The Daily Astorian.

ASTORIA, OREGON:

SUNDAY.....NOVEMBER 25, 1882

ISSUED EVERY MORNING.
(Monday excepted)

J. F. HALLORAN & COMPANY,
PUBLISHERS AND PROPRIETORS,
ASTORIAN BUILDING, - - CASS STREET

Terms of Subscription.

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Advertisements inserted by the year at the rate of $2 per square per month. Transient advertising fifty cents per square, each insertion.

Around the City.

Fat chickens are being received from Shoalwater bay.

The new school house is expected to be ready for occupancy about the 15th of next month.

There are rumors of a coming war among the board fire insurance companies of San Francisco.

Divine service on board the *City of Madrid* lying at Flavel's dock, at 4 P. M., Rev. J. McCormac officiating.

The *Queen* sailed yesterday; the *Alpha* went to Yaquina; the schooner *Coquille* came n; ithe *Columbia* is due to-morrow.

Some Corvallis people have been poisoned by eating Bologna sausage. Some one in the heart of the valley has probably been throwing physic to the dogs.

Roofing the O. R. & N. dock is finished. The structure presents a fine appearance. It is 1100 feet long and 80 feet wide, and is built in the most substantial manner.

The New York Novelty store has a most attractive display. The goods are selected especially for this market, and embrace every variety of fancy goods and novelties.

The Baptist, Congregational, Methodist and Presbyterian churches will hold a united service on Thanksgiving day. Rev. B. S. McLafferty is to preach the sermon.

A large number of witnesses go to Portland to-morrow in the case of Boyle vs. certain citizens of this place charged with being vigilantes. The trial begins next Tuesday before Judge Deady.

Capt. John Harlow died at Troutdale last Friday. Deceased was an old and respected resident of this state and was well and widely known in Oregon and Washington Territory. He leaves a large family to mourn his loss. Mrs. B. S. Worsley of this city, is his eldest daughter.

The Weather Yesterday.

At 2 yesterday morning hailstones as large as pigeons' eggs fell with a dull thud; at 3 came rain and a wind from the west; at 4:30 more wind from the west and rain; at 5:45 it rained; as the struggling daylight disclosed lateral lines of slanting rain descending; at 8:30 the sun shone out in all its winsome strength and gladsome beauty; at 9, wind from the same west drove flying scud before it; had it driven it behind it dire results might have ensued; at 10 heavy rain fell; at 11 the rain continued to fall; at 12:30 darkness was upon the face of the deep and the spirit of the storm moved over the land; at 12 the sun again smiled upon the sons and daughters of men; at 12:30 rain fell; at 12:40 hail fell; at 12:50 snow fell; at 1 P. M. the glass began to fall; at 1:40 the rain fell also, and nothing being done to stop the fall of these several constituents, the falling process went on; at 2:15 the same perverse breeze from the tumbling western main sprang up once more; at 3 a circling wreath of pogonip swooped down from Washington Territory and enveloped this section of the commonwealth in a gloom which lasted till the lifting clouds showed a sunlit sky; then it began to freeze; over the lull came a storm cloud from the folds of which were shaken out great snowflakes that whitened the ground; this began to thaw, and then hail began to fall, as did several citizens who (unlike sinners) could not stand on slippery places; at 4:20 the rain began again: at 5:15 the clouds rolled off, the wind died down, the stars shone out, and in the west glowed an aerial sea of gold and flame: at 5:35 with a clang came the hail again from the Lord knows where, and after clattering on the roofs and awnings till the frozen reef in that particular cloud had been straightened out, the rain began once more. At midnight the stars twinkled in the frosty air, and the wind was sighing among the firs.

Council Proceedings.

At a special meeting of the city council yesterday evening, Mayor Hahn presiding, present, Councilmen Case, Carruthers, Cooper, Hume and Trenchard, the following resolutions were adopted:

Resolved, That the auditor and clerk be and is hereby authorized and instructed to give due and legal notice that there will be an election held in the city of Astoria on Wednesday, the 12th day of December, 1883, for the purpose of electing a mayor and two councilmen.

Resolved, That M. C. Crosby, E. C. Holden and J. C. Trullinger be and are hereby appointed as judges, and Thos. Boelling and R. V. Monteith be and are hereby appointed as clerks of the city of Astoria, to be held on Wednesday, Dec. 12th, 1882, at the engine room of the Rescue Engine Co., No. 2, for the purpose of electing a mayor and a councilman for the First ward of said city, and that the auditor and clerk notify the above-named persons of their appointment.

