

The Weekly Chronicle.

THE DALLES, OREGON

PERSONAL MENTION.

Saturday's Daily. S. B. Driver is here from Wainic. Mr. Elkins, of Lyle, is in the city today. Miss Helen Warner, of Nansene, is in the city today. Miss Mollie Kelly, of Kingsley, is in the city today. Sam Bunnell, of Tygh Valley, is attending the fair. E. O. McCoy came down from Grants last night to attend the fair. Pierce Mays and family, of Portland, are in the city attending the fair. E. M. Bronneck, representative for Studebaker & Co., is in the city today. Miss Alma Schanno returned from Walla Walla today where she has been visiting friends for several weeks. Monday's Daily. Frank Button, of Hood River, was in the city yesterday. H. S. Turner, of the Dufur Dispatch, made the office a pleasant call today. Sheriff Driver returned from Baker City today, where he has been on business. G. E. Stewart went to Hood River yesterday on business, returning on the night train. Mr. N. J. Sinnott left for Portland on the Spokane local yesterday morning to visit his father. Mr. Sarsfield, of the Centerville neighborhood, was in the city on business yesterday. Hon. A. S. Bennett and E. B. Dufur left Saturday for Prineville to attend the term of court at that place. Mrs. Cowan, wife of the Warm Springs Indian agent, and daughter left for their home at the agency this morning. Miss Eva Slusher, who has been visiting the family of Mr. Frank Menefee in this city, returned to her home in Dufur yesterday. Mrs. John Cradlebaugh, who has been visiting friends in the city for several days, returned to her home in Hood River today. Mrs. John Stores and Mrs. Van Bibber returned from Portland Saturday evening, where they have been visiting for a few days. Miss Bertha Burkhardt, who has been visiting the family of Mr. George Liebe, and Mrs. Theo. Liebe returned to Portland Saturday. Mr. O'Brian, one of Klickitat's most prosperous stock and grain raisers, is in the city spending a few days. He is accompanied by his wife. Boone Wheat, of Moro, is in the city. He has quite a reputation as a footracer and has matched a race with our local sprinter, Mr. Cameron. Tuesday's Daily. C. R. Surrad, of Blalock, is a guest at the Umattilla today. Miss Lulu Chrisman went to Portland this morning to visit friends. Robert Watson, of Goldendale, is attending to business in the city today. Fred Clarke returned last night from a two weeks sojourn in Portland and the Sound cities. Mrs. Fred Fisher and daughter, Miss Edie, went to Portland on the Regulator this morning. Dr. G. A. Giesendorff, of Arlington, came down on the morning train, and is stopping at the Umattilla. Mrs. P. N. Dekum of Portland came up on the Regulator last evening. While here she will visit Mrs. S. L. Brooks. Mrs. Frank Menefee and children were passengers on the local this morning for Fairview, where Mrs. Menefee will visit friends. Miss Grace Lauer, who for several months past has been staying with her grandmother in Portland, returned home on the Regulator last evening. Mr. A. J. Dufur of Dufur returned from Portland last night, where he has been visiting his family, who at present reside in that place. Prof. Jones, of Vashon college, was a passenger on the Regulator last night. He is traveling in the interest of the college. Mrs. G. C. Blakeley and Miss Rose Michell returned this morning from Baker City, where they have been attending the meeting of the Press Association. Mr. and Mrs. Will Wright, of Lyle, came up on the Regulator last night. Mr. Wright, who runs a sawmill near that place, reports that milling business is good this fall. Mrs. T. J. Seufert and son, Roger, left for Portland on the Spokane local this morning, where the little boy is to undergo a course of treatment under Dr. Dixon. For some time the little fellow has been hard of hearing, and an operation may be necessary in his case. BORN. In the Dalles, to Mr. and Mrs. M. Sayer, a daughter. SHROPSHIRE RAMS. A few more full-blood rams for sale cheap, and in excellent condition. Eight dollars per head. Address CHAS. A. BUCKLEY, Grass Valley, Or. TAKEN UP. Came to my place last spring, a roan pony, branded O on right hip. Owner can have the same by paying all charges. S. A. KINYON, Tygh Valley, Or. For Sale. By The Tygh Valley Land and Live Stock Co., some fine Bucks of the Delaine type. Inquire of Oct. 11-31 A. A. BONNY, Tygh Valley.

A PRETTY PICTURE.

Imagine a Union Between America and England.

The Preposterous Proposition of an English Theorist - National Elements That Would Not Assimilate.

