HOUSEHOLD HINTS.

Doing Up a Shirt.

Some times it is more convenient to launder shirts at home. Some housekeepers wash the shirt with a regular washing; others save them for three or four weeks, and then wash them separately. When the latter method is adopted put them in a tub the night before they are to be washed, cover them with water, and let them soak. In the morning put on a boiler of soft water. Pass the clothes through the wringer into the second tub, and when the water has heated pour it over them. Wash through this water using plenty of white soap to remove the dirt. Common yellow soap contains resin, which turns white muslin yellow. Put the shirts into the boiler with good hot suds, and let them boil ten minutes. Do not crowd them, as they should have plenty of room and water to obtain the best results. When they are done take them out into a tub, add enough water to make them cool enough to handle, rub them through this, and rinse through two waters, one clear, the other just blue enough to make them look clear and white. Insufficient rinsing will leave them streaked. Hang them on the line in the sunshine until dry. The cold starch should be partly prepared the evening before it is used. This is done by putting three tablespoonfuls of powdered starch and six tablespoonfuls of water into a bowl. Mix thoroughly, and cover it to keep the dust out. Next morning add more water until it is thin enough, stir until smooth and put in a drop or two of bluing; then take a piece of soap and rub it between the hands in the starch until the mixture is frothy like soapsuds. A little gum arabic dissolved in water and added to the starch makes it stiffer. Dip the collars, cuffs, and shirt bosoms in one at a time, and be sure that every thread of the linen is saturated with the starch. Roll up tightly and let let them remain half an hour before ironing. The ironing board should be covered with several thicknesses of old blankets, then with a white muslin cloth, all of which are stretched smoothly, and securely tacked to the board. Two covers may be made like pillow slips, except that they are larger at one end than the other (as that is the shape of most of the ironing boards). A clean cover can be slipped on whenever it is used. They should fit the board perfectly, and be put on so the seams will be at the edges of the board. A second board, the size and shape of a shirt bosom and covered like the first, is also necessary. Begin by ironing the neckband, then fold the back and iron it, then the cuffs, sleeves, and front of the shirt. When ready to iron the bosom, slip the small board inside the shirt and press the bosom smoothly upon it. Wet a soft, white rag in hot water and rub the surface, to remove any starch that may adhere to it. Iron until it is perfectly dry, pressing upon the iron to give it the desired polish. It is a very simple process when understood, and a little practice will enable any woman to obtain satisfactory results.

Give the baby and each child a bed to himself. Two single beds take but little, if any, more room than one large bed. Have the sleeping room furnished with only such furniture as is necessary. See that the clothing of the little sleeper is loose at the neck, waist and arms, and keep the head uncovered. If there is anything children cannot do without, it is fresh air. Through the pores of the skin the body is continually throwing off poisonous vapors.

White Custard.—This will be found very acceptable for a patient who is on a milk diet, as they so soon tire of it that one must constantly devise new ways of serving it. To make this delicate custard, scald one-half cupful of milk, beat one egg slightly, add one tablespoonful of sugar, a few grains of salt, and a few drops of vanilla. Strain into a buttered custard cup, and bake in a pan of hot water until it is firm.

Souffled Egg.—Beat the white of one egg until stiff, and season with salt. Put it into a tumbler, and place in a pan of warm water to heat gradually until the boiling point is reached, when the egg will be cooked. As the white of the egg rises in the tumbler, make a depression and drop the yolk of the egg into the center. It should be served immediately.

How to Make Tomato Pie.—Chop cold meats into cubes, butter a pie dish and place the meat at the bottom. Cover this with a layer of sliced tomatoes. Season highly with pepper and salt. Add a pinch of cayenne and strew the top thickly with bread crumbs, finishing with flakes of butter, Bake in a moderate oven until nicely browned.

Do not stir cooking fruit if it has been allowed to burn to the bottom of the kettle, but pour it off quickly, before the scorched taste penetrates the whole. Then put a spoonful of ashes and a cupful of water into the kettle and after standing a while the burned spots can be removed without injuring the surface.

After frying beefsteak or fresh pork place sufficient mush in slices in the skillet and cover closely; turn and cover again, and when browned on both sides in the rich drippings serve very hot.

If pancakes stick while baking, grease the griddle well, sprinkle salt on it, rub it hard with a dry cloth, then grease it afresh and try again.

CHICAGO'S FISH SUPPLY.

How It Is Affected by the Financial Stringency.