Resolved, That F. J. Taylor, W. B. Headington and J. W. Welch be and are hereby appointed judges, and D. H. Welch and C. W. Shively be and are hereby appointed as clerks of the city election of the city of Astoria, to be held on Wednesday, Dec. 12th, 1883, at the building situate in the Second ward, known as Headington's shop, for the purpose of electing a mayor and a councilman for the Second ward of said city, and the auditor and clerk be instructed to notify the above-named persons of their appointments.

On motion council adjourend.

Along the Docks.

At Kinney's dock lie the *Highland Light*, *Helicon* and *Geo. S. Homer*, all three American vessels. The first two are disengaged, and have been for sometime; the *Homer* is waiting for a few hundred tons to complete cargo. Her voyage here was in the nature of an experiment. The vessel is experimental in her construction, having both sails and steam, the latter motor being of use in beating around the stormy southern cape. The trip to the Columbia has not been wholly satisfactory, partly owing to the delay experienced in obtaining return cargo.

At the O. R. & N. dock everything was bustling yesterday. The *Ice King* was discharging ballast; the *Sovereign of the Seas* lightering cargo; the *Imperial* was about through; the *Antwerp* was taking on her foreign load, and the *Sea King*, just below, discharging railroad iron.

Two more of the Queenstown bound fleet cleared yesterday afternoon, the *Glenperis* with 60,838 bushels wheat, valued at $57,490, and the *Lake Erie*, with 48,566 bushels, worth $49,527.

Will Temporarily Close.

Jeff of the chop house gives timely notice to all his patrons that he will close his restaurant for repairs, from 5 A. M. Monday, 26 inst, until 3 P. M. the following Thursday, when he will reopen with a grand Thanksgiving dinner.

JEFF.

THE DEEP AND GRAY'S RIVER COUNTRY.

By an Occasional Reporter.

I met Captain Raphael's *Coyote* last Sunday off Stark's Point, and with the aid of Lieutenant Shaw, boarded her. The *Coyote* struck off to Gray's river, and thus enabled me to pay a flying visit to Jenkins' ship-building establishment. Here I saw a vessel whose lines of beauty are remarkable for a Washington Territory built vessel, on the stocks. A well-known Clyde ship-carpenter who acted as my cicerone, informed me that he never saw any yacht on the Clyde to equal this new boat of Raphael's, to be launched in a few days. The *Fleetwood* will have to look to her laurels when this new duck takes to her natural element.

It is a misfortune to a region, great or small, to be written up too much; but I think this section of country which is naturally tributary to Astoria, has not been written up half enough. To any person who is seeking to create a home in the wilds, there is a grand opportunity afforded in this section. If, however, persons will delude themselves into expecting puradise, or the gardens of Hesperides, or the fountain of Ponce de Leon, they will probably be mistaken in this section. If they want the pleasures of the cities, and be continually struggling for existence, as mere white slaves to capitalists and monopolists of every degree, shade and form, they had better remain. All coming here to make a home and fortune, both of which can now easily be procured, should be prepared for a life of energy and economy, and abandon any ideas of the working of miracles in their cases.

Gray's and Deep rivers are health resorts in the true sense of the term. The observant tourist will naturally interest himself in the growing industries of a new country. Listen then to the story of Captain Raphael of the *Coyote* as given last Sunday as a sort of Sabbath sermon on the deck of the steamer already alluded to:

"I was engaged with a partner to build a first-class scow. I consulted my partner, who had been a sort of section boss on a railroad, whether we would undertake the job or not, as I was then a mere novice in the use of tools and knew as much about a scow as I do now about a government mule. He said we'd take the contract, and take it we did. No two pieces of board or timber on that scow were alike or of the same length. Still, we put her together by putting our two heads in consultation, and no scow that ever snorted on the Columbia river was equal to that one that we two greenhorns put together, for strength, solidity, and swiftness." More anon. H.

The Lower Columbia.