A writer in an English journal undertakes to show that the union of the United States and England into one nation, with one government, would be an untold blessing, and advances a number of reasons for his belief. "In time of war," he says, "the combined fleets would be able to defy any possible combination, and with coaling stations within the readiest reach they could sweep the seas of their enemies' shipping, and convenient ports for prizes would abound. As for the armies, it is said that the United States could put 5,000,000 men on a war footing. Add that to our own total of, say 800,000, which, in time of war, could be greatly added to, we could provide a united military force of some 6,000,000 men, and face enormous odds by virtue of the incalculable resources of the two richest nations in the world. Commercially we could almost absolutely control the trade of the world, and be independent of supplies from other nations, seeing that what the states lack in shipping they provide in boundless tracts of land that can furnish everything that can be desired. The surplus population of Britain, too, would find abundant scope in the undeveloped soil of America. Then, in respect to size, the new nation would present an area of 12,541,433 square miles (United States, 3,470,000; Britain, 9,071,000)—more than the whole of Africa, and more than three times the advantage of oneness of interests, the oneness of language, the sympathies of blood kinship, similarity in almost every conceivable direction. The united nation would be able to dominate alike the world's councils, its trade, its doings—in fact, what the Anglo-Saxon people said would practically be the law of mankind."

Nothing, of course, could be more remote than the possibility of such a union. However, it brings up questions and conjectures that are most interesting. In the first place there would have to be a compromise between the two countries as to the form of government. Every one of Uncle Sam's subjects is a sovereign unto himself, and nothing could be more odious to him than to acknowledge allegiance to one who rules by divine right. Likewise would it be difficult to engraft in the breast of the average Englishman that love of independence, liberty and reverence for free institutions that is born in every American. It is hard for the Briton to understand that the strength of a nation may lie in the unified loyalty of all its citizens, without dependence upon any family born to the purple, upon tradition, upon the glamour that, in a monarchy, surrounds the governmental head. Hence a modification of the two governments that would best equalize the widely divergent conditions would have to be effected. Naturally, some of the features of this government would be retained, and no doubt civil service would be one of them, as it is essentially an offspring of royalty. Imagine, if you can, the prince of Wales or the duke of York eagerly scanning the newspapers the morning after an examination to see if they had passed. Or, with equal solemnity, try to picture our own Dr. Depew in all the gorgeousness of gold lace and knickerbockers, bowing and scraping around the ruler—neither president nor king, but a portion of both—as a gentleman in waiting. It is ridiculous to suppose that, with all these incongruities, and with nothing whatever in common between the two systems of government, that their union could by any possible chance ever be brought about. Since the 13 little colonies dissolved from the mother country something over 100 years ago, this nation has made a phenomenal growth in everything, but in no one thing has there been a greater expansion than in patriotism. In a commensurate degree has grown the dislike for monarchies and the trappings of royalty. It's a roseate picture this theorist across the water paints, but it can never, never be realized.—Cincinnati Enquirer.

GAY MUSIC AT A FUNERAL.

Custom in Vincennes That Destroys Much That is Gaysome at Grave. People in Vincennes have been witnessing what is called "a gay funeral," according to a paradoxical phrase, reports the London Telegraph. Mr. Ferret, a resident in that suburban borough for many long years, died recently at the age of 80. He left instructions in his will that the local brass band should be engaged for his funeral, and that lively music was to be played during the journey to the graveyard. The octogenarian's relatives fulfilled his wishes to the letter. In the black-bordered invitations to the interment sent out by them they announced the names of the airs to be heard during the funeral. As the cortege started for the cemetery, the band struck up the appropriate "Chant du Depart," to the intense astonishment of the master of ceremonies sent by the Pompes Funebres, who knew nothing about the last wishes of the deceased octogenarian in the matter of music. Then the bandsmen played a series of polkas and mazurkas, and wound up at the cemetery with the "Marseillaise." After the funeral all adjourned to a tavern, where drink was ordered in abundance. The instrumentalists, having been refreshed, played more lively music and then everybody returned home, apparently satisfied with the day's outing. This is the third funeral of the kind which has been organized in France within the past 12 months.

HINTS ON FRUIT CANNING.

A Few Things That the Housewife Should Remember.

In canning fruit, remember that it is hard and disagreeable work at best, and unless you can come within sight of its highest possibilities, "the game is not worth the candle." Whether it is good, bad or indifferent depends upon your own knowledge and skill. Excluding the air to prevent fermentation is only the A B C of success. Fruit must look as well as taste delicious, and, in order to do this, it must retain its natural flavor and appearance, and be sweetened with granulated sugar. Fruit for canning must be freshly picked, and a little under rather than over ripe.

