

SUGAR FROM BEETS

THE THRIVING INDUSTRY AT HOME AND ABROAD.

American Progress Being Closely Observed by Europeans—Relative Cost of the Finished Product in This Country and Abroad.

The progress of the beet sugar industry in the United States is carefully watched in Europe, where its production has reached enormous proportions. From an article in the London Produce Market Review it appears that the California beets lead the country in the richness of their yield. The Review says:

"In Germany the average production of beets seem to be about 10 1/2 tons of roots per acre; the average yield of sugar (at 13 per cent) 291 1-5 pounds per ton of roots, and say, 3,147 pounds per acre. It is interesting to compare with these figures the following from the California Fruitgrower, as to the yield from the beet sugar farms factories in the United States. It will be seen in one case, that of Chino, in California, the yield seems to be considerably in excess of the German average, but in all other cases to be far below. For instance, in the case of Staunton, Virginia, if beet sugar (without bounty) cost 10s per hundredweight to produce in Germany, it would cost something like 30s to produce at Staunton, supposing wages and machinery to be as cheap as they are in Germany, which is not the case. On this basis, unless the United States puts on a protection duty of say 20s per hundredweight, there would be little chance of successful beet growing in that country, and this would be a charge of something like short of \$4,000,000 a year on the consumers."

Cost of Sugar Raising.

In European factories where large quantities of sugar beets are consumed daily, says the American Agriculturist, the cost of turning off the product has been reduced to a minimum. A delegation of French sugar manufacturers recently visiting some of the German factories has set forth a statement that the general cost of manufacturing a ton of beets into sugar is \$1.50 to \$1.75 per ton. This does not include the interest on the capital invested, nor any sinking fund to cover depreciation in value of the factory. Where these items were included the cost was estimated at \$2 and \$2.10 per ton of beets, although large factories have turned off sugar at a cost much less than the first named. An average estimate of the cost of working beets, including interest and sinking fund, is placed at \$2 per ton.

Enormous Interest in Beet Crops.
The crop of beet sugar in Europe has increased enormously during the last four years. In 1877-78 the yield was 1,430,827 tons. The crop of the season 1894-95 reaches 4,800,000 tons, an increase in seventeen years of 350 per cent. Sugar production in the temperate zone has been the one great possibility in agriculture that has not been completely developed. In continental Europe the sugar industry has been so fostered by legislation that production is enormously in excess of home consumption, until now, with their great crops, they are competing with each other actively for the good will of the two only large buyers left to them—Great Britain and the United States. The bounty system has so enormously developed the sugar industry that European statesmen are beginning to recognize its faults. The Louisiana Planter states that in consequence of the bounties paid by the various European governments the entire sugar trade of the world has been deranged. Although the production of beet sugar has largely increased during the last four years, the cane sugar industry has stood comparatively still.

The Sugar Market.
The quietude in sugar circles continues, says the American Agriculturist, but holders of both raws and refined evince moderate confidence in an early improvement in the situation. The growth of the beet sugar industry in Nebraska has attracted the attention of the sugar trust and dealers have been notified by this monopolistic concern that if they sell the refined product of Nebraska factories the trust will decline to sell them the cheaper grades. As a result, a considerable quantity of Nebraska made sugar is stored in Omaha and efforts are being made to induce western jobbers to ignore the mandate of the trust. It is estimated the years' output at Grand Island and Norfolk will approximate a third the total amount consumed in the state. The bounty question has been taken under advisement by Secretary Carlisle and it is not now probable action will follow before the meeting of congress.

Don't Keep Track of Dates.
"It's a peculiar matter, but nevertheless true, that not one-half of the colored people who come before me have any idea as to the time when they were born or, in fact, the date of any particular event," said Magistrate Jermon to a Philadelphia Call reporter. "I frequently have occasion to ask colored women how old they are, and almost invariably the answer comes, 'Don't know.' Frequently I ask them how long they have been married, to which I get the same reply."

Malignant.
Ethel—I suppose I shall have to wear this veil; it's the only one I have. It's so thick one can hardly see my face through it.

Edith—Oh, wear it, by all means. Everybody says you never had on anything half so becoming.—Boston Transcript.