Steaming from Portland to Astoria, we passed over the most important part of the Columbia, so far as business is concerned. In the distance of a hundred miles we met three or four stern-wheel steamers doing a local business, one large sailing ship from the Pacific, and here and there a tug towing immense rafts of logs. On the shores saw mills are seen at a considerable distance apart. Establishments for canning salmon are numerous. A few settlements that may be called villages, and two or three sprouting cities constitute the commercial ports. Farming on the river flats and in the sheltered coves is carried on indifferently. At one point there is a large saw-mill, to which logs are brought on a well-constructed narrow-guage railroad, that extends three miles back into the forest. Besides the above industries, there are one or two dry docks, where vessels for the river are built and where repairs are done. The observations here noted are from the deck of a steamboat, and are not, therefore, a just estimate of life in the Columbia valley. Beyond the fringe of willows and over the cliffs that guard the stream the country is yielding sustenance and wealth in quantities commensurate with the demand. The forests of pine, and hemlock, and cedar, and fir stretch away northward into Washington Territory and southward into Oregon, almost limitless in extent and fabulous abundance. Fire has scarred the noble trees, many of which it has brought to the ground, but everywhere a vigorous new growth is seen. The lumbering industry for miles on either side of the Columbia is destined to be exceedingly important.—*Corr. New York Post.*

Canned Food.

When what is now done in the way of food supplies in sealed tins is considered, it is seen that we become practically independent of seasons as regards the meals we have at our command. Fruits, meats and vegetables can be had in this form at any time, and at a cost that has made them as popular as they are acceptable. From the orchards of New Jersey, from the luxuriant valleys of California, from nearly every state stretching between these two points, there come to us, preserved in syrups, with scarce a weakening of flavor, the perfection of Pomona's gifts. From various ports on the whole American continent, north and south, and from our great colonial possessions in the southern hemisphere, there are regularly shipped to us great varieties of meat, ready for the table, in the handy tins that are now as essential a part of a grocer's stock-in-trade as tea and sugar. Nor is there any lack of preserved vegetables made up for the use in the same convenient way, and consigned from the countries of southern Europe. We in turn, although largely consumers, do a little in this direction. It is possible to obtain Yarmouth bloaters by this means in Hong-Kong, lochfyne herrings in quarters of the globe where the shark is the commoner fish, Finnan haddocks in places where one need not be a city alderman to be surfeited with turtle soup. We even export plum-pudding in tins, and probably there are other food supplies we part with in sympathy with that great economic movement which is so steadily making our dinner table cosmopolitan. Time was when in this land apprentices in towns on river banks stipulated that they should not have salmon oftener than twice a week. Those days are forever gone; for even if we should retrace our steps and restore to their purity the streams we have polluted, our greater population would speedily exhaust the supply of returning salmon. As it is, our home salmon product is by no means inconsiderable; but it is a trifle compared to the vast quantities of this fish that come to us from Pacific rivers at prices that have made salmon once again a people's dish.—*English Paper.*

CLOSING DOWN.—We hear that all work will shortly be suspended on the railroad here, and that the engines and cars will be taken off, and the road abandoned until spring, when it will be completed without delay. The timber inspector was in town Tuesday, and gave orders to Muckle Bros. not to deliver any more fencing at present, as nothing more would be done toward fencing the road until spring.—*St. Helens' Mist.*

Cushing Post No. 14, Grand Army of the Republic, Department of Oregon.

ASTORIA, OREGON, Nov. 24, 1883.

Special Order No. 1.

The Officers and Comrades of Cushing Post No. 14, G. A. R. will meet for transaction of important business, on Friday November 27th, at 7:30 o'clock, P. M.

By order of Post Commander,
R. V. MONTEITH,
Officer of the Day.

Are You Insured?

If you want insurance in reliable companies go to Wheeler & Robb. They represent the Norwich Union, the Lancashire Royal, and the Union Ins. Co., of San Francisco, with a combined capital of $36,000,000. They are also agents for the well-known Travelers' Accident Insurance Company, of Hartford.

DUCKS AND OYSTERS.

How They Are Cooked by Their Admirers.

