

Two farmers at Dyes, Alaska, have succeeded in raising a crop of 25,000 bushels of potatoes. This is one of the best strikes yet reported from golden Alaska.

Fortune continues to shower her favors upon President Roosevelt. According to a recent decision of a New York court in a suit brought to obtain a construction of the will of Cornelius Van Schaick Roosevelt, who died in 1887, his nephew the President, will inherit a fortune of between \$100,000 and \$150,000.

E. E. Lytle, president of the Columbia Southern, was in the city today, returning from a trip to Shaniko. In speaking of the development of the country tributary to Shaniko, Mr. Lytle said immense quantities of land are being located south of Shearer's bridge on Deschutes as far south as Antelope, and the settlers are preparing to seed large tracts in that country to wheat. He thinks that locality will become one of the great wheat producing sections of the state.—Dalles Times-Mountaineer.

Schley, the naval hero has been found at fault by the naval court and has been condemned on eleven points. Admiral Dewey sustains him, but the majority of the court found fault on hair splitting technicalities. Seventy millions of American people have no fault to find with the gallant old Admiral. Dewey and Schley are the fighters. Dewey cleaned up the Spanish at Manila and Schley put on the finishing touches at Santiago. They ended the war with Spain. How can there be any question of doubt as to Schley's actions? He led the fleet to victory. In the eyes of the people, Schley is great and the naval court is very small.

Captain Chadwick of the armored cruiser New York gets \$14,025.08 in prize money as the result of the naval battle of Santiago, although his craft did not fire a shot during the engagement and was nearly ten miles away at the time of the surrender of the last ship in the Spanish fleet, the Cristobal Colon. His share is nearly one hundred times more than that drawn down by Admiral Schley, who was in the thick of the fight and bore the brunt of the battle. The latter has been awarded the miserable pittance of \$149.53. Watson received \$18.35 as his share, and Cook, Clark of the Oregon, Philip (deceased), Evans, Taylor and Wainwright have been awarded from \$435 to \$2900 each. Wainwright commanded the little Gloucester, which smashed the Spanish torpedo boats, and got \$435 for the job. Sampson received \$25,794.44. This may be all right but it don't sound just right somehow.

A GROWING QUESTION. The western irrigationists are likely to obtain some recognition in the present Congress. By combining their forces they can compel those who are deeply interested in other projects requiring large appropriations to yield something to themselves. While the members of Congress from the arid and semi-arid regions are not numerous, they have friends and supporters in members from other portions of the country, and the President, whose influence may count for much, is on their side. Many people living in fertile and well-watered sections of the country are beginning to believe that only through Federal appropriations and guardianship in co-operation with proper state laws, can the non-productive and now waste lands of the West be made to yield their proportion of the products and wealth of the country, and that this result should be secured through Governmental action.

Private enterprise has done much in the way of reclaiming arid lands and many people were surprised at the statement in the President's message, or would have been if they had noticed it, that more than \$200,000,000 of private capital has been invested in irrigation. But private enterprise cannot, for obvious reasons, carry on this work in the scope, to the extent and under the conditions that are generally desired.

The problem, like many others with which the General Government has to deal, is not simple and easy, and initial laws will be to some extent experimental; but the time has about arrived when the great waste areas of the West must be gradually and systematically reclaimed and fructified, wherever practicable, by irrigation, carried on partly at least through Government aid.—Telegram.

Tuesday morning the large barn of C. E. Comstock & Company at Whitney, together with all the horses except two was burned. The total loss, including 11 head of horses, amounts to \$4000. It is thought that the fire was the work of incendiaries.

One of the largest sales made in Grant county for some time was consummated this week, says the Grant County News, when County Judge Laycock disposed of his ranch in Bear valley, consisting of 840 acres of valuable farm land, together with the improvements about 400 tons of hay and between 300 and 400 head of cattle for a consideration of \$16,000. The real estate was valued at \$7000. This property was bought by Messrs. W. S. Brown of Izae and Harvey Summerville of Willamette valley. It is the intention of Mr. Summerville to move on to the ranch in the spring.

Great storms have been raging all over the country within the past week. There have been blizzards in Nebraska and Wyoming. Many people have been frozen to death. In many of the southern states the weather has been the coldest ever known for the month of December. The people of Oregon certainly cannot complain over the little spell of weather that we have been having.