THE MARRIAGE TIE.

Men and Women Not to Be Judged by the Same Standard.

Whether it is that we are poorer, or that we are more luxurious and exacting in our tastes, and that the girls of today require more in their marriage than the ordinary Englishman can afford, I cannot say, but unless girls have great beauty or large fortunes we hear much more of the difficulty of their marrying. Among the mass of women, however, there is no revision from the marriage tie, and all healthy minded girls and women seem to be just as much interested in the question as were their grandmothers. The one great fact that has kept English society in the inviolability of the marriage tie. Infidelity in a married woman is surely reason enough to justify her husband in getting rid of her, and the woman who clamors for divorce on the same grounds as men is surely lowering the standard of female purity in a ruthless way. Is man, with his stronger, coarser, more animal nature, to be judged by the same standard of chastity as a woman, with her higher ideals of life, her purer nature, and the exemption from temptation which she enjoys?

If we think for a moment of the temptation to which men are exposed from their very early youth, and which they undoubtedly combat very unsuccessfully, and which attacks them at a time when they are most prone to succumb—in the period of youth, vigor and ignorance—and contrast their position with that of women, we must surely feel that we are degrading our sex when we ask for a corresponding code of morality, or even suggest that women are to be tried by no higher standard than that to which men strive to attain.

We are told that no union can survive the conjugal customs and intimacy of English married life. Perhaps the new woman thinks so because in her ephemeral passion no feeling of constancy, affection or gratitude is possible. We believe that the overwhelming majority of old fashioned English women regard that intimacy as one of the purest and sweetest ever devised—one which, when the passion and desire of youth fade away, blossoms into a friendship, a companionship as constant as it is holy, without which their lives would indeed be barren.—Lady Jeune in Saturday Review.

A REMARKABLE VENDETTA.

All This Half Savage Father Lives For Is to Kill Walrus.

"Did you ever hear of a strong, able-bodied man going crazy from grief?" asked Captain Debnay of the steamship City of Puebla, on the water front yesterday. "I don't mean one of your highly sensitive creatures," continued he, "but a man 6 feet 4 inches in his stockings, and as strong as an ox. Of such a man I heard during my last trip to the sound. He is a Russian Finn and is sensible on every subject save one. He has a vendetta against the walrus, and his cabin in the wilds of Alaska is built up with their skulls."

"According to the story told me by a passenger who came down with me from the sound, this man settled in Alaska years ago. He married a native woman, and she bore him a son. A few years later the mother died, and all the affection of the half savage father centered on the son. Nothing was too good for the lad, and everything in the way of hunting and fishing lore was taught him."

"When the boy was old enough, his father took him out on all his hunting expeditions and soon the youngster began working on his own account."

"One fatal day he attacked an old bull walrus, but instead of killing it he himself was the victim. When the father saw the dead body of his son he was wild with grief, which finally settled into a species of madness. Now all he lives for is to kill walrus."

"When the mania first seized him he lived in a dugout. Now his hut is on the ground and composed almost entirely of walrus skulls."

"He crawls up behind the brutes while they are asleep, and seizing them by the tusks, stands them on end by main force. He looks into their eyes as though seeking to recognize the one that killed his son, and then his knife does the rest. The head is then cut off, and goes to make one more to the monument he is raising to the memory of his son."—San Francisco Call.

Safer Than Lightning Rods.

Each day adds some new virtues to the long list of those already credited to the pneumatic tire. The latest of these is that the wheels of a bicycle being encircled by a band of india rubber and dry air, which is a perfect insulator, the rider is completely insulated from the earth and consequently is impervious to the attacks of the electric fluid.

Any one who suffers from nervousness during a thunderstorm has now only to go into the dining room or the cellar and seat himself upon the saddle of a pneumatic tire bicycle to be perfectly safe from lightning stroke. As the chances of a man on a bicycle being struck by lightning have been carefully calculated to be about one in a billion, there will, of course, be some pessimists who will deny that this newly discovered virtue of the pneumatic tire amounts to very much.—Pearson's Weekly.

Sparrows Served as Reebirds.

There are few restaurants in the city where sparrows are not served up as reebirds. It has become a regular business and may ultimately solve the sparrow nuisance.—Philadelphia Times.

