

CLEARANCE OF SHOES

Men's and Women's shoes for ridiculously little money. Lots at 50 cents, \$1.00 and \$1.50.

A BIG LOT OF DRESS SHIRTS

See window display. Each one marked, \$12.50 skirt to \$1.00, \$5.50 skirt to \$3.00, \$4.00 skirt to \$2.00. They won't last long.

An assorted bunch of Wool waists for the unforty price of \$1.00. Don't overlook our offering of Ladies' coats for \$1.50 each.

S. E. YOUNG & SON,

Albany, Oregon.

Look Here!!

For the next 30 days beginning January 1st, I will close out my book stock at the following low prices:

Table with 2 columns: Book Title and Price. Includes titles like 'Regular 25 cent Books for 20 cents each'.

Yours for business, E. C. Peery, Druggist.



HARNESS AND SADDLE SHCP. SCIO OREGON.

A. J. REX & SON, Proprietor

We have purchased the entire interest of M. Alexander in the Scio Harness and Saddle shop. We are prepared to do all classes of work usually done in a first-class harness and saddle shop.

Repairing a specialty and done at short notice.

A. J. REX & SON.

BE WISE

We expect a car of Buggies, next week, direct from the factory.

We will have some hot Prices on our Vehicles.

Call in and get prices.

CHAS. WESELY The Housefurnisher, Scio, Oregon.

The Scio Milling Co.

SUCCESSORS OF SCIO ROLLER MILLS.

INCORPORATED D-C. 28, 1904.

Table with 2 columns: Officers and Directors. Lists names like T. J. Munckers, J. A. Blyen, J. J. Barnes.

Will do a general custom Milling business. Flour and Feed on sale. Wheat bought and exchanged, for Flour. We are in the field for business and will treat you right.

Advertisement for Patents, C. A. Snow & Co. Patent Lawyers, Washington, D. C.

Advertisement for J. C. Brown's 'Cuts of All Kinds' medicine, featuring an illustration of a man.

Advertisement for 'Toilers of the Columbia' by Paul De Lancy, featuring an illustration of a steamship.

LOCAL

Earnest Arnold was in Albany, Tuesday.

Mrs. L. L. Calavan is reported to be quite sick.

H. S. Johnston was doing business in Albany, last Friday.

Mrs. G. C. Johnston has removed from this city to Lacombe.

O. B. Cyrus, of this city paid Albany a business visit, Tuesday.

C. L. Donahue, went over to Albany on Tuesday evening's train.

John Cyrus left for a business trip to Portland and Salem on Tuesday.

George Daly is preparing to go to Bend, Crook county, with Al Moore.

The adjourned independent telephone meeting will be held next Tuesday.

J. R. Young, of this city was in Albany over last Sunday, at the Herald office.

George Morrow is having new (like a) foundation timbers placed beneath the butcher shop.

J. J. Barnes & Son's blacksmith and wagon shop is about the busiest place in Scio these days.

Henry Myers is taking a holiday this week, and is visiting friends and relatives at Dallas.

Mrs. L. W. Womersley went down to Woodburn, Pomeroy, for a few days' visit with relatives.

Miss Ollie Morris came over from her school near Fry's station, Saturday to spend Sunday at home.

Mr. and Mrs. H. Green, of Estacada, Or came up Thursday for a few days' visit with friends and relatives.

Mrs. Doshis Mitchell, of Albany, came home with her mother, Mrs. B. B. Miller, from Albany, Friday morning.

Ell Lockenbach has rented the Wm. Shelton property and has moved his family, household goods, etc, thither.

It is reported that the Lebanon bank was robbed Tuesday night, \$8,000 is said to have been taken. Lebanon seems unfortunate with her banks.

Who would condemn Oregon weather this winter? Compared with the birds who have been having in the east, lately, Oregon is a paradise.

Mrs. Emma Cyrus, our popular milliner, is spending a month in Portland, being employed at a wholesale millinery establishment down there.

T. M. Holt, F. J. Denny and W. E. Arnold went up to Plainview and Brownsville, as a committee to look into independent telephone matters.

Mr. Fetter of Marion, who traded for some property last fall, came over Saturday to look after matters here. He talks of moving his family to this city in the near future.

Supervisors Pomeroy and Wallace went to Albany Friday, to attend a supervisors' convention. They expect to imbibe the best and latest improved method for road building.

W. E. Savage will remove his family to Portland in a few days, where they expect to reside. W. E. has a large number of friends in Linn county, where he has resided for many years.

L. N. Liggett, a former Linn county man and school superintendent for one term, died, recently, at Prineville, of heart disease. He published the Prineville Review, for a number of years.

Al Moore and family will, next week, move to Bend, Crook county, where he has secured work on the big irrigation ditch. He expects the ditch will be two years in building. The pipes follow him.

