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Famine.
I am the skeleton in every nation's closet. I hide myself in the dark recesses behind the silent uniforms swaying in the dark. While the guests make merry and the householders ply them with viands at the friendly board I hide my time.
But when the alarms sound and the guests go out to kill, then I start forth in the gray shadows of early morning. With my thin wand I touch the cornfields and watch them wither.
And as the sun shines on battlefields my day of triumph comes. No longer afraid to show my hollow face, I stalk through village and city, laying my rattling hands on mother and wife and babe.
My comrade, War, true to his eternal promise, has given me the entry to all societies.—Life.

YOUR OWN DRUGGIST WILL TELL YOU
Try **Murine Eye Remedy** for Red, Weak, Watery Eyes and Granulated Eyelids; No Smarting—Instant Eye Comfort. Write for Book of the Eye by mail free. **Murine Eye Remedy Co., Chicago.**

Broad Humor.
"French humor is a little too broad for us, and when it isn't too broad it is apt to be disgusting."
The speaker was Miss Gladys Unger, who has adapted so many French plays. She continued:
"A Frenchman told me a joke the other day. He said two rustic sweethearts were walking out together. The girl remarked:
"I like you very well, Gaston, all except those letters G. S. tattooed on your hand."
"But," said Gaston hotly, 'don't you know, my dear, that it's the latest style to have your initials on your handkerchief?'" — Chicago Record-Herald.

HOWARD E. BURTON—Analyst and Chemist.
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Important Precaution.
"Are you mixed up in this disturbance?" asked the policeman.
"No," replied the law-abiding citizen.
"Then why do you want to talk to me?"
"I want my neutrality definitely understood. I don't desire to take a chance on what sometimes happens to the innocent bystander."—Washington Star.
The Waning Honeymoon.
"Terrible scene at my house today," said Mr. Nuwed. "My wife says I don't love her any longer."
"And married only two months. How's that?"
"Because instead of my usual roses I took home a nice head of cabbage." — Louisville Courier-Journal.

DENTAL HEADQUARTERS FOR OUT-OF-TOWN PEOPLE
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OF GREAT FOOD VALUE
GELATIN IS WORTHY OF MUCH CONSIDERATION.

Fundamental Food for the Child, and Essential for the Convalescent— Its Use in Jellied Meat Salad and Soup Meat feed.

(By LIDA AMES WILLIE.)
As a product of actual food value, pure, unadulterated gelatin, is not given the consideration it deserves. Few understand that it is really a fundamental food for the young, growing human being; as well as a reparer in the case of the convalescent. The very nature of the substance, in its pure state as young animal gelatin, should make clear to us its substantial worth as an easily assimilated building material and necessary form of sustenance.

Jellied Meat Salad.—Make a scant pint of unsweetened lemon gelatin jelly. In making it steep a sprig or two of fresh bruised mint in boiling water for a few minutes before pouring water over the gelatin. When the jelly is cold enough to begin to thicken, add a pint or more of cold boiled or roast mutton, free from fat and cut in dice. Decorate a wet mold with tiny new boiled carrots and pickles or olives, cut and shaped according to fancy, and turn in the meat mixture and set in the ice chest to harden. Serve as a salad with a good mayonnaise and fresh lettuce or cress.

Jellied Soup Meat, Iced.—Make the jelly carefully in following manner: Cut into small pieces a pound of soup meat and add just enough water to cover. Let stand in cold place until water is red, then place where it will simmer slowly until all the nutriment is out of the meat. Two hours before removing from the stove add salt to taste and a teaspoonful of savory soup herbs. Keep the top clear from scum. When done strain carefully and set at once in a cold place, as it will not form into a firm jelly if allowed to stand in a warm kitchen. The more quickly the heat is thrown out and the liquor chilled the finer your jelly. When chilled remove all the fat from surface, break up into moderate pieces and pile up in bouillon cups and serve.

Cold Chocolate Desserts With Gelatin.—These are many and delicious and have the added advantages of being nourishing, wholesome and, as a rule, greatly favored by the young people. Space will not permit giving any special recipe of this group in the present issue. But the recipes gathered at random from reliable sources will show you how valuable gelatin is to the culinary expert, and common sense should prove its value to the amateur cook.

