



"Hew to the Line, Let the Chips Fall Where they May."

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OUR BEET SUGAR.

SOMETHING ABOUT THE FACTORY AT WAVERLY.

The Plant a Fine One and Employs Many Operatives—The Process of Converting Beets Into Sugar Described—The Enterprise Gives Promise of Complete Success.

The opening of the factory of the Washington State Beet Sugar Company at Waverly, for the campaign of 1900, marked an epoch in the progress of the State in the line of manufacturing, which promises much for the future. This is the second year the factory is running, and many improvements have been inaugurated over the first year. The factory and adjoining buildings are constructed after the most modern and approved plans of sugar factories. The present plant in perfection of equipment is fully equal to any in the country. About one-half million dollars has been spent by the company. There is every means at hand to demonstrate that it is practical and profitable to raise sugar beets and convert them into sugar in the State of Washington.

During the running campaign, the factory employs 150 men—75 on the shift. The wages average from \$1.75 per day for common labor, up to \$7.50 a year for a superintendent skilled in sugar making. Besides this in the summer and fall the beet fields in the neighborhood of Waverly furnish employment for about 250 men with wages at \$1 per day and board.

The factory was built under the direction of Emilio Salich, an expert in his line. Work was begun on the main building in June, 1899. This is a three-story structure, 100 by 200 feet. The machinery has been purchased in France, Belgium, Chicago and Spokane. Careful and stringent tests have demonstrated its efficiency. The capacity of the factory is 350 tons of beets a day, which represents fifty tons of extracted sugar. The run for this year will probably last sixty days.

The process of transforming the raw material into crystallized sugar is an interesting one. The beets are stored in large sheds, 300 feet long and from there they begin their journey through three cemented channels, or conveyors, laid just underground and covered by planks which form the walks. Through these channels the beets are forced by a strong current of water, which continues to the washing process. Entering the factory they are caught in baskets in the periphery of a slowly turning wheel, eighteen feet in diameter. As the wheel revolves the baskets are inverted over an incline which delivers the beets into a washer, a long, sheet-iron receptacle, furnished with paddles, wherein a current of water completes the cleaning operation.

From the washer a smaller wheel removes the beets to another incline from which they slide into the baskets of an elevator and are lifted to the fourth floor or cupola room, above the roof. Here they are dumped into the automatic scale—a delicate, watch-like contrivance, notwithstanding its size—this registers accurately and dumps each filling into a chute which in turn delivers them to the slicer. The slicer is a large tank, or upright cylinder, in the bottom of which revolves a horizontal plate, furnished with corrugated knives, which cut the beets to small triangular slices, called cosettes or chips. In this form the largest possible surface is presented to the action of the water in the diffusing battery, which is the next stopping-place reached.

This machine is a circle of great iron pots or diffusers, having massive lids and by means of valves are connected with each other, and each separately is connected with steam heat and water pressure. In the first cell the best pulp enters water at a high temperature, but not above 212 degrees. After the proper time allowed for diffusion, the manipulation of numerous valves by the operator forces the fluid contents of this cell into the mass of pulp in the second cell and renews the water on the pulp in number one, and so on until the first water has completed the circuit, or a sufficient part of it, and each mass of pulp passes through nine or eleven diffusers. From the battery the juice passes by pressure to the great measuring tanks, which have each a floating register, so that tally is kept of the quantity of juice contained at each filling.

The juice after passing the measuring tanks returns to the first floor, from which it is pumped to the third story, into immense tanks called lime and juice mixers, in the bottom of which revolving propellers slowly mingle the ingredients in the proper proportion. The lime solution known as milk of lime—is furnished from a tank house on the roof, which is attended by a man who receives and del-

ivers the supply as needed, according to bell signals.

From the mixing tanks, the mixture chemically known as saccharate of lime descends to the heater on the second floor, and after being raised on a temperature of 190 degrees, passes to the first carbonation tank, where the introduction of carbonic acid from the lime kiln direct forms carbonate of lime, which precipitates, carrying off all impurities. The contents of the tank are then pumped to the filter presses on the third floor, which separate the precipitates from the juice. Then back to the second carbonation tank the juice returns, for a second addition of milk of lime, which completes the chemical purification, after which it is heated to its former temperature and passed to a second set of five machines on the third floor, which filter it through perforated steel plates and sheets of linen canvas.

