

**POULTRY AND GAME**  
Can get you fancy prices for Wild Ducks and other game in season. Write us for cash offer on all kinds of poultry, pork, etc.  
**Pearson-Page Co., Portland**

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Second-Hand Machinery bought, sold and exchanged; sawmills, rollers, sawmills, etc. The J. E. Martin Co. 85 1st St., Portland. Send for Stock List and prices.

**MAKE CHRISTMAS MONEY**  
Boss and Girls wanted to manufacture and sell Perfection Furniture Polish. Agents pay 15c. Retail 25c. Send 50¢ for formula and directions. Material costs 8c. Art's Mfg. Co., Dept. G, 311-12 Bernice Bldg., Tacoma, Wash.

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**NEW SCOTT HOTEL**  
Large, light rooms; steam heat; big lobby; clean and orderly; close to business section; best place for family in city. ROOMS 50c UP.  
Seventh and Ankeny Streets  
Convenient from All Depots by Streetcar.

**Economical Lighting Co.**  
Gasoline Hollow Wire Lighting Systems  
Mantles and Gasolene  
Mantles for Caneheater, Aladdin, all the different makes of Kerosene Mantle Lamps. Junior Rag Mantles 60c per dozen. Write us.  
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Also Land Plaster, Lime, Cement, Wall Plaster and Shingles. Write for prices.  
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**SAVE MIDDLEMAN'S PROFIT**  
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**TURKEYS WANTED**  
We want dressed Turkeys, Ducks and Geese for Thanksgiving trade. Write for our printed booklet on dressing and marketing to get highest prices. Write today. We also want Veal, Pork and all kinds of Live Poultry.  
**F. R. SCHMALZ & CO.**  
Paid-up Capital \$15,000  
141-143 Front Street Portland, Oregon

Others Could Tell Him.  
"Have you any object in piling up wealth? Perhaps you have an ambition to gratify. Is there anything you want to do?" "There is. When I am fixed financially I propose to see if there is really any money in the chicken business."—Louisville Courier-Journal.  
**Adam's Satisfaction.**  
Adam was surveying the animals he was called upon to name. He smiled with satisfaction as he remarked: "Whatever else may happen, there never will be a shortage in the supply of party emblems."

**His Line of Work.**  
"Sam, have you got a job now?" "Oh, yes, sah." "What are you doing, Sam?" "Why, I'm gettin' my wife washin', boss."

**Rheumatism Neuralgia Sprains**

Mrs. C. MARONEY, of 2708 K. St., W. Washington, D. C., writes: "I suffered with rheumatism for five years and I have just got hold of your Liniment, and it has done me so much good. My knees do not pain and the swelling has gone."  
Quilts the Nerves  
Mrs. A. WILKINS, of 312 Thompson St., Maryville, Mo., writes:—"The nerve in my leg was destroyed five years ago and left me with a jerking at night so that I could not sleep. A friend told me to try your Liniment and now I could do without it. I find after its use I can sleep."

**SLOAN'S LINIMENT**  
"Is a good Liniment. I keep it on hand all the time. My daughter sprained her wrist and used your Liniment, and it has not hurt her since."  
**JOSEPH HATCHER,**  
of Salmata, N. C.,  
R.F.D., No. 4.  
At All Dealers  
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**Dr. Earl S. Sloan,**  
Boston, Mass.

**PISO'S REMEDY**  
Best Cough Syrup, Tastes Good, Use in Time. Sold by Druggists.  
**FOR COUGHS AND COLDS**

**WAY TO PREPARE CUCUMBERS**

Many Methods of Cooking Succulent and Popular Vegetable Are Well Recommended.  
Few persons realize in what a variety of ways the succulent cucumber may be used and what a valuable vegetable it is. Many persons who do not dare eat it in the raw state find it as safe as it is palatable when cooked.  
Cut in dice-shaped pieces and boiled with carrots and onions it is very good. The onions should be put on to boil first, small ones being used, then the carrots and last the cucumber. Drain off the water and season with salt, pepper and butter or a cream sauce.  
Cooked cucumber is excellent for salad. Boil until tender, drain, cut in thick slices and put in the refrigerator until ready to use. Serve with tender lettuce and thinly sliced green peppers and French or mayonnaise dressing. Other vegetables may be added to this salad if one happens to have some left over in the refrigerator, cauliflower being particularly good for the purpose.  
"Left-over" vegetables may be utilized for cream soups in all sorts of delicious combinations. For instance, fry an onion in a little butter, add cooked lima beans, cauliflower, carrots, peppers, peas or whatever you happen to have on hand, and bring to a boil with sufficient milk thickened to the consistency of heavy cream and flavored to taste. The vegetables should be cut in small pieces or they may be mashed if a smooth soup is desired.