A NEW YEAR'S GUIDE. There is one book every one should make an effort to get, for the new year. It contains simple and valuable hints concerning health, many amusing anecdotes and much general information. We refer to the Heppner's Almanac, published by the Heppner Co., Pittsburg, Pa. It will prove valuable to any household. Sixty employees are kept at work on this valuable book. The issue for 1902 will be over eight millions, printed in the English, German, French, Norwegian, Swedish, Benonian and Spanish languages. It contains proof of the efficacy of Hostetter's Stomach Bitters, the great remedy prepared by the publishers, and is worthy of careful preservation. The almanac may be obtained free of cost, at any druggist or general dealer in the country.

A HOME ON TIME. A good ranch of 160 acres, 140 of it good plow land, located on county road, 5 miles southwest of Heppner, is now offered at \$4 an acre. Any man who will work it may have it on 3 years' time, pay in easy installments. Apply at Heppner Gazette office.

The GAZETTE has made arrangements to club with the Weekly Inter Ocean of Chicago. The regular subscription price of the Inter Ocean is \$1.00 per year and the regular price of the GAZETTE is \$1.50. By special arrangement both papers will be furnished one year for \$1.50. The old, reliable Inter Ocean is too well known to need much recommendation. It will be a valuable addition to the reading matter for the winter. Besides giving all the news, it has many special features, making it one of the most desirable weeklies in the United States. This special, liberal offer is limited and will be withdrawn in a short time.

ASK DRUGGIST for 10 CENT TRIAL SIZE. Ely's Cream Balm. Give Relief at once. It cures eczema and breaks the diseased surface. It cures Catarrh and drives away a load. It cures the Head quickly. It cures the Head and Promotes the Membrane. Remove the Scurf and Scall. Full size 25c. Trial size 10c. at Druggists or by mail. ELY'S BALM, 236 Broadway, New York.

Local News Notes. Mathews makes a specialty of filling mail orders for meals of all kinds. The Monthly New York World, ten numbers and the GAZETTE, one year for \$1.50. Read ad. This is a liberal offer. M. S. Corrigall of Butter creek, this week sold 160,000 pounds of wool to the Pendleton Scouring Mill. This wool is Mr. Corrigall's 1900 and 1901 clips. The 1900 clip (at the Wool Growers' warehouse in the city and the 1901 clip) at Echo. The price paid for the wool was not made public.

The racing horse Little Henry, owned by Wm. Buffinger of Burns, while being put into a car for shipment to California fell from a platform and was slightly injured yesterday morning. The news was telegraphed to the owner at Burns, who sent word back by wire not to ship the horse until his arrival in this city.

CASTORIA For Infants and Children. The Kind You Have Always Bought. Bears the Signature of J. C. Watson.

FRESHNESS OF FEELING. How to Retain This Most Charming Feature of Middle Age. Freshness of feeling is one of the most charming characteristics of a middle-aged man or woman. We are all familiar with men and women, not out of the 20's, who have the air of having exhausted all the resources of delight. They appear to have been through the whole round of human interests and to have explored them so thoroughly that they cannot be surprised or greatly moved. Children of wealthy parents introduced too early to the life of their elders, often betray this unlovely characteristic. The zest of work they never knew and the zest of amusement and diversion has palled upon them. On the other hand, those who have worked too long or intensely in a single line often exhaust their power of taking interest in other things, or of being strongly moved by them. The business man on a vacation, though confronting him is the loveliest landscape, sees nothing but stock quotations, or the clergyman sees nothing but the heads of sermons. It is doubtful if anything but a profound upheaval of the inner life can impart freshness of feeling to the man who has drunk so freely of pleasure that he is stirred up a muddy and impure sediment in the very fountains of happiness. But most of us have it wholly within our power by moderate living, by wholesome recreation, by occasional change of scene, and by cultivating every day a variety of interests, to preserve that emotional responsiveness which enables us to greet the light of the morning and the glories of the heavens with keen delight, to enter into the joys and sorrows of others, to welcome the appearance of a bright book, or to refresh ourselves with the conversation of friends.—Outlook.

Timbales are French dishes, so named from "timbal", a metal cup, because they are generally made in plain molds, either round or oval. They are somewhat difficult to make, however, requiring both care and practice. The most common is made of meat and filled with a creamed forcemeat of fish, chicken, sweetbreads or spaghetti or rice. They are very popular as an entrée for a company luncheon. For 12 small molds or timbales, sometimes called dariole molds, 1 1/2 pounds of cold, fleshy fish of any kind, such as salmon or halibut, will be required. Cook a half pint of bread crumbs with a pint of equal parts of milk and rich cream for ten minutes, and meantime pound to a paste the fish, chicken, sweetbreads or spaghetti or rice. They are very popular as an entrée for a company luncheon. For 12 small molds or timbales, sometimes called dariole molds, 1 1/2 pounds of cold, fleshy fish of any kind, such as salmon or halibut, will be required. 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