From the evaporating apparatus, at the proper consistency the syrup goes to the sulphitation tanks, which are connected with small sulphur kilns, that burn the sulphur, and the resulting fumes are forced into the tanks through perforations in the bottom and bubble up through the contents until the syrup is bleached to the proper transparency. From the sulphitation tanks the bleached syrups go to the waiting tanks where in large quantities, it awaits its reproduction to sugar in the vacuum pans. The product of the pans—crystallized sugar mixed with molasses—is then passed to the centrifugals on the first floor, where they are separated by a speed of 1,000 revolutions per minute within a cylinder of fine wire-net. The sugar thus separated is carried by elevators to storage bins on the third floor, to await delivery of the dryer or granulator.

From the dryer the sugar comes in two grades of fineness, known as "No. 10" and "Bar sugar," being separated by bolters as in flouring mills. Cube sugar—which is not at present a product of the Waverly mills—is made of the damp product, before drying, and is formed by drying in a mold, under pressure.

The molasses left in the centrifugals is pumped into waiting tanks, thence into the vacuum pans to be reheated. It then goes to the crystallizing machines, where by a process of slow revolutions, it produces yellow sugar and becomes a by-product—bitter and impure—called "final molasses," which has a commercial value for some manufacturers and for the distillation of alcohol. It is for the storage of this substance that the large syrup-house is being used. The yellow sugar is remelted and returned to the juice, and finally joins the white granulated product in the familiar burlap covered muslin sack.

FOOT-NOTES.

Never wear a shoe that pinches the heel.

Never wear a shoe or boot tight anywhere.

Never come from high heels to low heels at one jump.

Never wear a shoe that presses up into the hollow of the foot.

Never wear a shoe that will not allow the great toe to lie in a straight line.

Never wear leather sole linings to stand upon, white cotton drilling or linen is healthier.

Never wear a shoe with a sole narrower than the outline of the foot traced with a pencil close under the rounding edge.

Never wear a shoe with a sole turning up very much at the toes, as this causes the cords on the upper part of the foot to contract.

Never have the top of the boot tight, as it interferes with the action of the calf muscles, makes one walk badly, and spoils the shape of the ankle.

Never think that the feet will grow large from wearing proper shoes; pinching and distorting makes them grow not only large, but unsightly. A proper natural use of all the muscles makes them compact and attractive.

LI HUNG CHANG, Sheng and other Chinese capitalists have established a cotton factory with a capital of 2,000,000 taels. The buildings are said to cover 60 acres, its employes to number 6,000, and its products to be 1,000 pieces of cloth and 80,000 pounds of cotton yarn every 24 hours. The factory is run day and night, each shift of workmen working 11½ hours. The mill has 50 looms and 90,000 spindles, and is as "up-to-date as any Massachusetts factory." The cotton used in this mill is grown in China. At present there are in operation in China 378,000 spindles, with the prospect that many more will be set running in the immediate future. The factory girls earn the equivalent in our money of about 14 cents a day.

SEEK IMPURE MEATS.

GOVERNMENT INSPECTS CATTLE AT CHICAGO YARDS.

Beefs, Hogs, Sheep and Calves are Searched for Disease—Rigid Post and Ante-Mortem Examination of Each Animal by Lynx-Eyed Officials—They Often Find Dangerous Infections in Meat Food.

Few people have even the least knowledge of the great work done by the national government in inspecting the killing of cattle, hogs and sheep at the Chicago stock yards. This inspection is being carried on in the stock yards of forty-eight other cities in the United States, but it is operated on a far greater scale in Chicago than at any other point. Such a sharp watch for diseased and objectionable animals is maintained that it is practically an impossibility for unfit meat, designed for interstate or export shipment, to leave the inspected slaughter-houses at the yards. Every animal killed receives two or three inspections and when a diseased one is found the carcass is guarded as carefully as a box of jewelry until it is completely destroyed, as far as edible purposes are concerned.