Hard Times Have Caused the People to Economize on Their Meat Bills—Where the Fish Are Principally Obtained.

The report of a shortage of 12,000,000 bushels in the oyster crop of Chesapeake bay does not disturb the equanimity of the Chicago dealers.

"Our business is mostly in fish this winter," one of them declares. "Hard times have caused people to economize on high-priced oysters and meats and turn to fish as the staple food. Fish are very cheap and plentiful. Chicago eats 20,000,000 pounds of lake fish and 5,000,000 pounds of ocean fish annually. The lake fish were caught and frozen last fall, and so long as they remain in ice continue as fresh as when taken from the water. However, if anyone demands a newly caught fish, the Mackinaw fishermen are sending down choice trout daily taken from the straits.

"As to oysters, the crop of Baltimore and New York might totally fail without embarrassing the public in the least or raising the price of the bivalve.

"The Gulf of Mexico produces fully as fine flavored oysters as are taken anywhere. Many people like the gulf oyster best. New Orleans could easily supply the world with oysters, as its coast environment is enormously prolific in oysters, delicious crustaceans, and fishes. These gulf edibles are sent north in refrigerator cars which have conveyed dressed beef south. They also come by express. The failure of the fish and oyster crop would be a great boon to the gulf coast trade."

The fishmonger mentioned that the Pacific codfish had invaded the Chicago market to the detriment of the Maine-Massachusetts' namesake. There is no difference in the appearance of the rivals, but epicures think the Pacific cod the choicer. The Pacific cod is now shipped to Massachusetts, salted and sent out as Atlantic cod. No one can tell the difference.

A popular fish in Chicago is the red snapper taken in the Gulf of Mexico, and called by many the gulf cod. It is a handsomer fish than the cod and of much finer flavor. Large fleets engage in the catch of this fish and it is forcing its way into all the markets of the world.

Brook trout weighing from two to five pounds are plentiful in the local markets. They come from private fish ponds where they were taken out and frozen last fall.

The finest yellow perch are taken in the Detroit river at the St. Clair Flats.

Muscallonge reach the market from the interior lakes of Wisconsin.

The lake trout varies in color, both of skin and flesh. The flesh is yellow from the southern to the northern waters of Lake Superior. In the northwest corner of Lake Superior the flesh becomes red and the skin a facsimile of the brook trout. This latter variety, which is the finest of trout, is believed by some to be a brook trout from the Nipigon river, which in times past left the stream and bred a deep-water variety of itself. It is scarce in the local market. There is a suspicion that the local dealer sells it as a large brook trout.

Eels mostly come from Fulton, N. Y., where, on the Oswego river, is the largest eel industry in the world.

Ocean fish are not popular in the west, nor are lake fish popular in the east. The condition is natural.

Crawfish come from New Orleans, where they are the staple food of the French people. The crawfish makes the most delicious bisque known to the epicure.

IMSOMNIA PARTIES THE LATEST.

A Buffalo Belle's Unique Plan of Wooing the Drowsy God.

A society young woman of Buffalo has devised a novel entertainment, which is shortly to be made public. It is to be a reception for people who can't sleep at night. Among her friends, says the Medical Record, are a great many delightful people who are troubled with insomnia, and who confess that they spend many frightful, wakeful hours walking the floor, looking out of the window, rocking in easy chairs, trying to read or write and in other useless and tiresome occupations. When her plans are fully matured this original young women intends, on at least two nights in every week, to be at home to those distressed female friends from midnight until morning. The guests are requested to appear in any unique, respectable bedroom gown, bath robes not excluded; the lights are to be dim, soothing music and stupid conversation will be the only diversions permitted, hot chocolate and light wafers will be served, couches and easy chairs will be provided in abundance, and the insomnia victims are earnestly desired to fall asleep as soon as possible. It is whispered that prizes will be offered for the first snore, but this detail is not authentically announced. The reception is to be a fact, however, and an eager expectancy as to invitations is in the air.

STATE NEWS.

A Brief Summary of News Gathered From all Parts of the State.

More than $100,000 of delinquent tax was paid in Snohomish county last week.

George D. Brown, of Tekoa, harvested 175 boxes of Ben Davis apples from 75 trees, and sold them for $1 per box.

A couple of first cousins applied for a marriage license to the clerk of Lewis county, who refused on account of the close ties of consanguinity.

John O'Farrell, Justice of the Peace for McNeil's Island precinct, was fined $6 in the Tacoma municipal court for being drunk and disorderly, the other day.

