

SPEECH OF GEN. GEO. H. WILLIAMS,

Continued from Second Page

Generally where there is a will there is a way. When Andrew Jackson was President he wanted to remove the deposits, but his Secretary of the Treasury told him there was no law for it, whereupon this Secretary was promptly removed and another appointed who provided a way to suit the wishes of the President. Our prohibition friends claim that the present attorney-general has constructed the canteen law out of existence. There is no certainty that the gold-standard men will have any control of Congress for the next four years. But the point I wish particularly to emphasize is this, whatever else may happen, I believe that the probability or possibility that our financial system may be changed as proposed by Mr. Bryan will profoundly and injuriously affect the business interests of the country. To agitate a change in the currency produces fear and timidity, contraction and depression. Capital will not go into business enterprises with a cloud of uncertainty hanging over the monetary system of the country. Our recent experience demonstrates that fact. Gold will be hoarded when there is a possibility that debts may be paid in cheaper money. To howl against this as the work of plutocrats avails nothing. Men will use their money in this way, if to their advantage, and there is no way to prevent it. Mr. Bryan tells us that the free and unlimited coinage of silver to 16 to 1 will improve our condition. How does Mr. Bryan or anybody know this? No trial of this experiment has been made under existing conditions. To undertake to prove this by a state of things existing 40 years ago is as absurd as to measure our present facilities for transportation and the transmission of intelligence by what existed in that line 40 years ago. As we have to go on in the opinion of Mr. Bryan and his supporters. They may be mistaken, and I think they are, and one opinion is probably worth as much as the other.

Now, as to the gold standard. There is no speculation or possibility of mistake about this. We have the gold standard, and with it prosperity. There is no denying this fact. Why, then, venture out upon an ocean of uncertainty with our currency when we are safe and secure upon solid ground? I do not see how any sensible business man can doubt the advisability of having a safe, sound and stable monetary system. Such a system inspires confidence and confidence is the life of business.

Our wage-earning people are particularly interested in this question. Four years ago thousands of them were seeking and unable to find employment, but now the demand for labor is greater than the supply. Everybody who is able and willing to work can find work at remunerative wages. What has produced this change? When McKinley was elected four years ago and this free silver policy was believed to be killed, capital came out of its hiding place and took hold and revived the prostrate industries of the country. Workshops, mills and factories were opened, and improvements of all kinds started and labor given new opportunities to live. We are now labeling men want to try the effect of another free silver scare? Can they be induced by a whoop and a yell about imperialism to strike a blow at an administration under whose auspices they have driven the wolf from the door and secured plenty and comfort for their homes and families? Mr. Bryan in his speeches holds up the prosperous business men of the country as though they were criminals because they are making money, but he never tells the people that while these men are prosperous they are giving thousands and tens of thousands of laboring men employment at good wages, who otherwise would be idle and suffering with their families for the comforts of life. That is a side of the picture he never presents.

The financial question may not be the paramount question in the talk of democratic politicians, but it is in fact the paramount question, as it touches with sensible effect the nerves and sinews of every business in the United States. Let no one be deceived in this matter, free silver is "the cat under the meal." A word or two about trusts. Both parties denounce trusts in their platforms and both parties are in trusts up to their eyes. It is simply a case of calling cat black. Show me a democrat, populist or republican who sees an opportunity to make a cent by going into a corporation or a trust and whose patriotism keeps him out, and I will show you a white blackbird.

Think of a Congressman of Tammany Hall, that Robbers' Row of New York City, going to the Kansas City convention with a democratic platform in one pocket denouncing trusts, and the other full of the stocks of an ice trust, through which these New York nabobs prey upon the necessities of the sick and suffering of that city.

A voice in the audience—"Ice on free list?" "Yes, on the tariff free list, but the poor man finds it on the dear list."

So far as the record goes as to this matter it stands in favor of the republicans. On the 22d day of July, 1890, congress passed an act prepared, as I am informed, by John Sherman, which provides in effect that every contract or combination in the form of a trust or otherwise in restraint of trade affecting commerce is illegal and that every person who goes into such a trust shall, upon conviction, be fined in a sum not exceeding \$5000 and imprisoned not exceeding one year, or both, in the discretion of the court, and the supreme court of the United States, in the case of the Addyston Pipe & Steel Company, 175 U. S. 213, decided that a combination of manufacturing companies was within the prohibitions of this act. More than this, the present republican house of representatives passed a bill making the Sherman act more stringent and also passed a proposed amendment to the constitution, giving congress greater jurisdiction over monopolies and trusts, against which the democrats voted, on the ground that it infringed too much upon the rights of the states. New York is the home of many of the great trusts, and why do not Croker, Van Wyck or Jones, of the democratic bosses, if they are so much opposed to trusts, go before the federal grand jury of that city and have them indicted, prosecuted and put out of existence?

The courts are as open to democrats as to republicans. They are to talk against trusts because talk is cheap, and criminal prosecutions might expose that hypocrisy and affect their pockets. I believe that this trust business is one of the fads of the day, that will have its run, and then die out, like many a other speculative schemes that have come and gone, the "frenzy of an hour." Many of them will fail to pieces from their own inherent weakness. Some will be disrupted by the dishonesty or greed of their stockholders, and others will be broken down by competition. I am not opposed to rigid legislation upon this subject, but whatever laws may be passed, it is my opinion that they will be feeble and unenforced, because there is a feeling pervading all classes of people that in this free country a man has a right to use his own money in business enterprises according to his own judgment. This may be wrong, but it is human nature.

I think it will be found after all expedients have been tried that the best remedy for corporations and trusts is to keep out of them. I do not believe that talk is as much responsible for trusts as some people suppose, because some of the greatest trusts in the United States are upon articles not protected by a tariff. There are hundreds of corporations in Oregon any two or more of which can go together and make a trust. There are numerous trusts in free-trade England.

