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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.

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Lowest rates. Write for application blank. Western Bond & Mortgage Co., Commercial Club Bldg., Portland

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DAISY FLY KILLER placed anywhere, attracts and kills all flies. Neat, clean, ornamental, convenient, cheap. Lasts all season. Made of metal, can't spill or tip over; will not soil or injure anything. Guaranteed effective. Sold by dealers, or 6 sent by express prepaid for $1.

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HOLTON and BUESCHER

band instruments. The most complete stock of Musical Merchandise in the Northwest. Write for Catalogues.

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134 Second Street. Portland, Oregon

Live Stock Notes.

Inferior sows constantly pull down the average of the herd.

Muddy pens in winter are discouraging places to keep a hog.

Sheep will do better on rough land than will any other kind of stock save goats.

Good feeding is an integral part of success in breeding pure-bred swine.

A rigid system of selection of brood sows should be practiced by all swine breeders.

Kaffir fodder should never be fed exclusively to cattle because it will scour them.

The profits of a successful hog man rest largely upon his success in raising pigs.

Few branches of stock feeding offer better inducements than feeding range lambs.

Cattle feeding is not a hazardous business, provided it is done intelligently and conservatively.

Soft coal or coal cinders are relished by pigs and hogs because of the mineral matter they contain.

Hogs that have a natural shelter and a good dry ground under them will always do well in winter.

Lambs to be finished for market should go into winter feeding quarters before the weather becomes cold and unsettled.

Highest Form of Animal.

A Boston teacher had been giving a familiar talk on zoology to a class of ten-year-olds, in a grammar school. To test their intelligence, he said, in the course of his remarks: "Who can tell me the highest form of animal life?" A little girl held up her hand. "Well, Mary?" "The hy-ena," shouted Mary, seriously, but triumphantly. Repressing a smile, the teacher said: "Is it, Mary? Think again. Is a hyena the very highest?" "Oh, now I know," cried Mary; "it's the giraffe."

Economy, Frugality, Industry.

The original tightwad lives in Missouri. According to those who know him, he is so tight that he saves the tips of his shoe laces and sells them for old iron, and in the last 22 years he has realized 11 cents from their sale.—Popular Magazine.

It's "Good night"

to all such ailments as

POOR APPETITE
SOUR STOMACH
SICK HEADACHE
INDIGESTION
CONSTIPATION

if you will only begin your meals with

HOSTETTER'S STOMACH BITTERS

It tones the stomach and assists digestion in every way. Try it today

GAME FOR RECESS AT SCHOOL

Twenty or Twenty-Five Boys and Girls May Participate in Pastime While Clasping Hands.

This game may be played at recess with as many as twenty or twenty-five girls and boys taking part in it. All of the players except three clasp hands and form a circle. Inside the ring is the orchard where the fox, one of the players, takes his place. The farmer, another one of the extra players, stands on the outside of the ring and calls to another player, who is outside the ring, saying: "Bruno, a fox is in the orchard." Then the fox runs from the circle beneath the players' uplifted hands. Bruno chases him, first entering the circle and then following just where the fox runs.

All through the game the dog, Bruno, must imitate everything that the fox does just as players in "follow their leader" imitate their leader. If the fox jumps up to touch the branch of a tree Bruno must imitate. Sometimes the fox does many stunts which amuse the ring players very much and which make it hard for the dog. If the dog does not follow he cannot go on with his part of the game, but must join the ring. Then the fox becomes dog and a new fox is chosen. When the dog captures the fox he becomes the fox for the new game and the fox goes into the ring. Then a new dog is chosen. When the ring is very large there may be two foxes within the circle and two dogs to chase them.

ONLY ONE "BROMO QUININE"

that is LAXATIVE BROMO QUININE. Look for the signature of E. W. GROVE. Cures a Cold in One Day, Cures Grip in Two Days, 25c.

The Word "Yankee."

The origin of the word "Yankee" has been variously explained. Some authorities think it is a corruption of the word English, as it was pronounced by the American Indians who called the white people "Yenghies." It seems first to have been applied to the British soldiers about 1775, as a term of reproach to the New Englanders who afterwards adopted it themselves.

