

# The Dalles Chronicle



is here and has come to stay. It hopes to win its way to public favor by energy, industry and merit; and to this end we ask that you give it a fair trial, and if satisfied with its course a generous support.

## ★ The Daily ★

four pages of six columns each, will be issued every evening, except Sunday, and will be delivered in the city, or sent by mail for the moderate sum of fifty cents a month.

## Its Objects

will be to advertise the resources of the city, and adjacent country, to assist in developing our industries, in extending and opening up new channels for our trade, in securing an open river, and in helping THE DALLES to take her proper position as the

## Leading City of Eastern Oregon.

The paper, both daily and weekly, will be independent in politics, and in its criticism of political matters, as in its handling of local affairs, it will be

## JUST, FAIR AND IMPARTIAL.

We will endeavor to give all the local news, and we ask that your criticism of our object and course, be formed from the contents of the paper, and not from rash assertions of outside parties.

## THE WEEKLY,

sent to any address for \$1.50 per year. It will contain from four to six eight column pages, and we shall endeavor to make it the equal of the best. Ask your Postmaster for a copy, or address

## THE CHRONICLE PUB. CO.

Office, N. W. Cor. Washington and Second. Sts.

### PAYING THE BLOOD TAX.

#### PEASANTS PAY MONEY FOR MUR- DERS COMMITTED IN 1375.

#### A Debt Which the Inhabitants of the Pyrenees Have Religiously Paid Annually for Over Five Centuries—The Ceremony Described by a Witness.

The Independent des Basses-Pyrenees publishes a very interesting description written by M. Alfred Cadier, a French Protestant clergyman at Pan, of a ceremonial which he witnessed on the frontier of France and Spain. This consisted in the payment of a blood tax, and it appears that there are two or three places in the Pyrenees where the custom, founded upon the belief that "a murderer committed by the inhabitants of a village or canton upon those of an adjoining village or canton must forever remain a burden upon the descendants of their descendants," is still observed.

Thus, about the middle of the Fourteenth century, the inhabitants of the valley of Lavedan, having massacred the defenseless residents of Aspe, were condemned by the pope to pay a perpetual tax of thirty sols, which was levied upon twenty-two villages and paid up to the time of the revolution. In the Thirteenth century, if not earlier, a similar crime was committed between the valleys of Baretons, in French Navarre, and Roncal, in Spanish Navarre.

The blood tax which the inhabitants of the former were ordered by the pope to discharge is paid still, the ceremony taking place annually on July 13 in the mountains, about seven hours' march from Osse, at the pass known as La Peyre St. Martin. It is thus described by M. Cadier:

A GALA SCENE.  
A crowd of people is to be seen making their way to the rendezvous. The shepherds of the Baretons valley, with their red waistcoats interspersed with dark threads, the mayors and delegates of the villages of Arette, Lauze, Aramis and Issor, the foresters of the mountain, the custom house officers without their guns, the clergy, represented by the priest of St. Engrace and two curates, and a few English tourists from Osse helped to make up this singular assembly. When we reached the narrow stone which marks off the frontier, with the name St. Martin inscribed upon the two sides of it in French and Spanish, we found ourselves face to face with the Spaniards, who formed an imposing group.

First was the alcalde of Isaba, who was to act the part of lord chief justice. He was wearing a black robe, bordered with red, and a large collar of white bands, while he carried in his hand the wand of justice, in the shape of a black stick with a silver knob. The alcaldes of three or four other Spanish villages were similarly attired, and they were accompanied by a numerous suite, made up of delegates from the general junta of the valley of Roncal, the notary, the veterinarian, and others, the escort consisting of seven or eight armed carabinieri and guards, while in the rear were a number of "bourriqueros," who had come in the hope of selling the skins of wine with which their donkeys were loaded.

It was about 9 a. m. when the ceremonial, which has been observed without interruption since 1375, commenced by the French mayors donning their tricolor scarf, and by the Spanish alcaldes advancing toward the frontier stone, accompanied by a herald bearing a lance on which was painted a red flame, the symbol of justice.

THE CEREMONY.  
The two parties having halted at a distance of about twenty feet from their respective frontiers, the herald substitutes for his red flame a white one, which is the symbol of pacific intentions, and the alcalde of Isaba exclaims in Spanish, "Do you wish for peace?" To this the French mayors reply in the affirmative, also speaking in Spanish, and in order to testify to the sincerity of their intentions, their herald lays down his lance upon the top of the stone in the direction of the frontier, whereupon the Spanish herald comes and inserts his lance into the French soil, resting the shaft against the stone so as to form a cross with the French lance. The mayor of Arette then comes and lays his hand upon the cross so formed, a Spanish alcalde places his right hand upon that of the Frenchman and the other mayors and alcaldes do the same alternately.

