PORTLAND SOCIETY NEWS AND NOTES

CONTINUED FROM THIRD PAGE

nouncement of his marriage was made which will occur before long. The prospective bride, to whom he has been engaged to over two years, is not a resident of Oregon.

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A dainty luncheon was given by Miss Eborall, in honor of Miss Ethel Lawrence Manner, last week. Following luncheon the party enjoyed a delightful drive.

WEDDINGS.

Cookman-Farrell.

Wednesday evening, October 9, at 8 o'clock, at the residence of the bride's parents, Mr. and Mrs. Sylvester Farrell, Anna Margaret and Frederick William Cookman were united in marriage by Bishop David H. Moore of the Methodist Episcopal Church. The wedding march was played by Mrs. Luther F. Steel. The bride was becomingly attired in white messaline over silk, trimmed with rosepoint Brussels lace. She wore a circlet of pearls and diamonds, a gift of the groom, and carried bride roses. The maid-of-honor, her sister, Miss Jessie E. Farrell, wore white organdie over pink silk and carried pink carnations. The groom was attended by Lionel L. Paget. The ceremony was followed by a reception, about 200 people attending.

The rooms were elaborately decorated with Autumn leaves and palms and the dining-room was in salvia and red geraniums. Mrs. Thomas G. Farrell and Mrs. Robert S. Farrell were assisted in the dining-room by Miss De Lin, Miss Dufee and Miss Eva Farrell.

Punch was served in the living-room by Mrs. John Willman and Miss Eva Kiernan. Assisting Mr. and Mrs. Farrell in receiving the guests were: Miss Anna L. Finley and Mrs. Nelson A. Loucks.

The bride's bouquet was caught by Miss Finley. The bride's going-away gown was green tailored broadcloth, with hat to match. After a short trip Mr. and Mrs. Cookman will occupy their new residence at 1071 East Washington street, where they will be at home to their friends after November 1.

Sorensen-Chambers.

One of the pretty Autumn weddings was that of Miss Nannie Chambers and Jens Sorensen, October 5. A unique feature of the wedding was that they had their future home already furnished and the ceremony was performed at their own home. The bride was winsome and stately, gowned in white silk with veil and orange blossoms, while she carried white carnations. The maids, Miss Myrtle Bates and Miss Clara Miller, gowned in blue and pink aeolian, carried bouquets of white carnations and smilax and wore wreaths of forget-me-nots in their coiffures. The groom was attended by J. Sorensen and Carl Freund. The impressive ring service was used, Rev. Mr. Larsen officiating. Many beautiful gifts were received by the bride.

Following the ceremony a reception was held for the friends, who offered congratulations, after which luncheon was served in the dining-room. Those present were Mrs. Julia Madsen, mother of the bride; Andrew Madsen, Mrs. John Madsen, Mrs. M. J. Johnson, Mr. and Mrs. Will Zinser, Mr. and Mrs. H. Liebe, Mr. and Mrs. G. Hoffman, Mrs. J. Kemp, Mr. and Mrs. P. Adamsen, Mrs. Olsen, Mr. and Mrs. M. Christensen, Misses May Sullivan, Kate Olsen, Nellie Woodhouse, Jessie Pottage, Mary Olsen, Olga Madsen, Olalia Sorensen, Agnes Christensen, Mildred Madsen, Jennye Johnson, Lela Johnson, Ralph Adamsen and Raymond Madsen. Mr. and Mrs. Sorensen will be at home to their friends at 963 Williams avenue.

Schroeppel-Murtha.

A very pretty Autumn wedding took place Monday evening, October 7, at 8:30 o'clock, at the home of Mr. and Mrs. William Duggan, 245 Dupont street, when Miss Katherine Louise Murtha, of Portland, and Herman F. Schroeppel, of Centralia, Wash., were united in marriage by Rev. H. S. Black. The house was beautiful in its decoration of Autumn leaves and a profusion of flowers and ferns. The bride was attended by her cousin, Miss Callie Magle, who was daintly gowned in blue and carried pink carnations. The bride was handsome in a gown of champagne silk cut princess with trimmings of Duchess lace and carried a shower bouquet of bride roses. The groom was attended by William Dunkley, of Centralia, Wash. The bridal party entered the parlors to the strains of the wedding march from Lohengrin. Immediately after the ceremony congratulations were tendered the bride and groom and refreshments served. Mr. and Mrs. Schroeppel left the same evening for their new home at Centralia, Wash.

