

The Daily Astorian.

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Notice to Advertisers. The Astorian guarantees to its advertisers the largest circulation of any newspaper published on the Columbia river.

Every kind of legal briefs to be had at The Astorian office.

Cushing Post No. 14, G. A. R., will have a reception about April 7th.

Large quantities of halibut are now being caught in the straits of Poca, weighing from 25 to 50 lbs. each.

A sudden fall in the temperature yesterday afternoon brought sundry overcoats out from their retirement.

The Columbia is due from San Francisco to-morrow. The Queen will not be up any more, the Stele remaining her old place.

M. Niles, the insurance company manager went to several canneries yesterday along the river to give them special ratings on insurance.

The Salem Statesman says "This month is like March, 1882." Is that so? How dull it must have been in Salem in March, 1882!

John J. Byrne, in the Michigan Central passenger service, will take charge of the passenger and ticket department of the O. R. & N. Co. at Portland April 1st.

The Oriental hotel at Seattle was burned last Thursday morning; several persons were badly burned, and one man, Eric Johnson, a Swede, aged 35 years, died from suffocation.

On Wednesday Mrs. Mary A. Leonard applied to the state supreme court for admission to the Oregon bar, upon a certificate from Washington territory. She was refused, but is going to try it again.

E. C. Holden will commence delivery of goods sold at the Bay View restaurant at action yesterday, at 9 o'clock this morning. The sale will be continued at 10 o'clock, when the furniture and kitchen range and furniture will be disposed of.

The Sunday Welcome says that two of the young lady engraving clerks who were employed at Salem—one of whom is a resident of East Portland—ever that a short, stout man with a kitchen cap and wearing a stiff hat, offered them \$500 to permit him to steal the Portland charter bill as passed by the legislature.

The Seattle printers' union is kicking because two papers in that city are running the fifteen-cent-a-column patent-outside plates. It says "it is an imposition on the public." That's just what it is, but if the public stands it and patronizes such trash what encouragement is there to newspapers who pay honest money for honest work?

From Hon. Thomas Cavanagh, just arrived from Washington, the Oregonian learns that the Republicans in congress have addressed a petition to governor Moody asking him to call a special session of the legislature to choose a senator.

Besides the names of all the Republicans in both branches of congress, the petition bears the signatures of ex-President Arthur, Mr. Blaine and many others prominent in the party. It is said that the idea originated with senator Edmunds.

There will be a state census taken this spring. When the man who takes the census comes around he will ask you to answer him well and faithfully how many legal voters there are in your family, how many boys under 10; how many women over 18; how many girls under 10; how many acres you own, how much wheat you raised in '84; ditto oats, barley, rye, hay; how many pounds wool, ounces of gold dust, bushels of corn you sold in '84; how many sheep you have, horses, cattle, pounds of tobacco, potatoes, apples; how much lumber you own; how much salmon or oysters; how many mules; how much butter and cheese; are you married or single; what is your name; where were you born; where was your father and mother born. Cut this out and be ready.

As Energetic Runner. A curious incident happened on the bark Jave Sproll now in port, while she was lying in the stream at Astoria.

The runner for a sailing boarding house came on board and began conversation with a seaman who had previously promised to desert the vessel. The sailor was not inclined to fulfill his promise, and some hot words were used.

Both men went down in the forecastle where a fight ensued and Jack was worsted, being struck about the head and stunned. The "sailor grabber" then carried his victim to the deck and threw him over bag and baggage into a small boat moored alongside the vessel, and made for the shore. Nothing further has been heard in the matter. About a year ago the sailor fell down a steamer's hold while off the coast of Africa, and is not supposed to be in his right mind.

Go to Mrs. Malcom and see the beautiful and varied assortment of spring goods on hand and ready for inspection. All the latest novelties. Mrs. McMaster has just returned and will take pleasure in displaying new goods and will certainly please all who come. No charges made for examining goods bought in the house. Would call special attention to the fine assortment of gold, silver, and steel lace and braids. New flowers and feathers a specialty.