Mr. W. M. Snyder and family, on Monday moved over to Albany, where he will engage in the grocery and butcher business, at the north end of town. Mr. S. is a first-class citizen and is a loss to Scio.

With one senator and one congressman now inhaled and another congressman about to be, the influence of the Oregon delegation in congress, at the present time, cannot be regarded as rating very highly.

What has become of our flat men and the flux industry. We have a good plant for preparing the lint and can grow as good flux as can be grown any where. All we require is for some one to take hold of the mill and buy the flux. We will do the rest.

By action of the legislature, every man, woman and child in Oregon will be required to contribute about \$2.50 each for the state government; that is to say the state government will cost the people \$2.50 each per year, for the next two years.

Green and Taylor, two windmills were for indicted with Captain Oberlin Carter, for swindling the government on the improvements of Swannath, who took refuge in Canada, after more than two years are to be surrendered to the United States for trial. Truly the mills of the gods grind slowly.

At last some of the post office hoodlums have been clothed in stripes. Machen, the two Groffs and Dr. Lorenz are now confined in the West Virginia penitentiary to serve for the period of two years each. The sentence is too light, but sufficient to show that the way of the post office transgressor is not always easy.

Dr. J. C. Browne accompanied a patient to Portland, Monday. The patient was to submit to a surgical operation, the particulars of which we have not learned. Later, Mr. Hoffpau, the patient referred to was operated upon Wednesday. We have not learned the result. Dr. Browne reports that he stood the trip to Portland in good shape.

Business Firm

On Monday P. A. MacDonald, who for several years has held a first in the shop of J. J. Barnes & Son, entered the shop of J. R. Gill as full partner.

The new firm is destined to be a popular one, both are first-class mechanics and are sure of getting their full share of the trade.

Mr. MacDonald is an expert horse-shoer and has probably shod about every murray cayuse in the country at one time or another.

The new firm starts off under favorable auspices.

Railroad to Commence Work

John Shelton came down from Mill City Sunday for a few days' visit, with his family.

He stated to the News that Mill City would soon be a very busy place.

The saw mill has commenced running on full time and the working force has been increased by 20 hands.

The new logging railroad, which is to be eight miles in length, is to commence building at once.

Mr. Shelton states there will be plenty of work for the men who desire to work, as soon as railroad building is under full way.

Mr. Shelton expects to move his family to Mill City, in a short time.

Commissioner Butler Held Up

County Commissioner T. J. Butler upon returning on the overland last night from Salem, where he had been on business connected with the northern boundary line bill, went to his home in the third ward by way of the S. P. track.

He was passing the coal-bunkers, when a man jumped from under or beside the coal bunkers behind and secured somewhat of a Justice held his arms.

Mr. Butler struggled and succeeded in freeing one of his arms, as he did so pulling a knife from his pocket, remarking that he would cut the fellow open.

The man took him by the wrist and fled up the track, while Mr. Butler went nearly as fast in the direction of his home. As it was dark he got no view of the man that would reveal his size or appearance.—Tuesday's Democrat.

Legislative Bills Passed

Two hours for addressing a jury. Conditional land for school purposes. Increasing penalty for train robbery. 30 days notice on teachers resigning. Tare on hops. Experimental highways. \$2,000 for maintaining portage railway. Eastern Oregon Agricultural Society. Creating state library commission. Appropriating land for road purposes. Keeping schools in recess over creation. Punishment for rippling lumber waste in streams. Paying Susan Jones, Eliza Tiffany and Sylvia Farrell, wives of Tracey's victims, \$1,000 each.

The corner's jury in the matter of the 'Portland street car wreck, attaches blame to the motorman.

The price of beef has made material advance since last fall. The price of yearlings has increased \$5 to \$6 per head.

Rockefeller has, evidently, determined to control all trans-continental railroads.

He has notified his holdings with those of Mr. Harriman. What is the difference between a combination and a merger anyway, the News would like to know?

The Oregon legislature has given Senator Mitchell a certificate of character. The second one he has required during his political career in Oregon. But Binger will have to fight his battle with the courts unsupported by the Oregon legislative solons.

Senator Miller's bill to consolidate all the normal schools into one, has been defeated. So we are to carry these four high schools or second-rate colleges, for Monmouth, Weston, Ashland and Drain for another two years, unless the referendum is invoked thereon and they are defeated by the people.

C. D. Compton was assisting in moving Fred Jones' house this week. When working about the building some bricks fell from the chimney, one of which struck him on the head, cutting a gash several inches long. As a result, he now carries his head in a sling. He is also said to have the measles.

Our legislative clerk, who was absent from his committee room for two or three days at a time on two or three occasions, has been discharged. It is peculiar, that the legislature should expect a clerk to remain at the office and actually do work, isn't it. Most clerks think all that is necessary is to get appointed and the legislature would do the rest.