Hurley-Porlier.

The marriage of Robert J. Hurley, of Tacoma, and Miss Hattie E. Porter, of Seattle, was celebrated at the home of the bride's sister, Mr. and Mrs. E. H. Haslam, 1039 Mallory avenue, on the morning of October 10. Rev. Henry A. Barden performed the ceremony. Miss Beulah Drew acted as bridesmaid, and Mrs. J. H. Jones maid of honor. A. G. Vaughn, of Portland, was best man, and Miss Mayne Haslam gracefully carried the wedding ring. The bride appeared in a rich and handsome gown. The wedding was on the groom's birthday. He is one of Tacoma's promising young men. The wedding guests were most cordial in extending their congratulations to the happy couple, who left Portland on the morning train for a wedding trip to Spokane and the East. On their return they will reside in Tacoma.

Wuest-Eagleton.

The home of Mr. and Mrs. A. N. Eagleton was the scene of a simple but beautiful wedding last Wednesday evening, when their daughter, Mary Ethel, became the bride of George Albert Wuest. Masses of brilliant Autumn foliage and ferns formed a bower where the ceremony was performed by Rev. Paul Rader, in the presence of immediate relatives. Music during the service added to its impressiveness. The bride was charmingly attired in white, carrying bride's roses. After congratulations the guests enjoyed a dainty repast during which musical selections were rendered. The bride and groom left immediately for their new home near Rose City Park, where they will receive their friends after November 1.

Inch-Baker.

A very pretty wedding was celebrated on Sunday, October 6, at the home of the bride, 853 Gladstone avenue, when Walter Inch and Miss Una Baker were married by Rev. J. Bowersox. The bride is one of the accomplished daughters of Mr. and Mrs. L. H. Baker, a family of teachers. Professor Baker is principal of the public school at Woodstock. Owing to the illness of the bride's grandmother the wedding was a quiet one. After refreshments, the waiting automobile speedily took them to the train when they left for Tillamook City, where they will sojourn for a time.

Thomson-Curtis.

A quiet, but very pleasant wedding took place at the residence of Andrew C. Catto, 671 East Alder street, last Saturday night, when William G. Thomson, of Oregon City and Miss Eunice E. Curtis of Forest Grove were married by Rev. Daniel Staver, assistant pastor of First Congregational Church. A few friends and relatives of the bride and groom were present. Mr. and Mrs. Thomson will reside in Oregon City.

Dove-Bradley.

A pretty wedding took place at the parsonage of the Third Presbyterian Church, September 22. The contracting parties were George I. Dove and Miss Maude S. Bradley. The ceremony was performed by Rev. A. J. Montgomery. After the ceremony a luncheon was served at the residence of the groom's mother, after which the happy couple left amid a shower of rice and good wishes for a trip to Seattle, Tacoma and Victoria, B. C. They will be at home 63 East Eleventh street, North, after November 1. No cards.

Gordon-Prentiss.

On Sunday, September 29, at 5:30 P. M. at the residence of Mr. and Mrs. G. A. Prentiss, 162 Grand avenue, North, their daughter, Margaret Ruth, and Mr. Alfred Gordon, were married, Rev. W. B. Hollingshead officiating. At the conclusion of the ceremony they received the congratulations of the members of the two families and friends about 40 of whom were present. Light refreshments were served, after which Mr. and Mrs. Gordon went to their home, 348 Shaver street, which they had provided and furnished beforehand.

Cruikshank-Beck.

A very pretty home wedding occurred at the family residence of Mr. and Mrs. W. G. Beck in this city last week, the contracting parties being their daughter, Miss Mary Louise and Louis Abadie Cruikshank. The ceremony was performed in the presence of the family and intimate friends. The bride is a native daughter of this city and has many friends, while Mr. Cruikshank is well known in business circles. Mr. and Mrs. Cruikshank left immediately after the ceremony for an extended visit East.

Rupert-Blair.

A pretty and quiet wedding occurred at the home of F. H. Geigger, 1029 Garfield avenue, on the afternoon of October 8, when Edwin Hunter Rupert of Chicago, and Grace Gertrude Blair were united in marriage. The ceremony was performed by Rev. B. S. Bollinger of the Highland Congregational Church. Mr. Rupert is the representative of the Chicago Tailoring Company in the Northwest, including British Columbia. After several weeks Mr. and Mrs. Rupert will make their home in Vancouver, B. C.

