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F. E. JOHNSON

A DOUBLE MISTAKE

By ELINOR MARSH

"Ah, Mr. Edmonds! Happy to see you. But I confess that I am surprised."

"To see what, may I ask?"

"Mother wrote me that you were very young looking for your age, but I did not expect to see a man who cannot have reached middle age."

"And I have been told that you, too, do not look your age."

"It's why, how old do you think me?"

"A man has no right to think at all about a lady's age. I was given to understand that you do not look forty."

"Forty?"

"That's what I was told. To me you don't look over twenty. But perhaps there are two of you about twenty each."

"You speak in riddles."

"Did you never hear of the man who said that a woman of forty should be like a bank bill that may be changed for two twenties? Ha, ha!"

Mr. Edmonds was the only one of the two who laughed at his own joke. Miss Fielding looked at him, wondering if he were not a trifle daft. Her mother, who was a widow, had written her that she was engaged to be married to a Mr. Edmonds, who would call upon her; that he was of suitable age for her mother and she hoped Gwen would be pleased with him. Was her mother to marry a man who appeared to be fifteen or twenty years younger than herself, who cracked jokes about changing the woman he was to marry for two girls? What did it all mean?

As for Edmonds, his father had written him of his engagement and had asked him to call on his father, who would be at home after a certain date. He supposed he was called his future stepmother, and he supposed she was receiving her stepfather.

"I must confess, Mr. Edmonds," said Gwen coldly, "that you are quite a different man from the one I expected to see."

"And I confess," said the smiling reply, "that I am very agreeably disappointed in you."

Gwen looked at him with a blank stare. "What kind of a person did you expect to meet?" she asked.

"A woman twice your age."

"And I expected to find in you a man from fifty to sixty."

"My father in that case would be from eighty to a hundred."

"I am not considering your father. I am speaking of a man of suitable age!"

"But would you consider a man three-quarters of a century old a suitable match for a girl?"

"Girl! Do you consider my mother a girl?"

It was now Mr. Edmonds' turn to be astonished. "I was given to understand that both your parents were dead," he said.

"My father is dead, but I assure you that if you are to talk as nonsensically to my mother as you have been talking to me you'll find her very much alive. I assure you she will not brook a proposal to change her for two young girls."

"All I have to say," rejoined Mr. Edmonds, with a puzzled look on his face, "is that, while I know nothing whatever of the prospective mother-in-law, the bride to be is very charming."

"What mother-in-law?"

"My father's. I fear that if she is disposed to be cranky there will be trouble in the family. My father is a well disposed man and I am sure will be able to get on with his bride, but as for a mother-in-law, if she is like the most of them it will be a monkey and a parrot business between them."

Miss Fielding stood looking at Mr. Edmonds with amazement and growing anger for a few moments, then swept out of the room, saying as she went that her mother must have gone stark, staring mad. Reaching the front door she went out, shutting it behind her not over carefully.

"I wonder what the governor means," said Mr. Edmonds to himself, "by trying himself up to a young thing like that and evidently with a fine temper. And won't she make it hot for me?"

He waited until Gwen had had time to get some distance from the house, then went into the hall, took his hat, crammed it down on his head, and went his way.

The next day Mrs. Fielding returned, learned that Mr. Edmonds had called and asked Gwen if she was pleased with him.

"Pleased with him?" said Gwen. "Mamma, have you gone mad to engage yourself to a young fellow who says he would like to change you for two girls, each twenty years old?"

"Gwen! What do you mean?"

"Why, mother; he's young enough to be your son."

"He is sixty-two."

Mother and daughter looked at each other without speaking.

"Are you sure that it was Mr. Edmonds who called?" asked the mother. Gwen went to a dresser, took a card from it and handed it to her mother.

"Why, this is Harry's card."

"Harry?"

"Yes, stupid! Didn't you see the Junior on it? Harry is Mr. Edmonds' only son. He is worth \$250,000 in his own right and would make a good catch for you."

"Catch!" cried Gwen in dismay. "I expect he considers that he has caught a tartar."

Canned Soup Recipes For Use in the Home

A supply of canned soups is frequently of great convenience to the housewife, as such soup may be prepared ready for serving at almost a moment's notice. Many economical and palatable soups may be put up in the summer and early fall, and in this way the odds and ends of vegetables and cereals may be utilized as well as meat scraps, bones, and ligaments that are often wasted. "The canning of vegetable soups, purees, and consommes is thoroughly practical and should be a part of the canning work of every home as well as canning club member," say the specialists in home canning instruction of the extension work, North and West, States Relations Service.

The following recipes, in which the soup stock is made from beef, are prepared for the use of home canning clubs, and the products are intended for home consumption. When these products are intended to be sold, those undertaking this work are cautioned to inform themselves as to the requirements of State and Federal food laws and meat inspection regulations.