Rev. Tri E. Hicks, publisher of 'Word and Work' St. Louis, is out in an article showing how the U. S. government weather service, persecuted him unfairly. He also agrees to contribute \$1,000 to charitable purposes, if his weather predictions prove to be untrue as a whole, providing always, accepts the challenge contributes a like amount, if he is incorrect.

David Smith, an 1852 pioneer, who of late years has resided at Tallman, died on Wednesday February 1st at the age of 77. Mr. Smith enjoyed a side acquaintance as Linn county and was highly esteemed by all who knew him. Some 54 or 55 years ago he was a resident of the Sautman Forks, having resided a few miles northwest of this city. Mr. Smith was a retired well-to-do farmer and left behind him a wife and eleven children. As an honorable, upright, conscientious citizen Mr. Smith had no superiors. His illness has extended through the past three or four years, though not confined to his room only at times.

The Lebanon Bank Robbery

The particulars of the Lebanon bank in the main are as follows: The robbers some time during the night picked the lock of the front door of the bank and after carrying a number of sacks of salt tim bark from a neighboring warehouse which they piled about the safe, which was then dynamited.

About \$8,000 was secured by the robbers. Coins were scattered about the floor indicating that the robbers left the scene of their depredations hurriedly.

A railroad tricycle was stolen from Tallman station indicating that the robbers probably escaped to Albany and there took an early morning train for some point north.

The police officers of every town in the valley have been notified and every effort will be made to capture the robbers. Mr. Scroggins, the proprietor of the bank, carried \$10,000 burglar insurance, so that the loss will not have to be borne by himself alone.

It is thought that the robbery is the work of a gang that has recently been operating in Portland, but who have, for the past three or four days, been quiet in that city.

Munkers Items

W. Wilson went to Albany, Sunday. Miss Martha Quigley went to Harrisburg Sunday, for a week's visit.

Mrs. Elder of Shedd, was visiting with her aunt, Mrs. H. Quigley, last week.

F. J. Denny went to Brownsville, on telephone business, Monday.

Mr. Bateman, president of the telephone Co. at Brownsville, was visiting with F. J. Denny, last week.

County Surveyor Fisher was surveying the farms of Mr. Denny and S. H. Goin, Saturday.

Mrs. Minnie Banks has returned to her home in Albany.

J. T. Funk purchased a land of goats, from T. D. McClain.

Mr. and Mrs. Donahue entertained the Whist club Saturday evening at their home. Cards were played at six tables. Martha Quigley and A. L. De Vany received the prizes and Joe Newark the booby. Refreshments were served on the card tables. No more meetings until further notice. Lullax

Born

JOHNSON—To the wife of A. J. Johnson at Corvallis, on January 31, 1905, a daughter.

The birth occurred on the anniversary of Mrs. Johnson's birth, also of her wedding day. A. J. was not at home when the event occurred. He says he did not count correctly. Wonder if it is the first time that he has missed his calculations.

Dr. Swan's Medicines

Mrs. G. B. Hansard, of Lebanon, writes us that she will be at G. W. Morrow's hotel, in this city on February 14-15-16, prepared to take orders for Dr. Swan's celebrated medicines. She will be pleased to call on those who desire these remedies, call on her while here.

Old Fellow Social

The Rebecca's will give a Social at Odd Fellows' hall, in this city on the evening of February 14. An excellent program is preparing and a first-class time is assured. Admission 10 and 15 cents.

A Magnificent Horse

J. R. Young brought to this city on Wednesday about the finest appearing Percheron stallion we have seen. He is imported directly from France and is from the best strain of the famous Percheron family, whose home is in France. The animal has been brought to this city for sale and it is desired by a number of breeders, that he be retained as a stud for the coming season in this vicinity.

New Mail Agent Needed

We dislike to complain of mail agents, for we know that every one is prone to make mistakes; but our mail has gone wrong so often and been delayed by the mail agent on the C. & E. Railroad that we write this hoping that it may so stir him up that we may not have cause to complain. We do not care for our papers when they are carried to the front and back, a time or two before being delivered.

Russia evidently desires some other nation to help her let loose.

Was there not something said about a "breakfast agent" when the war was about to commence?

If some individual who has a genius for guiding out queer propositions, will propagate a kind of "breakfast agent" on the dairy farmer. Brain at pocket makes a man go down in his pockets deeply.

The Day Physic

When you want a physic that is mild and gentle, easy to take and certain to act, always use Chamberlain's Stomach and Liver Tablets. For sale by all Dealers.

Chamberlain's Cough Remedy the Mother's Favorite

The soothing and healing properties of this remedy, its pleasant taste and prompt and permanent cures have made it a favorite with people everywhere. It is especially prized by mothers of small children, for colds, croup and whooping cough, as it always affords quick relief, and as it contains no opium or other harmful drug, it may be given as confidently to a baby as to an adult. For sale by all Dealers.

