

An Old Favorite

THE TOWN AND COUNTRY MOUSE

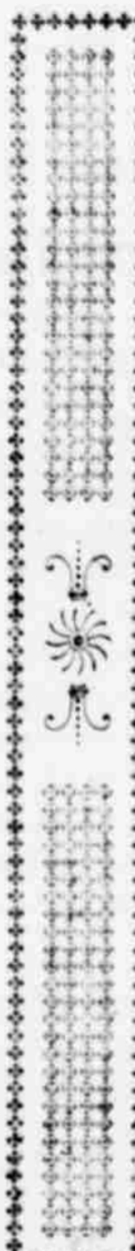
By Alexander Pope



NICE on a time, so runs the fable,
A country mouse, right respectable,
Received a town mouse at his board,
Just as a farmer might a lord,
A frugal mouse, upon the whole,
Yet loved his friend, and had a soul,
Knew what was handsome, and could do't.

On just occasion, "come, my friend,
He brought him bacon, nothing lean,
Pudding, that might have pleased a Dean;
Cheese, such as men in Suffolk make,
But wish'd it still for his sake;
Yet, to his guest though no ways sparing,
He ate himself the rind and paring.
Our country mouse could touch a bit,
But show'd his breeding and his wit:
He did his best to seem to eat,
And cried, "I vow, you're mighty neat."
"But Lord, my friend, this savage scene!
"For God's sake, come and live with me;
"Consider, nice, like men, must die,
"Both small and great, both you and I;
"Then spend your life in joy and sport,
"(This doctrine, friend, I learnt at court.)
The veriest hermit in the nation
May yield, God knows, to strong temptation
Away they came, through fields and dale,
To a tall house near Lincoln's lane:
(Twas on the night of a debate,
When all their Lordships had set out,
Behold the place, where if a post
Shined in description, he might show it;
Tell how the moon-beam trembling falls,
And tips with silver all the walls;
Palladian walls, Venetian doors,
Grottesco roofs, and stucco floors;
But let it, in a word, be said,
The moon was up, and men a-bed,
The napkins white, the carpet red,
The guests withdrawn had left the treat,
And down the mice sat, *fece-a-cte*.

Our country mouse from dish to dish,
Tastes for his friend of fowl and fish;
Tells all their names, lays down the law,
"One or est host!—is *pouffe* eat!
"That jelly's rich, this Malmsey's heading,
"Pray dip your whiskers and your tail in."
Was ever such a happy swim?
He stuffs, and swills, and stuffs again,
"I'm quite ashamed!" his mildity rude
"To eat so much—but all's so good,
"I have a thousand thanks to give—
"My Lord alone knows how to live."
No sooner said, than from the hall
Rush chaplain, butler, dogs and all:
"A rat, a rat! clap to the door!"
The cat comes bounding on the floor,
O for the heart of Homer's miter,
Or gods to save them in a trice!
"An't please your honour," quoth the peasant,
"This same dessert is not so pleasant;
"Give me again my hollow tree,
"A crust of bread, and liberty!"



HOLLY AND MISTLETOE.

How the House Should Be Decked With Christmas Greens.

It would not be Christmas without a wreath of holly in the window or some touch of green about the home. The hall is the first place to be considered in decoration, as this gives the keynote to the rest of the house, says the Philadelphia Times. First and foremost is the mistletoe, or, as it used to be called, the "kissing" bough. This need not necessarily be of mistletoe alone, as holly can well be mixed with it. But it is correct to tie bows or true lovers' knots of various colored ribbons on to the stems. The larger this bough can be the better, and it should hang somewhere in the center of the hall.

If there is a looking glass hanging against the wall (and this is a great improvement to a small, narrow hall, as it gives an idea of space), let it be encircled by a loose holly wreath. At the foot of the stairs put a tall earthenware jar of artistic shape, and arrange in it tall boughs of holly and spruce.

The holly can be turned into a great variety of decorations for the home. The wreath is by far the most popular of the decorative designs. It is generally tied with a smart bow of scarlet ribbon. Frequently a star of red impurities is set within the wreath.

The holly branches, with plentiful red berries showing against the glistening leaves, make an artistic garland for the house. The branches are a graceful ornamentation for pictures, cornices and doors. In halls they are particularly effective when there is a fireplace that may be used as a background.