Schmeer-Brune.

A pretty but quiet wedding was that of Miss Anna Frances Brune and Mr. R. W. Schmeer, cashier of the U. S. National Bank, which occurred Saturday, October 5, at 11:30 o'clock at the Unitarian Church, Rev. T. L. Eliot officiating. Mr. and Mrs. Schmeer left for a month's trip to New York City. No cards.

Hewitt-Burt.

At high noon October 9 at the home of the bride Miss Elva Burt and Cypress Hewitt were married by Rev. J. Bowers. Mr. and Mrs. Hewitt will spend some days in Salem visiting relatives and upon their return will reside in this city.

Lakin-Adcox.

Miss Mary J. Adcox and Mr. George M. Lakin were married October 9 at the parsonage of the Central Baptist Church, Rev. W. T. Jordan, officiating. Mr. and Mrs. Lakin will be at home at 83 East Twenty-eighth street, North.

Schmidt-Grimps.

On Saturday evening, October 5, William Schmidt and Miss Theresa Grimps, both of this city were married, Rev. J. Whitcomb Brougher, D. D., officiating.

Johnson-Hackett.

Miss Pearl Hackett and Mr. Coe Johnson were married October 8 at the First Congregational Church, Rev. Daniel Starer, assistant pastor, officiating.

Fraser-Demme.

On Wednesday, October 9, at the United Evangelical parsonage, at Ockley Green, Miss Anna M. Demme and James T. Frazer were married by Rev J. Bowersox.

ANNOUNCEMENTS.

Mrs. George L. Colwell, of Astoria, announces the engagement of her daughter, Lillian K. Habersham, to Hiram B. Lienweber, the marriage to be solemnized October 19, at the home of George L. Colwell in the presence of relatives. No cards.

* * *

Mr. and Mrs. John Rometsch announce the engagement of their daughter, Elsie H., to Jud Yoho, of Seattle. The wedding is to take place this month.

COMING EVENTS.

Mrs. Dwight L. Potter, of Oakland, Cal., will speak on the subject "Star Counting" this afternoon at the Young Women's Christian Association. All young women are invited to hear her.

From 4 to 4:30 P. M., Mrs. Potter will conduct the little journey room and take her audience on a flying trip to China. Miss Carrie A. Holbrook will take her Bible class into "One of the homes that Jesus visited," and in the story room another bright new story will be read.

At 4:30 P. M., the Clifford orchestra and concert company will furnish the following programme: a, march, "The Messenger Boy," (Austed); b, selection, "Prince of Pilsen" (Luders), orchestra; reading, Miss Anita Pearcy; piano solo, "Lieber Waltzer" (Moszhouskie), Miss Gertrude Tolsted; selection, "Hearts and Flowers" (Tobam); songs, Master Harry Parsons; cornet solo, "Answer" (Robyne), Mr. Frank Jones; reading, Miss Pearcy; selections, orchestra.

* * *

The East Side Athletic Club will give an October dancing party on Friday evening, October 18, at new Ringler Hall, Grand avenue and East Morrison street. Stiles' orchestra will furnish the music. The floor committee is as follows: Miss Alice Buckenmeyer, Miss Gertrude Stockton, Miss Edith Elkington, Miss Margaret Boyd, Mr. L. B. Smith, Dr. Robert Brewster, Dr. W. W. Bruce, Mr. W. W. Vinson. The patronesses are Mrs. M. A. Butler, Mrs. W. Y. Masters, Mrs. M. M. Ringler.

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The Ladies' Aid Society of St. Mary's Cathedral are arranging for a charity ball to be given in Murlark Hall on November 15. The proceeds are to be used for the benefit of the new orphanage.

* * *

The regular meeting of George Wright Relief Corps' sewing circle will be held at the home of Mrs. Elizabeth Eivers, 452 Fifth street, near Jackson, Tuesday, October 15, from 10 to 4 o'clock.

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The home department of the Portnomah Study Club will meet on Wednesday, October 16, with Mrs. W. C. Jones at No. 259 Bain street.

SOCIETY PERSONALS.

Mrs. Otto Schumann left last night to visit relatives in California.