Remember Adler's rent and ten cent counters. Such bargains are rare.

Your children will be delighted if you let them see all the nice things for 5 and 10 cents at Adler's.

Fishermen Attention. There will be a meeting of Columbia river fishermen at the court house at seven o'clock, Saturday evening, the 21st.

A. SCHUBING. Go to Wilson & Fisher's and see something new in window store.

Don't pay 25 to 50 cents for dinner when you can get a better one at the Telephone for 15 cents from 11 to 2.

Private card rooms at Jeff's new saloon—"The Telephone."

OUR FISHERIES.

NEGLECT OF IMMENSE NATURAL WEALTH. Resources of Enormous Value Which Await Development.

In a few weeks will begin the annual catch of Columbia river salmon. It is a business that lies at the basis of our prosperity here in Astoria, and, at present, when the outlook for the salmon season is the reverse of encouraging, business of all kinds is correspondingly depressed. Every year comes to Astoria a crop that needs but the harvesting; without plowing or seeding or cultivating, the strip of water in front of our doors yields from \$2,000,000 to \$3,000,000, no area of its size in the world being more productive.

When Bryant wrote his "Thanatopsis," he said: "All that tread the globe are but a handful to the tribes that slumber in its bosom." So it may be said that the fish that come in to the Columbia river are but the merest fringe, the scantiest ravellings of that great mantle of flimsy life that covers the waters of the ocean that tosses to the west.

At our city's gates lie inexhaustible treasures; sources of silver, safer and better than any gold or silver mine that was ever opened. We refer to the great fishing possibilities of this northwest coast. At intervals efforts have been made in a small way to demonstrate this by men who are possessed of the ideas that the business justifies development. Dr. A. C. Kinney, the Deep Sea Fishing Co., and others, have experimented, but from the appliances to hand, the experiments were necessarily neither thorough nor satisfactory.

It would seem as though it were time for a fish commissioner for the North Pacific coast to be appointed who would look into the matter, examine and report and bring to public notice the great sources of wealth in this line that exist in adjacent waters.

The explorations which have been made on the Pacific seaboard by the aid of liberal grants from congress have been the means of adding millions to the wealth of eastern cities and of providing work for hundreds of thousands of people. What is already known of the resources of the waters of the northwest Pacific coast makes it certain that an appropriation from congress would produce results quite as satisfactory, if not more so, than those obtained in the east. It being known for certain that fishing grounds of vast extent exist all along the northwest Pacific coast, they should be examined and reported on at the expense of the government. The only official surveys made hitherto are those by Captain Richards, royal navy, in her majesty's ships Plumper and Hecla between 1858 and 1861. These surveys were limited to the western coasts of Vancouver island and the Queen Charlotte group. But while the inner shores of these have been sufficiently well defined for commercial purposes the outer coast from Alaska to the Columbia river and south of Alaska has never been properly explored.

Up to the present time the northwest Pacific coast has been represented in the markets of the world by salmon only, and then almost exclusively by river-caught fish. Of the various kinds of salmon found on the coast the spring salmon of the Columbia river, *Oncorhynchus gisladoni*, is admitted to be the finest in size, flavor and richness. In the Quinalt river, W. T., is found a very fine variety, the *Oncorhynchus keta*, delicious in flavor, and by some considered to rival the Columbia river fish. It is, however, considerably smaller, seldom exceeding fifteen to eighteen inches in length, and four or five pounds in weight. This fish is abundant in the sound and can be caught in great quantities at Neah bay. It is a fact worthy of note that salmon fishing can be carried on all the year around in the deep waters of the sound, particularly at the entrance of Port Townsend bay and Admiralty inlet.