**REAL OLD BUCKWHEAT CAKES**

Boston Woman Explains Her Method of Making This Favorite Winter Breakfast Dish.  
Some one asked for directions for making old-fashioned buckwheat cakes. I had a bag of this kind of buckwheat sent to me from the country and we are just reveling in buckwheat cakes and sausage and maple syrup. I don't know as I can tell you just how much I use, but to start them I take part of a yeast cake, about a teaspoon of salt, a pint of lukewarm water. Stir in enough buckwheat to make thick enough so it can be stirred easily. Let rise all day and a night. In the morning, take out about half, or what you need, and one-fourth teaspoon soda with two or three table-spoons of sweet milk. This makes them brown nicely. Add enough lukewarm water to make them spread on the pancake griddle nicely. When through with batter put in a little warm water, stir in more buckwheat and leave in warm place through the day. Can be put in cooler place at night. If in a few days it doesn't seem very light, add a small piece of yeast cake, but the older the batter is the better it is. You will need to add more soda the older it is, for it grows sour, but that makes them more tender.—Boston Globe.

**Fried Apple Sauce.**  
This dish is often called fat apple sauce. A spicy, smooth and medium sized apple is best. Do not pare, as the skin is the best part of real fried apples. Quarter and core, after first washing very clean. Fry out sufficient clear fat pork to leave plenty of fat in the frying pan for cooking the apples without danger of burning on. Lay the apples in skin side down and, when soft, turn and brown quickly without burning.  
Baldwin apples are the best of the common varieties, although on the old farm we had one tree which we called "spice apples" for lack of any known name. They were almost a cinnamon and or spice flavor and were even better than Baldwins for frying.

**Casserole of Lamb.**  
Two pounds of lamb from back, two table-spoonsful of drippings, two and one-half cups of well-seasoned stock, one-half teaspoonful of onion juice, five table-spoonsful well-washed rice, one cup canned or stewed tomatoes will be needed for this recipe.  
Cut the lamb from bones in pieces suitable for serving and dust with pepper and salt. Fry in drippings, add rice and onion juice, then the tomato and stock. Let come to a boiling point, pour into casserole and bake in slow oven till tender—about two hours.

**Baked Chicken Croquettes.**  
Take two cupsful of minced cold chicken, three table-spoonsful of chicken stock or gravy, a half cupful of fresh bread crumbs, a teaspoonful of onion juice and one of drippings, a dash of pepper and a teaspoonful of salt. Make the minced chicken and to it add bread crumbs, onion, parsley, salt, pepper and the gravy; mix all together. Brush custard cups with drippings; put in the ingredients. Place the cups in pan of warm water and bake twenty minutes. Turn out on hot platter; serve with green peas around the edge of platter.

**Fluffy Cakes.**  
Cream six ounces butter with a quarter pound sugar, add two eggs well beaten. Stir in half a pound of corn starch and two table-spoonsful baking powder, beating well. Mix one table-spoonsful milk with one table-spoonsful vanilla extract and stir in. Butter and flour gem pans, half fill with mixture. Bake in hot oven for ten minutes.

**Spiced Currants.**  
Four quarts stemmed currants, two pounds granulated sugar, one pint vinegar, one teaspoon cinnamon, cloves and allspice.

**FARM AND BEES**

**USE KELP AS A FERTILIZER**

Many Farmers Along Maine Coast Gather Seaweed in Large Quantities and Scatter on Land.  
The main in the picture is one of the many farmers on the Maine coast who gather kelp to put on their lands as fertilizer. Kelp is a seaweed which is washed up on the shore, and at low tide, farmers along the Atlantic coast gather it in large quantities and spread it upon their land. This makes a very good fertilizer, particularly as so few animals are raised in New England that stable manure is scarce. However, as kelp is now be-



Gathering Kelp.  
Used quite extensively in the manufacture of drugs and other things, it is becoming more valuable for those purposes than for fertilizer, and the wonder is what these seashore farmers will do next to obtain something to enrich their soil.

**BEE-KEEPING FOR A FARMER**

No Agricultural Property Will Make Equal Returns for Trouble Caused by Honey Insects.  
A great many farmers seem to think that honey bees are not worth anything, but still they value what they make very highly. Every one of them would be glad to have honey on his table all the time. If they would just take a little extra time and labor they could have all they wanted.  
Just have a few hives in the back yard, and you will have all the honey you want for your own use. If you have not any time at all to spend with bees, why not let your wife or the children have a few colonies?  
Bee-keeping is a light, pleasant outdoor work. Considering the time required and money spent, there is nothing that will net the owner any more than the keeping of bees.  
As high as ten dollars' worth of honey has been gathered by a single swarm of bees; but generally they gather about two dollars' worth in one season.  
Many people would keep bees if it were not for their stings. A bee-keeper does not get stung often—he would not any more think of getting stung in picking up a handful of bees than you would in picking up a downy little chick.  
Honey is a good food for the sick and well, old and young. It can be used a great many ways in the kitchen in preparing things for the table.