Mr. and Mrs. Arthur Lewis Benham left last Tuesday evening for Spokane, Wash., their future home.

Dr. Clay P. Mason returned on Thursday to Klamath Falls, after a visit with his father, at 798 Kerby street.

Miss Evelyn Poujade has returned to her home in Gervais, after a fortnight's visit with her sister, Mrs. Fred Goulet.

Dr. and Mrs. C. W. Lowe, of Eugene, will leave today for a six weeks' trip to New York City and other Eastern points.

Mrs. Frank Shrier and Miss Shrier have left Portland with the anticipation of meeting Mr. Shrier and later to visit in California.

Mrs. M. C. Peterson and her daughter Alice have returned from a two-weeks' trip to Vancouver and Victoria, B. C. and the Puget Sound cities.

Miss Edith Jones spent last week in San Francisco and is now on her way to Stroud, Okla., to accompany Mrs. H. A. Meyer and three children to Portland.

Miss Ethel Swank, well-known in social and musical circles in Albany, is spending the Winter in Portland, studying voice culture. Miss Swank is a guest of her aunt, Mrs. Frank C. Baker.

F. W. Hellman and M. A. Keys, of the Portland Y. M. C. A., left yesterday afternoon for Newberg, Or., where they will speak in the interest of the Yamhill County Y. M. C. A., which is being organized in that place.

Mr. and Mrs. Dave Dunbar have returned from their trip to Fairbanks, Dawson, Nome and Southeastern Alaska, and are spending a few months at Scenic Hot Springs, Wash., with their children, Miss Lavinia and Martha Roderick, on account of the latter's health.

Mrs. Lulu Dahl-Miller, the well-known contralto, who recently went to New York City for vocal study, writes to Mrs. Walter Reed that she is studying with Mr. Arens, the eminent teacher and composer, and he has complimented her highly on her excellent training.

Miss Florence Gallagher, a talented young musician and society belle of this city, leaves today for her former home, Washington, D. C. Miss Gallagher goes to complete her musical course and to enter into Washington society. She expects to return in 12 or 15 months, and her many friends will welcome her home.

Mr. and Mrs. Willis B. Cochran have recently moved to San Francisco, where Mr. Cochran has bought an interest in the export commission business of Parrott & Co., of which concern he holds the office of vice-president. Mr. and Mrs. Cochran have sold their artistic bungalow on Twenty-second street to Dr. Ford Warren.

Professior I. W. Pratt, principal of Failing School, is now spending a vacation in Washington, D. C. He was sent there as a representative of the Oregon Masons to attend the grand lodge. Mrs. Pratt accompanied him on the trip. Miss Fannie G. Porter, his efficient assistant, is filling his position during his absence.

Mrs. Imogen Harding-Brodie is directing the choir of Temple Beth-Israel during the absence of Dom J. Zan, who has gone to Kansas for a stay of several weeks. Mrs. Brodie will have the direction of the musical programme of the annual institute of Clackamas County teachers, which will be held in Oregon City, October 23-25.

At the Women's Union.

Miss Inga Knutson has arrived for an indefinite stay.

Miss Arley Ryerse is one of this week's newcomers.

Miss Nellie Sutherland, of Woodburn, was a visitor on Wednesday.

Miss Marie Lawson was the guest of Miss Cowperthwaite at dinner on Wednesday.

Miss Ida Wachter, of Stevenson, left on Thursday for a visit to her home over Sunday.

Miss Adele Saries, of The Dalles, came on Thursday, and expects to make her home here.

Mrs. Beatrice Harrison, of Oregon City, was a flying visitor for dinner on Wednesday evening.

Miss Frances A. Sheehy.

Miss Frances A. Sheehy will receive piano pupils at her studio, Room 415, Stearns building, corner Sixth and Morrison streets, after October 14. Telephones at residence, 315 Eleventh street. *

Miss M. Evelyn Hurley.