The most important of the fish which swarm in these waters, and which may be considered the backbone of the industry, is said by Mr. Thrale's brewing works, a potentiality of riches beyond the dreams of avarice, are the halibut, cod of numerous kinds, the smelt and the herring, besides mollusks, including the oyster, clam and trepan, or *beche-de-mer*. The Pacific cod has given rise to a good deal of difference of opinion on more than one point. For instance, it was maintained by many that the fish taken in the eastern coast and recent investigations have proved that this is not the case. It is also generally asserted that, when salted, the western cod is greatly inferior to the eastern, the latter being hard and tough. There seems reason to believe, however, that this is due to the fact that the salt in which the fish are prepared—that manufactured on the Pacific coast—contains a considerable quantity of lime. It is also suggested by Sound fishermen that the hardening of the fish is to be accounted for in some measure by the fact that a long time elapses between the catching of the fish and the curing of them at San Francisco. They are taken in the Okhotsk sea, and in the vicinity of the Schoumagan island, Alaska, where the fishing vessels remain several months. Then comes the voyage to San Francisco, where the fish are often allowed to remain several weeks on board before being dried. That the long period elapsing between the catching and the curing of the fish, and the fact of their being dried in the arid climate of San Francisco, does spoil the fish, is made clear by the statement of a gentleman who is recognized as an authority on all matters connected with fish, that he has tasted cod taken at Neah bay and Port Angeles, W. T., cured as soon as caught, and that they were excellent. The same authority also states that he has eaten cod caught and cured at Masset, Queen Charlotte's islands, which were in every respect equal to the eastern fish. These fish, he adds, were cured with Liverpool salt. There seems no reason, therefore, why Pacific cod should not compete on equal footing with that from the Atlantic. But it is urged that cod taken off the Alaska coast could not be cured on the spot, the climate of Alaska being considered too humid for the purpose. Even should this be so it has not been demonstrated beyond the possibility of a doubt that the climate of Astoria is not adapted for fish curing. This place has the advantage of being several hundred miles nearer the sea than San Francisco to the fishing banks. Before quitting the subject of the cod proper, it may be added that there seems to be no difference in the quality of the oil yielded by the eastern and the western fish, and the quantity is comparatively the same, although not actually so, the livers of the cod on this coast being very small.

Besides the true cod many other varieties swarm in the straits of Poca. Those worthy of special notice as food fish are the green, the black and the rock cod. The green cod ranges from ten to twenty-five pounds in weight and is rich in flavor. It bears considerable resemblance to the true cod, and is sold as such by dealers in Victoria and elsewhere. Although good eating, it assumes when dried or

sailed a rusty appearance, which detracts from its market value. It is, however, well worth the catching. This article is taken and adapted from one in Bradstreet's of March 7th and is designed to aid the idea intended by the author—viz: the hastening of the time when the attention of the government will be directed to this important matter.

Of all the fishes of the northwest Pacific coast none seem likely to prove more remunerative than the black cod, *Ongloploma fimbria*, so named by Professor Farlow H. Bean, to whom specimens were sent in 1878. The late Alexander C. Anderson, of Victoria, fisheries inspector for British Columbia, in a report to the minister of marine and fisheries, said, that from the firmness and richness of its flesh, it will bear salting equally well with the salmon, and adds: "I do not question that, with time, this fish will prove, with the aid of proper vessels and the essential appliances, a valuable addition to the resources of the provincial waters, either as a market fish, or certainly for the extraction of oil." Black cod were first put on the market in the fall of 1878. They were caught in the Charlotte's islands, salted and sent to Victoria, where good judges declared them to be the finest they had ever tasted. Some were also sent to the United States fish commissioner at Washington, and to the Boston fish bureau and others to New York dealers. The opinion in these quarters was the same as that expressed at Victoria. Black cod is among large fish what the sardine is among small. No systematic fishery for them has yet been established. Black cod are plentiful off the northwest coast and Puget sound. "Whoever may be the enterprising man," says the gentleman who drew attention to them, as detailed above, "to suggest a successful method of capturing them, so as to put them on the eastern market in quantities, will have struck a bonanza bonanza letter than a gold mine." For small boats the best fishing season is during July and August, but with smacks of from thirty to forty tons fishing could be carried on all the year round.