**TO HITCH A CORNSTALK POLE**  
With Fastening of Chain Near End of Each Double-Tree Considerable Trouble is Obviated.  
Hooking a stalk pole by fastening a long chain from notches to cleavers in the center of the double tree, often causes a lot of trouble by the ends jerking back and forth, caused by light and heavy places in the stalks. With the fastening of chain near the end of each double tree the trouble is obviated.  
Locating the Apiary.  
In starting an apiary the first thing to be considered is the selection of a suitable location for the hives. This should be in some open or nearly open place where there will be no overhanging branches from trees to interfere with the operation of the apiarist, convenient to some building to be used as a shop for preparing and storing hives and apparatus, and near enough to the house to be easily watched in swarming time, and, above all, in a place sufficiently level to make it easy to get around the hives and keep the grass mowed about and around them.

**BUYING BEES.**

Bees may be bought at this season very cheaply and, if you are a good judge of colonies, they may be bought and moved a few miles in a spring wagon if handled very carefully. But it is next to impossible to ship hives full of bees and honey by railroad at this time of year. Anyone contemplating buying had better contract now and ship in early spring after the most of the honey has been consumed, and the combs toughened by age.

**GOOD SOIL FOR GOOD FRUITS**

All Varieties Should Be Grown in Wide Rows to Allow of Cultivation by Horse and Hoe.  
The ground between the rows and around the bushes should be kept fine and mellow. If the soil is allowed to become hard and allowed to grow up in weeds and grass, the yield will be cut short, and the fruit will be small and of inferior quality. All bush fruits should be grown in wide rows, so the greater part of the cultivation can be done with the horse, hoe and cultivator.  
The proper distance to plant currants, raspberries, blackberries and gooseberries in the fruit garden is five feet apart each way for horse cultivation. For the small family garden plant in rows five feet apart and three apart in the row. This will allow of the larger portion of the cultivation being done with the horse cultivator. The ground around the bushes must be broken up and mellowed with the hoe. Expert fruit growers maintain a dust mulch until the berries are half size, then a thick coat of long straw manure, grass or rotted leaves is spread over the entire ground about four inches thick.  
This mulch prevents the growth of weeds, and keeps the soil cool and moist. When this method is followed the yield will be greater, the berries free of dirt, and much larger size, and of extra fine flavor. All fruits succeed best when given plenty of sunshine and air, along with intelligent culture. The common practice of planting the bushes along the garden walk or fence row is bad, as the bushes cannot be cultivated economically. The yield and size of the berries is greatly increased where there is a full supply of moisture.  
The irrigation for fruit and vegetables is being extended as a result of tests made by practical men. The method of irrigation for vegetables and small fruits practiced by market gardeners of Boston has been found economical and profitable.

**FOLDING LADDER MADE SAFE**

Directions Given and Illustration Shown of Quite Convenient Implement for Orchard.  
A ladder built like this is very handy about the place in picking fruit or pruning trees. For a ladder ten feet long use two pieces one and one-fourth inches thick by 5 inches wide for uprights, writes Barton Evers of Forsyth, Mo., in the Farmers' Mail and Breeds. For the supports use two pieces of one



A Folding Safety Ladder.  
by four-inch stuff. Bolt the two supports together in the middle. Spread the lower ends as shown and use a rod for the connection at the upper end. The longer the ladder, the heavier the uprights should be. Such a ladder can be folded and carried with ease.

**HORTICULTURAL NOTES**

The Banana apple is well worth testing.  
Pruning shears can be used every month in the year.  
The quickest growing tree for a shelter belt is the willow.  
Pear trees planted on thin ground are not so apt to become blighted.  
Prune the currants and gooseberries as soon as the leaves fall, or early next spring.  
Straw, stalky manure makes an ideal mulching fertilizer for both young and old apple trees.  
For a farm of 120 acres about 20 acres should be given up to the buildings and orchard.  
In lattitudes where crimson clover will grow, try sowing it for a cover crop in the orchard.  
While sandy soils are probably good for strawberries, any soil not too rich will bring good results.  
The surest and quickest way of eradicating white grubs in a greenhouse soil would be to steam it.  
Potash should be applied to all kinds of fruit trees, especially to the peach and other stone fruits.  
If climbing outworms bother orchard or other crops by eating buds and foliage, scatter poison bait about.  
Ripen the pears in a dark place. They will assume a fine color if ripened between the layers of woolen blankets.  
Plow the ground for the late orchard. Disk it in late fall and it will be in good shape to plant next spring.  
Heer fruit trees in on well drained ground, putting two feet of dirt on the roots and covering the tops with about six inches.  
Remember that the wood ashes that come from the cook stove, fireplace or furnace are the best kind of fertilizer for the orchard, lawn or garden.  
The best fruit trees for small town lots or gardens are peaches and cherries. Apple trees take up too much room and are much longer in coming into bearing.