Jellied Cheese.—Dissolve two tablespoonfuls of soaked gelatin in a pint of boiling water, when cool stirring it into three ounces of grated or crumbled yellow cheese, three ounces of cottage or white cream cheese, and one or two chopped pimentos. Pour into little molds sprinkled with grated yellow cheese, and set on ice to harden. Serve on lettuce with a dressing of sharp mayonnaise.

Pineapple Economy.
Most people claim there is so much waste to pineapples, but here is a method by which every bit of the fruit is utilized: Pare and use the fruit either sliced for the table or put away in jars for the winter. Take the parings and cores and to four pineapples add four cups cold water, boil 15 minutes, then let stand several hours before straining. Strain through cloth and add four small cupfuls of sugar. Boil 20 minutes until the consistency of syrup. Bottle and seal. This is very fine on hot cakes and waffles. By using a larger amount of sugar to the liquid and boiling a longer time an excellent jelly can be made. Thus all waste is eliminated.

To Test Bread Dough.
To test light bread dough and make sure as to whether it has risen sufficiently for baking, press the finger in the dough. If the hole remains the dough is in proper condition; if the dough rises and fills the indentation this shows that it is in a condition to continue rising.

For Mortar and Paint Spots.
To remove mortar and paint spots from window glass rub the mortar with hot sharp vinegar and the paint with turpentine and sand.

Color Returns.
Many people when ironing a dyed dress find that the hot iron changes the color. If it is hung in the shade the color will quickly return.

When Cutting Fresh Bread.
Before cutting fresh bread always dip the knife in hot water. This prevents the bread from crumbling.

To Whiten Fish or Fowl.
When boiling fowl or fish always add the juice of half a lemon to the water in which they are boiled

WHEN PUTTING AWAY KNIVES
Blades Should Be Carefully Rubbed With Olive Oil, Wrapped Separately and Put in Dry Place.

When knives are put away, enough being kept out for everyday use, the blade of each one should be rubbed thoroughly and carefully with olive oil. Then wrap the knives, each one separately, in paper and store them in as dry a place as possible. Every three months they should be taken out and looked at to see if there be any signs of rust. Put fresh oil on them before putting them away again, and when they are required for use wash the oil off and rub each knife with knife polish.

To clean rusty knives use powdered bath brick made into a paste with paraffin and apply it with a flannel. Finish off with dry bath brick and a soft rag, which will leave a splendid polish.

To remove loose knife blades immerse the handles in boiling water until heated through; then pull handle and blade apart.

To attach knife handles fill the handles with equal parts of powdered resin and silver sand. Heat the knife tang, press firmly into the handle and cool in water.

IMPROVES LOOKS OF CAKES
Cameo of Colored Icing in Any Design Favores Gives a Distinctive Touch to the Dessert.

Have you ever seen cameos on cakes? Perhaps not, although nowadays we see them every place else. But icing cameos for the decoration of desserts can be easily made.

Make a stiff icing, colored with cochineal, or with cranberry juice, and pipe it in small circular designs on a lightly buttered tin sheet or sheet of wood. Make these in the shape of tiny heads, if you have a skill with the icing pipe—which can be simply a cone of stiff brown paper. Then dry them in the open door of an oven or on a radiator for half an hour. Remove them and put them on an iced cake with a little piping of fresh white or pink icing. They can be used in the same way to decorate molds of ice cream or jelly.

When Preserving Pears.
To prepare ripe pear for preserving, place the pears in a convenient vessel, cover with boiling water, put a closely-fitting cover on the kettle and let stand 15 minutes, when the skins will peel off as readily as from a scalded tomato. Cut each peeled pear in halves, and with a sharp-pointed knife remove the core. The heat will have penetrated sufficiently to cause the core to come away easily. Drop the halves in cold water, as quickly as they are peeled, to prevent their turning dark. Preserve in the usual way. This method does away entirely with the sticky, slippery sensation which usually accompanies the peeling of pears, saves half the time ordinarily required, and the finished product is more pleasing by reason of the smooth, even appearance of the fruit.