Others hold that Yankee is a corruption of Jankin, or John, a nickname given to the English colonists of Connecticut by the Dutch settlers of New York. The song "Yankee Doodle," was originally "Nankee Doodle," and was applied to Oliver Cromwell.

Liquid blue is a weak solution. Avoid it. Buy Red Cross Ball Blue, the blue that's all blue. Ask your grocer.

A Bed of Roses.

You hear people quote an old saying sometimes about such and such a place being no bed of roses. That does not mean garden beds, but real beds on which people slept. There used to be mattresses, cushions and couches stuffed with dried rose leaves both in Greece and Rome, and Antiochus, when he meant to enjoy himself very much, slept in a tent of gold and silver in a bed stuffed with roses. Those times are past and gone, but you still see in many houses baskets and bowls of dried rose leaves standing about.

When Your Eyes Need Care

Try Murine Eye Remedy. No Smarting—Feels Fine—Acts Quickly. Try it for Red, Weak, Watery Eyes and Granulated Eyelids. Illustrated Book in each Package. Murine is compounded by our Oculists—not a "Patent Medicine"—but used in successful Physicians' Practice for many years. Now dedicated to the Public and sold by Druggists at 25c and 50c per Bottle. Murine Eye Salve in Aseptic Tubes, 25c and 50c.

Murine Eye Remedy Co., Chicago

Bullock Ran Amuck.

Some excitement was caused in Wexford (Ireland) the other day, by the vagaries of a bullock, which ran amuck. The animal took refuge in the house of a man named Murphy and climbed the stairs and entered a bedroom. It demolished a large bed and other articles, and then took a "header" into the street twelve or fourteen feet below, bringing with it the window frame and sashes. It escaped into the harbor and swam about for a considerable time before it was captured by means of boats.

"Fashion" or "Cookery?"

"Daring color schemes are likely to dazzle visitors to Paris. . . . Cream skirts are to be worn with mustard coats," says a morning paper. We hardly know whether this comes under the heading of "Fashion" or "Cookery."—London Globe.

PILES CURED IN 6 TO 14 DAYS

Your druggist will refund money if PAZO OINTMENT fails to cure any case of Itching, Blind, Bleeding or Protruding Piles in 6 to 14 days. 50c.

For Burnt Matches.

Burnt matches are dirty and dangerous to throw about, the charred wood leaving dirt and the glowing end sometimes burning a fine bureau scarf or polished wood. Have a little glass of sand and thrust the burnt end of the matches in this, thus preventing dirt and danger.

Pompous Coal Horse.

"A coal horse,' said the magistrate, "has a pompous stride. There is more dignity about a coal horse than there is about a provincial mayor."

Where the Rhine is Busy.

The traffic on the Rhine between Strasburg and the Holland frontier amounts to the enormous total of forty million tons annually.

Everlasting.

Tings gained are gone, but great things done endure.—Algernon Swinburne.

Irrigation in Australia.

Australia is irrigating more than two million acres of grazing lands with artesian wells.

Send for Our Big Book of Floor Plans

And Catalogue of Mill Material at Factory Prices.

We manufacture Mill Material of Every Description and sell direct to the consumer at prices saving from forty to fifty per cent. A $1000 house all ready to set up for only

$400.

Anyone can set it up; blue prints accompany the material. We will gladly quote you factory prices on any article of mill material you need. Write us; no order too small and none too large.

NORTHWEST DOOR COMPANY

PORTLAND, OREGON.

CHEAP CUTS OF MEAT

PALATABLE AND NUTRITIOUS, IF ONLY PROPERLY PREPARED.

Some Directions Here by Which the Good Cook May Easily Cut Down the Cost of Living Without Impairing Menu.

Meat may be rather tough and of coarse fiber and yet contain more actual food value than cuts that are more tender and much higher in price. But on account of the tougher fiber, ignorance or carelessness on the part of the cook and the deplorable habit of swallowing food much after the manner of the reptiles we find these parts of the animal more difficult to digest and therefore condemn them. The good cook, however, will give the preference to the so-called cheaper cuts and parts of meats, as she knows that with them she can develop a variety of flavors that will charm the taste at each separate meal even though the same kind of meat be served.

