Frenks Among Apples

Among apples, as among living things ere are freaks-forms appearing to individual trees at the very extremes of normal conditions. A member of the state board of agriculture, in one of the northern counties, has an apple tree that has never had a petal. No one would ever know it was in blossom, yet it bears fruit abundantly. This shows that the pretty rosy parts of the flower, the petals, are nonessential to fruitfulness. Some contend that the brilliant colors of the petals of flowers are given to attract insects, and arrange for cross fertilization. Others contend that the petals act as protectors of the undeveloped parts, while others believe that, to some extent, they have the functions of leaves. and prepare food for the younger parts.-Whatever it be, we see by this freak it is possible to have apples without them.

Then there are seedless apples-apples with no core. There may be germs in the ovariums, and the germs may be properly fertilized by the pollen, but the power' to absorb nutrition is weak and the ovaries die in infancy from sheer starvation. Having been once fertilized, the fleshy part we know emphatically as the apple grows on and matures, though the seed and core do not. Twins or even triplets are often seen in apples, as in so many other organisms, and just as in other organisms by independent germs coming into juxtaposition in an early stage of development, when the stronger body absorbs a considerable portion of the other.-Thomas Meehan in Philadelphia Ledger.

He Couldn't Recognize French Money. It requires very elastic credulity to accept in these days of universal commerce the existence of a railroad employe who had never seen a French bank note, and who, when he did, considered it some sort of an advertising circular. But such a fellow did exist, and he worked on the railway that runs out to Sceaux. One day he found on the platform four bank notes of 100 francs each, put them in his pocket and said, "Some nice women on the top; I'll take 'em home to my little boy." Thanks to his ignorance, he was only able when he got home at night to present his son with three pictures. The boy carried them to school the next day, and at recess was about cutting out the "nice women," when the teacher saw what he was doing.

"Where did you get these notes?" he demanded. "Father gave them to me." "What for?" "To play with." "Very well; I shall take charge of them." They went together to the police station, and there the matter was satisfactorily explained. The money had been lost by a market woman, and she was so delighted at receiving the best part of it that she actually handed one of the bank notes to the man, exclaiming: "Here, take this, you old fool, and if you didn't know before what it was, you will know in the future."-Paris Corespondent Bos-ton Herald.

The Tomato Season

The season of the tomato is short, yet being essentially a plant of the tropics, it can not be ripened often in England, except under glass. As a hot house plant, however, it is widely used there, certain varieties developing special adap-tation to these conditions. In the short but fervent summer in New England, on the contrary, it finds itself quite at home. Though the plant like many others of tropical origin is highly susceptible to injury from frost, the seeds are very hardy, sustaining no harm from remaining in the ground throughout winters.

If left to come up of themselves they do so freely from such accidental plant- symbol of justice.

PAYING THE BLOOD TAX.

PEASANTS PAY MONEY FOR MUR-DERS COMMITTED IN 1375.

A Debt Which the Inhabitants of the Pyrences 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 Pau, 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 murder 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 18 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 mak-ing 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, Laune, Aramits 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 collarette by way of 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 carrabineros 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 cere-monial, 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

JAM AND MARMALADE.

How the English Manipulate a Profitable Industry.

We Americans can or hermetically seal our fresh fruits, vegetables, meats mix in a brass kettle and boil five minand 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 slippery elm is sometimes added while 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 (perfectly pure and free from grease) till the spring or buy it very cheaply of the the surface presents a slight but per jams. They make jams of everything ance. A cloth so prepared will turn and they are very nice. These are used water for several hours. It is strange that a little, cold, wet island that grows | How to Prepare Wax for Polishing Floors very little but imports thousands of tons of fruit, should manufacture it into jam ordinary yellow wax, rasp it as fine as and export it to all parts of the world, possible and stir it into a hot solution Her trade in jams is enormous. Eng. composed of six pounds of good pearlash land can do this because she has cheap and rain water. Boil and stir it while sugar, labor, fuel and tin. We now boiling as long as it froths, then take off have cheap sugar, the cheapest and best and stir in at once six pounds of dry yelfruits on earth and cheap fuel generally, low other. It may then be poured into Ten times more tin than the rest of the molds of any desired size and will hardworld combined, which will soon be en on cooling. When wanted for use a cheap and with ingenuity and improved pound of it is dissolved in five pints of machinery we can do the work cheaper boiling water and well stirred and than any place in the world. Thus we the mixture applied while warm to the are in a position to take England's jam floor with a paint brush. When cool, trade away from her and if we have wipe with a coarse woolen cloth. One good business sense we will at once pro- coat of this will last six months. ceed 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 one-half pound, and water, one gallon. 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.

great future before them commercially. and afterward washed thoroughly in 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 ingre-

of abundance and stored for future use. Jam is made in large, open lettle. It is an intricate trade and it is surprising stimulate the digestion. The effect is immediate what a fine article the jam factories and most satisfactory. A short testimonial to what a fine article the jam factories contrast the action of the potash Samaparillas turn out with such crude methods. They and Joy's modern vegetable preparation. Mrs.

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; utes, 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 cooling, but in hot weather it is liable to foam and rise to the surface.

How to Make a Cioth Waterproof. Spread it out smoothly and rub the wrong side" with a lump of beeswax

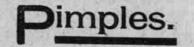
Take twelve and one-half pounds of

How to Make Brine for Pork. mon salt, two pounds each; saltpetre Boil gently and remove the scum. Another favorite pickle is made with twelve sugar or molasses, one-half pound of niter and water enough to dissolve it.

How to Restore White Flannels That Have Turned Yellow.

