

CHRISTMAS WISH.

I wish that good old Santa
Would travel like a show
And to his tent of playthings
For nothing let me go.

To see the postboxed camel
Work at the kangaroo
I'd see the china wonder
And strings about the gum;

And then I'd see old Santa
With all his books of rhymes
I'd grab him by the whiskers
And kiss him on the nose.

'Tis then I think old Santa
Should up and go away
And in some other village
Put up his tent next day.

'Tis then I think old Santa
Should up and go away
And in some other village
Put up his tent next day.

WHO IS SANTA CLAUS?

Tradition Answers With a Pretty Story.

It is frequently asked, "Who is Santa Claus?" Here is a story about him that lets light upon his real character. He was Bishop of Myra and died about the year 325. Among his parishioners there runs one story there lived a certain nobleman who had three daughters.

CHRISTMAS IN THE SOUTH.

How the Day Was Celebrated in Olden Times.

Sixty years ago the white, Roman candles and Chinese fireworks were unknown in the south. The same may be said of the Christmas tree outside of the old Episcopal churches.

The old time negroes, the happiest remnant of the world, were never refused their traditional Christmas dram. They were then no postboxes, no charity hospitals, and the benevolent machinery of these degenerate days was unknown because not needed.

Country quiltings were all the rage in the rural districts, and when work was finished the neighboring ladies was summoned. After no little turning and scraping the grins and their sweethearts stood up vic-a-vis in two lines.

There were halcyon days the like of which is not seen nowadays.

Conning. Jimmie--But your stockin's have holes in them. Johnny--Sh! I'm goin' ter put a basket beneath 'em.--New York Journal.

MENU FOR CHRISTMAS DAY.

BREAKFAST. Oranges, Grapes, Oatmeal, Cream, Baked Apples, Omelet, Stewed Potatoes, Old Fashioned Sausage Balls, Wheat Cakes, Gems, Coffee.

DINNER. Blue Points on the Half Shell, Cream of Tomato Soup, Celery, Radishes, Onions, Baked Cod, Lobster Sauce, Pineapple Balls, Cucumbers, Roast Turkey, Oyster Sauce, Cranberry Jelly, Sweet Potato Croquettes, Peas, Baked Onions, Roman Punch, Roast Beef, Nut Stuffing, Orange Salad, Plum Pudding, Brande Sauce, Ice, Cakes, Jelly, Cheese, Water, Coffee, Berries, Fruits, Nuts.

SUPPER. Lobster a la Newburg, a Chafin Dish, Macaroni of Cheese, Potato Croquettes, Pickled Beets, Parsi or Russian Hops, French Jelly, Watered Cream, Sprung Cake, Tea.

HOW TO CARVE A TURKEY.

The Art Made Plain For the President of the Feast.

CUSTOM has made it usual hereabouts to eat turkey for our Christmas dinner, and accordingly the festive bird will grace many a table. But it is not everybody who knows how to carve a turkey, and the hints given here may help many a bewildered man to demand himself that the oiled rind not disgrace him in the eyes of the wife of his bosom, as well as of those guests who may be present at his board.

Have the turkey resting upon its back. Put the two-tined fork in about an inch in front of the peak of the breastbone, where it will sink into a hollow formed by the peculiar conformation of the breastbone. The bird is then held firmly while the carving is being done.

The first thing to do is to take off the legs at the second joint. Cut down alongside the leg and bear outward a little, with the knife set well in.

The knife is inserted above the leg, and after making an incision it is pressed outward. The second joint then parts easily from the body. After both legs are removed in this manner the wings should be cut off, the knife being used on practically the same principle as that employed in removing the legs.

The next point for the skillful carver is to separate the "drumstick," or first joint, from the rest of the leg. This is done by fixing the fork in the second joint of the turkey. Then an incision is made at the joint, and the end of the leg is then pressed down with the knife.

The breast of white meat is now attacked. The fork is again placed over the breastbone in the original position, and slices are removed from the breast. The slicing should commence near the peak of the breastbone, the cuts being taken thinly, the knife held horizontally and the cuts extending downward toward the wings. After the meat has been taken from both sides of the turkey's breast in this fashion the knife is inserted transversely behind the little projection on the breast between the peak and the neck. This is formed by the "wishbone," or "merry thought."

Nothing now remains but the carvers of the turkey, and the only task is to disjoint it. This is done by first removing the breastbone. By means of the fork the peak of the bone is raised and swung over toward the neck, disjoining it near the base of the latter. The neck, if desired, can be removed, leaving only one more portion of the bird to be dealt with. This is the backbone.

The backbone is broken about three inches above the tail, and there you are. The dismemberment of your turkey is now complete.

The first anti-slucite coal haul was to be such was discovered at Marshfield, Pa., in 1701. The Lehigh Coal Mining company began business in the same year, making a commodity of the recent discovery.

Old English Saying. As many more pies as you taste at Christmas so many happy mouths will you have.