Last of all, the alcalde of Isaba steps forward, and, lifting his wand of justice over the pile of hands, pronounces the oath, which all swear to keep. After this oath has been taken the alcalde of Isaba exclaims three times, "Pax difraus" (peace in the future). Peace is thus anew concluded, and to ratify their having given up all idea of vengeance the men of Roncal order the escort to discharge their guns in the direction of France. Then comes the reception of the blood tax, which used to consist of three perfectly white mares, but owing to the difficulty of getting them exactly alike three white heifers have been substituted for them. The three heifers presented this year were worth about twenty-three pounds, which is a large sum for the district, and after the Roncal notary had drawn up a process verbal, which was signed all around, a repast was served at the expense of the Spaniards, toasts being proposed in honor of Spain, France and England, the introduction of England being due to the presence of several English visitors. After the repast was over dancing followed, and we then said goodby till next year.

How a Plant Protects Itself.  
One little plant of South Africa protects itself by assuming a curious likeness to a white lichen that covers the rocks; the plant has sharp pointed green leaves; these are placed close together with their points upward, and on the tip of each leaf is a little white, scaly sheath. The resemblance of the smooth surface these present to the lichen growing on the rocks, beside which it is always found, is so great that it is not till you tread on it that you discover the deception.—Fortnightly Review.

### JAM AND MARMALADE.

#### How the English Manipulate a Profitable Industry.

We Americans can or hermetically seal our fresh fruits, vegetables, meats and fish in tins. This is very wasteful. The product is not concentrated enough and involves the transportation of too much water. In England and Europe their plan is better. They make their fresh fruits into jams, marmalades and jellies. They "pot" their meats, game and fish. These are concentrated forms of the same things as our canned goods. They extract nearly all of the water, therefore do not wrap it up in expensive tin and the consumer does not have to pay freight on aqua pura. He can get plenty of that from the spring or buy it very cheaply of the city. The English people are great for jams. They make jams of everything, and they are very nice. These are used in all parts of the world. It is strange that a little, cold, wet island that grows very little but imports thousands of tons of fruit, should manufacture it into jam and export it to all parts of the world. Her trade in jams is enormous. England can do this because she has cheap sugar, labor, fuel and tin. We now have cheap sugar, the cheapest and best fruits on earth and cheap fuel generally. Ten times more tin than the rest of the world combined, which will soon be cheap and with ingenuity and improved machinery we can do the work cheaper than any place in the world. Thus we are in a position to take England's jam trade away from her and if we have good business sense we will at once proceed to do so.

Fruit jams are simply the pulp of the fruit concentrated by boiling away their juice and replacing it with refined sugar and glucose, adding spices and flavors to suit the taste. A certain amount of glucose is at all times used with the cane sugar—about equal parts of each. Not because glucose is the cheaper sweet because it is not in England, but because the jam has a very much richer, succulent flavor than when cane sugar alone is used. As a matter of fact, when glucose is used the jam is more easily digested, wholesome and nutritious than without it.

Jams rightly and cleanly made have a great future before them commercially. They carry all the peculiar properties and flavors of cooked fresh fruits. The consumer by adding water and heating has at once the refreshing stewed fruit. Nearly all fruits and berries are suitable for jams and if rightly cooked retain their original flavors and qualities as well as canned fruits.

It is true that many of the English jams are made up. The nearly neutral pulp of the apple is the foundation generally used for the body of all made up jams. It readily takes up other fruit flavors. Its own is mild enough to be covered up. Apple pulp also gives body to thin watery fruits of high flavor like raspberry, pineapple, orange, etc. Gooseberry pulp is also largely used. The exact recipes used for each standard sort are freely published, so there is no deception. Great cargoes of oranges are imported expressly for making jams and marmalades. The apple or gooseberry pulp is often the most expensive ingredient. These are concentrated in times of abundance and stored for future use.

Jam is made in large, open kettles. It is an intricate trade and it is surprising that a fine article the jam factories turn out with such crude methods. They are crude—though admirably adapted for this purpose—for this reason. Fruit pulps or juices should be concentrated in the vacuum pan the same as sugar beet juice, glucose or wine grape. This prevents oxidation, coloration and loss and change of flavor.

Marmalades are very little different from jams. They have more sugar and juice and higher flavors.

This Coast should go into the jam business extensively. The whole world is our market. Our own people will not accept them at once but they will soon learn. We have the best fruits of all kinds. Let us by this plan ship our fruits and keep the water to irrigate the tree, if need be, for another crop of fruit for jam.

#### How Iron Structures Become Unsafe.

By examining a worn bar or car wheel with an ordinary microscope it will be seen that the worn surface is coming off in thin flakes or scales. By applying a microscope of very high power, however, it will be seen that iron is composed of a vast number of minute flakes held together by a peculiar cement, just as very flat and long bricks might be in a wall by mortar. Long continued jarring breaks up this cement to a fine powder with no adhesiveness, and then the flakes of iron fall apart just as a brick wall would fall if the mortar should turn to dry sand. But by some law not well understood continuous motion in the same direction destroys the cement many times faster than irregular motions. Thus a regiment of soldiers keeping step weaken an iron bridge more than so many wild horses.