A new plant is to be built at Fairhaven to take the place of the big salmon cannery of the Aberdeen Packing Company that burned recently.

A company of Chehalis county people will probably be formed at once to develop the mines discovered and owned by Professor Chamberlain, in the Cascade district near Buckley. On his return last week he brought out some of the richest specimens ever seen at Centralia and much interest is aroused.

In the county jail at Colfax lies an unknown Dane, of 25 or 30 years old, with a bullet in his hip and strychnine in his stomach. The bullet was placed there by Marshal Deatherage, of Oakesdale, acting as a deputy sheriff, and the strychnine was taken by himself as soon as he fell from the bullet wound. The man was shot while running from the officer, who was attempting to arrest him for theft of a horse and buggy.

Now that it seems absolutely certain that the Northern Pacific is to build the cutoff from Missoula, why not make an extra effort to draw the main line to Walla Walla. The route from Lewiston to Dayton to tap the W. & C. R. is opposed by some of the engineers on account of the Tuckanon, but greater obstacles than that on all roads have been overcome and why not this? Walla Walla could afford to give the road a good bonus toward the matter and in return receive everlasting benefits by reason of being on the main line of a transcontinental road. No one questions the benefits to be derived.

CASTORIA.
Bears the Signature of Chas. H. Fletcher. The Kind You Have Always Bought

A TICKET-SELLER in a theater once owned a parrot that was quick at learning to repeat phrases he heard. The ticket man went to the country for a summer vacation and took the parrot along. One day the bird got out of the cage and disappeared. His owner searched all about for him, and, finally towards evening, found him, despoiled of half his feathers, sitting far out on the limb of a tree, while a dozen of crows were picking at him whenever they could get a chance, and all this time the poor parrot, with his back humped up, was edging away from the crows and constantly exclaiming in imitation of his master: "One at a time gentlemen; one at a time."

Doctors' Costly Visits.

Sickness in the family is hard enough to bear under the best of conditions. It almost always cuts off part of the regular income, and when on top of that it adds unreasonably to the expense it seems almost too great a burden for any family in moderate circumstances to endure.

But there is a way to avoid most of these unnecessary expenses besides preventing a great deal of the sickness itself.

"Doctor's visits come high," says Mrs. Bela F. Howard, of Glen Ellen, Sonoma Co., Cal. "I have been in this place sixteen years and have only had a doctor once in my family since that time, thanks to Dr. Pierce's Common Sense Medical Adviser and his medicines. This book saves doctor's visits. I cannot do without it in the house. I have had two copies but cannot keep them. Enclosed I send 21 one-cent stamps for another copy." Another lady, Mrs. Jennie Warren, of Clifton, Graham Co., Arizona, says: "With pleasure I write to you again to let you know that I feel as well and strong as I ever did. With your kind and good advice and Dr. Pierce's Favorite Prescription I have been entirely cured. I thank you a thousand times for your good advice. I think that if every person who is sick in any way will write to you for advice and will take the medicine you prescribe, according to directions, no other doctor's services will be needed."

The great thousand-page Medical Adviser will be sent free paper-bound for 21 one-cent stamps to pay the cost of mailing only; or in cloth-binding 31 stamps. A whole medical library in one volume. Address R. V. Pierce, M. D., Buffalo, N. Y. He will send professional advice (in a plain sealed envelope) free of charge. All letters are considered in sacred privacy, and never published except by the writer's permission.

THE POPULAR

"TONY FAUST"

RESTAURAUT

Has been remodeled and after a suspension of several weeks is prepared, as in the past, to serve the

Best Meal in the City.

GIVE US A TRIAL.

C. HOLTHUSEN, Prop., 114 Fifth Street.

Entrances { 114 Fifth Street. 420 Main Street.

RECHERCHE

GRILL PARLORS

—AND—

Oyster House.

117 WEST FOURTH ST. - - OLYMPIA

All our meats are grilled (or broiled) on the latest improved French Grill Irons, or cooked as usual to suit the customer. S. J. BURROWS, Proprietor.

Notice to Creditors.

IN the Superior Court for Thurston county Washington.

In the matter of the estate of Jeremiah K. Smith, deceased.