Prejudice was originally nothing more than a judgment formed beforehand, the character of such judgments being best indicated by the present meaning of the word.

The division of time into months and weeks is so old that its origin cannot possibly be ascertained.

AN URN AND A NICHE.

FACTS ABOUT CREMATION FURNISHED BY A CREMATORY AGENT.

Economy and Cleanliness Among Its Claims. Ashes May Be Left in the Crematory, but Often Mourners Carry Them Away and Keep Them Always Near.

"Cremation this afternoon at 2." These words are lettered on a small sign that swings in a shop window on Houston street, where several curious urns are displayed. This is the New York office of a suburban cemetery, where are cremated the bodies of those who prefer that their remains shall be consumed by flame rather than to let nature take its course in a coffin six feet under the sod.

A World reporter dropped into the office and had a talk with the young man in charge. It was too late on that afternoon to witness a cremation, but ordinarily the crematory people are glad to have spectators when the interesting process is going on.

Economy is always considered by most people, and cremation is cheap. It is also clean, and what is cleaner for a last resting place than a white metal vase?

"You know how much you would have to pay for a plot at Greenwood?" said the young man. "At our crematory \$25 will buy a niche in which you may place an urn large enough to hold the ashes of an entire family."

There is something sentimental in the ashes of "two souls with but a single thought" being put together. There are no rules against buying a row of niches. This, however, is more expensive, and the line of names on the separate urns suggests the search for a name on the bells of a flatstone. Yet there are often as many as 12 niches bought in a row. Each niche is decorated by the crematory company every Memorial day. It is on this occasion that the crematory has its greatest number of visitors.

When the young man was asked what class of people favored cremation, he replied: "No particular class of people. In New York the Germans perhaps are the most numerous advocates of it. It appeals alike to the poor and the wealthy. The cost to cremate an adult is \$35 and \$25 for a child. An urn large enough to contain the ashes of one person can be bought for \$6, and this, with the price of a niche, does not bring cremation beyond the reach of the poor man."

"What are the urns made of? Mostly of bronze and white metal. Here is a beauty of serpentine stone." The "beauty" was only 20 inches high, but it cost \$45. There are about a dozen different designs in urns.

Often a dead person's relatives may desire to keep the ashes in a parlor vase. The young man was asked if all the ashes of those cremated were kept at the crematory. "Just about one-half are," he answered. "Some are taken away and placed in safety vaults, and some are always kept near the person who most loved the deceased in life. I know of one lady who always carries the ashes of her husband wherever she goes. They have been to Europe and back several times, and have had many trips to the seashore and mountains."

"No one but myself ever handles the ashes after they leave the fireman. They are sent to me from there, and I seal each jar and keep them here until they are sent for or until I have too many on hand. In that case I notify the relatives. If they want them transferred to an urn, I do it by means of this great glass funnel. Do they all pass through the same funnel? Of course. What's the difference? I clean it after each separate lot of ashes."

He then went over to the big office safe, and, fixing the combination lock, opened the iron door. There was exposed a row of black jars about the size of ordinary tomato cans. Each jar was sealed with black wax and tape, and pasted on the front was a label. The young man took out one of the jars and set it on the hand of a woman who wore a number five glove. She held it easily and read the label. Inside of the jar was all that remained of a large sized man who had been cremated three weeks before.—New York World.

Argentine Woods.

The woods peculiar to the Argentine Republic are, as a rule, not only distinguished for their positive colors, but some of them are also said to be of a hardness capable of resisting the keenest tools and of withstanding fire in a remarkable degree. The algarrobo is described as white, red, gray, black and violet; the quebracho is deep red and pure white; the cedar is deep red; the cebil is white, red and black; the gayayibi is white, gray and black; the laurel is white, black and yellow; the tipa is white, red and yellow; the palo amarillo is bright yellow, as is also the palo moro; the viraro is dark brown; the calden is bright red; the tatane is golden yellow; the pacara is dark red; the molla is black brown; the lupacho is green, gray and black; the gayabao is deep red, veined with black and yellow; the palo ribera is dark cinnamon, with red veins; the guayacan is black and almost indestructible.—New York Sun.