The ducks, after cleaning, are thoroughly washed in salt water, and stuffed with bunches of fresh celery—celery is used, and only celery, because the natural flavor of the bird has a suggestion of celery, from its feed, which the stuffing only slightly emphasizes, but which anything else would alter—which, in my opinion, would be as bad as a sign-painter undertaking to alter the tints of an old master's canvas. Well, the birds are placed in an oven as hot as it can be made, and taken out in seventeen minutes. During that time the oven door must not be opened, which it is hard to make an uninitiated cook understand. They want to 'baste' the bird, or do some vandal act; and another thing, they generally want to put salt on it before putting in the oven, which must not be done. One for each two diners, are brought on the table direct from the oven, cut in two, and a half given to each. These are eaten just as they are served. Then a chopped celery salad, with wine and jelly dressing, is made, and another round of birds is served, a half for each, as before, and eaten with the salad. This makes another dish of it, you see, and gives variety to the meal. After that another round of birds are brought on, divided and served. These can be eaten to suit the taste of each diner. A popular dressing is lime juice, cayenne and salt. Only the breast of the birds are eaten, but even then a bird and a half for each is a satisfactory supply.

"Is that all the dinner consists of?"

"Well, about all. A canvasback is too choice and delicious to be mixed up with much else. We start in with a light clear soup—small plate—then have small fish, or some trifle in fish, plainly cooked, and then the canvasback. After that cheese and black coffee."

"How about other ducks?" the reporter asked, when the *bon vivant* had sufficiently recovered from a species of mild trance into which the mental contemplation of the canvasback dinner had thrown him.

"Well, I hardly like to mention any other duck on the same day I have talked about the canvasback, but the sin I hope will be forgiven me. The mallard is a fine-looking duck, uncooked or served, but the meat is rather too close grained and dry. The teal, of course, is the duck for broiling; the widgeon serves to make our lives endurable if it, the widgeon, is roasted thoroughly and served cold for breakfast the next day. Follow a cold half of a roasted widgeon on Sunday morning with an oyster omlet, and existence will take on a brighter hue—if the omlet is not browned. For an *entree* dish the sprigtail duck was not born in vain.

"All of these ducks are cheap in the season. This year the ducks, especially the canvasback, are uncommonly fine, owing to a favorable feeding season up north. The canvasback feeds on the roots of the so-called wild celery, and is the best diver for this kind of food, the bulb of which alone it eats, after wresting it from the bottom by a long struggle under water. The widgeon can't dive for it where the water is deep, but hangs around on the surface and steals it from the canvasback when it comes up with a bulb in its bill, and before it recovers from its struggle under water. The canvasback is a peaceful, patient and well-mannered bird, as a bird of such perfect flavor should be, and instead of fighting the rascally widgeon, dives for another root. I never eat widgeons out of respect to the canvasbacks.

"To change the subject, which I see has become painful to you owing to the mention of the misfortunes of the canvasbacks, isn't it a pity we are not as well off in the matter of oysters as in ducks?

"That is an old, old and much disputed joint with people who know how to dine. I suppose you know that there are no such things as California oysters. The only oysters native to this coast, sold in the markets of this city, come from Shoalwater Bay, Washington Territory. They are an excellent-flavored oyster, but too small for many dishes of which oysters are the principal feature. For dry stews, omelets and some other dishes the little native oysters are superior to the transplanted article. Fish Commissioner Redding contends that the oyster is a fish, and I should like to see him start a serious movement for the purpose of stocking some of our bays with a better and larger variety of oysters. The large oyster we have here, called the "eastern," are brought here in small barrels by the car loads and dumped in beds in the bay to grow. They attain a fair size, but seem to lose most of their flavor. The oystermen assert that they don't propagate, but I believe under favorable conditions they do, and in fact, have, for a bed was found a few years ago opposite Milibrae where none had been planted then. I think that some of those planted on this side spawned and the spawn was carried by the tide current to the other side, where it lodged and hatched. An eastern experimenter has discovered a means of artificially hatching oyster spawn and the subject is certainly of sufficient importance to engage the attention of our fish commissioners. The Shoalwater bay oysters are brought here by schooners in sacks and are planted in the bay for a week or so to fatten before they are put in the markets."

"What do you consider the most palatable style of cooking oysters?"

"Well, that is rather a difficult question to answer; but I will give you one style which, if not the most palatable, is at least calculated to make the consumer think better of this world, and to almost forgive his creditors. I call the dish 'toasted angels,' and the direction for preparing it is as follows: Wrap a large oyster in a very thin slice of bacon or fat pork, putting on the oyster a little cayenne and two drops of lime juice; fasten with a string or pin, the bacon with a wooden toothpick. Broil until the bacon is crisp, and serve very hot on squares of buttered toast."—*S. F. Epicure.*

Best Custom Work, Boots and Shoes.

