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The Willing Worker.
"A good story always helps to keep an audience interested," said Senator Sorghum.
"Yes," replied the experienced campaigner. "But stories have been over-worked."
"How about a little song now and then?"
"No. They've had songs, too. You've got to give people something new."
"Well, I'm willing to do my part. Maybe I might tango a little."—Washington Star.

Only a Guess.
At an evening party a very elderly woman was dancing with a young partner. A stranger approached Douglas Jerrold, who was looking on, and said:
"Pray, sir, can you tell me who is the young man dancing with that elderly woman?"
"One of the humane society," I should think," replied Jerrold.—Kansas City Star.

The Psychological Moment.
"How is it, colonel," asked the hopeful young bunko steerer, addressing the hoary-headed master of the craft, "that you have always been successful in picking out juicy suckers and never have to waste time on unprofitable subjects?"
"I simply wait till I hear a man say he is a pretty good judge of human nature," replied the veteran, "and then I know he is just what I am looking for."—Punch.

Tough One.
Old Scotch Woman.—The last steak I got frae ye I could hae soled ma boots w' it!
Butcher.—And why did ye no dae it?
Woman.—So I wud if I could hae got the peeps ta gang through it.—Boston Transcript.

Parting Shot.
Book Agent.—Could I have your subscription for this book?
Stout Gentleman.—Get out! You can't sell me any book!
Book Agent (making for the door).—I suppose the only thing you read is a bill of fare.—London Opinion.

Couldn't Find It.
"Mary, why didn't you sound the dinner gong?"
"Please, m, I couldn't find it."
"Why, there it is on the hall table!"
"Please, m, you said this morning that was the breakfast gong."—The Sketch.

Her Explanation.
Jack.—Bridget, did my wife just come in?
Bridget.—No, sir. That's the parrot you hear a-hollerin.—Judge.

Restless Nature.
Wife.—I would like to see a time when there was nothing to do.
Hub.—Well, if there was I'll be hanged if you'd do it.—Boston Transcript.

A yard is enough for a kiss, says a movie censor. A cozy corner is ample. Why fill a whole yard?
A 30,000-acre vanilla plantation is planned for the island of Tahiti.

THE SHORT CUT TO HEALTH
is by way of the Stomach, Liver and Bowels. Keep these organs strong and active by use of **HOSTETER'S Stomach Bitters** and you possess the secret of continued good health. It is for Poor Appetite, Indigestion, Cramps, Constipation and Biliousness. Try it.

P. N. U. No. 28, '14.
WHEN writing to advertisers, please mention this paper.

FOR THOSE WHO LIKE TRIPE
Prepared in This Way, Called a la Constance, It is Sure to Be Appreciated.

Wash a pound of thin tripe in cold water, and then blanch it by putting it in cold water over the fire, and allowing it to come to a boil. Remove from the steapan, throw away the water, drain the tripe on a cloth and cut it in strips two inches wide and four inches long. Cut half a pound of fine bacon in thin slices and into strips size of tripe. Chop fine a little parsley and lay the strips of bacon on the tripe; sprinkle a little parsley on each, roll up together and tie with a string. Cut up a small onion and small carrot and place, with a bouquet garni, in a saucepan with the tripe rolls and a pint of stock. Let simmer two hours and then take out the rolls. Mix two ounces of butter and one ounce of flour together in a saucepan, strain in the stock and stir until the mixture thickens. Add the juice of half a lemon, a tablespoonful of hot table sauce or catsup, the rolls of tripe, and let remain over the fire long enough to get thoroughly heated through. Arrange the tripe rolls around a mound of mashed potatoes or rice and pour the sauce around it or serve in a separate sauce bowl. Garnish with parsley.

SHOULD EAT MORE SALAD
People Would Enjoy Better Health if Delicacy Were Part of the Everyday Menu.

Probably no detail of the French menu is so important to us as the salad. Very few American families know what an invaluable delicacy a genuine French salad, with a dressing of good olive oil and pure, fragrant vinegar, is—invaluable, because of its effect on digestion and health. There is very little nourishment in salad leaves until the oil has been added, and the oil is what many of us need, according to doctors who deplore the insufficiency of fat in the average American's diet. It is excluded therefrom for the very good reason that the average American finds it difficult to digest. But it is right there that the salad comes to the rescue. The vinegar in it, if genuine, excites by its fragrance and acidity the digestive glands not only in the mouth and stomach, but in the pancreas, which acts on all the constituents of food, particularly the fats. There would be vastly less intestinal indigestion in this country if every family followed the French custom of eating salad at least once a day.