All berries except strawberries should be large and firm. With these the smaller the better. Blackberries, no matter how fine or of what kind, are never satisfactory and palatable. Cherry pits add much to the flavor, and when removed from the fruit a handful should be tied in a piece of net and put in the center of each jar. Pear seeds should be used in the same way if the core is removed. Cherries are richer and handsomer colored if the sirup is made of half currant juice. The skins of green gage plums should be left on and pierced with a fork before they are cooked. The skins of all other common varieties should be removed. If plums and peaches are immersed in boiling water to loosen the skins, only a few should be treated at once, and those should first be put in a wire basket or sieve. After remaining two minutes or so dip in cold water and gently rub off the skins. A silver knife should be used to shred pineapple and pare pears and quinces. Peaches should be put in sirup as soon as pared, and pears and quinces into cold water, to prevent discoloration. Peaches are firmer and richer if allowed to remain over night in the sirup before they are cooked. Five or six pits should be distributed through each quart jar.

The most delicate and natural flavor is obtained by cooking the fruit in the jars. This method also does away with the breakage from handling, and adds greatly to its appearance. Pears and quinces are no exception to this rule, but, as both are more quickly cooked tender in clear water, it is more convenient to do so before they are put in sirup. All old jars should be thoroughly cleansed with soda and boiling water, and the air-tightness of every jar should be tested with water before they are filled with fruit, which should be placed in the jar as fast as it is prepared, and the jar filled to the neck with sirup. A flat-bottomed kettle or an ordinary clothes boiler are convenient for cooking, and a board fitted to the bottom loosely and closely filled with inch augerholes obviates all danger of breakage. Put the rubber and cover in position, leaving the latter loose; fill the boiler in warm water to the neck of the jars and boil gently until the fruit can be easily pierced with a fork. No definite rule for cooking can be given. Ten minutes is usually long enough for berries, while the time required for larger and more solid fruits depends upon their ripeness. Experience soon makes one expert. Take each jar out onto a hot plate, fill to overflowing with boiling water, and screw down the top. Tighten as it cooks, and invert to be sure that it is air-tight.

The jars should be wrapped in paper to exclude the light, which is more injurious than one is apt to think, and kept in a cool, dry place. The flavor of fruit is more improved if the oxygen is restored by removing the cover an hour or two before it is needed. If rich fruit is desired, the following quantities of sugar for each pint jar will be satisfactory, but as sugar is not the "keeping power," much less, or even none, may be used: Strawberries, seven ounces; raspberries, four ounces; whortleberries, four ounces; cherries, six ounces; peaches, five ounces; Bartlett pears, six ounces; sour pears, eight ounces; plums, eight ounces; quinces, eight ounces.—N. Y. Times.

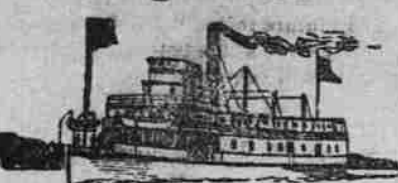
Reversing the Order. Naming horses for public characters is common enough, but giving to a child the name of a Derby winner is a unique reversal of the ordinary methods in such cases, says the Boston Herald. But this deceased speculator and accredited millionaire called his baby boy Ladas Primrose, in honor of Lord Rosebery's famous horse and the former prime minister of England. His little daughter also bears the name of Primrose, joined to that of Leah, thus making a Hebrew combination as flattering to the parent as to the infant's namesake.

Vegetarian Dress. The members of the Women's Vegetarian Union in London have a new craze. It is for vegetarian dress. They have concluded that it is as wrong to kill animals for clothes as for food. They want vegetable boots, vegetable gloves, vegetable gowns, and even vegetable note paper. They have decided that the kid, the calf and the sheep shall be spared, if their influence can do it. To Cattlemen, Butchers and Others. Wanted—To pasture for two months, 100 head of stock on the overflow bottom lands at Lyle, Wash. Magnificent feed. For particulars apply to T. BALFOUR, Lyle, Wash. sp11-1f

Executors Notice. Notice is hereby given that the undersigned has been duly appointed and is now the qualified and acting executor of the last will and testament of Elizabeth J. Bolton, deceased. All persons having claims against said estate are notified to present them to me, with the proper vouchers therefor, at the office of the county clerk of Wasco County, The Dalles, Oregon, within six months from the date hereof. Date September 10, 1897. SIMEON BOLTON, Executor. sp15-1

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TIME CARD. No. 4, to Spokane and Great Northern arrives at 6 p. m., leaves at 6:05 p. m. No. 2, to Pendleton, Baker City and Union Pacific, arrives at 1:15 a. m., departs at 1:30 a. m. No. 3, from Spokane and Great Northern, arrives at 8:30 a. m., departs at 8:35 a. m. No. 1, from Baker City and Union Pacific, arrives at 8:55 a. m., departs at 9:00 a. m. Nos. 23 and 24, moving east of The Dalles, will carry passengers. No. 23 arrives at 6:30 p. m., departs at 12:45 p. m. Passengers for Heppner will take train leaving here at 6:05 p. m.

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