Tensally various kinds of rock cod are found in Puget sound. The largest is the rough red rock cod, which not infrequently attains a weight of twenty-five pounds. At Cape Flattery and the entrance to Poca strait it can be taken in vast quantities. Salted it is entirely equal in flavor to the ordinary pickled cod, but, as in the case of the green cod, its appearance is somewhat against it.

The western and the eastern halibut are identical in appearance, but the former is found along the whole coast of Alaska and British Columbia and as far as Cape Flattery. The chief fishing ground is off the entrance to the strait of Poca. No determined salmon fishery has yet been established, but of this coast as a staple article of commerce has yet been made. In 1879, the *Emily Stevens* schooner caught a cargo, but since then the fishing has been confined to the Puget sound.

The operations of the Indians are greatly limited; as with their slight-built open canoes they can only fish when weather and tide are favorable. Large, decked vessels could ride out the storms in anchor, and when necessary, they could be favorable condition of the tide. Although not equal to salt cod, halibut freshened and slightly smoked is esteemed a delicacy. It can scarcely fail to be of solid commercial value, and the halibut commands a large sale in eastern markets, immense quantities being consumed in eastern and interior cities. The supply of halibut on this coast is practically inexhaustible. At present the fishery is confined to a summer trade on the Columbia and the sound, and even this limited business is exceedingly profitable.

Apart from the trade in the fresh fish shipped in some approach to the solidly built up. The halibut is a dry fish, but a little olive oil in each can would obviate this. Canneries at Astoria having unlimited supplies of the fish close to hand, might do a vast business and create an industry nearly as great as that of salmon canning.

Another fish of which there is an inexhaustible supply is the smelt. Thousands of bushels are annually taken by the Quinalt Indians in Puget sound, north of Cape Flattery. Some idea of the magnitude of the schools of smelt may be gained from a statement published in the proceedings of the United States national marine fisheries commission, that while on a voyage from Astoria to Neah bay, in 1879, he ran through one of the schools between Point Grenville and Quinalt, extending nearly forty miles. The herring, skate and mackerel, and flounder and potato are well represented. The herring is valuable not only as a food fish, but for the oil which is extracted from it and the guano which is prepared from its droppings. Oysters and clams are found in great quantities in the bays and narrow inlets, and there is no end of scollips and mussels. The oysters of Shoalwater bay and Olympia have been noted for many years. They are very small, however. But as it is found that eastern oysters thrive and grow fat in these waters oyster cultivation is profitable on Shoalwater bay and in the straits of Poca. Oysters and clams are found in great quantities in the bays and narrow inlets, and there is no end of scollips and mussels.

There is every variety of fish from a shrimp to a halibut to be found on the coast and in the rivers of this section, and it is time that a government commissioner was sent out here to examine and make an elaborate report.

THE CANADIAN PACIFIC. Sea Plasty. Board High. Waves Small Along That Road.

James Keef writes as follows from Yale, British Columbia: "The contractors on the Canadian Pacific railroad are perpetrating a villainous act by advertising for men, and passing them to the front of their road. There are more men here now than they can find employment for, and carpenters, stone cutters, blacksmiths and other mechanics are working with the pick and shovel for \$1.75 per day, while we have to go for \$5 per week for board and lodging. Some men are doing in holes dug in the ground; meals and beds cost fifty cents each. At Eagle pass the snow is six feet deep, and from 75 cents to \$1 is charged for meals. The agents at Portland and Victoria who stupy the passes are ignorant of these facts, but the worst is easily seen when a man arrives here and finds employment hard to secure, and living so high. It costs \$30 to return to Victoria, and no man will endure the hardship if he can get away. The poll tax of \$5 and the hospital tax of \$1 is sure to be taken out if you have been in camp but four days. I think it is the duty of workingmen to warn the fellowmen of such treachery, and hope you will give this to some paper for publication. It may save many a laborer from hunger, cold and disappointment."