Boiled Fruit Cake.
Two cupfuls of flour, one cupful of raisins, one cupful of currants, one cupful of water, half cupful of lard, one cupful of sugar, one teaspoonful of cinnamon, one teaspoonful of cloves, one teaspoonful of soda, one-fourth teaspoonful of salt. Flavor with lemon extract. This cake is called boiled fruit cake, because you boil together all the ingredients except the flour, soda and extract. Put everything together in an agateware saucepan and bring to a boil. Let it boil a few minutes, take off, and when lukewarm sift in flour and soda, mix well and add flavoring. Bake about one hour in a moderate oven. This makes a two and one-half-pound loaf and is really very good. The recipe calls for no eggs and no butter and the cake is therefore quite inexpensive.

Two Ways With Dried Beans.
Dried beans and peas to be used other than in soup can be soaked overnight with advantage, then cooked in about two hours' time in this way. Put them on the stove in cold water to which has been added a little bicarbonate of soda (baking soda) about the size of a large bean. Season when they are ready to serve. Another method dispenses with the all-night soaking. For a noon dinner at breakfast time measure out the beans or peas and add to them a small quantity of baking soda, one teaspoonful to two cupfuls of beans. Now pour enough boiling water over them to cover the beans as they swell. Cover the vessel and set it on the back of the stove. When ready to cook wash out of the soda water and cook in the usual manner.

Rich Strawberry Ice Cream.
In a double boiler over the fire put half a pound of sugar and one pint of cream; when the sugar is dissolved stand it aside till very cold. Stem and mash one quart of strawberries, add half a pound of sugar and stand aside for one hour. Then press through a colander. Add one pint of cream to the cooled cream that is now cold; turn into the freezer and freeze moderately stiff. Then add the strained berries, turn the crank evenly and moderately till the mixture is again frozen rather hard. Remove the dasher, smooth down the cream, repack and stand aside for an hour and a half to ripen.

Pineapple Pie.
One can pineapple chopped fine (or get the shredded from your grocer). Add juice, one and one-half cupfuls sugar, one tablespoonful corn starch, yolks of three eggs, grated rind and juice of one lemon, one tablespoonful butter, pinch of salt. Cook until thick. When cold take in one crust. Beat the whites of eggs stiff, add three tablespoons sugar, frost pie and set in oven to brown.

Crystallized Sandwiches.
These are made with any of the delightful varieties of crystallized or candied fruits, finely chopped and mixed with stiff whipped cream and spread between thin bread and butter, lady fingers or wafers and garnished with some of the fruits.

Queen of Puddings.
One pint of bread crumbs, one quart of milk, yolks of four eggs, sugar and salt to taste. Flavor with lemon. Bake 20 minutes. When cold take this laker of jelly, and frost the top with the four whites and one cupful of sugar. Driven in oven.

MAPLE SUGAR COOKERY
ANY NUMBER OF DISHES POSSIBLE WITH THIS SWEET.

Ever a Welcome Addition to the Menu at This Time—Apples Baked With the Sirup Will Be Appreciated by All.

There are ever so many ways of using maple sirup and sugar other than merely serving them as a natural and these goodies which I am going to describe to you will be welcomed by the family enthusiastically. No matter how good the winter menu has been, it grows a little trite as waz weather comes on, and a new sweet it a delightful change.

Maple Ice Cream.—To make it beat four eggs till foamy, boil one cup of maple sirup till rather thick; stir into the eggs and cool, then add two cups of whipped cream. Stir all together freeze and serve. A half-cupful of pecan meats broken and added to the cream makes a delicious variation.

Baked Apples With Maple Sirup.—Pare and core tart apples, in each cavity place a nut meat. Pour one cup of maple sirup over the apples and bake till tender. Serve with whipped cream or plain cream.

Maple Cake.—One-half cupful maple sirup, half cupful of sugar, one-third cupful of butter, half-cupful of sour milk, 1½ cupfuls of flour, teaspoonful of soda, one egg. Beat the soda into the sour milk, cream the butter and sugar, then beat in the flour; bake in sheets.

Maple Bread Pudding.—Make a bread pudding after your favorite recipe, using maple sugar or maple sirup in place of granulated sugar. It is necessary to use a little more maple sugar than granulated, in order to sweeten the pudding sufficiently. Bake and serve hot with maple sauce.