Meat Loaves and Molds—These, when skilfully prepared, are delicious and served hot with a good gravy or sauce are preferred by many to a roast joint, and when sliced cold are far more tasy than a roast that has had its juices dried up and the flavor dissipated.

Veal Loaf No. 1—Chop three and a half pounds of raw veal very fine, using a wooden bowl and chopping knife as the meat chopper does not answer so well for raw meat. Add a slice of salt pork and chop with the veal, six crackers, rolled fine, or the same quantity of bread crumbs; a piece of butter the size of an egg, salt, pepper, powdered sage or other savory to suit the taste and two beaten eggs. Mix all thoroughly together and pack tightly in a deep oblong tin, well buttered. Pour some melted butter over the top, cover with more crumbs, and put another tin, or buttered paper, over the top. Bake two hours in a moderately hot roasting oven. Uncover and bake the top brown. This may be served hot or cold, cut in slices.

Veal Loaf No. 2—Take any pieces of cold cooked veal; pound of fresh pork and chop very fine. Add a kitchen spoonful of bread crumbs, a little minced parsley, a large onion minced fine, salt and pepper to taste, a dash of cayenne, and half a cup of cream or milk. Mix thoroughly and pack closely in a buttered bread pan. Lay a bay leaf and large slice of fat salt pork on top and bake about forty-five minutes. If served hot, make a tomato or mushroom sauce to serve with it. A brown sauce made of a few slices of calf's liver fried nicely and a calf's kidney cooked the same as chicken giblets makes a nice rich sauce to serve with veal loaf or croquettes.

Marbled Veal—Take any piece of cold cooked veal; season to taste and pound in a mortar or in chopping bowl with wooden potato masher. Moisten with a little worcestershire sauce or tomato catsup. Skin a cold boiled calf's tongue, cut up and pound to a paste, and add a large tablespoonful of butter, or enough to make a soft paste. Pack in alternate layers in a crock; press down solid and pour clarified butter over the top. This is good to slice down for luncheon or Sunday night supper.

Cherry Moss.

Soak one tablespoonful of granulated gelatin in three tablespoonfuls of cold water five minutes. Add one-fourth cupful of boiling water, and as soon as gelatin is dissolved add 1½ cupfuls of dark red canned cherries (stoned and cut in halves) and one-half cupful of juice drained from the canned cherries. When mixture begins to thicken add the whites of two eggs, beaten until stiff, and a few grains of salt. Turn into a mold first dipped in cold water, and chill thoroughly. Remove from mold to serving dish and surround with whipped cream sweetened and flavored with vanilla. Sprinkle with Jordan almonds, blanched, cut in shreds lengthwise, and baked in a slow oven.

Smothered Mutton.

Cut in small pieces as much raw, lean mutton as desired. Slice 7 small potatoes thin, peel 4 large onions. In a baking dish put a layer of mutton, sprinkle with onion, salt, pepper and dots of butter. (Butter may be omitted.) Cut bread in dice, dry in oven and use for next layer, or use only potatoes. Fill the dish with layers, making the top one of bread. It is nice to use bread only for the top. Onion extract may be substituted for the vegetable. Turn over all one and one-half cups of hot water. Bake slowly.

Luncheon Bread.

There is no better way of using sour milk than in making a spoon bread after this recipe: Break an egg into two cupfuls of sour milk and then sift into the mixture a generous cupful of white cornmeal, half a teaspoonful of salt and half a teaspoonful of soda; beat this mixture thoroughly. Grease a pan or dish holding about a quart and put it on the stove till it is very hot; then pour the batter into it and bake till a delicate brown in a hot oven. This will take about a quarter of an hour. Serve immediately.

Beef, Italian Style.