Can be had at I. J. Arvold's, next to City Book Store. Ladies and gentlemen call there for the finest fitting boots and shoes, and lowest prices. Perfect fit guaranteed.

Skates, Skates, Skates!

Club skates, clipper skates, all sizes; lowest prices. New York Novelty Store.

Notice to the Ladies.

Switches made from combings or cut hair; new switches made to order from the best imported hair, in any shade desired. Old switches repaired. All work warranted. Rates reasonable. Call or address

UHLENHART & SCHOENHE,
Occident hair dressing saloon, Astoria, Oregon.

Fine Dress Goods.

A splendid line of ladies dress goods is being displayed at the Empire store.

Use Dimmitt's Cough Balsam.

W. W. Batterton, Columbia, Mo., says: "I cannot say too much for Dimmitt's Cough Balsam, for it always cures my children of croup and myself, and family of coughs and colds." At W. E. Dement & Co.'s.

Use Dimmitt's Cough Balsam.

J. M. Yantis, Sweet Springs, Mo., writes: "My mother has had bronchial and pulmonary affection for forty years and in that time has tried almost everything, but never found anything to give her the relief Dimmitt's Cough Balsam has." At W. E. Dement & Co.'s.

HALE'S HONEY OF HOREHOUND AND TAR has a larger sale than any other cough medicine.

PIKE'S TOOTHACHE DROPS cure in one minute.

ASTORIA.

The Gateway of Oregon.

John Jacob Astor organized the Pacific Fur Company in 1810, and sent out the *Tonquin* to establish a trading-post on the northwest coast. The good ship doubled the Horn and arrived safely off the bar, at the entrance to the Columbia river, in March, 1811. About twelve miles from its mouth the stream separates, its borders forming a spacious estuary, and here on the left bank where the shore line rises to the crest of a woody hill, a settlement was made early in April, and it was christened in memory of the head of the undertaking, Astoria.

But the little port was not destined to experience a speedy growth: on the contrary, it lingered in utter insignificance until 1843, when the building of a custom house enthused a measure of life into the town. It was not, however, till 1866, a short time subsequent to the establishment of a salmon cannery there, that the place showed signs of importance. Thenceforward its development has been rapid, attaining within a few years corporate rights, and claiming at present a population of 7,500, of which 2,500 are Chinese. The annual growth of the city is remarkable, and every indication points to a continuance of its prosperity.

For Astoria is the threshold of Oregon, the natural seaport of the state. Being the farthest west of all American cities, she looks forward to maintaining the balance of Asiatic trade with the northern coast. Furthermore, she has hopes of sometimes overtaking Portland, the star of the northwest. To be sure, she does not even enjoy railroad privileges at the present time, yet a few months will doubtless unite her with the coast lines. Portland, by the way, with the exception of Denver, is the wealthiest city for its size in America, and bids fair to retain the distinction at least many years to come. Of course, Astoria has the advantage of her proximity to the sea, and considering the foreign trade which this coast will inevitably enter upon as her resources unfold, this advantage is sufficient in itself to ensure to the namesake of the great banker a brilliant future. The amount of this trade in 1882 was estimated in round numbers at $18,000,000, while the retail trade was in the neighborhood of $1,000,000. The industries of Astoria are composed mainly of fishing and lumbering. The greatest salmon canneries in the world are here, and there are in all twenty-five. A large proportion of the inhabitants are engaged in catching the salmon and preparing it for market, and whatever other enterprise is carried on depends for the most part upon this business. However, this state of things will gradually give way to a broader range of employment. A splendid agricultural country is tributary to the town and with the development of foreign and domestic trade, manufactures of varied description will spring up accompanied by an increase of population of varied culture and nationality. City real estate advances annually about seventy-five per cent., and the citizens take pride in erecting dwellings and business blocks of attractive style and structure. Already the city possesses gas and water privileges and shows the necessary enterprise to make it keep pace with modern municipal improvements of every kind.

The climate of Astoria is a marked feature among its attractions, being a happy medium between the hot and cold extremes of our temperate zone. Together with the natural resources she presents all those social inducements arising from a sturdy attention to educational and moral interests which make a new dwelling place homelike to those migrating from older lands.—*The Pacific Coast.*

Thanksgiving Turkeys.

Some choice turkeys at Warren & Thompson's. Leave your orders early.

Hosiery, Hosiery, Hosiery!