A WORTHY SUCCESSOR. "omethin g New Under The Sun" Under

All Doctors have tried to cure CATARRH by the use of powders, acid gases, inhalers and drugs in paste form. Their powders dry up the mucous membranes causing them to crack open and bleed. The powerful acids used in the inhalers have entirely eaten away the same membranes that their makers have aimed to cure, while pastes and ointments cannot reach the disease.

"SNUFFLES" is the only patent CATARRH CURE ever made and is now recognized as the only safe and positive cure for that annoying and disgusting disease. It cures all inflammation quickly and permanently and is also non-toxic and safe to use in cases of BRONCHITIS and COLIC in the HEAD.

CATARRH when neglected often leads to CONSUMPTION. "SNUFFLES" will soon cure you the same. It is an ordinary remedy, but a complete treatment which is positively guaranteed to cure CATARRH in any form or stage and according to the directions always complete each package. Don't delay but send for it at once, and write full particulars to your confidence, and you will receive a special letter from the chemist of this wonderful remedy regarding your case a short time after you receive the new package of "SNUFFLES" the "GUARANTEED CATARRH CURE."

Best prepared in any city in the United States. Write for particulars to Dr. J. H. GILES & COMPANY, 2320 and 2322 Market Street, Philadelphia.

THE STEAMER ARCATA. H. NELSON, Master.

Will Make Regular Trips -BETWEEN- COOS BAY -AND- SAN FRANCISCO, -CARRYING- PASSENGERS AND FREIGHT -AT- LOWEST RATES.

Gregg Coal & Navigation Co., Proprietors. E. G. Pinaran, Agent, Marshfield S. O. Conroy, Agent, Eureka City

Fast and Commodious Steamship

ALLIANCE, HARDWICK, Master

Makes regular trips between San Francisco and Portland via Humboldt and Chocoma, calling at those ports each way.

The ALLIANCE is a first class passenger boat, and has all the modern conveniences and is one of the fastest Steamers of her class.

For Freight and Passenger Rates or Sailing Dates, Apply to H. SENGSTACKEN, Agent, MARSHFIELD, Oregon

None but the Best of Meats.

I constantly furnish the best and purest of meats, which gives me the confidence of my patrons.

Meats are a Necessity

but it is necessary that they be pure and wholesome, I do not promise a discount, but I will give you honest and courteous treatment, and value received for your money. Satisfaction guaranteed or cash refunded.



THE Marshfield Cash Meat Market. HENRY HOLM, Prop. FREE DELIVERY PHONE 181.

C. O. D. GROCERY

A full line of choice groceries, fresh fruit and vegetables received on every steamer.

HIGHEST PRICE PAID FOR PRODUCE, BUTTER AND EGGS. KRUSH & STAUFF. Free Delivery Telephone 12411.

Farmers' Livery Feed and Sale Stables, Burt Case Proprietor, Roseburg Oregon



Best Rigs and Teams in the City. My barn has lately been enlarged and I have added several new rigs and am better prepared than ever to furnish you good teams.

Transient stock given special attention. Call and see me.

The Old Reliable Firm, E. B. Dean & Co.

C. H. MERCHANT, RECEIVER

Is constantly adding to its stock of General Merchandise, already the largest in Marshfield. When you buy at the Mill Store you know the goods are first class and the price is all right.

All kinds of lumber and building material, feed and supplies at wholesale and retail.

IF YOU WISH TO ADVERTISE IN NEWSPAPERS ANYWHERE AT ANYTIME Call on or Write E. C. DAKE'S ADVERTISING AGENCY 64 & 65 Merchants' Exchange SAN FRANCISCO, CAL.

"WASTE NERVE"

One of the most helpful books on nerve weakness ever issued is that entitled "Waste Nerve," by Dr. Sawyer of San Francisco, now in its fifth thousand. This work of an experienced and reputable physician is an agreeable contrast to the vastness of false teaching which prevails on this important subject. It abounds in carefully considered and practical advice, and has the two great merits of wisdom and sincerity.

It is endorsed by both the religious and secular press. The Chicago Advance says: "A perusal of the book and application of its principles will put health, hope and heart into thousands of lives that are now suffering through nervous impairment." The book is \$1.00 by mail post paid. One of the most interesting chapters - Chapter XX, on Nerves and Nerve Tonics - has been printed separately as a simple chapter, and will be sent to any address for a stamp by the publishers, The Pacific Pub. Co., Box 2654 San Francisco, Cal.

50 YEARS' EXPERIENCE PATENTS

TRADE MARKS DESIGNS COPYRIGHTS & C. Anyone sending a sketch and description may quickly ascertain our opinion from whether an invention is probably patentable. Communications strictly confidential. Handbook on Patents sent free. Best agency for securing patents. Patents taken through Munn & Co. receive special notice, without charge, in the Scientific American. A handsomely illustrated weekly. Largest circulation of any scientific journal. Terms, \$3 a year, four months, \$1. Sold by all newsdealers. MUNN & Co. 36 Broadway, New York Branch Office, 625 F St., Washington, D. C.