**IMPORTANT!**  
For the protection of the public we have brought suit against a firm of dentists near our office, to prevent them from placing our name in large white letters on the front of their building. It has taken us 25 years of conscientious, painstaking and skillful work to make THE WISE DENTAL CO. known thru'out the Northwest as absolutely reliable and at the top of the profession. We in personal attendance. Ask to see him, so that you can be sure you are in the right place.  
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will not allow our good name to be jeopardized by men who have no connection with this office. We have only ONE office, and that is in the FALLING building, southeast corner Third and Washington streets. The entrance is on Third St., and an elevator carries passengers to our floor. Do not be misled, nor forget these important instructions.  
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**DR. PEERY'S VERMIFUGE FOR WORMS**  
**ROMAN EYE BALSAM**  
For Inflamed Eyelids  
Prepared by **WRIGHT'S INDIAN VEGETABLE PILL CO. NEW YORK**

**Hair Mussed by Lightning.**  
Edward Kones prefers in the future to comb his own locks and wishes lightning would leave them alone. When his house, in Sullivan county, was struck the electricity plowed small furrows about his skull, taking the hair off his head in every place it touched. His injuries, besides destroying his hair, it is said, were slight.—Philadelphia North American.  
**FOR EYE DISEASES**  
**Pettit's Eye-Salve**  
Ancients Knew of Elevators.  
That the ancient Romans knew how to work lifts is the latest discovery reported from Rome in connection with the Palatine excavations. Pre-Roman remains have been found, including 12 ancient lifts. One of the latter, which descends into the earliest known city, is now being cleaned and put into working order for the Archaeological Congress.  
**Red Cross Ball Blue**, all blue, best bluing value in the whole world, makes the laundress smile.

**Whale Whips Five Crews.**  
The largest whale ever captured in that vicinity was caught in Fred Perez' fish nets, near Santa Cruz. Five launches tried to tow the monster to the pier without success. Nets and ropes broke and the task was abandoned. The whale was fifty feet long.

**Mothers Will Find Mrs. Winslow's Soothing Syrup** the best remedy to use for their children during the teething period.  
**No Wife for Him.**  
"What do I want with a wife?" snorted Bachelor Bockwedder, on reading an old maid's reasons for not wanting a husband. "I have a game rooster that is vain about his fine feathers, a goat, that chews the rag, an aeroplane that gets me up in the air, and an automobile that keeps me all the time broke!"—Judge.

**Unforgivable.**  
"Blotbs—"Why do those two girls both hate you so?" "Slobbs—"I once innocently remarked that they looked alike."—Philadelphia Record.

**Coughs and Colds**  
You could not please us better than to ask your doctor about Ayer's Cherry Pectoral for coughs, colds, croup, bronchitis. Thousands of families always keep it in the house. The approval of their physician and the experience of many years have given them great confidence in this standard cough medicine. Sold for seventy years.  
Any good doctor will tell you that a medicine like Ayer's Cherry Pectoral cannot do its best work if the bowels are constipated. Ask your doctor if he knows anything better than Ayer's Pills for correcting this sluggishness of the liver.  
Made by the J. C. AYER CO., Lowell, Mass.

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Still at it.  
"I wonder what has become of my husband. Three days ago I sent him to match a sample at a department store. He hasn't been seen since." "I saw him yesterday. He was at the third counter of the fourteenth aisle, and was just starting for the fourteenth counter of the third aisle."—Washington Herald.  
Red Cross Ball Blue will wash double as many clothes as any other blue. Don't put your money into any other.  
**Her Experience.**  
Mrs. Bacon—"I understand one can learn different languages from the phonograph?" Mrs. Ebert—"Well, since our neighbor got his I know my husband has used language I never heard him use before."

**OH! "You Mealtime"**  
Do you look forward to mealtime with real pleasure or do you have that "don't care" sort of feeling? Then, by all means, try a bottle of  
**Hostetter's Stomach Bitters**  
It coaxes the Appetite, aids Digestion, prevents Constipation, Biliousness, Colds, Grippe and Malarial Disorders.

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can receive prompt treatment of Non-Poisonous, Health-building remedies from  
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Try once more if you have been doctored with this one and that one and have not obtained permanent relief. Let this great nature healer diagnose your case and prescribe some remedy whose action is quick, sure and safe. His prescriptions are compounded from Roots, Herbs, Buds and Bark that have been gathered from every quarter of the globe. The secrets of these medicines are not known to the outside world, but have been handed down from father to son in the physicians' families in China.  
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