

PILLSBURY ACADEMY, OWATONNA, MINN.

Fall Semester Begins Wednesday, Sept. 11, 1907. Three Courses: Classical, Latin Scientific and English Scientific, each four years, furnishing complete preparation for any American College. Special departments of Piano and Vocal Music, Art and Elocution. Catalogue with full information upon application. **MILO B. PRICE, Principal**

MARRIAGE LICENSES

Were issued to James E. Leslie of Minneapolis and Ida C. Hill of Brownsdale; Stewart H. Evans and Nellie Forrestal of Austin; Henry Guy Ritter and Kate L. Forrestal of Austin; Harry W. Laule and Tillie M. Beckel of Austin; Lars Peterson and Clara H. Johnson of Adams; Nels Nelson and Ada Proctor of Racine.

Degree of Honor Convention.

A district convention of the Degree of Honor will be held in this city on Thursday afternoon and evening, Sept. 12. About forty delegates are expected from Fairmont, Wells, Faribault, Owatonna and other points in this section of the state. In the afternoon, papers will be read by delegates and discussed and there will be exemplification of the work. In the evening there will be an open session to which all the United Workmen are invited. The local reception committee consists of Mrs. Lillian Crandall, Mrs. Spense Barr, Mrs. Nettie Underberger, and Mrs. Frankie Goslee.

Hornel Packing House Notes.

Excavations for the new building to be used for pork cutting, trimming and sausage and which will be 75x100 feet, three stories and basement, is now under way.

More men on the buildings and in the packing house are needed.

Business is booming at the packing house of Geo. A. Hornel & Co.

The brick walls for the new warehouse are being laid and should be completed by the end of the month or sooner.

The stone foundation for the new brick ice house 50x100 feet is now being laid. Another of the same size will be built next year.

With asphalt floors on the docks and in several of the buildings, the sanitary arrangements will be first class.

More hogs by from 2,000 to 3,000 are being received and killed each month than in the corresponding month of the year previous.

With the completion before winter, of the three buildings now under way, and numerous alterations in the present buildings, Geo. A. Hornel & Co. will have one of the largest and most up to date packing plants in the Northwest.

Edson Phonographs

You don't know what you are missing of real pleasure if you do not have an Edison phonograph. They are the best and reproduce in a wonderful way music, songs, recitations, etc. I have them on hand for sale and also a stock of the latest records. Call in and see them and hear what they can do.

Williams Cigar Store.

Quality and Low Prices.



That is the proper order of things in considering a purchase of

Jewelry or Precious Stones

Ninety-nine people out of a hundred must rely absolutely on the person who serves them and the store where they are purchasing.

Our aim is and always has been to sell no article which we cannot fully guarantee.

The quality is just what we represent to be.

SCHLEUDER'S

GIFTS THAT ARE WELCOME.

Lavender in Bulk Is One and Hop Pillow Another.

If one wants to be generous and give a city friend a supply of lavender for her linen closet, give it in bulk rather than in made sachets. The lavender is so delightful sprinkled directly on sheets and pillow cases. So make a bag of crepe tissue paper and fill it with lavender, tying it loosely at the top with a ribbon.

For a sleepless friend or one afflicted with that unromantic but distressing affliction, toothache, a pillow filled with hops will prove to be both "grateful and comforting." The hops should be gathered when quite green and dried quite slowly, so that none of their soothing virtue be lost. Such a pillow should be quite small, not more than eight inches long by six broad, as it is intended only to be slipped under the cheek. A fine handkerchief lawn makes the best covering for such a pillow.—Harper's Bazar.

Tutti Frutti Cream Cake.

Three-quarters cup butter, two cups sugar, one-half cup milk, 2½ cups pastry flour, one-half teaspoon soda, 1½ teaspoon cream of tartar, whites eight eggs, one-half teaspoon each lemon, rose and almond. Filling—One-quarter cup figs, chopped, one-quarter cup grated coconut, one-half cup raisins, chopped, one-half cup walnut meats, chopped, one cup sugar, one-quarter cup water, white of one egg.