Notice is hereby given that I, Thomas Ismay, of Thurston county, Washington, was on the 5th day of September, 1899, duly appointed by the Judge of the Superior Court aforesaid, the Administrator with the will annexed of the estate of Jeremiah K. Smith, deceased, and that I have caused to be filed in said Court a bond as required by law which has been approved, and that I have taken the oath of office and that I am the duly qualified and acting Administrator of said estate, and all persons having claims against the said Jeremiah K Smith or against his estate are required to present the same with the necessary vouchers properly verified within one year from the date of the first publication of this notice, said claims to be presented to the undersigned at the office of J. W. Robinson, attorney at law, at the corner of Fourth and Main street in the city of Olympia, Washington.

THOMAS ISMAY, Administrator of the estate of Jeremiah K. Smith, deceased.

First publication of this notice, Sept. 29, 1899. 7t

Press Clippings Bureau.

SPOKANE, WASH.

READS all Northwestern Newspapers for Authors, Lecturers, State and National Officials, Financiers and Business Men. Reerences: Old National and Traders' National Banks. March 17 1899 tf.

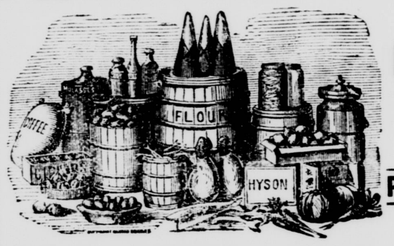
A P. FITCH,

ATTORNEY-AT-LAW.

PRACTICE in all Courts and U. S. Land Offices.

ROOMS 6 AND 7, CHILBERG BLOCK.

OLYMPIA, : : WASH.



THE Old and Reliable GROCERY —AND— PROVISION STORE

119 Fourth Street.

JOS. STRIPF, Proprietor.

(Successor to Chas. Pridham.)

THE MOST COMPLETE STOCK OF

Staple Fancy Groceries

In the city, and the constant endeavor is to maintain the reputation this house has always enjoyed for quality of goods, fair prices and promptness in filling orders.

CASH PAID FOR BUTTER AND EGGS

The Fullest and Most Complete Line of

CROCKERY AND GLASSWARE

JUST RECEIVED.

F. W. Crombie

☆ DRUGGIST ☆

426 Talcott Block, Main Street, Olympia.

PRESCRIPTIONS CAREFULLY COMPOUNDED

The leading Proprietory Medicines, Perfumery, Oils, Dye Stuffs, and all the articles usually kept in a well appointed Drug Store.

T. I. McKenny,

DRUGGIST.

—DEALER IN—

Fine Imported AND Domestic Cigars

MANUFACTURER OF

Absolutely Pure Baking Powder,

Made from Power & eightman's Cream of Tartar and English Bicarbonate of Soda. Guaranteed to give satisfaction or money refunded.

Also pure Extract Vanilla, from the Vanilla Bean only, and Pure Extract Lemon, from the Sicillian Oil, free from the bitter principle.

TRY A PACKAGE

OUR BAKING POWDER

Is equal to any of the high priced brands.

Only 25 Cents a Package.

Sawyer & Filley.

CORNER FOURTH AND MAIN STREETS.

CHAMBERS & FREDSON,

(Successors to Walter Chambers & Co.)

Butchers, Packers and Jobbers

BEEF, LAMB, PORK, VEAL AND MUTTON

Highest price paid for all kinds of fat stock.

Fourth and Washington Streets, . Olympia, Wash.

Telephone No. 931.

OLYMPIA MARBLE WORKS

J. R. DEVER, Proprietor.

Monuments, Tombstones, Headstones

Mantles, Grates and Tiling.

Scotch and American Granite Monuments. Call on or write to us for designs and prices.

Fourth and Jefferson Streets, - Olympia, Wash.

O. R. Simenson,

JEWELER

211 Fourth Street, . . . Olympia, Wash.

Would be pleased to do your Watch Repairing and guarantee satisfaction. Eyes tested free, and Glasses fitted correctly at a moderate price.

The New York World

THRICE-A-WEEK EDITION.

ALMOST A DAILY—AT THE PRICE OF A WEEKLY.

The most widely circulated "weekly" newspaper in America is the Thrice-a week edition of The New York World, and with the Presidential campaign now at hand you cannot do without it. Here are some of the reasons why it is easily the leader in dollar a year journalism.

It is issued every other day, and is to all purposes a daily.

Every week each subscriber receives 18 pages, and often during the "busy" season 24 pages each week.

The price is only $1.00 per year.

It is virtually a daily at the price of a weekly.

Its news covers every known part of the world. No weekly newspaper could stand alone and furnish such service.