The latest novelties in ladies and childrens hosiery at Prael Bros'.

For The Masquerade.

Masquerade suits rented at reasonable rates in largest variety by

M. D. KANT.

B. F. Stevens & Co

Are offering extra inducements to any one in need of a Piano, or Organ.

Fragrant Coffee

to cheer and comfort, at Frank Fabre's, at his old stand.

Notice.

—Dinner at "JEFF'S" CHOP HOUSE every day at 5 o'clock. The best 25 cent meal in town; soup, fish, seven kinds of meats, vegetables, pie, pudding, etc. A glass of S. F. Beer, French Claret, tea or coffee included. All who have tried him say Jeff is the "BOSS."

For a Neat Fitting Boot

Or Shoe, go to P. J. Goodmans, on Chenamus street, next door to I. W. Case. All goods of the best make and guaranteed quality. A full stock; new goods constantly arriving. Custom work.

When You Come to Astoria

and want a nice pan roast, go to Frank Fabre's, at his old stand.

Purse Found.

Last Friday evening a purse containing money. Loser can have it by applying to Mr. E. Liddicoat at Hansen Bros.

Via N. P. R. R.

Fresh Baltimore oysters packed in ice at Jeff's.

—SHILOH'S CURE will immediately relieve Croup, whooping cough and Bronchitis. Sold by W. E. Dement.

—Why will you cough when Shiloh's Cure will give immediate relief. Price 10 cts 50 cts and $1. Sold by W. E. Dement.

—"Hackmetack," a lasting and fragrant perfume. Price 25 and 50 cents. Sold by W. E. Dement.

The nutritive properties of COLDEN'S LIQUID BEEF TONIC sustain the body without solid food. *Colden's no other.*

Many who never complain are nevertheless seriously ill. Use Brown's Iron Bitters and there will be no cause of complaint.

Thanksgiving Turkeys.

Any one wishing one of these noble birds, can leave their orders at the Star Market.

The Clariona.

Just the thing for balls and parties, a complete orchestra, with dance music, figures for calling dances, etc., complete. To those desirous of having dances, and not otherwise provided with music, it is invaluable. Call at the New York Novelty store and examine it.

Oysters in Every Style,

And coffee at Mrs. Lovett's.

Oysters, Oysters, Oysters,

at the Astoria Oyster depot; a stew, fry, pan roast, or raw at Frank Fabre's.

At the Empire Store

You will find the finest laces and embroideries, of richest quality.

Corsets and Underwear.

All the latest makes and styles of corsets and ladies underwear at Prael Bros.' Empire store.

Frank Fabre's Hotel.

Frank Fabre has the finest accommodations for lodgers to be found in Astoria, over his restaurant in Kinsey's building. Everything is neat and clean and the beds are new, soft and comfortable. If you want good board and lodging go to Frank Fabre's

A Juicy Beefsteak

cooked to perfection is what you can get at Frank Fabre's.

—All the patent medicines advertised in this paper, together with the choicest perfumery, and toilet articles, etc., can be bought at the lowest prices, at J. W. Coon's drug store, opposite Occident hotel, Astoria.

—Furnished or unfurnished front rooms at Mr. Campbell's, over the Gem saloon.

—For the genuine J. H. Cutter old Bourbon, and the best of wines, liquor and San Francisco beer, call at the Gem opposite the bell tower, and see Campbell.

—Roscoe Dixon's new eating house is now open. Everything has been fitted up in first-class style, and his well known reputation as a caterer assures all who like good things to eat, that at his place they can be accommodated.

—Are you made miserable by Indigestion, Constipation, Dizziness, Loss of appetite, Yellow Skin? Shiloh's Vitalizer is a positive cure. For sale by W. E. Dement.

—For Dyspepsia and Liver Complaint, you have a printed guarantee on every bottle of Shiloh's Vitalizer. It never fails to cure. Sold by W. E. Dement.

—A Nassi Injector free with each bottle of Shiloh's Catarrh Remedy Price 50 cents. Sold by W. E. Dement

—The Rev. Geo. H. Thayer, of Bourbon, Ind., says: "Both myself and wife owe our lives to SHILOH'S CONSUMPTION CURE." Sold by W. E. Dement.

—Shiloh's Catarrh Remedy—a positive cure for Catarrh, Diptheria and Canker Mouth. Sold by W. E. Dement.