Soup stock.—Secure 25 pounds of beef hocks, joints, and bones containing marrow. Strip off the fat and meat and crack the bones with a hatchet or cleaver. Put the broken bones in a thin cloth sack and place them in a large kettle containing 5 gallons of cold water. Simmer (do not boil) for 6 or 7 hours. Do not salt while simmering. Skim off all fat. This should make about five gallons of stock. Pack hot in glass jars, bottles or enamel or laquered tin cans. Partially seal glass jars. (Cap and tip tin cans.) Sterilize 40 minutes if using a hot water bath outfit; 30 minutes if using a water seal or 5 pound steam pressure outfit; 25 minutes if using a pressure cooker outfit.

Vegetable soup.—Soak one-fourth pound of lima beans and 1 pound of rice for 12 hours. Cook one-half pound of pearl barley for 2 hours. Blanch 1 pound of carrots, 1 pound of onions, 1 medium sized potato, and 1 red pepper for 3 minutes and cold dip. Prepare the vegetables and cut into small cubes. Mix thoroughly lima beans, rice, barley, carrots, onions, potato, red pepper. Fill glass jars or the enameled tin cans three-fourths full of the above mixture of vegetables and cereals. Make a smooth paste of one half pound of wheat flour and blend in 5 gallons of soup stock. Boil three minutes and add 4 ounces of salt. Pour this stock over vegetables and fill cans. Partially seal glass jars. (Cap and tip tin cans.) Sterilize 90 minutes if using the hot water bath outfit; 75 minutes if using a water seal or 5 pound steam pressure outfit; 45 minutes if using a pressure cooker outfit.

Cream of pea soup.—Soak eight pounds of dry peas over night. Cook until soft. Mash fine. Add the mashed peas to 5½ gallons of soup stock and bring to boil. Pass the boiling liquid through a fine sieve. Make a smooth paste of one half pound of flour and add paste, 10 ounces of sugar, and 3 ounces of salt to the soup stock. Cook until soup begins to thicken. Pack in glass jars or tin cans while hot. Partially seal glass jars. (Cap and tip tin cans.) Process 90 minutes if using a hot water bath outfit; 80 minutes if using a water seal outfit; 70 minutes if using a 5 pound steam pressure outfit; 45 minutes if using a pressure cooker outfit.

Cream of potato soup.—Boil 1½ pounds of potatoes, sliced thin, and 5 gallons of soup stock for 10 minutes. Add 3 ounces of salt, ¼ teaspoonful of pepper, and ½ pound of butter and boil slowly for 5 minutes. Make 3 tablespoonfuls of flour into smooth paste and add to the above. Cook 3 minutes and pack in glass jars or tin cans while hot. Partially seal glass jars. (Cap and tip tin cans.) Sterilize 90 minutes if using a hot water bath outfit; 75 minutes if using a water seal outfit; 65 minutes if using a 5 pound steam pressure outfit; 45 minutes if using a pressure cooker outfit.

Bean soup.—Soak 3 pounds of beans 12 hours in cold water. Cut 2 pounds of ham meat into ¼ inch cubes and place in a small sack. Place the beans, ham and 4 gallons of water in a kettle and boil slowly until the beans are very soft. Remove the ham and beans from the liquor and mash the beans fine.

The Laughing Coquille

(By J. A. Hart)

In the forest dim and hoary,
Wearing still its ancient glory,
I found the laughing Coquille,
Singing so merrily.
From the mountains wild descending
In catacraets unending
Their rocky walls defying
In a mad race to the sea.
It stirred my blood to madness
To see such royal gladness,
With not a hint of sadness;
Always glad and free.
Here the waters softly dancing,
There the billows wildly prancing,
Like a mighty foe, advancing:
Hurling on continuously.
Here thro-out the countless ages
E'er man first writ histories' pages,
Admired by the savage sages,
She dwelt alone.
All the wreck of Time defying,
Thro the centuries, undying;
Still with youth and beauty vying,
Like a goddess on a throne.
Let me catch this winsome fairy
Flecked with foam so soft and airy;
All in vain I bid her tarry;
Laughing she spurneth me.
Like a soul released from sleeping,
Like a star in heaven, sweeping,
O'er a world of pain and weeping,
Moving on continuously:
There among the hills I found her
As Creation first unbound her,
Nature still untamed around her;
A laughing sprite.
Let my soul something inherit
Of thy gladness and thy merit,
Of thy laughing cheerful spirit
Thou charming wight.

Return the ham and mashe 1 beans to the liquor and add 5 gallons of soup stock and seasoning and bring to boil. Fill into glass jars and tin cans while hot. Partially seal glass jars. (Cap and tip tin cans.) Process two hours if using a hot water bath outfit; 90 minutes if using a water seal outfit; 75 minutes if using a 5 pound steam pressure cooker outfit.