The Thrice-a-Week World has at its disposal all the resources of the greatest newspaper in existence—the wonder of modern journalism—"America's Greatest Newspaper," as it has been justly termed—The New York World.

Its political news is absolutely impartial. This fact will be of especial value in the Presidential campaign coming on.

The best of current fiction is found in its columns.

These are only some of the reasons; there are others Read it and see them all.

We offer this unequalled newspaper and the WASHINGTON STANDARD together one year for $2.25.

No. 65.

Notice of Sale of First-Class Tide Land.

Notice is hereby given that on the 4th day of November, 1899, at the hour of two o'clock in the afternoon, on said day, at the door of the Court-house in Thurston county, Washington, the following described tide land will be sold at public auction to the highest bidder therefor, to-wit:

Description of land: Block 381, Olympia Tide Lands, appraised value per block, $57.20; block 382, Olympia Tide Lands, appraised value per block, $32.00; block 383, Olympia Tide Lands, appraised value per block, $30.00; block 384, Olympia Tide Lands, appraised value per block, $26.00; block 385, Olympia Tide Lands, appraised value per block, $24.00; block 386, Olympia Tide Lands, appraised value per block, $22.00; block 387, Olympia Tide Lands, appraised value per block, $20.00; block 388, Olympia Tide Lands, appraised value per block, $18.00; block 389, Olympia Tide Lands, appraised value per block, $16.00; block 390, Olympia Tide Lands, appraised value per block, $14.00; fractional block 391, Olympia Tide Lands, appraised value per block, $2.00.

Said tide land will be sold for not less than the appraised value and subject to the improvements situated thereon, and as appraised by the Board of State Land Commissioners in the manner provided by law, a statement of which is now on file in the office of the Auditor of said county.

Terms of sale are: Under contract, one-tenth to be paid on the day of sale, and one-tenth annually thereafter on the first day of March of each year, with accrued interest on deferred balance at 6 per cent. per annum: Provided, That any purchaser may make full payment at any time and obtain a deed.

The purchaser of such land will be required to pay at the time of sale the appraised value of any improvements or valuable material on such land in full in addition to the one-tenth of the sale price.

The above described tide lands are offered for sale by virtue of an order of the Board of State Land Commissioners, made on the 2d day of October, 1899, duly certified and on file in the office of said County Auditor.

R. A. GRAHAM, County Auditor.

Dated at Olympia, Wash., this 3d day of October, A. D. 1899. 065t

No. 2897.

Notice of Application to Purchase Oyster Lands.

OFFICE OF COMMISSIONER OF PUBLIC LANDS, OLYMPIA, WASHINGTON.

Notice is hereby given that R. W. Swan, of Olympia, Wash., has filed an application in this office to purchase the following described oyster lands situate in Thurston county, Washington, to-wit:

All tide lands of the second-class, owned by the State of Washington, suitable for the cultivation of oysters and described by metes and bounds as follows:

Tract 1. Beginning at the meander corner to fractional Sections 17 and 18 on north side of peninsula, in Twp. 19 N., Rg. 1 W. W. M., which meander corner is 20.62 chs south from the meander corner to fractional Sections 17 and 18 on north side of Chapman Cove, in same township and range; thence following the meander line as follows: N 41 degrees W 11.85 chains; S 73 degrees 23 minutes E 19.19 chains; S 72 degrees W 11.17 chains to the place of beginning, containing 6.09 acres.

Tract 2. Beginning at the meander corner to fractional Sections 7 and 8, Twp. 19 N., Rg 1 W., W. M., 11.27 chs north of the corner to Secs. 7, 8, 17 and 18; thence following the government meander line N. 4 degrees W. 10 chains; N 2¾ degrees E. 15.21 chains to the meander corner to Secs. 7 and 8 of the same township and range 43.50 chains South of the corner to Sections 5, 6, 7 and 8; thence N. 56½ degrees E. 16 chains; S. 21 degrees 28 minutes W. 36.53 chains to the place of beginning, containing 17.67 acres.

All as shown on plat of survey thereof filed with said application July 29, 1899.

Any person desiring to protest against said application may do so within thirty days from and after date of last publication of this notice.

Date of first publication, Oct. 27, 1899.

ROBT. BRIDGES, Commissioner of Public Lands. 4t

50 YEARS' EXPERIENCE

PATENTS

TRADE MARKS DESIGNS COPYRIGHTS &C.