Two kinds of inspection are given every beef, hog or sheep that goes out of the yards as being fit to eat. These examinations are antemortem and postmortem. Sometimes the first one alone is sufficient to bar out animals and they never get as far as the slaughtering pens. The antemortem inspection, of course, takes place "on the hoof" and is conducted just before the animals are driven on to the scales to be weighed for purchase by the packer from the stockman. The inspector examines each animal as it is driven forward toward the platform of the scales. Any animal that is evidently affected with disease or is emaciated is ordered cut out. The packer, of course, declines to buy an animal which the inspector has declined to pass, and the loss falls on the stockman. But after this antemortem inspection the animals become the property of the packer and all losses through ultimate condemnation of the stock must, of course, fall upon him.

A sheep which bears on its skin plain evidence of "sheep scab," a hog with large, red cholera spots on his hide, a steer with external tumors, sores or abscesses, or any animal which exhibits the ordinary indications of illness, such as inability to walk, etc., will be cut out. The law requires that the refused animal must be killed and turned into soap fat and fertilizer.

The number of animals cut out at the antemortem examination varies so greatly that the inspectors decline to strike an average on the number excluded per day. Thousands may be passed without one being refused, but in the next hundred 10 per cent, or more may be condemned. As a matter of fact, however, many of the diseased animals pass the first inspection without exciting the suspicion on the part of the inspectors, for they bear no exterior evidence whatever of the fact that they are suffering from a dangerous illness.

Passing this first inspection successfully, the animals are weighed and sent to the slaughter-houses of the company purchasing them. Hogs receive by far the most careful inspection. Two inspectors watch the passing of the slaughtered hogs, while but one examines cattle, and there is also but one each for sheep and calves. The hogs are given the stricter examination because of their greater liability to disease and the greater danger to be found in the incipient stages of hog diseases, and it, of course, goes without saying that early stages of disease in any animals are more difficult to detect than those more advanced.

After going through the first operations at the slaughter-house the hog is strung up by the heels with hundreds of others and passes forward in a line that seems endless. The device to which the animals are strung up is fitted with a small wheel which rolls along a single track. Not far from the point where the hogs are first strung up and only a few feet from the line of moving carcasses sits the first of the hog inspectors. As each hog passes in front of him a workman with two slashes of a knife removes the entire viscera from the already partially opened body of the hog and throws them on a platform at the side of the raised chair in which the inspector is sitting. Just above the head of the inspector and a little to the rear is an electric lamp, which throws a brilliant stream of light down on the platform.

Each time as the entrails are thrown down the inspector glances down at them. One glance is sufficient. Long, long practice at postmortems and familiarity with normal viscera enables the inspector to tell quicker than the wink of an eye if anything is the matter with the hog whose vital

organs and intestines have been thrown before him. Spots on the lungs, enlargement of the lymph glands, darkened appearance of other glands, blackened spinal column and perhaps half a dozen additional points indicate to him at once that the hog is diseased. Every time this inspector finds a case which he thinks suspicious or clearly defined as unfit for food he steps forward from his chair and slips a wire loop through the flesh of the hog. The wire bears a large yellow card stating that the carcass is condemned. Also attached to the wire is a small lead seal for fastening the two ends of the wire together.

At that moment the wire is not sealed, but its presence bearing the yellow card signifies that the carcass is to be placed to one side for further examination. For removing this wire and card the United States laws prescribe a heavy fine and imprisonment.

Further down the line of moving carcasses is the second United States inspector. The first inspector has neither the time nor the opportunity for doing more than to inspect that viscerata of the animal. The hog has not yet been split in twain and he could not possibly see the interior conditions of the carcass, but before the swine have been pushed down as far as the second inspector each one has been chopped into halves by the sharp cleavers in the hands of the workmen. This official gives the inner cavities an examination and also carefully inspects the outer skin. Red spots on the hide or granular tubercles sticking to the abdominal or chest walls are the most common evidences of disease found by this inspector. The red spots indicate cholera and the tubercles are evidence of tuberculosis, or consumption. The official goes through the same tagging as was referred to above, unless the carcass was one that had already been tagged by the first inspector.

The yellow-carded hogs are run off on a side track and all of them kept together until after they can be visited by the inspectors after the killing the day is over. Each carcass is then given a more thorough examination than was possible at the time when they were passing rapidly in front of the inspectors. If it is found that the pork bears evidence that it is impregnated with disease to an extent that would render its use in the least dangerous, condemnation is then complete. The two ends of the wire which was passed through the flesh by the inspector are pulled together, the loose end is imbedded in a slot in the piece of lead attached to the other end and with pinchers the lead is pressed over the wire. Thus the final sealing is completed. On the lead seal as well as upon the yellow cards appears "U. S. Condemnation."