Mix the cake in the order given, divide into three parts, and flavor each differently. Bake in three long shallow pans. For the filling, simmer the sugar and water until it threads. Pour it into the white (beaten till foamy), beat well, and stir in quickly the chopped mixture. Put this between the layers, then frost on top and sides.

Summer Soup.

Take one pint of fresh vegetables (or one can), one pint of boiling water, one pint of hot milk, one tablespoonful of flour and also of butter, a small teaspoonful of salt and a small quantity of white pepper. Cut the vegetables into bits and cook 20 minutes, or, if you use canned vegetables, ten minutes. While it is cooking make the milk, flour and butter into white sauce. Melt the butter, rub in the flour, add the hot milk and salt and stir and cook till smooth. Then press as much as possible of the vegetables through a wire sieve and stir in and strain again, and it is done. Put a cupful of whipped cream into the soup tureen, if convenient, and pour the soup over it.

Beef A La Mode.

Take ten pounds of roast beef from round; extract bone; remove fat and make seasoning in following proportions: Half pound beef suet; half pound bread crumbs powdered; yolks of three hard-boiled eggs; two tablespoonfuls sweet majoram, sweet basil, and ground mace mixed; four small onions minced, season to taste with salt and cayenne. Stuff this mixture into boned cavity; make cuts in meat and stuff them also. Tie into shape; put into braising pan; pour over a pint of port wine; cover tightly and bake slowly five hours or until thoroughly done. Remove fat from gravy and stir in beaten yolks of two eggs. When onions are disliked substitute minced oysters.

Schenken Noodles.

Beat one egg slightly, add one quarter teaspoonful of salt, the same quantity of baking powder, one tablespoonful of cold water and flour sufficient to make a stiff dough. Mark and knead until elastic, roll to the thinness of a sheet of paper, dredge thickly with flour, roll up and out from the end in thin slices, shake in lengths and drop into boiling water for eight minutes cooking. Drain and place on a buttered pudding mold. Beat two eggs, add one cupful of milk, one cupful of finely chopped cooked ham and one tablespoonful of parsley. Turn over the noodles, lifting them with a fork. Set in a moderate oven until the custard is cooked.

Bread Griddle Cakes.

Soak two cupfuls bread crumbs in two cupfuls of scalding milk over night, having the milk scalding hot when poured

over the bread. In the morning rub the bread through a sieve, add a tablespoonful melted butter, the well beaten yolks of two eggs, and a cupful of flour sifted with two teaspoonfuls of baking powder and a saltspoonful salt. Add the stiffly beaten whipped whites of the eggs, and cold milk, if the batter needs thinning. Bake on a moderately hot griddle.

Eggs with Macaroons.

Take the yolks of six eggs and the whites of three. Crush two macaroons very fine, and mix them with the eggs. Add one tablespoonful of orange flower water, two tablespoonfuls of sugar, and one ounce of melted butter. Beat as for an omelet. Butter a dish and pour the mixture in. Put it in a pot of boiling water and let it cook until it thickens. When done, sprinkle with powdered sugar, pass over it the salamander, and serve.

Cabbage Salad.

Dressing for one medium sized cabbage: Three heaping tablespoonfuls of flour, made into a smooth paste, two well-beaten eggs; add to three-fourths pint of boiling vinegar, cook a few minutes and beat until smooth. Have ready the shredded cabbage, seasoned with salt, pepper, celery salt, and three-fourths cup of sugar. Pour the dressing over this and let it stand a half hour before serving.

Austin Steam Laundry.

Patronize home institutions and have your laundry work done at the Austin Steam Laundry in the highest style of the art. No chemicals used. Laundry delivered free of charge gives a trial.

T. M. BURNHAM, Proprietor.

Chickens Wanted.

We take chickens every day and pay the highest market price. Come and get our prices:

Spring Chickens	10c
Old Hens	8c
Old Roosters	4c
Ducks	7c
Geese	5c
Guineas	4c
Pigeons per doz.	60c

LOOMIS BROTHERS
Phone No. 551. East Mill Street

Presbyterians.