Take two pounds of rump, flank or neck beef, trim off rough edges, wipe off with a damp cloth and place in a deep dish. Add a sliced onion, carrot, turnip and a slice of fat salt pork; add one cup water, one teaspoonful salt, one-half teaspoon pepper, cover tightly, place in a moderate oven three hours. Place meat on platter, add one-fourth cup tomato catsup, one-half teaspoon mustard to the browned juices in the dish, pour over the meat; serve with boiled macaroni. —E. Morrison.

Cooking Vegetables.

When cooking vegetables remember that all vegetables which grow above ground should be put into boiling water, and all which grow underground in cold water—with the exception of new potatoes.

MAKE EASY JOB OF MOVING

Much Depends on Proper Preparation Made Before the Actual Day of Departure.

When you have weeded out your collection of clothes, bric-a-brac and all your odds and ends, pack what you have decided to keep and get the other things out of the way as quickly as possible.

To pack pictures, large boxes and plenty of excelsior and paper are necessary. These may be packed early in the game, as they are not necessary to the running of the household. Barrels are best in packing dishes and china or plaster bric-a-brac.

It will be found much easier to unpack if a list is made of the articles in each box or barrel. These can be numbered in black paint and the lists made accordingly. When you start to unpack you have only to consult your lists to see what each box holds. For instance, if a box with the big black figure 6 stares you in the face you can look up list number 6 and find that the parlor pictures and the lace curtains are in that box. This will simplify matters greatly, as the boxes can be unpacked as their contents are needed.

The Housekeeper

If a glass jar will not open, set it down in an inch or two of hot water.

When agate kettles must be set over fire, grease bottoms and the smut will readily wash off.

Fine linens and all pieces of handsome lingerie should be wrung out by hand and never through a wringer.

Apple rose is a delicious dessert, made with steamed apples filled with jelly, covered with a meringue and browned.

In roasting meat turn it over with a spoon instead of a fork, as the latter pierces the meat and lets the juice out.

Olives and radishes are eaten with the fingers. Oranges, peaches and apples are pared, quartered and then eaten with the fingers.

In making cream sauce to use with a vegetable, add just a few drops of vinegar after it is made. It improves the flavor greatly.

To wind a curtain, remove it from the bracket, wind it up by hand and then put it into the brackets and pull it out full length. Repeat if necessary.

To prevent the dust from rising when sweeping a carpet sprinkle over the floor tea leaves that have been washed and squeezed nearly dry, and be careful not to tread on them.

Roast of Round Steak.

Put a thick round of steak in a short-handled frying pan, spread a layer of sliced onion over it. Dredge with salt, pepper and flour and over it lay thin slices of bacon. Put in a hot oven twenty minutes, being careful not to let the bacon burn. At the end of that time add enough boiling water to cover over the beef. Cover the frying pan loosely and cook slowly three hours, adding more water as necessary. When the steak is done lift onto a warm platter, put the frying pan on the stove and thicken the gravy with one teaspoon flour mixed with cold water. Season with salt and pepper, boil a few minutes, strain and pour over the meat.

Sandwiches, Aberdeen.

Chop an ounce of cold tongue or ham with twice as much cold chicken and put into a saucepan with half a cupful of any preferred sauce and about half that quantity of curry paste. Allow it to simmer for five minutes, stirring constantly, and set aside in a bowl to cool. Cut slices of stale bread thin, stamp them into rounds about the size of a half dollar and fry them light brown in boiling lard or oil. Drain them and put a thick layer of the ham and chicken mixture between pairs of them; arrange on a dish as they are to be served and bake in the oven for four or five minutes. Send to the table at once.

Fruit Turnovers.

Use puff paste for these. Roll it out to about one-fourth inch thick and cut it out into circular shaped pieces of the desired size; pile a teaspoonful of fruit on half of the pastry center, sprinkle over some sugar, wet the edges, and turn the paste over it. Press the edges together and crimp if desired, brush the top with white of egg, sprinkle with sifted sugar, and bake on tin sheets or pans in a brisk over for about 20 minutes. Raw fruit or jam or drained canned fruit may be used for the filling. Little should be used in each.

Sugared Walnuts.