John Egan, who was called to San Francisco by his brother in the interest of the "deep sea fishing enterprise," returned on last steamer and reports encouraging prospects in relation thereto. He feels satisfied that his enterprise will yield large returns.—News.

No poison in Red Star Cough Cure. No derangement of stomach or system.

Choice Seed Oats For sale at J. H. D. Gray's.

Syrup of Figs. Nature's own true Laxative. Pleasant to the palate, acceptable to the stomach, harmless in its nature, painless in its action. Cures habitual Constipation, Biliousness, Indigestion and kindred ills. Cleanses the system, purifies the blood, regulates the Liver and acts on the Bowels. Breaks up Colds, Chills and Fever, etc. Strengthens the organs on which it acts. Better than bitter, nauseous Liver medicines, pills, salts and draughts. Sample bottle free, and large bottles for sale by W. E. Dement & Co., Astoria.

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. Conn's drug store, opposite Gevinden hotel, Astoria.

For Dinner Parties to order, at short notice, go to Frank Fabre's.

Hot Lunch, at the Telephone Saloon From 11 to 2 every day. A fine lunch with drink or cigar, 25 cents. No charge after two o'clock.

JEFF. At Frank Fabre's. Board for \$2.50 a month. The best in the city. Dinner from 5 to 7.

W. M. STE.

Remarks in Reference to Woman Suffrage.

Fair one, in whose eyes the light of hope and youth and joy I see, you ask what I think of female suffrage, and you desire to know how it works in the far west where it has been tried. I answer that it works all right enough, but it doesn't tear up the political greensward and purify the ballot as you might think it would. If you will come here, however, and sit near me, and look up into my deep, earnest, violet eyes, while the other people are engaged in discussing our young man and our boy, while the great world, too, has its eye on everything else except the gentle gazelle with the fall pointed hat who is to be the mother of future congressmen, it will be a good time for me to buzz in your pinkest ear.

Female suffrage isn't what we need to raise the price of wheat so much as some other things. In this land of the brave and home of the free, we own native land, if you please, each one represents the labors, the trials and victories of a lifetime. America permits every child born under the star spangled banner—long may it wave—to begin the work of making himself or herself, as the case may be, something or nothing. Is it not true, Ethel? Blood and lineage high don't count much here, Ethel. At rather have good vigorous plebeian blood in America, Ethel, than to have royal blood with trichinae in it. With a pure heart and a liver that will not shirk any responsibility, we may accomplish much. So it is not, after all, the pedigree or the prerogative which is to make Rome howl, fair maid.

There are men in this great land, Ethel, who swing their hats and howl and get drunk and vote, who do not know much all their lives as you forget when you are asleep. So it's not a question of qualification, you see, but—let us step into the conservatory a moment while I summarize into your mind the thought which came to me several years ago. Which would you prefer, Ethel, to run the government, or to run the man who runs the government?

See by the tell-tale color that comes and goes in your cheek, and by the manner in which you struggle to swallow your fan, that you twig. Mind you, I do not say that the object of a joyous being like yourself should be to marry a man and run him; but I say this without fear of successful contradiction, that the overwhelming percentage of my own sex enters the marriage state during life. Continuing the argument from this premise, I am led to say, and still without fear of successful contradiction, that in each case where I have looked up the data, I have found that these men have married one of your sex.

This leads me to say that while marriage may not be an object toward which we should struggle, it is a condition of things which is certainly alarmingly prevalent.

