning the English Language.

"I remember a dinner party at which I was present in the house of an English official employed by the mikado's government in Tokio," says Sir Edwin Arnold, in the London Standard. "The banquet, prepared and eaten in the Japanese manner—for many of the guests were Japanese statesmen and officials—was chiefly remarkable for the perfect skill and attention with which we were waited upon by good-looking and well-dressed 'boys,' seven or eight in number. I took occasion after dinner to inquire of our host how he had picked up and kept in his employ such well-taught, faultless attendants, whereupon he answered: 'Every one of them is a high-born, educated youth of some well-known native family in Tokio or the provinces. They are lads of the old "kazoku" and "shizoku" rank, and they discharge in my house duties which are called menial among us, but which no Japanese gentleman fears to perform. I give them lower wages than you are paying your "boys" and jinrikisha runner, and they not only with willingness, but gladly and gratefully, carry out every domestic task for the sake of learning the English language quickly and of becoming familiar with western manners and habits.'

"I was greatly struck by the explanation and secretly wished that I had heard it before the unfortunate moment when I had privately offered a Japan 'kinsats' (a small banknote) to the bright youth changing my trays and charging my saki cup. Whence came such exquisite delicacy of respect and deference mingled with so much evidently wounded pride? Too late I had learned that my special attendant was the son of a marquis, a nobleman

of 50,000 koku of rice, whose sword would have been through my body for such an indiscretion if we had met in the same fashion 20 or 30 years before. Every waiter, in fact, on that occasion, was a high-born Japanese gentleman and to contrast one of them with the contemptible creature who thought 'servant' a disgraceful title is to perceive that western vulgarity has much to learn even to-day from the grace and true self-respect in these matters of the east.

"In point of fact, almost the only thing veritably noble, distinguished, desirable and of boundless honor is to serve. One of the chief necessities of a life worth living is to find a good master or a good cause and serve him or it to the last point of self-imposed fidelity. We are all of us servants, or ought to be, and the motto inscribed under the proudest crest of kingdom known to the world is that of each succeeding prince of Wales, 'Ich Dien.' That service differs in degree and dignity cannot, of course, be denied. There are splendid services which would be ignoble if duty, which turns everything into what is divine, did not redeem them. The highest of all authorities lays it down: 'Let him that is greatest among you be servant of all;' and it is very certain that the only safe way by which we can learn to command is to begin by learning to obey."

NETTLES MADE USE OF.

Serve as Food for Man and Beast and Furnish Thread and Clothing.

There was a time once when the common nettle was not the usually despised weed it is now. People did not root it out of existence, but cultivated it for use as food, for clothing, and for paper manufacture, says Stray Stories.

It certainly does not look inviting as a food, and yet during the Irish famine hundreds of poor people existed entirely on it, cooking the young plant as greens. There was a method of blanching it by "earthing up," as is now used for sea kale.

Animals, while refusing to touch the growing nettle, devour it eagerly when made into hay, and in Russia, Sweden and Holland it is mown several times a year for fodder.

The common name given to the nettle in some languages means "that with which one sews," for the fiber was used as a thread several centuries ago.

In Kamtschatka the natives use the thread for fishing lines and cordage. In France it is used for paper. In Hindustan and China it is woven into grass cloth, and the Scotch have prepared, spun and woven into as good linen as the flax makes.

The Chinese nettle yields a fiber as soft as silk, and there is now in Dresden a "China grass" manufactory, devoted to the industry of weaving cloth from this and the common nettle.

BOUND TO HAVE THEIR LIQUOR

Kansans Organize a Burying Association for the Purpose of Satisfying Their Thirst.

All sorts of subterfuges have been resorted to by the Kansan people in evading the prohibition law, but the most extraordinary one so far heard of is reported here, where there has been for some time an organization known as the German Burial association, says the Newton Kansan. To all appearances this society has been engaged only in the work of caring for the dead after the fashion of burial associations everywhere. The surprise of the people may be appreciated, therefore, when the sheriff swooped down on the association's rooms, arrested the association officials, and captured a large amount of liquor. The chief official pleaded guilty and was fined \$100, and the liquors were destroyed by the order of the court, after it had been determined that the association was in reality nothing but a drinking club.

VENTILATION IN THE HAT.

Good for the Hair and Adds Not a Little to the Comfort of the Head.

"Some customers have nonsensical notions about the proper way to ventilate a hat," said a fashionable hatter, to a New York Times man. "In fact, they are so whimsical about it that we make the hats without a ventilator and try to suit the wishes of the customer after he has handed his money to the salesman. Many customers will not have a hat ventilated at all. Well, they miss a great deal of comfort and take long chances for baldness in old age. The English style, and the only one that some buyers will adopt, is a ring of perforated holes in the crown of the hat. In my opinion, it is just as well to have no ventilator at all as to put it there. The best way is to have two holes, one on each side of the hat, just above the band. Then you get good circulation all the time. There are ways of punching the holes artistically so that they do not detract from the appearance of the hat. But you would be surprised at the number of men who will not have them, some because it is not fashionable, and others because they think the hat will not wear so well."

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Newspaper For Blind.

London, Aug. 10.—The Braille Weekly, a 16-page newspaper for the blind, and the first of its kind ever issued, has just made its appearance in Edinburgh. As its name indicates, the paper is printed in the raised characters invented by Braille, a blind Frenchman, who died in 1852, whose system is the one in general use by blind persons the world over. A recent improvement in the embossing process renders the cost of production very moderate, and it is believed sufficient subscribers will be obtained to make the new venture a success. The paper contains editorial, war and foreign news, together with sporting intelligence and various light features. Special permission has been given by the leading papers and press agencies of the United Kingdom for the reproduction of telegrams and articles, and, as far as possible, nothing has been left undone to give the blind the newspaper advantages possessed by those who have the blessing of eyesight.

Protests Against Sunday Closing.

Pendleton, Or., Aug. 10.—Over 50 prominent merchants of Pendleton appeared in the lobby of the council

chamber last evening and protested against and requested the repeal of the city ordinance passed last week closing the city.

The business men were allowed the floor and each entered his protest, saying that business is being injured, the farmers and residents of the city discommoded by the "blue law" and many of them saying that unless the ordinance is repealed they will sell out their stores.

The council decided to hold a special session Friday afternoon, at which petitions signed by the merchants will be considered and it will be decided whether to repeal the act. There is little doubt expressed but that the law will be declared null.

Near Yaquina a young man on a moving train was standing on the platform of a car rolling a cigarette when a jerk of the car threw him off and he rolled beside the track, but received only a few bruises. The train stopped, went back, picked up the young man and brought him out and he continued his journey. Moral: Don't smoke cigarettes.

A recognized authority—The Weekly Oregonian.

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