Shell and skin as many walnuts as desired, separate them into halves and mash them in an icing made of four ounces of sugar to one egg. Place them on a sheet of thick paper, stand in the oven and bake until they are a light brown color. When cold remove from the paper and serve piled high on a glass dish. After shelling and skinning the walnuts the halves should be dried at the oven door before being dipped in the icing.

Sewing Hint.

When outlining round forms it is much easier to make the outline stitches from left to right, as they will then conform to the rounded shapes. Knots should never be used in embroidery of any kind, and when beginning the outlining run a few stitches to the comencing point and then cover these stitches with the outlining. After the work is finished run the thread back and fasten with a buttonhole stitch.

Emptying the Washtub.

The newest tubs have faucets or taps in the side which come into use when the tub is to be emptied. But those who cannot afford these tubs may have their old ones, if of wood, fitted up similarly at little cost. Then a long piece of garden hose attached to the tap serves to conduct the water out of doors or into a sink in another room, so emptying the tub with little expenditure of energy.

KIND OF COWS TO BUY

Animals Not Adapted to Dairying Cause Failures.

To Obtain Best Results It Is Essential That Strict Dairy Type Be Kept —Beef Value of Secondary Importance.

(By E. A. MARKHAM, Idaho Experiment Station.)

It is not difficult to find men, even in the most prosperous dairy communities, who do not believe that dairying pays. They have tried it and failed. Some have purchased good stock, but poor management or false economy in housing or feeding prevented them from getting the results they expected, but by far the largest number of these failures are due to the use of animals that are not adapted to dairying.

Those who purchase a few cows when the price of butter fat is high and sell them off when the price goes down naturally have a rather poor opinion of the dairy business. To obtain the best results it is essential that the animals purchased for the dairy should be of the strict dairy type, and be made a permanent part of the farm live stock. Those who purchase cows with the intention of milking them but a short time and then selling them off when the price of butter-fat drops or when the animal goes dry naturally look more for beef producers rather than milk producers. It is impossible to build up a good dairy herd by this method.

There Is Money in Butter Making.

Dual-purpose animals may be used in some localities to good advantage, but to get the best results one of the special dairy breeds should be used. This does not mean that only thoroughbred animals should be used, but animals that are bred for milk production. A good dairy cow should produce enough butter-fat in her best days that the value of the beef may be of secondary importance, if not entirely ignored.

A person purchasing an implement considers first how much service he can get out of it and not its value as scrap iron when worn out. Those who purchase a dairy cow should consider how much butter-fat she will produce and not the value of her hide and carcass.

PLACE FOR HENS TO SCRATCH

Leaves Make Excellent Material If Gathered When Perfectly Dry—Oat Straw Is Cheap.

There are a number of different materials which furnish an excellent place for the hens to scratch in, says a writer in the Poultry Journal. Leaves are probably the stuff most used by the small poultrymen. These are good if gathered when perfectly dry. They must be put into the pens every few days, because the poultry will break them into dust by their continual scratching. I find oat straw about as cheap in the long run, because it lasts quite a while and furnishes some feed if fed before threshing.

Some of my neighbors have tried feeding buckwheat as a scratching material and a feed combined. Buckwheat is too fattening and should be used only occasionally. Corn husks make an excellent scratching material. Shredded or cut corn fodder does very well if there is nothing else on hand. I do not like any form of meadow grass or swale for scratching material because it mats down too much when cut and not enough when not cut.

Economical Hog Trough.

When rough lumber is $18 a thousand, a six-foot hog trough made of two-inch plank costs about 50 cents for lumber. Labor and nails add 25 cents to the cost. My hogs destroy from one to three such troughs in a year, says a writer in an exchange. Feed gets wasted, too, for a new trough is seldom made till the old one is poorer than it ought to be. Three troughs at the above estimate cost $2.25. An iron trough six feet long costs $2.25, and will last a lifetime. Much thinking is not needed to decide which kind of trough is the cheaper.

Salting Cabbages.