Okra soup.—Slice 8 pounds of okra into thin disks. Blanch ten minutes and cold dip. Boil 1½ pounds of rice for 25 minutes. Mix the okra and rice and fill the cans or jars half full. To 5 gallons of soup stock add 5 ounces of salt, ¼ teaspoonful of coriander seed, and ¼ teaspoonful of powdered cloves, and bring to a boil. Fill the remaining portion of the jars or cans. Partially seal the glass jars. (Cap and tip tin cans.) Process 2 hours if using a hot water bath outfit; 90 minutes if using a water seal outfit; 75 minutes if using a 5 pound steam pressure outfit; 60 minutes if using a pressure cooker outfit.

Notice of Sheriff's Sale

By VIRTUE of an execution and order of sale duly issued by the Clerk of the Circuit Court of the County of Coos State of Oregon, dated the 13th day of May 1916, in a certain action in the Circuit Court for said County and State wherein P. C. Hatcher is plaintiff and James A. Wilson, for the sum of One hundred twenty-seven and 64/100 Dollars, and costs and disbursements taxed at Nineteen and 50/100 Dollars, on the 20th day of April 1916.

Notice is hereby given that I will on the 17th day of June 1916, at the front door of the County Court House in Coquille in said County, at ten o'clock in the forenoon of said day, sell at public auction to the highest bidder, for cash, the following described property, to-wit: Beginning at a point on a south boundary of subdivision "D" of lot 11, Morris Subdivision, 150 feet south, 89 degrees and 49 minutes east of the southwest corner of said subdivision "D", running thence easterly along the said south boundary line 100 feet; thence north 0 degrees 09 minutes west, 145 feet to the north boundary of said subdivision "D"; thence in a westerly direction along said north boundary 100 feet; thence south 0 degrees 09 minutes east, 145 feet, to the place of beginning, save and except a strip ten feet in width along the entire south line of said premises to be used as a public highway or street, all in Coos County, State of Oregon.

Said real property is to be sold subject to a mortgage given by James A. Wilson to L. E. Wilson (recorded in book 33, page 205, Record of Mortgages) to secure the sum of \$150.00 with interest at the rate of ten per cent per annum from the 11th day of March, 1915. Taken and levied upon as the property of the said defendant J. A. Wilson, or as much thereof as may be necessary to satisfy the said judgment in favor of plaintiff and against said defendant with interest thereon, at the rate of 6 per cent per annum from the 20th day of April 1916, together with all costs and disbursements that have or may accrue.

ALFRED JOHNSON, Jr., Sheriff.

Dated at Coquille, Oregon, May 13th, 1916.

Washington—By J. E. Jones

SAY you are a reader of this paper, and we will send you on approval the handsome volume entitled: MOUNT VERNON, THE HOME OF WASHINGTON. The cover and ink used in printing are colonial blue, and the title is in gold leaf. The paper is French vellum, and the color, colonial buff. The illustrations were made by our own artists, by special permission of the authorities of Mount Vernon. This is the story of impressions left by a trip to Washington's home, and an eminent authority says: "Breathes more of the real spirit of the place than anything else ever written." Regular price \$1.00. If on receipt you find it satisfactory, remit 75c; otherwise return within one week.

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"For you a rose, in Portland grows"
Yes! There will be a rose for you at the Portland Rose Festival
JUNE 7, 8, 9, 1916

Tuesday, June 6th
Crowning of Rose Festival Queen at 8 P. M.
Wednesday, June 7th
Grand Pageant of School Children 9:45 A. M.
National Dedication of Columbia River Highway 2 P. M.
Thursday, June 8th Annual Floral Pageant at 2 P. M.
Friday, June 9th
Military, Fraternal and Civic Pageant 10 A. M.
Chinese Baby Show and Parade 3:30 P. M.
Costume Parade, Mardi Gras features in evening.
Many other attractions not mentioned above.
LOW ROUND TRIP FARES
will be on sale from all Southern Pacific stations, Roseburg and North, June 4th to 9th inclusive, return limit June 12th. From stations south of Roseburg in Oregon and Klamath Falls Branch, June 4th to 8th inclusive. Return limit June 17th.
For further information ask local agent or write
JOHN M. SCOTT, General Passenger Agent, Portland, Oregon.
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Come and see us about that job that must be done "just so." Take plenty of time to tell us what you want, and let us show you that we can meet your wishes.

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The fire in North Bend a week ago forced on that community for nearly two days the situation of being entirely without local telephone service.
There was a complete realization of the necessity of the telephone to the present business and social organization.
The whole movement of the town was slowed up. Our free messenger service only emphasized the great difference between talking over the wires and sending a boy on a bicycle.
After trying it for a day, nobody decided they could do without their telephone. On the contrary, they found that what was costing them from five to ten cents a day was saving them dollars in time and convenience.
Have YOU a telephone?
If not, talk to us about it.

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