All of the carcasses condemned are taken to refrigerated retaining rooms, where they are locked up by the United States employes, no one else having keys to the lock. When a room is filled it is sealed as well as locked, and it is a crime for anyone other than an inspector to break the seals. When the packing-house is ready to dispose of the condemned pork the seals are broken and the doors of the retaining rooms unlocked by the officials and, under the eye of an inspector, each hog is removed and pushed down through the hole in the top of the big rendering tank. Into this tank all kinds of offal must be thrown, so that the pork may at once be rendered for use as food. In this tank the pork is steamed and boiled until it is decomposed. The fat rises to the surface and the bones and meat sink to the bottom. The fat skimmed from the top to be used in the manufacture of the cheapest kinds of soap and the bones and meat are taken out to be used in making fertilizers.

Pork for foreign export receives examination after passing this regular inspection, which is so elaborate and thorough that it can scarcely be comprehended by anyone who has not made a personal visit to the yards and witnessed the work. From three different parts of the body of every hog which is designed for export bits of flesh are taken for microscopic examination. Traces of trichinae and other diseased conditions which can be detected only through the microscope are sought for with the utmost diligence.

The requirements in regard to American beef maintained by foreign countries are by no means as heavy as those on pork, and the United States inspection given for interstate trade is accepted as ample by all other countries. Cattle are not nearly so liable to disease as hogs, and on a day when fifteen or twenty hogs might be thrown out in a single packing-house there might be only one, two or three cattle. Diseased steers are often among the very finest appearing and heaviest that are purchased. That they are worthless is only discovered

after they have been killed and opened. Tuberculosis is the disease with which the cattle are most often found to be afflicted. It is also often found among diseased hogs, but cholera is most common with the latter. The men who inspect hogs can just as well as not sit down while performing most of the work, so they remain on duty a half a day at a time, but those performing work over cattle must constantly walk about, so they are kept on duty only two hours at a time, the men laboring in two alternating shifts. In the cattle slaughtering department one man does all of the actual inspecting, but a second official puts the purple stamps on the beaves.

When the cattle inspector finds a suspicious beef he tags it in the same way as the hog inspector does a porker, and it is run off into a sidetrack, where it is held to await final examination. The half beves which are passed as all right are rolled on down the line to the point where their dressing is completed, and here stands the stamper with his rubber stamp and inked pad ready to affix a purple oval stamp about three inches long, in which are letters half an inch high. At three different points on the abdominal and chest walls, anterior to the hind quarter, this official places his stamp, the three sections stamped being the three into which the half of the body of a beef is divided for transportation to the butcher.

In the cooling room, when the outside of the beef is more thoroughly dried, the same stamp is placed on the hind-quarter, making altogether four stamps which are placed on each half of a beef. Besides "U. S. Inspection" on the stamp there are a letter and two numbers, one number being immediately at the side of the letter and the other between two stars which are at the beginning and end of "U. S. Inspection," which curves about the oval. By these figures and the letter on the meat the department officials can tell if they are ever called on to do so what inspector passed the meat, in what abattoir it was killed and the day upon which it was killed. So, in case any dealer received a piece of the stamped meat and claimed it was not good he could return it to the stock yards and the government officials would trace the trouble back to the very beginning.

Inspection of the slaughtering of animals was established by the government in 1891, and since the year of the founding of the great plan it has grown and flourished and spread like the traditional green bay tree. Constantly increasing appropriations for its maintenance and support and increase of scope have been made by Congress and all the hopes and expectations of the promoters of the scheme have been realized. The burden of inspection is operated under the government department of agriculture.

Miss Lindley's Great Discovery. To the Mothers' Convention at Buffalo Miss Lindley, of New York, has imparted most interesting discovery. Miss Lindley—it is surprising, by the way how prominent misses are nowadays in mothers' clubs and conventions—has found out the source of "intemperance of all kinds."