For several years I have raised cabbages and found it advantageous, after setting out the plant, to drop a little salt on the heart of the cabbage, says a writer in the Fruit Grower. When the salt is dissolved by rain, or some other agent, it should be renewed, and the process continued until all danger from cabbage worms is past.

A cabbage treated in this way will grow much larger, and when the head is cut open it will not be found honeycombed with wormholes.

Necessity for Testing Seed.

Good seed corn is the key to getting good stands of corn. A good stand of corn is necessary to secure good yields. Owing to the wet fall of 1911 there is now much doubtful seed corn in the country.

One cannot afford to plant corn any years, much less this year, without testing. The single-ear method of testing seed corn is the only practical method.

WOMAN COULD NOT WALK

She Was So Ill—Restored to Health by Lydia E. Pinkham's Vegetable Compound.

Pentwater, Mich.—"A year ago I was very weak and the doctor said I had a serious displacement. I had backache and bearing down pains so bad that I could not sit in a chair or walk across the floor and I was in severe pain all the time. I felt discouraged as I had taken everything I could think of and was no better. I began taking Lydia E. Pinkham's Vegetable Compound and now I am strong and healthy."—Mrs. ALICE DARLING, R.F.D. No. 2, Box 77, Pentwater, Mich.

Read What Another Woman says:

Peoria, Ill.—"I had such backaches that I could hardly stand on my feet. I would feel like crying out lots of times, and had such a heavy feeling in my right side. I had such terrible dull headaches every day and they would make me feel so drowsy and sleepy all the time, yet I could not sleep at night.

"After I had taken Lydia E. Pinkham's Vegetable Compound a week I began to improve. My backache was less and that heavy feeling in my side went away. I continued to take the Compound and am cured.

"You may publish this if you wish."—Miss CLARA L. GAUWITZ, R.R. No. 4, Box 62, Peoria, Ill.

Such letters prove the value of Lydia E. Pinkham's Vegetable Compound for woman's ills. Why don't you try it?

INDIGESTION

SOUR STOMACH, SLUGGISH LIVER AND ALL BILIOUS COMPLAINTS

KEEP THE NATURAL FUNCTIONS OF THE LIVER, STOMACH AND BOWELS HEALTHILY AND REGULARLY EXERCISED

The Eternal Why.

"Papa," said an inquisitive boy, "don't fishes have legs?" "They do not," answered papa. "Why don't they, papa?" "Because fishes swim and don't require legs." Then he asked, "Papa, ducks have legs, don't they?" "Why, yes, ducks have legs." "Well, ducks swim, don't they?" "Yes." "Then why don't fishes have legs, if ducks do? Or why don't ducks not have any legs if fishes don't?" Papa gave up.

Good Reason, Too.

"Miss Mary," inquired the clergyman, "have you seriously considered the great question of life?" "Well, you see, sir," Mary replied, blushing, "none of the young men has asked me yet."

Mothers will find Mrs. Winslow's Soothing Syrup the best remedy to use for their children during the teething period.

Gave Him Away.

Master (who is trying to make a good impression on his strait-faced aunt from whom he has expectations)—"Mary, have you seen a letter anywhere about marked 'Private'?" Mary—'You mean the one from the man what can't get 'is money out of you, sir? I put it be'ind the mirror, sir'"—Punch.

Lessens Danger From Fire.

Transmission line poles and cross-arms treated with creosote oil are less liable to destruction by fire than untreated timber of the same kind.

No thoughtful person uses liquid blue. It's a pinch of blue in a large bottle of water. Ask for Red Cross Ball Blue, the blue that's all blue.

Had to Have Round Figures.

Where Catherine, age five, buys her candy, they will not sell less than a nickel's worth. Catherine asked for money to buy some, but her papa said: "You have pennies of your own." She answered, "Oh, but pennies ain't any kin to one another unless you've got five."

His Patience Exhausted.

A yeomanry squad was drilling, and being out of practice, most of them were suffering from bruises caused by the unsteadiness of one another's movements. "I believe you have cut my head open," shouted a recruit to a nervous comrade, who had given him a serious knock. "Well," said the distracted sergeant-in-charge, "now is a good time to put something in it!"