A gilded basket (you can gild it yourself at small cost) filled with holly and tied with broad, scarlet satin ribbon would make an effective centerpiece for the Christmas dinner table. A bunch of holly will of course crown the Christmas pudding, but a bunch of mistletoe must be tied under the chandelier in the parlor.

There are people who every Christmas put on great airs about their "real English mistletoe," but our American mistletoe answers all practical purposes, and the luck it brings and the salutation it invites are just as genuine as any foreign article. Every year the south is sending large quantities of mistletoe to market.

How to Send Christmas Gifts.

Never send a Christmas gift without your card or some means of identification. People do not like to have their pleasure tempered with mystery, says the New York World. Engraved cards are always in better taste than those written by hand. Written messages on an engraved card are permissible when sending a gift to a relative or intimate friend. A greeting as "Merry Christmas" or "Season's Greetings," when used is written on the upper part of the face of the card. When simply a date is used, as "Christmas, 1903," write it in the lower left hand corner. It is customary for gentlemen to accompany their gifts with engraved cards bearing no inscription. Christmas gifts should always be neatly wrapped in perfectly fresh paper and daintily tied with a nice bit of string or narrow ribbon. In sending a gift in town, even to one's next door neighbor, employ a messenger or a servant; never a member of the family if it can be avoided. Always plan as nearly as possible to have a Christmas gift reach its destination on Christmas day. Better the afternoon or evening than the night before.

How to Make Cranberry Jelly.

Take two quarts of cranberries and boil until very soft. Strain out the juice and add as much sugar as there is juice. The juice will be more in the form of a thick pulp, for you have strained it not through a cloth, but through a coarse sieve. Now boil for twenty minutes, and a tablespoonful of gelatin dissolved in cold water and pour into a mold. Set away to cool. Send to the table turned out of the mold and garnish with marjoram. For the marjoram heat the whites of four eggs until very stiff. Add a third of a teaspoonful, scum of cream of tartar. Whip again. Add a cup of sugar, scum, and a little vanilla. Press through a tulle upon oiled paper and bake in an oven so slowly as only to dry them for half an hour.

How to Keep Honey.

To keep honey, either extracted or comb, put it where it is dry and warm, even hot. It will not hurt it to be in a temperature of even 100 degrees. If extracted honey is not thick enough tie a thin cloth over the top of the vessel and keep where it is not only warm, but dry, and it will become much thicker. Many housekeepers put honey in the cellar, as honey readily attracts moisture.

How to Make Christmas Lemon Tart.

To make Christmas lemon tart use two cups sugar, one cup butter, six eggs, two lemons, two large tablespoons of brandy, one tablespoonful grated nutmeg. Beat butter and sugar to sugar, add the whipped yolks, the juice of one lemon and the rind of two. Put the mixture, the brandy and the stiffly beaten whites of the eggs. Bake in small pastry shells and use no top crust.

CARVING THE TURKEY.

How to Dissect the Succulent Holiday Fowl.

If there is one person at the annual Christmas feast who is not really and truly happy it is he to whom is entrusted the important task of carving the turkey. For the benefit of those who are called upon to prepare the turkey for the plates of the festoons a few words of advice are always acceptable.

And first and all important is the admonition to secure a tender bird and a sharp knife, for upon these two considerations depend the peace of mind and the success of the carver. Incidentally it is an excellent thing to have the guests engaged in active conversation, because no matter how skillful the carver he will surely be handicapped if the moment required for his task is marked by silence on the part of those about the board.

Once the conditions made favorable the carver grasps the fork in his left hand and places it in the breast of the turkey. Then the knife, held in the right hand, is laid parallel with and close to the neck just above where the left wing is joined to the body. The knife is brought down with a sweep, and the joint is disconnected. The carver continues the stroke downward and separates the leg and then the second joint from the carcass. This operation is repeated on the members of the right side of the fowl.

The next task and one which seems comparatively simple is the slicing of the breast meat. The slices should be made parallel to the breast bone so as to follow the grain of the meat. The meat appears far more palatable when so cut. After slicing off the breast meat the wishbone is removed by slipping the knife under the point of the bone and sweeping it downward toward the neck.