Will E. Sloane, minister. Residence, 128 West Maple St. 10 a. m. Session meets. 10:30 a. m. Rally Day. Baptism of children. Sermon, "Suffer the little children to come unto me." 12 a. m. Sunday School, central. 3 p. m. Sunday School, East. 7 p. m. Y. P. S. C. E. 8 p. m. Missionary contest, address by Mr. Arthur McBride.

Succulent Foods for the Cow.

Now is the time to plan for a good supply of green or succulent food for the cows next winter. No doubt this can be more cheaply produced with the silo, but all dairymen do not have silos, and they are not always practicable on the small farm where only a few cows are kept.

If you do not grow corn for ensilage, try growing some roots this year. Mangel wurzel beets are unequalled and perhaps the best succulent food for winter. There is no food grown the cow likes better, and it is generally safe to leave this question to her as to what is good for her.

The cow always keeps in better health when fed green food with grain, and it is absolutely necessary to maximum milk production. I do not consider it safe to feed as much grain as must be fed for the largest production without green feed.

It costs something to grow mangels, but they are worth all they cost. Select a piece of rich, mellow land; use seed drill, hand and horse wheel cultivators, and the work is very much reduced. Turnips, small potatoes and apples are all good and should be utilized. I consider these succulent foods just as needful to my cows as to myself to keep them in good health.—W. H. Jenkins in Hoard's Dairyman.

WANT COLUMN

—Cook with Gas.
—For sale, three good second hand buggies and one single harness. W. M. Crane.

—Highest official market price for butter and eggs. THE HUB GROCERY DEPT.

—Get your dyeing done at the Austin steam dye and cleaning works. They do not shrink nor injure anything placed in their hands.

—For sale. A Clark top buggy, in good condition inquire of Fay Dinsmoor, I. J. Dinsmoor's farm, Rural No. 2, New Phone.

Notice to the Public.

Notice is hereby given that whereas my wife, Lucy Padgett, has left my bed and board, I will not pay any debts or obligations which she may contract and will not be responsible for.

HENRY P. PADGETT.

Oakland, Minn. Aug. 15, 1907. 28

Bargains in New Plows.

See here. Are you going to buy a plow this fall? Here's your golden chance. I have four gang plows and one sulky, brand new, latest improved best made, and you can have them for a price that will open your eyes. Come in and see them. I can save you \$15 on a plow. Wm. H. Teeter, at Austin Carriage Works. 28

MARKET QUOTATIONS.

Minneapolis Wheat.
Minneapolis, Aug. 31.—Wheat—Sept., \$1.00½; Dec., \$1.02½; May, \$1.07½. On track—No. 1 hard, \$1.06½; No. 1 Northern, \$1.05½; No. 2 Northern, \$1.02½@1.03; No. 3 Northern, 98c@1.00.

St. Paul Union Stock Yards.

St. Paul, Aug. 31.—Cattle—Good to choice steers, \$5.50@6.25; fair to good, \$4.00@5.00; good to choice cows and heifers, \$3.50@5.00; veal calves, \$4.50@5.75. Hogs—\$5.40@6.25. Sheep—Good to choice wethers, \$5.25@5.50; good to choice spring lambs, \$6.00@6.50.

Chicago Grain and Provisions.

Chicago, Aug. 31.—Wheat—Sept., 92c; Dec., 97½c. Corn—Sept., 60½c; Dec., 58½@59c. Oats—Sept., 54c; Dec., 50½@50¾c. Pork—Sept., \$15.50; Oct., \$16.65. Butter—Creameries, 21@22c; dairies, 19@24c. Eggs—12½@15½c. Poultry—Turkeys, 12c; chickens, 11½c; springs, 14½c.

Chicago Union Stock Yards.

Chicago, Aug. 31.—Cattle—Beeves, \$4.15@7.60; cows, \$1.35@5.65; Texans, \$3.50@5.00; Westerns, \$4.20@6.00; stockers and feeders, \$2.60@5.10; calves, \$5.50@7.55. Hogs—Light, \$6.10@6.65; mixed, \$5.70@6.85; heavy, \$5.40@6.25; rough, \$5.40@5.70; pigs, \$5.60@6.35. Sheep, \$3.00@5.50; yearlings, \$5.50@6.30; lambs, \$5.00@7.80.