Dr. Pierce's Pleasant Pellets regulate and invigorate stomach, liver and bowels. Sugar-coated, tiny granules, easy to take as candy.

Laying Matting.

When laying matting, it is not always necessary to cut it in order to fit corners and alcoves. It may be better to do so in very small spaces, but often moistening the matting is found to be better than cutting. Softened thus, it can then be bent without breaking, and makes a neat, substantial edge.

UNUSUAL RESOURCE OF BOY

Lad With One Roller Skate Attaches It to Box and Secures Bigger Load of Wood Than Others.

Small boys were collecting firewood, where it had been thrown out for them, at the side door of a large grocery establishment on upper Broadway. There was something of a rush to see who would get the most, and the proud possessor of one roller skate came out ahead in the scramble, says the New York Sun.

Seizing an orange crate, he strapped his skate to one of the bottom slats and, filling the crate with wood, rolled it away on the four wheels of the skate, while others were left to drag or carry their smaller loads.

Also Had Something to Praise.

The other morning my four-year-old cousin and her five-year-old friend were talking of all the hand-painted china their mothers had. The five-year-old one said: "My mother has a hand-painted sugar bowl and milk pitcher and some plates," and she mentioned several other things. Then my cousin spoke up and said: "Huh! That ain't anything; we got a hand-painted fence back in our yard."—Exchange.

No Chance for Him.

A certain minister having noticed a new attendant for several consecutive Sundays, engaged her in conversation after service. Cordially shaking the young blond by the hand, the reverend gentleman asked her name, address, etc., and concluded by asking if he might call upon her. In a rather broken English and very Swedish intonation came this response: "No, t'ank you, I have a reg-lar feller."

For a Heavy Heart.

Set about doing good to somebody; put on your hat, and go visit the sick and poor; inquire into their wants and minister to them. Seek out the desolate and oppressed. I have often tried this medicine and always find it the best antidote for a heavy heart. —John Howard.

Willing to Become an Enemy.

"The quickest way to make an enemy of a man is to lend him five dollars," said a philosopher, sententiously; and then, with a half-concealed show of eagerness, he inquired: "Isn't there somebody around here who would like to make an enemy of me?"

Contradictory.

Queer things, these alleged wise saws. "Know thyself," for instance. On the other hand, "familiarity breeds contempt." How do you dope that out?

Electric Current and Nerves.

Along human nerves the electric current travels at from 33 to 60 yards a second.

Never Satisfied.

When a man gets something for nothing he is pretty sure to think it might have been something better.

Raises the Dough Better!

25c Pound Can All Grocers

"DIDN'T HURT A BIT"

is what they all say

DR. W. A. WISE, President and Manager

of our

Painless Methods of Extracting Teeth.

Out-of-town people can have their plate and bridgework finished in one day if necessary.

An absolute guarantee, backed by 26 years in Portland.

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OUT OF TOWN PEOPLE

can receive prompt treatments of Non-Poisonous, Health-building remedies from

C. GEE WO

the Chinese doctor.

Try once more if you have been doctoring 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 Barks 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.

CONSULTATION FREE.

If you live out of town and cannot call, write for symptom blank and circular, enclosing 4 cents in stamps.

THE C. GEE WO CHINESE MEDICINE CO.

162½ First St., Cor. Morrison

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WHEN writing to advertisers, please mention this paper.

FOR WOMEN ONLY

Do You Feel This Way? → [Backache or Headache Dragging Down Sensations Nervous—Drains—Tenderness Low Down.]

It is because of some derangement or disease distinctly feminine. Write Dr. R. V. Pierce's Faculty at Invalids' Hotel, Buffalo, N.Y. Consultation is free and advice is strictly in confidence.

Dr. Pierce's Favorite Prescription

restores the health and spirits and removes those painful symptoms mentioned above. It has been sold by druggists for over 40 years, in fluid form, at $1.00 per bottle, giving general satisfaction. It can now be had in tablet form, as modified by R. V. Pierce, M.D.

[Sold by Medicine Dealers or trial box by mail on receipt of 50c in stamps]