And that is why I say that female suffrage need not rack your gentle mind. Let that job out. Be the natural, noble, unreasoning, irresistible, hilarious, tearful, comfortable, sunny, sunny, sunny, strawberry and cream contradictions that you are now, only try to be sensible and useful, and you will be solid with the masses, Ethel, you will be solid with the masses. No live that when my summons come to join the matrimonial caravan that moves toward the conjugal goal, thou go not like the half paid hired man, bug fixing potatoes, but, sustained and soothed by the sun, in a contented, happy, happy, happy like one who wraps the cellar door about him and lies down to pleasant dreams.

ARE USED. Vanilla, Lemon, Orange, etc., flavor Cakes, Creams, Puddings, etc., as delicately and naturally as the fruit from which they are made.

For Strength and True Fruit Flavor They Stand Alone.

Price Baking Powder Co., Chicago, Ill. St. Louis, Mo. BAKERS OF DR. PRICES CREAM BAKING POWDER

Dr. Price's Lupulin Yeast Gems, Best Dry Hop Yeast.

FOR BREAD MAKING. PURELY VEGETARIAN. WITH NO ADDED COLOR.

Light Healthy Bread. DR. PRICE'S LUPULIN YEAST GEMS.

The best dry hop yeast in the world. Bread raised by this yeast is light, white and wholesome like our grandmother's delicious bread.

GROCERS SELL THEM. Price Baking Powder Co., Makers of Dr. Price's Special Flavoring Extracts, Chicago, Ill. St. Louis, Mo. For sale by CUTTING, MERLE & Co., Agents Portland, Oregon.

Fresh Eastern and Shoalwater Bay Oysters. Constantly on hand, cooked to any style at Frank Fabre's.

Is It Not True? There can be no argument as to the qualities essential to a perfect remedy for the ill arising from a disordered or inactive condition of the Liver, Stomach and Bowels. Everyone will admit that it should be perfectly safe for old and young of both sexes, at any and all times; that it should be acceptable both to the taste and the stomach; that it should never fail to act promptly and thoroughly, yet painlessly, and it should give strength to those organs. It is now well known that Syrup of Figs possesses these qualities in a pre-eminent degree. W. E. Dement & Co. are agents for Astoria, Oregon.

For a Neat Fitting Boot. Jr. Shoes, go to P. J. Goodmans, on Chennamus street, next door to W. Cass. All goods of the best make and guaranteed quality. A full stock; new goods constantly arriving. Custom work.

CROW. Does not make any second-class Pictures at his New Gallery, No. 614, on the Broadway.

Gray sells Sackett Bros.' A1 sawed cedar shingles. A full M guaranteed.

Three Rooms to Rent. IN BUILDING OVER PRAEL'S STORE. Good for offices or dwelling purposes. Apply to C. S. GRUNDENSON or PRAEL BROS.

A PROFESSOR'S OPINION.

A High Authority Says Trout and Salmon Trout Are the Same Thing.

Last winter, says the News, George Gaustin, a First street fish dealer, was arrested on complaint of the Rod and Gun club and held to answer by Justice Bybee for offering trout for sale contrary to law. The dealer declared the fish were caught in salt water, and, to determine the question, they were packed up and sent to Spencer F. Baird at Washington, D. C., of the United States commission of fish and fisheries, who in turn submitted the fish to Professor David S. Jordan, of the Indiana University, Bloomington. Commissioner Baird forwarded the letter to J. C. Mendenhall of this city. It contains matter which would tend to show that the defense of Gaustin was correct, and that it was possible that the fish might be caught in salt water. Following is the full text of Professor Jordan's letter:

The Indiana University, Bloomington, president's room, February 17, 1885. Dear Sir: The trout from Portland is the common Rocky mountain trout, or Clarke's trout, or red-throated trout—*Salmo gairdneri* Rafinesque. In Washington territory it is known as mountain trout when taken in rivers and brooks, and salmon trout when taken in the sea or river mouths. Sea-run specimens are more silvery, with finer spots and less red than those taken in the small streams, and larger individuals are sometimes taken in the sea than are often seen in the rivers.