Personal observations of infants at large in perambulators convince Miss Lindley that American babies spend half their time pulling on rubber moustaches of empty bottles. The tendency of this habit to plant the seeds of self-deception in the undeveloped infant brain is obvious. Any baby that continually goes through all the motions of a milk-consumer, when in fact he is not absorbing anything but wind into his system, should be expected to grow up a dissimulator and be found as a man engaged in perfidious predictions of election results or some other flagrant form of imposture.

The mother who permits her baby to go abroad with bottles that hold no milk is, Miss Lindley asserts, "feeding morbid desire." "The empty nursing-bottle is the first step that leads to vicious indulgence." Candy follows, then calico tea, later on chewing-gum and cigarettes—and thence to the lowest depth of crime the descent, according to Miss Lindley, is inevitable and rapid.

The causes of intemperance have hitherto been regarded as of so involved and complex a character as to baffle the keenest analysis. It is a most gratifying thing to have them all traced back to their one simple source—the baby with the empty feeding-bottle.

"What if I were one of those husbands, my dear, who got up cross in the morning, and bang things around and kick everything over just because the coffee is cold?" "John," responded the wife, "I would make it hot for you." As her words admitted of more than one interpretation, John said nothing about the coffee.—San Francisco Wasp.

FUTURE OF PARTY.

DICKINSON'S DEMAND FOR A REORGANIZATION.

While No Dead Issues Should Be Carried, Neither Must Principle Be Sacrificed for Expediency—Bryan the National Leader—Next Platform Should Be Strictly a Jeffersonian One—Unite Reform Forces.

Among expressions of views of prominent Eastern Democrats relative to the future of the party, which are printed in the New York Journal and Advertiser of the 3d, is that of Representative James D. Richardson, of Tennessee. It is in part as follows: "As to Don M. Dickinson's scheme of reorganization, I can say that the party wants all the supporters it can get. Every man who believes in Democratic principles is welcomed into the fold. But the Democratic party can make no surrender of principles for expediency's sake. It can make no surrender to the commercialism of the moment. When it does that it ceases to be Democratic, and if it were to catch at every favoring breeze it will soon be as far from its original moorings as the Republican party is from its own. The majority rules in the public and in our party. No one can say on what issues the next battle will be fought. The principles of our party are immutable; issues are created by conditions. The Republican party has been invested with a solemn trust. It will be held to the strictest accountability. It has the President and both branches of Congress. It will make the laws and execute them. Upon its wisdom and upon the economic conditions that develop will the issues of the next battle depend.

"The next Democratic convention will consider pending issues and subjects and frame a platform. It will be a Democratic, a Jeffersonian one, and all true Democrats will stand upon it. Those who do not wish to do so can stand on the Republican platform. Undoubtedly the men who call themselves Democrats, but who have been Republicans during the last two campaigns, will not be permitted to define the issue and shape policies for the Democratic party. I believe the present organization will control. It exists in every hamlet, town and county in the nation. It is honest. It will go right ahead, just as it has done during the last four years. Mr. Bryan is undoubtedly, at the present, the natural leader of the people. He has an immense following, to whom his sincerity, honesty and patriotism are an inspiration.

National Committeeman Norman E. Mack is quoted as saying, at Buffalo, that: "We will go on fighting on much the same lines as we fought this year, though, of course, there must of necessity be some changes in the party's policy. We cannot stick to issues that are dead, and we must take advantage of the lessons we have learned in the late campaign. The silver issue is not dead exactly. It is dead only in so far as the ratio of 16 to 1 is concerned. The Democratic party has and always will stand for bimetalism. Of the issues that remain to the Democratic party, imperialism and the trusts stand out prominently. Imperialism will not die as an issue with the defeat of Mr. Bryan. Mr. Bryan will continue to be the leader of the Democratic party. That I hope and believe."

George Fred Williams is quoted as saying, at Boston: "It is my purpose to watch the political developments carefully, particularly with the view of uniting the reform forces for the future. When the great wave of popular indignation comes, these forces should be united for a conservative policy, and it is to such a policy that I look forward with hope."

Still a Chance for Him. "So you reject me!" the young lawyer said rather bitterly. "I wonder if it would do any good to appeal the case to your father?" She shook her head.

"There is no appeal from my decision," she replied. "I am what you call the court of last resort."

"But I cannot give up the case in this way!" he exclaimed. She dug the sand with the point of her parasol.

"Mr. Braxton," she said softly, "Might you not ask for a new trial?"

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