Old Marriage Ceremony.

Polynesia is probably the only place in the world where the marriage feast takes place without the presence of the bridegroom. For some unexplained reason the young man is "sent into the bush" when negotiations are opened with the family of his bride, and he remains there during the subsequent festivities. It is only when the guests have departed and the girl is left alone with his parents that messengers are dispatched for him.

Meekness is imperfect if it be not both active and passive, leading us to subdue our own passions and resentments, as well as to bear patiently the passions and resentments of others.—Foster.

PORTLAND MARKETS.

Trade in all lines is slow, and there is not much encouragement in the produce business. Prices obtained are largely nominal. The last steamer brought a consignment of grapes, the last of the season. Other markets are unchanged.

Wheat Market.
The local wheat market is quiet, and prices are firm, but no higher, exporters quoting Walla Walla at 50c, and Valley at 53c per bushel.

Produce Market.
Flour—Portland, Salem, Cascadia and Dayton, are quoted at \$2.60 per barrel; Goldrop, \$2.80; Snowflake, \$2.65; Benton county, \$2.60; Graham, \$2.20; superfine, \$2.00.

Oats—Good white are quoted weak, at 23c; milling, 25@30c; gray, 19@21c. Rolled oats are quoted as follows: Bage \$4.25@5.25; barrels, \$4.50@7.00; cases, \$3.25.

Hay—Timothy, \$8.00 per ton; cheat, \$5.50; clover, 17@18c; oat, \$5.00@6; wheat, \$5.00@6.

Barley—Feed barley, \$14.50 per ton; brewing, nominal.

Millstuffs—Bran, \$12.00; shorts, \$13.00; middlings, \$16@18; rye, 75@80c.

Butter—Fancy creamery is quoted at 22 1/2c; fancy dairy, 17 1/2c; fair to good, 15c; common, 10c per pound.

Potatoes—New Oregon, 25@35c per sack.

Onions—Oregon, 65@90c per cental.

Poultry—Chickens, old, \$2@2.50 per dozen; young, \$2.00@2.50 per dozen; ducks, \$3.00@3.50; geese, \$6; turkeys, live, 9@10c per pound; dressed 11@12c.

Game—Pheasants, \$2.50; Chinese, \$3; quail, \$1.25 per dozen.

Eggs—Oregon, firm at 25c per dozen; Eastern, 22c per dozen.

Cheese—Oregon full cream, 8@9c per pound; half cream, 6@7c; skim, 4@5c; Young America, 9@10c.

ORIGON VEGETABLES—Cabbage, 1 1/2c per lb; radishes, 10c per dozen bunches; green onions, 10c per dozen; cucumbers, 75c@1 per sack; cauliflower, \$1 per dozen; tomatoes, 50@60c per box; corn 6@8c per doz.

TROPICAL FRUIT—California lemons, \$5.50@6.50; bananas, \$2.25@3.00 per bunch; California navel, \$4.50 per box; pineapples, \$6@6.50 per dozen.

CALIFORNIA VEGETABLES—Garlic, new 8@10c per pound; sweet potatoes, 2 1/2c per pound; Merced, 2c; boxes 2c; artichokes, 85c per dozen; sprouts, \$1.35@1.50; cauliflower, \$2.75 per crate, \$1 per doz n.

FRESH FRUIT—Pears, fall, 75c@1.00; grapes, \$1.25 per box; litwaco cranberries, \$10.50@11 per barrel; apples, \$1@1.50; common, 50@75c per box.

Wool—Valley, 10@11c, according to quality; Eastern Oregon, 7@8c.

Hops—Choice, Oregon, 4@7c per pound; medium, neglected.

Nuts—Almonds, soft shell, 9@11c per pound; paper shell, 12 1/2@14c; new crop California walnuts, soft shell, 11@12c; standard walnuts, 10@11c; Italian chestnuts, 12 1/2@14c; pecans, 13@16c; Brazil, 12 1/2@13c; filberts, 14@16c; peanuts, raw, fancy, 6@7c; roasted, 10c; hickory nuts, 8@10c; coconuts, 90c per dozen.