Anyone sending a sketch and description may quickly ascertain our opinion free whether an invention is probably patentable. Communications strictly confidential. Handbook on Patents sent free. Oldest 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. 361 Broadway, New York

Branch Office, 625 F St., Washington, D. C.

P. J. O'BRIEN & CO.,

HORSESHOEING

—AND—

General Blacksmithing.

Sole agents for Olympia and Thurston county for the celebrated

STUDEBAKER

Wagons and Carriages.

GIVE US A TRIAL.

Cor. Third and Columbia Sts., Olympia, Wash.

PATENTS

Caveats, and Trade-Marks obtained, and all Patent business conducted for Moderate Fees.

Our Office is Opposite U. S. Patent Office, and we can secure patent in less time than those remote from Washington.

Send model, drawing or photo., with description. We advise, if patentable or not, free of charge. Our fee not due till patent is secured.

A Pamphlet, "How to Obtain Patents," with names of actual clients in your State, county, or town, sent free. Address,

C. A. SNOW & CO.

Opposite Patent Office, Washington, D. C.

Notice to Creditors.

IN the Superior Court for Thurston county, Washington.

In the matter of the estate of James P. McConville, deceased.

Notice is hereby given that the undersigned has been duly nominated and appointed Executrix under the will of James P. McConville, deceased, and that she has qualified and is now the duly acting Executrix of said estate, and all persons having claims against the said James P. McConville or his estate are hereby notified to present the same with the necessary vouchers properly verified within one year from the date of the first publication of this notice, such claim to be presented to the undersigned at the office of J. W. Robinson, attorney at law, at Olympia, Washington.

MARY L. McCONVILLE, Executrix of the estate of James P. McConville, deceased.

Date of first publication, Sept. 29, 1898.

A Free Trip to Paris!

Reliable persons of a mechanical or inventive mind desiring a trip to the Paris Exposition, with good salary and expenses paid, should write The PATENT RECORD, Baltimore, Md.

Do Not Buy... A Bicycle

UNTIL YOU HAVE EXAMINED THE

FAMOUS "VICTOR"

The best wheel made, and ascertained prices at

M. O'CONNOR'S

Main Street, - Olympia.

QUARTER SAWED Oak Center Tables —OAK— Extension Tables

IRON BEDS

JUST IN DIRECT FROM FACTORY.

These beds are far superior to wooden for durability and cleanliness and they are ornamental as well.

BEST RANGES AND STOVES

New and Second Hand Furniture, Tin and Granite Ware, Crockery and Stoneware, Matting and Linoleum. Household goods of all kinds bought, sold or exchanged.

HERMAN MEYER

Corner Fourth and Columbia Streets.

CAPITAL BREWING CO.

—MANUFACTURERS OF THE—

"OLYMPIAN STANDARD"

★ AND EXPORT ★

LAGER BEER.

YOUR PATRONAGE IS SOLICITED.

MARK W. JONES

DEALER IN

STOVES AND TINWARE.

Bettman Block, Fourth Street, Olympia, Washington.

PLUMBING, STEAM and GAS

Fitting, Roofing, Lining, Etc.

Repairing Neatly Done and Promptly Attended To.

Hotel Huggins,

GEO. E. HUGGINS, Lessee.

CORNER SECOND AND MAIN STREETS, - OLYMPIA

The old reliable "New England Hotel," later Young's Hotel, now HOTEL HUGGINS, has been thoroughly renovated, repaired, improved and modernized at heavy expense by the present owners and is now prepared to entertain patrons in comfort at lowest prices. If you don't believe it come and see for yourself.

Farmers and others visiting the hotel, who have teams, will be afforded free stabling in the two stables that belong to the premises.

PIONEER IRON WORKS

S. G. LISTER, Proprietor.

MANUFACTURER OF

MARINE AND STATIONARY ENGINES

MILL MACHINERY, BRASS AND IRON CASTINGS.

Logging car equipments of all kinds, A specialty of concaved tram wheels. Highest market price paid for old cast iron scrap, brass and copper.

Wrought Iron Work Repair work given prompt and careful attention. Prices moderate. 322 Third Street.

Geo. C. Isreal, ATTORNEY AT LAW OLYMPIA, WASH.

Office and residence corner of Sixth and Washington Streets. Telephone number, 274. June 8, 1899. tf

H. S. WYMAN, M. D. General Practice EYE, EAR, NOSE AND THROAT.

Office in Chambers Block. Residence opposite Hotel Olympia. Office Hours { 10 to 12 a. m. 2 to 4 p. m. 7 to 8 p. m.