To Wash Varnished Paper.
Varnished paper that has become soiled can be cleaned in a very satisfactory way. Wipe all the dust from the paper. Put a half wine glass of spirits of ammonia into a half pail of warm water. Dip a piece of soft flannel in the water, wring out as dry as possible and wash the paper, then rub the paper with a rag saturated with linseed oil.

Use for Blotting Paper.
Whenever you have an occasion to place a vase of flowers on a highly polished table you will find it very good to place a piece of white blotting paper under the cloth where the vase stands. This prevents the water from staining or clouding the polished surface of the table.

Poached Eggs in Muffin Rings.
When frying or poaching eggs for breakfast, slip into the pan a muffin ring for each egg, break the egg into it, and when it has set as much as desired, lift it out with a cake lifter, ring and all, then remove the ring. The white of the egg is in a nice circle, and not only looks better and is tenderer because it is thicker, but it is easier to serve. The washing of the muffin rings is not as much trouble as trying to "slide" a broken egg to a plate from a hot frying pan.

Old Blankets Made New.
Have you an old blanket which seems to have passed its days of usefulness? Try this plan: Wash it and cover it on both sides with cheese-cloth. Tack it at intervals to form little tufts with bright-colored yarn; overcast, buttonhole or brier-stitch the edges with yarn, according to your time and fancy. Thus you have a new durable, sanitary bed cover which is pretty, inexpensive and admirable as a "throw" for a nap or coolish nights a summer.

BEAR QUEERLY BUILT
EXPERT TELLS ABOUT STRUCTURE OF THE ANIMAL.

Nature Evidently Had Distinct Idea in Mind When It Produced Bruin in Such a Radical Form.

"I was long curious to know," said a Pike county, Pennsylvania, bear expert, "why it was that the bear has that peculiarly clumsy and apparently painful gait, but I never found any one who could give me a satisfactory explanation of it, so I went out and killed a bear to find out for myself. The reason was a very simple one.

"I found, in the first place, that the bear has no clavicles in the shoulder to keep the shoulder bones steadily apart, as is usual in animals, and consequently when the bear moves his forelegs the shoulder blades work or slide loosely on the sides.

"Then, again, the bear has the ankle joints of his hind legs plumb on the ground, or rather as parts of the hind feet. That peculiar structure gives the first joint of the hind legs a bend in the opposite direction from that which it has in the legs of other animals.

"This loose and queer rigging of the joints of the legs and shoulders of the bear gives him that odd wobble or shuffle with which he makes his way along, although clumsy and retarding as that gait appears, it can produce a speed and agility on occasion that is surprising. The broad base which the foot of the bear forms, moreover, gives the animal a steady and secure footing, no matter what the appearance may be to the contrary.

"The unique position of the hind ankle joints as to the formation of the hind feet is what enables the bear to rise to his feet with such facility, and to maintain a secure position standing erect, while he uses his forepaws in grasping or striking with his well-known readiness and effectiveness.

"The absence of clavicles in the shoulders is what gives the bear the great hugging or compressing power in his forelegs, which is of the greatest service to him in climbing and in dealing with his foes. In fact, if he had the shoulder formation characteristic of other animals he could not climb a tree at all, for he could not accomplish it by his claws as the cat and squirrel and raccoon and other animals of arboreal habit do, nor would the bear dog need to stand in fear of that terrible embrace of his."

Is Tobacco a Drug?
An interesting case of splitting hairs has arisen in Ireland in the administration of the national insurance act as to whether tobacco is a drug, a necessity or a luxury, all three views being taken by different authorities, says London Tit-Bits. It appears that the superintendent medical officer of the Dublin district recommended that a consumptive patient coming under the provisions of the act be given tobacco for smoking to comfort him in his last days, offering to pay for the weed himself, but the insurance committee decided that the tobacco was necessary to the patient's treatment and sent in the bill to the insurance commissioners. Two weeks after the local authorities received an explanation of their action in charging the government with a shilling's worth of tobacco. Their reply was that tobacco was recognized as a drug in the British codex under the title of nicotiana tabacum and that it had been prescribed by a registered practitioner. Thereupon the commissioners consulted learned K. C.'s and they are still wrestling with the subject. Meanwhile the patient is dead, the tobacco has been smoked and the expense of the dispute has already reached a sundred times the cost of the original tin of shag.