The stroke which for ordinary sized fowls is generally the last is that which is taken upward from the "pope's nose" so as to catch the "oyster bone." This stroke reveals the stuffing, which can be sliced off easily. And with the service of this carver lays aside knife and fork, happy because of the successful accomplishment of a difficult task.

How to Prevent Christmas Tree Fires.

People cannot be too careful in guarding against fire when trimming a Christmas tree, says a writer in Good Housekeeping. There have been scores of Christmas tree fatalities in homes and in Sunday schools which very little care might have prevented. The writer once set a tree in a blaze, consuming nearly half of it, and ornaments going with the green branches. A tiny candle had been wired too high, and it took only a few minutes of its brisk heat to char a branch above it and start a flame. A thick portiere was torn from its pole and thrown over the blaze. If it had not been at hand, the light window curtains in another minute would have caught fire. Since that Christmas tree has always been placed in the center of the room, and we have enclosed cotton wool, tissue paper angels and celluloid ornaments. First of all, we wire each candle securely in place at the farthest end of a branch which has nothing above it, either for tree or trimming. Then as the tree is denuded we watch carefully the fast disappearing candles. Sometimes one of them, nearly burned down, will topple over or be merely a spark of flame, but near to something inflammable, and be a menace.

How to Make Scotch Short Bread.

Many people either buy or make Scotch short bread during the holidays. It is exceedingly difficult to make properly. The Scotch housewife remembers the proportions as follows: "A quarter, a half, a pound," by which she means one-quarter of a pound of granulated sugar, one-half pound of butter and one pound of sifted flour; but as a matter of fact a little more sugar is required, at least five ounces. These ingredients must be thoroughly mixed and kneaded on a hard like bread, then rolled out about an inch thick, the edges eroded or ornamented in the same manner as pie crust and baked in a slow oven. Sometimes seed candies, white and red, or strips of citron are used for making an ornamental pattern on the cake.

How to Make Coconut Cream Candy.

Put two tablespoonfuls of butter in an agate pan. When melted, add half a cup of milk and one and one-half cups of sugar; stir until sugar is dissolved. Bring to the boil and boil about twelve minutes. Remove from the fire. Add one-half cup of shredded coconut and half a teaspoonful of vanilla; then beat until creamy and mixture begins to sugar slightly around edge of pan. Pour into a buttered pan, cool slightly and mark in squares. Broken nut meats may be used instead of coconut.

How to Prepare Sweet Potato Sweets.

A truly delicious way to serve sweet potatoes is to prepare them in the following manner: Slice cold boiled sweet potatoes in half. Sprinkle with salt, a little pepper and a perfect dollop of sugar. Fry in a pan of hot grease. Extremely spreading sugar on the upward side. Turn and brown, cooking slowly. When taken out the sugar should have cooked to candy, which will string from one potato to another when lifted.

NIECE OF MCKINLEY VERY ILL

(Special to the Coast Mail.)

Overshore, Nov. 30.—Mabel McKinley, a niece of the late President, is so dangerously ill here that the vaudeville company of which she was the head has disbanded and left for New York.

PRESIDENT DOW TALKS OF ST. LOUIS EXHIBIT

Asks for Suggestions and Makes Some Himself--Says We Must Have Good Exhibit

From Tuesday's Daily.

EDITOR COAST MAIL,

Dear Sir—

I note in your issue of Sunday a suggestion as to the best method of raising funds for the proper exhibit at the St. Louis fair. I think this suggestion a good one, but as this committee represents the entire County and we certainly want to make it a work in which all are interested and in which all have something to say, I want to ask that all who have thought on the subject either express them to the Secretary, E. L. C. Farrin or myself.

There is one thing that I want to call the County's attention to at the start and that is, that any exhibit we place in St. Louis, in order to be a credit to our County, must stand on its own merits along with exhibits from all over the world, and my experience has shown me that in fairs of this kind the world, at large spares no expense.

It is impossible to state at this time, just how much money it will be necessary to raise.

We must have the very best of advertising matter and lots of it, as our fruit reason does not come when it is available for the fair, our exhibit must be gathered at once and put in acid to preserve. The committee will have jars on the next boat so that any exhibits brought in can be taken care of at once, our circulars, which are being issued today, will explain all this.

I hope the public will not take this as an exhibit belonging to the President and Secretary of this committee. We are glad to do this work, but we want all the suggestions that can be made and if any one knows of anything it would be apt to be of interest, we want to know at once.