Dissolve 21 pounds of white Marseilles soap in seventy-five pounds of soft water and add, with constant stirring, one ounce of liquor ammonia. The flannels Jams rightly and cleanly made have a are to be soaked in this fluid over night 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.



The old idea of 40 years ago was that facia eruptions were due to a "blood humor," for which they gave potash. Thus all the old Sarsa parillas contain potash, a most objectionable and drastic mineral, that instead of decreasing, actually creates more cruptions. You have no ticed this when taking other Earsaparillas 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 dient. These are concentrated in times healthful digestion purifies it and they disappear. Thus Joy's Vegetable Sarsaparilla is compounded after the modern idea to regulate the bowels and



is here and has come to stay. It hopes to win its way to public favor by enercity. The English people are great for fectly uniform white or grayish appear-great and to this end we ask that you give it a fair trial, and if satisfied with its course a generous support.

* The Daily *

Take brown sugar, bay salt and com- four pages of six columns each, will be issued every evening, except Sunday, pounds of common salt, two pounds of 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.

(4)

ings of the previous season, and here in Massachusetts will begin to ripen fruit about the last of August, while plants which are started early in the hot bed or window box will begin nearly a month sooner. A large field of tomatoes in the at which time they brought twelve dollars per bushel in the market.-Boston Transcript.

Seeds Used for Ornaments.

The seed called Job's tears is used in Siam and by the Naga and other Assam tribes in the construction of earrings and other simple and elegant articles of personal adornment. Necklaces of these seeds are frequently worn, and baskets and other ornamental articles are occasionally decorated with them, especially those made in Nepal. The Angame Nagas construct elegant earrings in which a rosette of these seeds surrounds a greenish beetle wing. These grains seem to stand a good chance of coming into more general use in Europe in the construction of artificial flowers, laces, bugle trimmings and other such purposes for which glass beads are now used, and possibly also in Catholic countries for the manufacture of rosaries.-Chambers' Journal.

A Turkish Bank Note.

The bill is on imperial green paper, a color held sacred in Turkey, which the government alone is permitted to use. On the top and sides are the following words in Turkish, "To be paid to the bearer, without interest, twenty plasters." At the top of the note is the sultan's toghra, surrounding which is a quotation from the koran. Underneath are the words, "Twenty plasters, paper money; to be used in the place of gold at the Bank of Constantinople." At the base of the note is the seal of the mint, and on the back the seal of the minister of the treasury. The toghra is con-sidered sacred, and is guarded by the three highest officials of the mint, whose sole duty is to watch it .- New York Advertiser

Light Without Flame.

If one or two pieces of phosphorus of the size of peas be inclosed in a small bottle half full of olive oil and kept for some little time the air space in the botthe will become filled with a phosphoresit vapor. The phosphorescence will fade, but may be renewed by simply unoorking the bottle. Sufficient light will be given out to tell the time by: in fact this method is used by watchmen in ome places where expictives are stored. -New York Recorder

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, vicinity of Boston commenced ripening fruit one summer about the 10th of July, 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 al-calde 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, "Paz daraus" (peace in the future). Peace is thus anew concluded, and to ratify their breaks up this cement to a fine powder 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 Ronsum for the district, and after the Ron-cal notary had drawn up a proces 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 like-ness to a white lichen that covers the nees 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 tippof each leaf is a little white, scaly sheath. The resemblance of the smooth surface these these tippof surface these present to the lichen grow-ing on the rocks, beside which it is al-ways found, is so great that it is not till you tread on it that you discover the deception. -- Fortnightly Review.

for this purpose-for this reason. Fruit have for years had indigention, I tried a popular pulps or juices should be concentrated Sarsaparilia but it actually cansed more pimples in the vacuum pan the same as sugar to break out on my face. Hearing that Joy's was beet juice, glucose or wine grape. This a later preparation and acted differently, I tried prevents oxidization, coloration and loss It and the pimples immediately disappeared. 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 For Sale by SNIPES & KINERSLY accept them at once but they will soon We have the best fruits of all learn. 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 with no adhesiveness, and then the flakes of iron fall apart just as a brick wall would fall if the mortar should tarn 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.

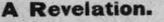
Mix well together one onnce each of saltpeter and white sugar and two ounces of best salt, all in fine powder; give one cunce of this mixture to each pound of butter and thoroughly work them to-gether. The butter thus prepared is then to be tightly pressed into clean, glazed earthenware vessels so as 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 sighteen 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-balf 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

C. D. Stuart, of 400 Hayes St., S. F., writes: "I

JOU'S Sarsaparilla Vegetable Largest bottle, most effective, same price.

THE DALLES, OREGON.



Few people know that the bright bluish-green color of the ordinary teas exposed in the windows is not the natural color. Unpleasant as the fact may be, it is nevertheles artificial; mineral coloring matter being used for this purpose. The effect is two-fold. It not only makes the

tes a bright, shiny green, but also permits the use of "off-color" and worthless teas, which once under the green cloak, are readily worked off as a good quality of tea. An eminent authority writes on this sub-

ject: "The manipulation of poor teas, to give them a finer appearance, is carried on exten sively. Green teas, being in this country especially popular, are produced to meet the especially popular, are produced to the kinds by demand by coloring chearer black kinds by glasing or facing with Prussian blue, tumeric, "If anothed is so gengypsum, and indigo. This method is so gen eral 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 be-tween the artificial green tea that you have been accustomed to and the black tess. It draws a delightful canary color, and is so

fragrant that it will be a revelation to tea drinkers. Its purity makes it also more mical than the artificial teas, for les of it is required per cup. Sold only in poun packages bearing this trade-mark :



If your grocer does not have it, he will get it for you. Price 600 per pound. For sale al Leslie Butler's, THE DALLES, 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

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