Maple Caramels.—Break one pound of maple sugar in bits and boil in one pint of milk till it hardens in cold water. Add a piece of butter size of a walnut and pour into greased pans to cool.

Maple Custard.—Two eggs, one pint of milk, three-fourths cupful of maple sirup; scald milk and sirup and beat the eggs thoroughly, pour hot milk over the eggs and stir well; return to the fire till thick. Be careful not to boil after the eggs have been added or the custard will curdle.

Maple Mousse.—Half a cupful of maple sirup and one pint of thick cream are the only ingredients required for this delicious dessert; whip the cream to a stiff froth and add the sirup. Pack in a mold and place in ice and salt till frozen.

Frozen Coffee.
A frappe, which is very like a hot bet, sounds as if it were an elaborate French concoction, but it is really the simplest of refreshments, being just a water-ice, partly frozen (and pronounced in two syllables). Cafe frappe is half-frozen coffee, made in this way: Beat the white of one egg

slightly, add half a cupful of cold water, mix with half a cupful of ground coffee. Turn this into a scalded coffee pot, add four cupfuls of boiling water and let boil one minute. Place on back of stove ten minutes, strain, add one cupful of sugar, cool and freeze to a mush, using equal parts of ice and salt. Serve with whipped cream sweetened and flavored, laying a good spoonful on top of each cup.

Jellied Strawberries.
Cover one ounce of gelatine with a half cupful of cold water, add a half cupful of hot water, stir over boiling water until dissolved, then remove from the fire, add two cupfuls of crushed strawberries, the juice of one orange and sufficient sugar to sweeten to taste. Pour into a wet border mold and let harden on ice. When ready to serve, unmold, fill the center with fresh ripe berries and serve with whipped cream.

Bread Crumbs in Griddle Cakes.
Crusts and bits of stale bread dried in the oven and put through the meat grinder make excellent griddle cakes, that are more easily digested than those made of flour alone. Soak 1 cupful of the crumbs in as much milk, or milk and water, as they will absorb; add ½ cupful of flour, pinch of salt, 1 teaspoonful of baking powder, 1 teaspoonful of molasses and 1 egg. Bake on hot griddle. Make them small.

For Preserving Bread.
Otto Bitter of Rochester, N. Y., has secured patent No. 1,089,945 for the method of preserving bread against staleness. The bread is inclosed in a sheet of paper coated with wax or paraffin, having a few small openings so distributed that air is admitted in such quantities that a molding action is prevented, while at the same time the action which produces staleness is retarded.

Curtain Fixtures.
Among the new fixtures for hanging curtains are slim, steel rods, ranging or curving at the ends, to bring the curtains back against the wall. These rods are made with one bar for the lace curtains, a second for the heavier curtains that hang at the sides as draperies, and a third for the valance.

To Remove Iodine Stains.
Whenever you spill iodine on a linen or cotton material remove it very satisfactorily in the following manner: Pour boiling hot starch over the stain, repeating this two or three times within an hour, or until the stain is removed.



READING THE BIBLE THROUGH

One May Go Through Holy Book in Sixty Hours at Ordinary Pulpit Rate, Says Dr. Morgan.

Dr. Campbell Morgan, lecturing recently at Sheffield, arrested his audience by the statement that "the whole Bible may be read through at ordinary pulpit rate in 60 hours, or in six weeks, giving an hour and a half each day."

In proof, Doctor Morgan told a good story. When staying in New York his host, the manager of the Manhattan bank, challenged the doctor's statement.

"I asked him to try it," said Dr. Morgan, humorously adding, "for it would at least get my friend through his Bible once."

Some time after the banker met Doctor Morgan, and referring to the challenged statement, said: "You were wrong, you know."

"How far was I out?" asked the doctor.

"Twenty hours," said the manager, "for I have read by Bible through room end to end, and it took me exactly 40 hours."

"But," replied Doctor Morgan, "I said at pulpit rate, not bank manager's rate!"

Deceived.
An accident had occurred. A stager had given away, and two carpenters working on it fell to the ground. Joe was seriously injured; the other, smart, immediately went to his assistance. The usual crowd quickly gathered.

One woman asked in a loud voice: "Where is the other man that was hurt?"

"There he is, holding the injured man," said a voice.