#### How to Put Away Butter.

Mix well together one ounce each of saltpeter and white sugar and two ounces of best salt, all in fine powder; give one ounce of this mixture to each pound of butter and thoroughly work them together. The butter thus prepared is then to be tightly pressed into clean, glazed earthenware vessels so as to have no vacant spaces. Butter thus put up acquires its finest flavor three weeks later and preserves it for a long time. Another method is to take fresh butter eighteen pounds, fine salt one pound, saltpeter one and a quarter ounces and honey or fine brown sugar two ounces. Work and press as above. Some fill the vessels only to within one-half or three-quarter inch of the top and fill with coarse salt.

#### How to Set the Color in Lawn.

Dissolve a half pound of saltpeter in a pailful of water and dip the lawn in it several times before washing.

### How to Make Honey.

Take of soft water six pounds, pure honey three pounds, white sugar twenty pounds, cream of tartar eighty grains and essence of roses twenty-four drops; mix in a brass kettle and boil five minutes, taking special care not to let it get smoked. It is better to have a charcoal fire or place the kettle on hot coals. As soon as the kettle is taken off add the whites of two eggs well beaten, stirring thoroughly. Two more pounds of pure honey added at that time will increase the honey flavor. A slight decoction of slippery elm is sometimes added while cooling, but in hot weather it is liable to foam and rise to the surface.

#### How to Make a Cloth Waterproof.

Spread it out smoothly and rub the "wrong side" with a lump of beeswax (perfectly pure and free from grease) till the surface presents a slight but perfectly uniform white or grayish appearance. A cloth so prepared will turn water for several hours.

#### How to Prepare Wax for Polishing Floors.

Take twelve and one-half pounds of ordinary yellow wax, rasp it as fine as possible and stir it into a hot solution composed of six pounds of good pearl ash and rain water. Boil and stir it while boiling as long as it froths, then take off and stir in at once six pounds of dry yellow ochre. It may then be poured into molds of any desired size and will harden on cooling. When wanted for use a pound of it is dissolved in five pints of boiling water and well stirred and the mixture applied while warm to the floor with a paint brush. When cool, wipe with a coarse woolen cloth. One coat of this will last six months.

#### How to Make Brine for Pick.

Take brown sugar, bay salt and common salt, two pounds each; saltpetre, one-half pound, and water, one gallon. Boil gently and remove the scum. Another favorite pickle is made with twelve pounds of common salt, two pounds of sugar or molasses, one-half pound of niter and water enough to dissolve it.

#### How to Restore White Flannels That Have Turned Yellow.

Dissolve 2 1/2 pounds of white Marseilles soap in seventy-five pounds of soft water and add, with constant stirring, one ounce of liquor ammonia. The flannels are to be soaked in this fluid over night and afterward washed thoroughly in water.

#### How to Make Artificial Coral.

Melt together four parts of yellow resin and one of vermilion. Dip the twigs, stems, carvings, etc., in it and then dry without touching. The effect is very pretty.

## Pimples.

The old idea of 40 years ago was that facial eruptions were due to a "blood humor," for which they gave potash. Thus all the old Sarsaparillas contain potash, a most objectionable and drastic mineral, that instead of decreasing, actually creates more eruptions. You have noticed this when taking other Sarsaparillas than Joy's. It is however now known that the stomach, the blood creating power, is the seat of all vitiating or cleansing operations. A stomach clogged by indigestion or constipation, vitiates the blood, result pimples. A clean stomach and healthy digestion purifies it and they disappear. Thus Joy's Vegetable Sarsaparilla is compounded after the modern idea to regulate the bowels and stimulate the digestion. The effect is immediate and most satisfactory. A short testimonial to contrast the action of the potash Sarsaparillas and Joy's modern vegetable preparation. Mrs. C. D. Stuart, of 400 Hayes St., S. F., writes: "I have for years had indigestion, I tried a popular Sarsaparilla but it actually caused more pimples to break out on my face. Hearing that Joy's was a later preparation and acted differently, I tried it and the pimples immediately disappeared."

## Joy's Vegetable Sarsaparilla

Largest bottle, most effective, same price. For Sale by SNIPES & KINERSLY, THE DALLES, OREGON.

## A Revelation.

Few people know that the bright bluish-green color of the ordinary tea exposed in the windows is not the natural color. Unpleasant as the fact may be, it is nevertheless artificial; mineral coloring matter being used for this purpose. The effect is twofold. It not only makes the tea a bright, shiny green, but also permits the use of "off-color" and worthless tea, which, once under the green cloak, are readily worked off as a good quality of tea.

An eminent authority writes on this subject: "The manipulation of poor teas, to give them a better appearance, is carried on extensively. Green teas, being in this country especially popular, are produced to meet the demand by coloring cheaper black kinds by glazing or facing with Prussian blue, tumeric, gypsum, and indigo. This method is so general that very little genuine uncolored green tea is offered for sale."

It was the knowledge of this condition of affairs that prompted the placing of Beech's Tea before the public. It is absolutely pure and without color. Did you ever see any genuine uncolored Japan tea? Ask your grocer to open a package of Beech's, and you will see it, and probably for the very first time. It will be found in color to be just between the artificial green tea that you have been accustomed to and the black tea.

## BEECH'S TEA

"Pure As Childhood." If your grocer does not have it, he will get it for you. Price 60c per pound. For sale at Leslie Butler's, THE DALLES, OREGON.