AN AUTOGRAPH COPY.

The Only Independent That Sold a Picture for a Good-Bye Man.

The man who undertook to cross the continent "on the hurricane-deck of a donkey," and earn his expenses as he went, was sure to have experienced something to himself. If not to anyone else. He had photographs made of himself and the donkey. These he sold for 25 cents each. At Yonkers his purse was light and his title was heavy, recalls Youth's Companion.

"I resolved to rise at dawn and sell enough pictures to pay my bills. If I had to sell them at cost, I set to work. By one o'clock I had visited every shop, store and Chinese laundry, and was talking hoarsely to a corner grocer, who sat on a keg of mackerel sampling Limburger cheese. I offered a picture for 15 cents, but the reduction in price did not interest him.

"I was not a picture at any price," he declared.

"I lack 11 cents of the amount of my hotel bill," I urged. "I am in dire straits."

"His reply was weak, but the cheese was strong enough to help him out. My mental magazine had but a single change left. And I fled that."

"Isn't it worth it to know a fool when you see one?"

"Yes, yes. I think it was," answered the man, and set you will write it on the picture, I beg him."

Dr. W. N. Pinter, Dentist, in Scio, from 1st to 13th, of each month.

Sick Heads

This distressing ailment results from a disordered condition of the stomach. All that is needed to effect a cure is a dose or two of Chamberlain's Stomach and Liver Tablets. In fact, the attack may be warded off, or greatly lessened in severity, by taking a dose of these Tablets as soon as the first symptom of an attack appears. Sold by all Dealers.

The county court acted wisely in calling a convention of the road supervisors, last week. If we are to have good roads, they must be built by an intelligent, harmonious effort on the part of the supervisors. Such meetings tend to create enthusiasm and better results will be obtained. It would be a good plan to hold such conventions two or three times per year. Reports from each of the supervisors could be given showing what had so far been accomplished, and what was contemplated by each. The energetic, industrious supervisors will endorse and encourage the dilatory ones, so that good work will be done at all points. The experiment is worth trying.

Afraid of Strong Medicines

Many people suffer for years from rheumatic pains, and prefer to do so rather than take the strong medicines usually given for rheumatism, not knowing that quick relief from pain may be had simply by applying Chamberlain's Pain Balm and without taking any medicine internally. For sale by all Dealers.

How Chop Suet is Made

Chop suet, the national dish of China for at least 25 centuries, bids fair to become a standard food in this country. There are some 50 Chinese restaurants of Greater New York, whose chief attraction is this popular composition, and several American restaurants have endeavored to take advantage of its popularity by adding it to their daily bill of fare. There is a ridiculous amount of mystery concerning the dish. It is simple, economical and easily made, according to the New York Post. The general formula is as follows: One pound of moderately lean fresh pork cut into pieces a quarter of an inch thick, a half an inch wide and an inch long. Two chickens, fresh, chopped up to the size of dice, two small quantities of green peas, chopped string beans, asparagus tips, bean sprouts, or celery. These are thrown into a frying pan over a hot fire, covered with a cup of water, four sticks of butter, a tablespoonful of chopped onion, half a clove of garlic, grated salt, white pepper and red pepper.

If the fire is not enough, these will cook in five minutes. The contents of the pan should be stirred to prevent burning, and the moment the water boils out, fresh water should be added in small quantities to prevent frying. The dish should be served promptly, and be not only palatable but wholesome and easily digested. In place of pork, mutton can be employed, while chicken liver and gizzard may be replaced by those of turkey. Some Chinese cooks use the Indian soy, which is sweeter. The effect can be imitated by adding a teaspoonful of Worcestershire sauce and another of brown sugar or a teaspoonful of molasses. An agreeable modification results from the use of asparagus tips along with the other vegetable ingredients, while the Singapore variety is obtained by stirring in a tablespoonful of curry paste. In the Chinese restaurants the cost varies from 10 to 25 cents a plate, the more expensive dish containing a fair amount of the best imported French mushrooms.

Butterflies Made in Oregan

M. Standiford, of Zurich, has taken up the old experiments of Weismann on the variations of butterflies produced by temperature acting on the chrysalis. He finds that the chrysalis, according to the temperature to which they are exposed, have given birth to butterflies not of the kind they are derived from, but kinds belonging to countries far from Zurich. Thus pupae of the Vanessa urtica, which is common in Switzerland, when kept at a temperature of four to six degrees centigrade, produce the Vanessa postica, a species proper to Lapland. Others of the same sort kept at 37 to 39 degrees centigrade produce the Vanessa, found only in Sardinia and Corsica. A still higher temperature produced Vanessa naxosides, found sometimes in temperate regions during hot summers. Other experiments gave birth to entirely new species. The general result is that cold or heat produces butterflies found in cold or hot countries.—London Globe.

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