"Oh, yes! See how his cheek is puffed out!"

The injured man turned his head and said: "Madam, for your information, that's a good chew of tobacco."—Judge.

The Socialistic Fish.
Mrs. Jones, not having much confidence in the abilities of her servant, went to market herself. Approaching the fish wife's stall, she asked the price of a large carp.

"Sixty cents," was the reply. The lady examined the fish and exclaimed, "It's not fresh!"

"I tell you it is!" replied the fish wife.

Send Coupon to Wade For Free Blue Prints On That New Barn!

Great, aren't they boys? Wade is doing a lot for us when he furnishes these free Blue-Prints, made up just special for the size barn we figure on building. It shows us how

"PORTER'S PERFECT" Barn Equipment

will double our barn and dairy efficiency—make our cows healthy and contented—turn barn chores into a real pleasure. Porter's Perfect Barn Equipment includes the most complete line of Steel Stalls, Stanchions, Feed and Litter Carriers and Hay Tools manufactured.

WRITE FOR THESE FREE BLUE-PRINTS TODAY!

If you figure on building a barn soon, send for them—it will not obligate you! Clip and fill out Coupon, pinning it to sheet that gives size of barn you figure on. Our estimating department will then work out a special, individual plan fitted to your requirements.

Whether you figure on building a Barn soon or not, mail coupon for **FREE BARN EQUIPMENT CATALOG**. **R.M. WADE & CO. SINCE 1865 PORTLAND, ORE.** Largest and most independent Wholesale Dealers of Farm Machinery in the Pacific Northwest.

THE CALL OF THE MANAGER

By placing yourself under the guidance of our expert teachers, you can be trained in all departments of office work—ready to respond to the manager's call instantly. Write for catalog today. A position guaranteed.

BEUTEL BUSINESS COLLEGE
Tacoma, Washington.

Mental Reserve.
"Gentlemen, I can't be about the horse, he is blind in one eye," said the auctioneer.

The horse was soon knocked down to a citizen, who had been greatly struck by the auctioneer's honesty. After paying for the horse he said:

"You were honest, I mean to say that this animal is blind in one eye. Is there any other defect?"

"Yes, sir, there is. He is also blind in the other eye." was the prompt reply.—New York Globe.

HOLMES BUSINESS COLLEGE
The school that gives you a good position.
Thousands of Graduates
NONE IDLE
FREE INFORMATION
Washington and 10th Sts.
PORTLAND, ORE.
OLDEST MOST MODERN

Putnam Fadeless Dyes guarantee satisfaction.
The man who goes to sleep in church was scored by a minister. No excuse for him with so many shady parks all around.

BY THE ROADSIDE.
The way of the joyrider is hard on the man whose car they steal.

As yet the aeroplane joyriders have not made their appearance, but some night they'll break into that Parkview hangar.

Spring fever has nothing at all on the vacation bacillus as a promoter of lassitude.

Another great calamity. And serious at that. With the season now half over, We must buy a new straw hat.

Wright's Indian Vegetable Pills put the stomach in good condition in a short time. Try them for Sick Stomach, Biliousness and Indigestion. Adv.

Grouchy.
Student—How do you pronounce it, professor, "maxixe" or "macheech"?
Old Dryasdust—Neither, sir. I pronounce it rank foolishness and waste of time.

A Sure Revenge.
Wife—Do you like this pudding, dear? Mrs. McBryde gave me the recipe for it.
Hub—No; but I guess you can get square with her by giving her your recipe for mince pies.

Forgot Mother.
Johnny—You're the meanest, hate-fullest thing I know.
Tommy—And you're the crabbedest, ugliest.
Father—Boys, boys! You forget that your mother is in the room.

Sounds Likely.
Teacher—Where is Chile?
Bertie (venturing a guess)—I—I—I think it is in the arctic circle.—Tit-Bits.

Residents of two Ohio villages recently killed 13,000 rats in a month.

The First Country Theater.

The Agricultural College of Fargo, N. D., has opened what is said to be the first little country theater in the United States. The performances are to be given by students, former students and neighbors. Interesting, significant, short plays, American and European, are to be produced in this little theater and the successful pieces are to be taken "on the road" and given in other towns and villages in the state.

That this will promote neighborliness, true community life, social intercourse and wholesome recreation, hardly needs emphasizing. Fargo may be proud of its idea, its example. There are few rural communities in which a little enterprise and cooperation, with perhaps a little aid from the extension department of the state university, could not make life pleasant and give it zest, variety and new meaning.—Chicago Record-Herald.