When you don't know just what ails you; when you feel aches and pains all over; when you feel tired and faint, use Brown's Iron Bitters. A wonderful reviver.

I thank my friends very much for the compliment they paid me, but things did not turn out as I expected, for they were all mistaken.

EMILE SUIRE.

FOARD & STOKES.

A FULL LINE OF

Fancy Groceries.

WINES

AND

LIQUORS

HARDWARE

AND

Ship Chandlery:

Fresh Fruits and Vegetables.

In Hume's New Building

NOTICE.

To Hunters, Fishermen, Ranchers.

IF YOU WANT THE HIGHEST MARket price for your produce, go to

JEFF'S.

DRESSMAKING.

MRS. BRYCE RESPECTFULLY INforms the Ladies of Astoria, that her business is carried on as formerly at her rooms on Cass street opposite Odd Fellows Building. She returns thanks for their patronage in the past, and solicits a continuance of the same.

Suits made, from $7.00 to $15.00.

All Work Warranted.

Astoria, Nov. 1st, 1882.

FOR LIVERPOOL DIRECT.

The splendid A 1 British Iron Ship,

KILLOCHAN

Will be shortly on the berth for SALMON in lots to suit shippers. For freight and insurance apply to

Messrs. BALFOUR, GUTHRIE & Co., Portland.

Or to P. L. CHERRY, Astoria.

I AM OVERSTOCKED IN

CLOTHING!

AND

Furnishing Goods!

And will therefore try and reduce it by offering

Men's, Youth's, and Boy's

CLOTHING,

Furnishing Goods,

Boots and Shoes,

Rubber and Oil Clothing

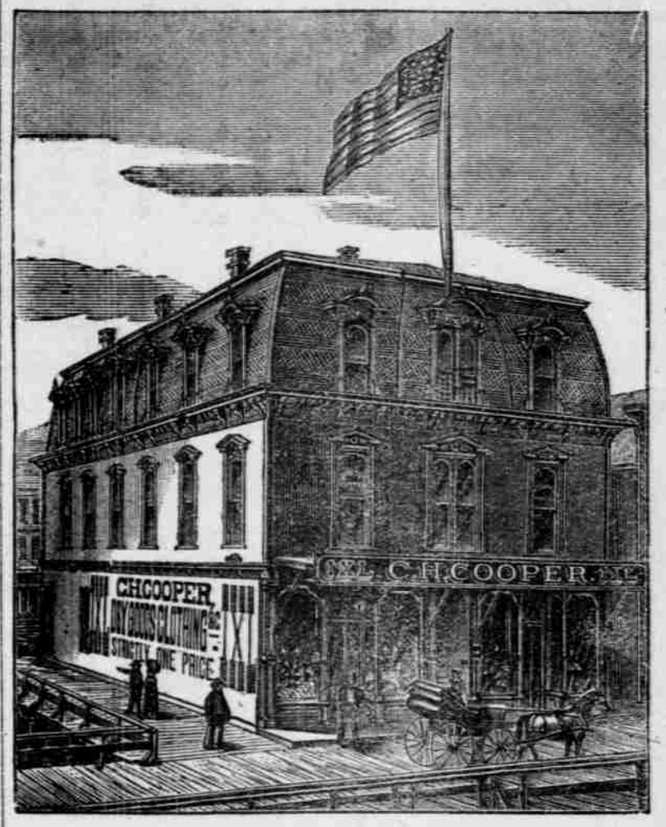
At a Large Discount.

Any party buying goods of me from this date forth will be allowed ten per cent. on purchases of over $10. Embrace the opportunity and buy your clothing of

M. D. KANT.

C. H. COOPER'S

Wholesale and Retail



The Leading Dry Goods and Clothing House of Astoria.

LARGEST STOCK - FINEST GOODS

LOWEST PRICES!

New Goods Received by Every Steamer.

Figures Never Lie!

—AND—

JEFF

OF THE CHOP HOUSE

Can prove by his books that he is doing the biggest business of any

RESTAURANT

In the city, and he will guarantee to give the best meal for cash.

SOLID GOLD

JEWELRY

BRACELETS,

Scarf Pins, Chains, Watches,

SILVERWARE,

Of every description.

The finest stock of Jewelry in Astoria.

All goods warranted as represented

GUSTAV HANSEN, JEWELER.

FIRST QUALITY LUMBER.

THE

WESTPORT

MILL COMPANY

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