There is not the slightest doubt that the so-called salmon trout of the fish-dealers, and the mountain trout of the sportsmen are one and the same fish, the only differences being temporary, dependent on the water and possibly on the food. I have myself caught hundreds of these same trout with the same about Tacoma, in the sea—the locality from which this specimen was obtained. This species may always be known when fresh by a deep scarlet or crimson blotch on the membranes of the lower side of the lower jaw.

The fish is, therefore, both a mountain trout and salmon trout, as the names are understood in Washington territory and Oregon. If the laws permit the killing of one and prohibit the killing of the other, the only test is whether caught in salt or fresh water. Very truly yours, DAVID S. JORDAN.

NO ORANGE IN THE PASTRY IF DR. PRICE'S SPECIAL FLAVORING EXTRACTS ARE USED.

Vanilla, Lemon, Orange, etc., flavor Cakes, Creams, Puddings, etc., as delicately and naturally as the fruit from which they are made.

For Strength and True Fruit Flavor They Stand Alone.

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FOR BREAD MAKING. PURELY VEGETARIAN. WITH NO ADDED COLOR.

Light Healthy Bread. DR. PRICE'S LUPULIN YEAST GEMS.

The best dry hop yeast in the world. Bread raised by this yeast is light, white and wholesome like our grandmother's delicious bread.

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Three Rooms to Rent. IN BUILDING OVER PRAEL'S STORE. Good for offices or dwelling purposes. Apply to C. S. GRUNDENSON or PRAEL BROS.

1885. 1885.

Spring Opening!

Advertisement for clothing and goods. Text: Dry Goods, CLOAKS, WRAPS, FANCY GOODS, Etc., Etc. CLOTHING, FURNISHING GOODS, HATS AND CAPS, Boots and Shoes. Includes an image of a building.

Ginghams, Foulards, Sateens, Seersuckers, Shirtings, Zephyrs, Lawns, Prints.

We are Now Showing the Choicest SELECTION OF

WASH GOODS

Ever brought to Astoria at exceedingly LOW PRICES. EMBROIDERIES AND LACES

We have received per express, direct from New York importers over 11,000 yards of Cambrie Embroideries of the latest designs from 25 to 50 per cent. under former prices.

Hand Made Trochon Laces from 10 to 50 Cents per Yard. The Leading

DRY GOODS AND CLOTHING HOUSE OF ASTORIA,

C. H. COOPER'S.

Cannery for Sale. Astoria Bakery AND Columbia Candy Factory.

THE MANHATTAN CANNERY IS OFFERED FOR SALE. Price \$1,400. Apply to Mrs. L. FALANGOS, Chilton, Or. Astoria, Feb. 23rd, 1885.

Ed. Jackson, Proprietor. Candies, 20 Cts per lb. Bread, Pies and Cakes delivered every day.

CITY BOOK STORE

Fine Stationery, Blank Books, School Books, Music Books, Agents for Steak's Little Giant, and Kranich and Bach's Pianos, Taber, and Western Cottage Organs.

SHEET MUSIC AND MUSICAL INSTRUMENTS.

GRIFFIN & REED.

PARKER HOUSE Shaving and Bathing Saloon.

Ladies' Hair Dresser and Wig Maker. HAIR WORK MADE TO ORDER. Ladies' Hair cutting and Shampooing a specialty. All work done in the most artistic manner and in the latest style.

H. DUPARK, Prop. Parker House, Main St., Astoria, Or.

FOR SALE. One E. W. BLISS, Latest Improved HOWE SOLDERING MACHINE, With West's Crimper attached. This Machine is Nearly New and is Sold for Want of Use.

Address GEO. W. DUNBAR'S SONS, New Orleans, La.

REMOVAL!!

I will remove my entire stock into the new store formerly occupied by R. Dixon, and will open with a large stock of new goods for Spring and Summer on

WEDNESDAY, March 18, '85.

D. A. McINTOSH.