Austin Markets.

Hogs.
Young Fat Hogs..... \$5.60
Packer Hogs..... \$4.10 to \$5.30
Light Hogs..... \$5.50 to \$5.70
Fat Pigs 100 to 140, priced according to weight and quality.

Cattle.
Fat Steers..... \$3.00 to \$3.50
Fat Butcher Cows & Heifers..... \$2.20 to \$2.75
Canners..... 75c to \$1.50
Bulls..... \$2.25 to \$3.00

Veal, Sheep and Lambs.

Fat Sheep..... \$3.00 to \$3.50
Fat Lambs..... \$1.50 to \$3.00
Fat Veal..... \$4.00 to \$4.50

Poultry.

Turkeys.....
Spring Chickens..... 11c
Hens..... 7c
Old Roosters per piece..... 10c-15c
Ducks..... 6c
Geese..... 5c

Wheat, 92 per bu
Delivered. At ship.
Illinois coal..... \$6.50 \$6.25
Maple wood..... 8.00 5.25
Oak wood..... 7.00
Soft wood..... 6.00
Sisal..... 5.50

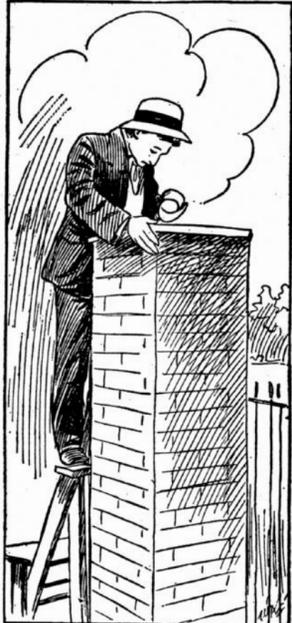
FUEL—CORRECTED BY A. N. DROBNER.
Delivered. At ship.
Hocking Valley..... \$6.50 \$6.25
Illinois coal..... 5.50 5.25
Maple wood..... 8.00
Oak wood..... 7.00
Soft wood..... 6.00
Sisal..... 5.50

SCIENCE AND INVENTION.

RECORDING SUNSHINE.

How it is Done by the Aid of a Burning Glass.

At the Royal Horticultural society's new experimental station at Wisley, in Surrey, England, the sunshine is recorded by a burning glass. The lens is a perfect sphere, so that when the sun shines the glass projects a focal

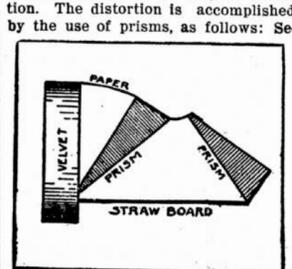


point upon a piece of paper placed behind the glass, no matter at what angle the sun is. During the duration of the sunshine the paper is burnt; when the sky becomes overcast the burning ceases. The burnt line gives the periods of sunshine.

"FREAK" PHOTOGRAPHS.

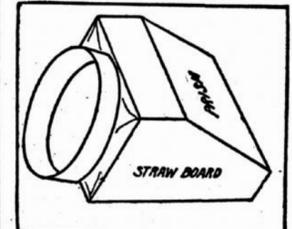
Funny Caricatures Are Made by Use of Prisms.

The "freak" pictures of well-known people which were used by the leading dailies recently made everybody wonder how the distorted photographs were made. A writer in Camera Craft gives the secret, which proves to be easy of execution. The distortion is accomplished by the use of prisms, as follows: Se-



Section Through Prism.

Section through a camera or leaded glass establishment two glass prisms, slightly wider than the lens mount. The flatter they are the less they will distort; about 20 per cent. is a satisfactory angle. Secure them as shown by sectional sketch, using strawboard and black paper. Then make a ring to fit over the lens mount and connect it



The Completed Hood.

with the prisms in such a way as to exclude all light from the camera except that which passes through the face of the prisms. The inner surface of this hood must be dull black. The paper which comes around plates answers nicely. If the ring which slips over the lens mount is lined with black velvet, it will exclude all light and hold firmly to the mount.