Miss Hurley has reopened her vocal studio, 184 E. 16th, cor. Yamhill street. *

Mr. Spitzner played the following violin solos, Sunday last, before the Philharmonic Society: Canzonetta, D'Ambrosio; Adagio from G minor Conzerto by Bruch; Gavotte from Mignon, by Thomas; Sarasate, E flat Nocturns, by Chopin, and Sarasate and Serenade, by Moszowski. A beautiful tone, true intonation and artistic taste are the characteristics of Mr. Spitzner's violin playing. The Philharmonic orchestra has started rehearsals.*

School of Arts and Handicrafts, under the direction of Miss Roma McKnight, pupil of Mucha and E. A. Batchelder, designers. Mrs. Froelich, of New York, and L. H. Martin, of Boston, metalworkers. Drawing designs applied to leather, metal, jewelry, wood; block printing, pottery, etc. Teachers' Saturday class in watercolors, design and crafts. 446 Washington street, beginning October 19. *

Halloewe'en entertainment. The Caledonians will convene with merry sangs and friendly cracks and haud their Hallowe'en in Drew hall, Second and Morrison, Saturday, October 26, at 8 P. M. *

We receive every day many novelties in evening wraps, appropriate for the coming Horse Show. An early choice is advisable. H. B. Litt, 331 Washington street. *

Lady, recently from Paris, gives French and German lessons. Pacific 1894. *

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LEGUMES OFFER INEXPENSIVE AND HEALTHFUL MENU ITEMS

Directions for Bringing Out the Best Results in Cooking Beans and Peas. How Popular Objections to Them May Be Overcome.

BY LILIAN TINGLE.

WITH the advance in price on almost every article of food, housekeepers are turning, as economic housekeepers the world over have always turned, to the increased use of the legumes—beans, peas and lentils—in the daily diet. Everyone knows that beans, for instance, are "cheap and filling;" and many people know, to their cost, that they are not easily digestible—that is they sometimes give rise to unpleasant symptoms during digestion and are quite unsuitable for infants and invalids. But, if we except the ardent vegetarian, who stands ready at any moment to prove by figures that "there is two or three times more nourishment in peas or beans than in the finest beefsteak," there are apparently not so very many women in this country who realize that the legumes offer one of the cheapest sources of protein (or tissue-building materials), and that much may be done by care in cooking and by arrangement of the rest of the diet to avoid the threatened indigestion.

Of course there are people who cannot take this kind of food, no matter how varied and dainty the service may be; but then there are also people who cannot with impunity take eggs or milk, or certain kinds of fruits or meats. Many people, however, simply allow themselves to get into grooves about eating, declaring, from habit, that they dislike or cannot eat certain dishes and often feeling a sort of complacence in the fact. Actually such persons should be ashamed of their lack of taste, appreciation or knowledge, and should no more boast about it than they would of having no ear for music or of being born colorblind. Almost anyone, however, may train himself or herself to eat almost any food with relish. Many are quite willing to do so in the case of fashionable and expensive things; though they will not trouble themselves for anything they consider cheap, and from which no glory is to be obtained. A tactful and accomplished provider and cook can, however, do much, even with stupid eaters, especially if she has some knowledge of food composition and availability, so that she may supply a well-balanced, and therefore satisfying, diet. Housekeepers who lack such knowledge will find much help in the many farmers' bulletins to be obtained free on application to the Secretary of Agriculture, Washington, D. C. They are clearly and simply written by people who understand what they are writing about, and a woman who has brains enough not to be dismayed by a row of figures or an occasional unfamiliar term for a familiar thing, may by their study add much to her effectiveness and value as a housekeeper.

But to come back to the legumes and their cooking. Don't run away with the idea that I am advocating baked beans with every meal or a fancy diet of peanuts. I only want to remind you: (1) That here in Portland you can obtain 12 or even more different kinds of legumes. (2) That a pound of these, in the dry state, contains as much tissue-building material, on an average, as a pound of lean meat and as much heat-giving material as eight or nine pounds of lean meat or three pounds of potatoes. Of course they are not such concentrated food material when they come to the table, after cooking and absorbing much water; moreover, the nourishment in them is not so completely or easily used by the body as that obtained from meat. (3) The long, slow cooking required to make them digestible and palatable may be given in the hay-box at a very slight cost for fuel. (4) That there is really no excuse for not learning how to cook and use them. What follows is for the inexperienced housekeeper.

The main points to be remembered in dealing with legumes are these:

They need long soaking in cold soft water.

The skin should if possible be removed, it having been shown by experiment that more of the food material is utilized by the body in its absence, and the tendency towards flatulence is reduced.

Long cooking is necessary, even after the tissue is quite soft, to bring out the best flavor, to swell and burst the starch grains, and to properly cook the proteid constituent.