We also want the support of the different organizations throughout the county and it has been suggested that local entertainment be given for the benefit of this exhibit.

The Fausgan & Bennett bank have agreed to act as Treasurer for the committee and the books will be open for inspection at all times and, right here I might also add, that no bills will be paid by the committee unless accompanied by an order signed by the proper official.

We want to carry on your work just as we do our private affairs and expect to give proper receipts for all money paid us and have vouchers for all money spent and shall ask, at the end of the time, that our books be audited by a public committee and that their report be published.

I also have a suggestion to make to the newspapers: the public at large want to know what we are doing and the only way to give them this information is through the newspapers, and, as this will be interesting reading, would suggest that a St. Louis column be given to the committee and they will agree to furnish copy for the same.

Now, Mr. Editor, I will not try to say it all at one time, Coos County has voted to have an exhibit and we are going to have a good time, Coos County has voted to have an exhibit and we are going to have a good one.

Yours very truly,
F. E. Dow,
President St. Louis Exhibit Com.,
Marshfield, Or., Nov. 30, 1903.

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TIMBER LAND, ACT JUNE 3, 1873

NOTICE FOR PUBLICATION.

United States Land Office, Marshfield, Oregon,
Feb. 5, 1904

Notice is hereby given that in compliance with the provisions of the act of Congress of June 3, 1873, entitled "An act for the sale of timber lands in the States of California, Oregon, Nevada and Washington Territory," as amended in all the Public Land States by act of August 4, 1894.

WILLIAM W. PHILLIPS, County of Multnomah, State of Oregon, has this day filed in this office his sworn statement No. 4393, for the purchase of the S. 1/4 of Sec. 28, T. 4, R. 24 S., R. 12 West, and will offer proof to show that the land sought is more valuable for its timber or stone than for agricultural purposes, and to establish his claim to said land before the Register and Receiver of this office at Marshfield, Oregon, on Wednesday, the 9 day of Dec, 1903.
It is names as witnesses: Oscar Edwards, of Oakland, Oregon; George Elinor, Galen V. Kump, of Unadilla, Oregon; E. N. Smith, of Myrtle Point, Oregon.
Any and all persons claiming adverse to the above described lands are requested to file their claims in this office on or before said day of Dec, 1903.
W. W. Phillips, Register.

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GERMANY'S TEMPERANCE MOVEMENT

By WILLIAM VOGUE of Chicago

ALTHOUGH considerable beer is drunk in Germany, I do not think the Germans are nearly as intemperate as many other nations. It is a rare thing to see a drunken man on the streets of a German city. The temperance movement in Germany is about fifteen or twenty years old, and mild restrictive measures have been introduced into the landings of the different states and into the reichstag of the empire from time to time. There are few total abstinence advocates in the country, and the movement against drinking is in favor of temperance in its literal sense rather than against the abolition of drinking.

Two things can be said in favor of the German drinking customs: First, they have not in all their hundreds of years of drinking, established the pernicious custom of "treating," and, secondly, the saloon keepers of that country are a far more respectable element generally than in this country, and they have but very little, if any, political influence.

Trade Unionists Must Revise Their Creed

By DAVID M. PARRY, President of the National Association of Manufacturers

CRIMES innumerable have been committed under the cloak of unionism during the last year. The sentiment of indulgence for the deeds of ignorant men and the fear of inviting personal injury to themselves have held many citizens back from voicing a protest.

THE NEGLECT AND REFUSAL OF MUNICIPAL AUTHORITIES TO ENFORCE THE LAW AGAINST MEN CONNECTED WITH THE POWERFUL ORGANIZATION OF LABOR HAVE ALSO CONFIRMED THE VICIOUS AND IGNORANT ELEMENTS OF UNIONISM IN THEIR BELIEF THAT THEY ARE A LAW UNTO THEMSELVES. THEY MUST GET OVER THIS FEELING.

I am very hopeful that the period of criticism through which organized labor is passing will have a recuperative effect upon the movement. I think the American people are tired of the crime of violence, which seems to be a part of the organized labor movement, and UNLESS TRADE UNIONISTS REVISE THEIR CREED in connection with lawless methods public sentiment will place its seal of condemnation upon the further development of the movement.