Place over lens, stop down well after focusing and proceed as for any picture.

Balloon Ascent on Dare.

A young lady in street costume made a balloon ascent at Belleville, N. J., recently, because she wouldn't take a dare. At a height of 1,300 feet, having crossed a river in the flight, she dropped with the aid of a parachute and landed safely. Then she fainted.

Invented the Telephone.

Another claimant for priority in the invention for which the patent rights were granted to Alexander Graham Bell was Moutet, a poor and obscure Frenchman who has just died near Paris.

Another Suez Canal.

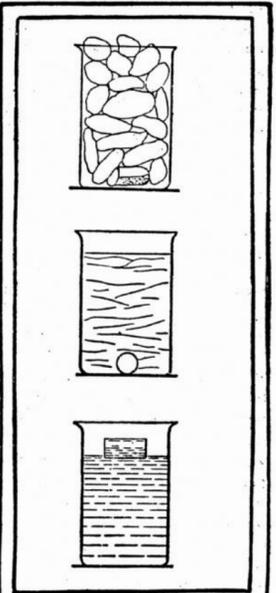
England plans to build another Suez canal with British capital only.

POWER OF TENDER PLANT.

A Remarkable Mushroom Growth Through Asphalt.

Some substances usually rated as solids are really very viscous fluids. An example is the ordinary sheet asphalt of our city streets, which will flow like molasses under the action of a feeble force if long continued. By this property a contributor to Machinery explains the reputed growth of a soft mushroom through an asphalt pavement. He says:

"It is claimed that a mushroom will grow up through the asphalt of a city street, and that such cases have been noticed. It is almost inconceivable at first thought that such a tender plant as a mushroom could break its way through the tough, sticky asphalt which requires the sturdiest blows of a laborer's pickax to dislodge. The phenomenon, however, like many other strange actions of natural forces, is capable of simple explanation. A German publication recently illustrated the action of the mushroom growing through tough asphalt by an experiment made with lumps of cobbler's wax and a cork, and the accompanying cut shows the stages of the experiment. In the first view a glass jar is shown containing a cork at the bottom, upon which are piled lumps of cobbler's wax until the jar is filled. After a period the lumps of wax will settle down and become one solid mass, as illustrated in the second view, the cork still remaining at or near the bottom. But a still further



result of Persistent Action of a Small Force.

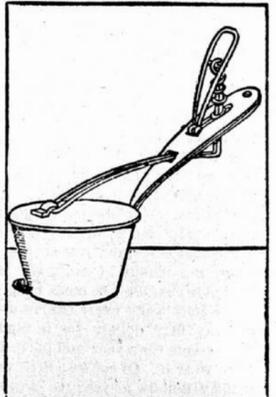
period of time will show the cork slowly lifting through the sticky tenacious mass, owing to the power of displacement, the cork being much lighter than the wax. This slow but sure action is analogous to that of the mighty mountain glacier which will yield to the gentler force operating continually and in time it will be observed to follow the direction of a very slight pressure. It may take months or years to produce an appreciable effect, but the effect will surely follow. In the case of the mushroom growing through the asphalt, the pressure exerted by the growth of the fungus is extremely slight, but it is persistent and will surely displace the asphalt in time, weather conditions being favorable."

ATTACHMENT FOR PANS.

Simple Method of Raising Cover Without Injury to Hands.

So many housewives have suffered burned fingers while examining the contents of a boiling pot that it is small wonder they are anxious to procure some utensil which would obviate that disagreeable feature of house-keeping. An Ohio inventor seems to have attained the coveted utensil in the very simple attachment shown in the illustration taken from Detroit Free Press.

As here shown the cooking pot is provided with a handle of more than the average length. In connection with



Attachment on Pan.

the handle, in close reach of the user's hand, is a small lever. By grasping the latter and forcing it down a connecting rod raises the lid of the pot, the lid being hinged to the edge of the pot close to the handle.

There is absolutely no danger of burning the fingers or hand. Another advantage is the fact that any liquid in the pot can be drained off quickly and with ease.