Fat should usually be added both from the point of view of "balance" and flavor; and due attention should be given to variety of form and manner of serving, as well as to additional flavoring materials and accompaniments.

They should not be eaten in excessive quantities at irregular intervals (as is quite often the case in many families) but used in reasonable amounts only, as a regular part of the ration, and in combination with other foods. As an illustration of what I mean, you will find that many people who cannot eat peanuts (which are included among our legumes) in the usual haphazard way, between or on top of meals sufficient in themselves, can yet enjoy without bad effects these same peanuts as a part of a meal in which allowance has been made for them.

Bear these principles in mind in connection with the suggestive recipes to follow. After washing and picking over, always soak the dry peas, beans, or lentils, overnight in cold water containing one level teaspoon of baking soda to the gallon; drain, place in a sauce pan with fresh water and bring to the boil; boil five or ten minutes according to the size and kind of your material and set away, tightly covered, in the hay box for four or five hours. This is the preliminary treatment understood in each recipe.

General rule for soups: To every pint of dry legumes use 1 onion, chopped; 1 cup chopped soup vegetables; 4 tablespoonsful (level) fat; 3 tablesoonsful (level) of flour; a bit of ham or bacon or a ham bone or any available meat bones (this is not absolutely necessary); pepper and salt to taste; seasonings appropriate to the particular kind of legume used; 3 pints of water, renewed as it is absorbed or evaporated. If a cream soup is desired less water can be used in the cooking and a pint (or more) of milk added at the final reheating.

Heat the fat in the soup pot, and toss the vegetables in it to bring out the flavor, let them brown slightly if a brown soup is desired. Add the flour, then some of the water (cold) or the liquor from the beans. Boil up so as to thicken, then add the beans, peas or lentils (or a mixture of several kinds), bring to boiling point and replace in the haybox. Some four or five hours later, the whole mixture may be rubbed through a sieve (to remove the hulls) and served after slightly reheating if necessary. Better still it may be left all night, sieved and reheated in the morning, and packed away until dinner. Any number of reheatings and sessions in the haybox will simply improve it; but do not add any milk until the last time of heating. Extra water may be needed. The thickening of flour makes it creamy, and prevents the separation into "land and water" so often seen in carelessly made bean or pea soups.

In my next article I shall give seasonings and garnishes appropriate to different kinds of legume soups, and some other forms in which these economical materials may appear in attractive and wholesome guise.

AT GOMBEEN MAN'S MERCY

Cause of Poverty and Drunkenness Among Connemara Peasants.

DUBLIN, Oct. 2.—(Special.)—Giving evidence before the Royal Commission on Congestion at Leenane, the Rev. John Flatley, Roman Catholic curate at Clare Island, Westport, made some startling statements regarding the conditions of society in Connemara. Father Flatley has been a Roman Catholic priest for 37 years, and has spent all that time in the congested districts. While anxious for the further distribution of grass lands among the peasant population, he attributed the existing conditions in Connemara mainly to the system of living on credit and of paying exorbitant prices for the goods supplied by gombeen men. Father Flatley said that by getting the smaller farmers deeply into their books, these gombeen shopkeepers large controlled elections to the County and District Councils, and to the magistracy.

That condition was producing the most frightful results. The local councils, to a large extent, were worked entirely in the interests of the shopkeepers, and the country had a very low class of magistrates. The magistrates shamefully utilized the bench for the purpose of promoting their business. It was quite common for them to favor their own customers in the most flagrant manner, and a vast amount of intriguing and canvassing was exercised to this end. He assured the Commission that magistrates went to the length of coaching witnesses as to the evidence which they were to give before the court, and that it was a common practice to influence drunken doctors to give mitigating evidence in cases of assault.

Complaints had been made to him of the unpleasantness of having to sit on the bench with men who had been fed with whisky for three weeks before a case came on. In one case a magistrate had been obliged to adjourn the court because his fellow-magistrate was drunk on the bench. In another the County Court Judge had been obliged to warn a magistrate for his drunken interruptions of the business of the court. All this arose from the fact that the people who lived on credit were the slaves of the shopkeepers.

In reply to Lord Dudley, the witness said that a number of specific cases which had arisen in his experience showed that where the small holder got into the debt of the shopkeepers, the result was that he very often lost his land.

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