She Told Him What to Do.

The Portland Spectator tells of a young gentleman with a very plain face who was rather annoyed because his view of the stage was obstructed by the hat of a pretty girl who was sitting in front of him in the gallery. Wishing to get a glimpse of the performance, he plucked up courage and, in a nervous voice, exclaimed: "See here, miss, I want to look as well as you."

"Oh, do yer?" she replied in a rich Cockney accent, as she turned round and looked him square in the eye. "Then you'd better turn 'ome and change yer face."

YOUR OWN DRUGGIST WILL TELL YOU
Try Murine Eye Remedy for Red, Weak, Watery Eyes and Irritated Eyelids. No smarting, no stinging. Write for Book of the Eye to 1234 Free. Murine Eye Remedy Co., Chicago.

Interested in the Study of Navigation.
Mrs. Brundage (so we are informed by Everybody's chestnut gatherer) was crossing the ocean for the first time. One morning, as the captain was standing near her, she said:

"Fardon, my ignorance, but how do you manage to find your way across the trackless ocean?"
"By means of the compass, madam," replied the gallant captain. "The needle invariably points north."
"But," queried the woman, "suppose you wish to go south?"

YOUTHELENE

It will do all the name implies. AGENTS WANTED. Men and women to introduce Youtheleene products to consumers. Big money. Write for offer. Schwinge Bros., 229 Madison St., Portland, Or.

Small Town Limericks
There was a young maiden of Lind,
Who blushed and most frequently grinned.
But she caught on, you know,
With the big passing show,
And quite quickly had everyone skinned!

An old gaffer lived at Nex Perce
Who never would drink, chew nor curse,
His passion he'd check,
But he once said: "By Heck!"
Then drifted from bad unto worse!

A matron with kids in Cleatium
Could never dope out what would all
em.
She'd done them with all
Till their blood would fair boil,
Then quietly turn 'round and whale 'em!

He bought a cannon cracker,
Filled with dynamite;
He looked to see if it was out—
!!! : ? ? ? Good night!

The language of the flowers must be a dead one to the child who makes 575 of paper for 10 cents.

We notice where a chicken trap has caught a man. Now do you suppose his wife set it for him?

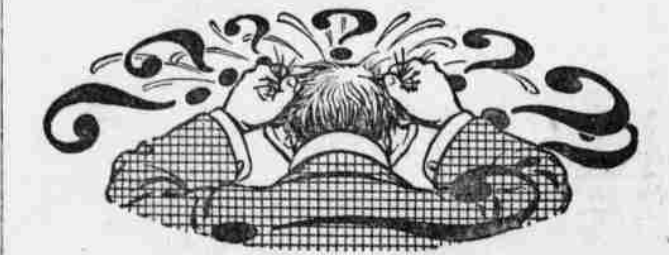
The industrial welfare commission is told a girl can dress stylishly on \$75 a year. It seems impossible to slash the dress any more.

A \$1,000,000 railroad is to be started in Iceland at an early date.

The population of Ireland has been almost cut in two in 75 years.

Blood Trouble Often A Puzzling Question

The Searching Power of a Great Remedy Answers the Worst Riddle.



It is now known that the germs of blood disease are found in the minute spaces of the tissue fibers. They can be seen only through a powerful microscope. And it is in these spaces that S. S. S. goes to work rapidly, effectively and with wonderful results. This famous blood purifier contains essential chemical components vital and essential to the active purpose of stimulating each cellular part of the body to the healthy and judicious selection of its own essential nutrients. That is why it regenerates the blood supply; why it has such a tremendous influence in overcoming eczema, rash, pimples, all skin affections, rheumatism, sore throat, weak eyes, loss of

weight, thin pale cheeks, and that weariness of muscles and nerves that is generally experienced by all sufferers with poisoned blood. Get a bottle of S. S. S. at any drug store, and in a few days you will not only feel lighter, and energetic, but you will be the picture of new life. S. S. S. is prepared only in the laboratory of the Swift Specific Co., 221 Swift Bldg., Atlanta, Ga., who maintains a very efficient Medical Department, where all who have any blood disorder of a stubborn nature may write freely for advice. S. S. S. is sold everywhere by all drug stores. Beware of all attempts to sell you something "just as good." Insist upon S. S. S.