PROVISIONS—Eastern hams, medium, 11 1/2@12c per pound; hams, picnic, 9 1/2@9c; breakfast bacon 11 1/2@12c; short clear sides, 8 1/2@9c; dry salt sides, 7 1/2@8c; dried beef hams, 12@13c; lard, compound, in tins, 7 1/2c; lard, pure, in tins, 9 1/2@10c; pigs' feet, 80c, \$3.50; pigs' feet, 40c, \$3.25; kits, \$1.25. Oregon smoked hams, 12c per pound; pickled hams, 8 1/2c; boneless hams, 10c; bacon, 8c; dry salt sides, 8c; lard, 5-pound pails, 8 1/2c; 10s, 8 1/2c; 50s, 8 1/2c; tallow, 8c. Country meats sell at prices according to grade.

HIDES—Dry hides, butcher, sound, per pound, 11@12c; dry kip and calf-skin, 10@11c; culls, 3c less; salted, 60 lbs and over, 6@6 1/2c; 50 to 60 lbs, 5c; 40 and 50, 4c; kip and veal skins, 10 to 30 lbs, 4c; calfskin, sound, 3 to 10 lbs, 6c; green, unsalted, 1c less; culls, 1-2c less; sheepskins, shearlings, 10@15c; short wool, 20@30c; medium, 30@40c; long wool, 50@70c.

Merchandise Market.

SALMON.—Columbia, river No. 1, talls, \$1.25@1.60; No. 2, talls, \$2.25@2.50; fancy, No. 1, flats, \$1.75@1.85; Alaska, No. 1, talls, \$1.20@1.30; No. 2, talls, \$1.90@2.25.

SUGAR—Golden C, 4 1/2c; extra C, 4 1/2c; dry granulated, 5 1/2c; cube crushed and powdered, 6c per pound; 1/2c per pound discount on all grades for prompt cash; half barrels, 1/2c more than barrels; maple sugar, 15@16c per pound.

COFFEE—Costa Rica, 22@23 1/2c; Rio, 20@22c; Salvador, 21@21 1/2c; Mocha, 29@31c; Padang Java, 30c; Palembang Java, 26@28c; Lahat Java, 23@25c; Arabuckie's Mokaska and Lion, \$2.80 per 100-pound case; Columbia, \$2.80 per 100-pound case.

COAL—Steady; domestic, \$5.00@7.50 per ton; foreign, \$8.50@11.00.

BRAN—Small white, No. 1, 2 1/2c per pound; butter, 3c; bayou, 2c; Lima, 4c.

CORDAGE—Manilla rope, 1 1/2-inch, is quoted at 9 1/2c, and Sisal, 8c per pound.

BAWS.—Caucasia, 4 1/2c.

RICE—Island, \$4.50@5 per sack; Japan, \$4.00@4.50.

SAN FRANCISCO MARKETS.

Flour—Net cash prices: Family extras, \$3.35@3.45 per barrel; bakers' extras, \$3.15@3.25; superfine, \$2.35@2.50.

Barley—Feed, fair to good, 66 1/2c; choice, 67 1/2c; brewing, 72@80c.

Wheat—No. 1 shipping, 97 1/2c per ctl; choice, 98 1/2c; milling, 97 1/2c@1.05.

Oats—Milling, 65@72 1/2c; surprise, 85@95; fancy feed, 75@80; good to choice, 65@75c; poor to fair, 57@62 1/2c; gray, 62@72 1/2c.

Potatoes—Sweet, \$1.10; Burbanks, Oregon, 55@75c.

Onions—Good to choice California, 50@65c.

Wool—Nevada, spring, light and choice, 9@11c; heavy do, 6@8c. Fall—Short, trashy San Joaquin plains, 3@5; good do, 4@6c; Southern and coast, 4@6c; mountain, light and free, 6@7c.

Butter—Fancy creamery, 34@35c; seconds, 32@33c; fancy dairy, 29@31c; fair to choice, 25@27c.

Eggs—Ranch, 30@34c.

Cheese—Fancy, mild, new, 9@10c; common to good, 3@4c; Young America, 5@8c; Eastern, 11@12c; Western, 11@12 1/2c per pound.

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