A Suggestion.
Mrs. Bounderly—Do you think it is safe or me to go abroad this year? There have been so many dreadful steamship disasters.
Bounderly—What's the matter with asking out some extra insurance?—Jife.

Does Not Blush Unseen.
The old-fashioned girl who used to be ashamed to blush, now has a laughter who has to stop in front of every mirror she sees and add a little color to her cheeks.—Cincinnati Enquirer.

Daughter's Experience.
"Mrs. Nurich, did your daughter get some?"
"Yes. It was just disgraceful. She went over there to try to get into the peerage, and, instead, she came home in the steerage."

Bright Prospects.
He—Your father is going to retire from business as soon as we are married. I understand. He must have a good deal of property.
She—No; but he thinks you have.

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Our courses in Shorthand, Penmanship, Business Training and Telegraphy will equip you for a successful business career.
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The Successful Brood Mare.
Sloping shoulders and sloping pasterns, associated with straight, well-set, strongly muscled legs and dense, tough feet are extremely essential to longevity or hard service. The back should be comparatively straight, strong, short, closely coupled, well muscled and support a deep chest of medium width, good deep ribs and flank. The rump should carry width to the tail, which should set fairly high. The hind legs of the horse should be set well under the body. Strong hocks, well-set and sloping pasterns are of great value. True, level action with good style is essential in all good horses.—Breeder and Sportsman.

Putnam Fadeless Dyes do not stain the hands.

Gone, But Not Forgotten.
William had not been in the other world long when George wooed and won the promise of his widow.
"Do you love me, sweetheart?" asked George.
"Yes, dear," cooed the widow.
"Better than anybody on earth?" persisted he, after the foolish manner of lovers.
"Yes," she answered, "better than any one on earth; but, George, don't ask me about heaven."—Judge.

Week-End in the Village.
The Tourist (spending a week-end in the village, to the oldest inhabitant)—Well, I don't know what you do here. It's certainly the most dead-and-alive show I was ever in. The Oldest Inhabitant—Ah, 'e ought to wait till next week, zur, an' see how the place 'ull be stirred up then. The Tourist—Why, what's on next week? The Oldest Inhabitant—Plowin'—London Sketch.

Great Invention.
"I reckon," said Farmer Cornstossel, "as how mebbe barbed-wire ought to be counted as one of the most useful inventions of the age."
"For what reason?"
"When there's a lot o' work to be done, barbed-wire makes it impossible fur a feller to sit on the fence an' look on."—Washington Star.

Her First Pie.
Mrs. McBride—Oh, John, don't cut your pie with a knife.
McBride—Huh! You ought to be thankful that I don't call for a can-opener.—Boston Transcript.

Rheumatic Throat Is Common Trouble Should Be Treated in Blood To Prevent Recurrence.



There are successful gargles that stop soreness in the throat, but to prevent their incessant return, the blood must be put in order. The best remedy is S. S. S., as it influences all the functions of the body to neutralize the irritants or waste products and to stimulate their excretion through the proper channels.
Rheumatic sore throat is a dangerous indication, as it means that the blood is loaded with more uric acid than the kidneys can excrete, and may thus lead to serious general disturbance.
The action of S. S. S. stimulates cellular activity. It prevents the accumulation of irritants in local spots. It enables the arteries to supply quickly the new red blood to replace worn-out tissue.
For this reason uric acid that finds the throat an easy prey to its breaking-down influence, is scattered and eliminated. In other words, S. S. S. prevents chronic conditions by enabling all the mucous linings of the body to secrete healthy mucus. Its influence is shown in a marked improvement of the bronchial tubes, whereby the huskiness of voice with thick, grayish expectorations is overcome. S. S. S. well diluted with water, means a blood bath, since it is welcome to any stomach and at once gets into the blood.
S. S. S. is free of all minerals and contains ingredients wonderfully conducive to well-balanced health.
You can get it at any drug store, but do not accept anything else. There is danger in substitutes. S. S. S. is prepared only by The Swift Specific Co., 528 Swift Bldg., Atlanta, Ga. Our Medical Dept. will give you free instructions by mail on any subject of blood disorders. Write today.

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