One thing in the democratic platform impresses me most unfavorably and that is the suggestion that we are opposed to government by injunction. "What do they mean by this? Do they mean that courts of equity shall have no power to restrain the violence of mobs by injunction? Do they mean that the courts shall have no power to prevent the destruction of property by riotous bodies of men? What is a court of equity to do when an application is made for an injunction to which the plaintiff is entitled under the well-settled rules of law?"

I judge to say: "I belong to a political party that is opposed to government by injunction, and therefore I will disregard the law and deny its authority." Are our courts to be governed by law or by party platform? I have heard of no injunction affecting bodies of men where there was no lawlessness or threats and serious danger of lawless conduct. It is desirable that the hands of our courts shall be tied in such cases. Will not the effect of this attack upon our courts be to encourage the disorderly and lawless elements of our people, though without a primary object in view, to draw such elements to the support of the candidates of the democratic party? Taking one thing with another, it seems to me our democratic friends are drifting in a bad direction. They bitterly denounced President Cleveland for suppressing the great and destructive riot in Chicago. Leading democrats in congress have exposed the cause of the dynamite and murderers in the Coeur d'Alene country, and Governor Steiengberg was stigmatized by his party because he had favored law and order in Idaho. Sometimes our opponents are called the democratic party, sometimes a reform party, but a more appropriate name, as it seems to me, would be the Bryan party. He is the whole thing. He is, to all intents and purposes, a party dictator. I make no question as to the abilities or private character of Mr. Bryan; but he is the most prominent political boss that has appeared in this country since I have had anything to do with its political affairs.

To call the present ring-streaked and speckled combination supporting Bryan a reform party is a travesty on reform.

When two or three political parties professing to have different principles and calling themselves by different names, hold their conventions at the same time and place, andicker and trade about the spoils of office, and when a satisfactory apportionment is made, agree to support the same traffic-made ticket, a case of reforming and purifying the politics of this country is presented which is enough to make the angels weep.

Appropos to this is a story told, I believe, by Senator Depew. Once upon a time a country schoolmaster found out that his pupils were divided into three parties, republican, democratic and prohibition. One day, as he was going to school he caught a woodchuck, and calling up three boys, one of each party, he told them that he would give the woodchuck to the boy who could give the best reasons for his political faith. "Jim," said he, addressing one of the boys, "why are you a republican?"

"Because," said Jim, "the republican party saved the Union and abolished slavery."

"Tom," said the master, "why are you a prohibitionist?"

"Because," said Tom, "whisky ruins people and fills our prisons with criminals."

"Bill," said the master, "why are you a democrat?"

"Because," said Bill, speaking very deliberately, "because I want that woodchuck."

I am afraid that some of our political friends have gone into the democratic camp not so much for the sake of their principles as because they want some of the woodchuck.

Political parties are to be judged, not by their profession or platform, but, like individuals, by their acts and by the records they have made. I appeal from the noisy talk of the politicians of the day to the history of this country for the last 40 years, a record proof as to which of the two great parties, republican or democratic, has been the champion of human freedom and the integrity, honor and glory of the American Union. Acts speak louder than words, and while the democrats are denouncing republicans for their alleged hostility to freedom in the Philippine Islands, in those states where they have control they are disfranchising hundreds of thousands of native-born American citizens in violation of the spirit if not the letter of the constitution. I have been a long time identified with the republican party. I followed the banner of that party in the hands of Abraham Lincoln with all the ardor of any civil life in his great battle with secession and slavery, and I recognize that same old banner, "freedom and torn but still flying," in the hands of William McKinley. Time has somewhat dimmed its brightness, but upon its weather-beaten folds there is no stain of national dishonor.

I believe that the best interests of our country will be, as they have been, safe in the hands of the republican party.

KEEPING BUTTER.

HOW IT MAY BE DONE WITHOUT THE USE OF PRESERVATIVES.

The strenuous measures adopted and under consideration in many of the cities of Europe and America to prevent the sale of milk in which preservatives have been used to keep it from souring in transit have set the wits of British lawyers to work to devise some plan to obviate the necessity of resorting to such means, and a newly patented milk can is the result. With the cans constructed on the old principles it was impossible to fill these so completely as to prevent the milk intended for transit from churning owing to the oscillation of the train or boat and which has so detrimental an effect on the milk, making it "buttery" or sour, according to the season of the year. To obviate these grave disadvantages milk dealers have resorted to chemicals or "preservatives" which rob the fluid of its natural flavor and nutritious qualities and are also detrimental to the health of the consumers. As a consequence much great dissatisfaction has arisen that the sanitary authorities have taken the matter up, and prosecutions have followed in many of the large cities, and heavy penalties have been imposed.

The main feature of this new invention consists of an arrangement whereby after the can is full in the ordinary sense an airtight lid is compressed by means of a cross bar and thumb screw, which causes the milk to represent a perfectly solid body and therefore will not "separate," to use the common term of the farmer. Thus the necessity of resorting to preservatives is obviated.

Elfre Brown, writing in The American Agriculturist, says: "Many families who keep but from one to three cows to furnish milk and butter for their own use only would find it very convenient to be able to keep the surplus butter of June and July till the following January and February and still have it good. Of course dairymen with all their conveniences can do this easily, but the amount of 'cooking' butter always in the market testifies a lack of knowledge somewhere. Butter that will keep so good you can't tell from that freshly made can be made without ice, a separator or creamery cans. I will tell you how to do it.

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"I suppose it is unnecessary to mention cleanliness, but there will be no harm in reminding our makers that it is about the most important thing about the work. The very heart of the secret of making butter that will keep a long time is the age of the cream and its temperature. Set in common tin pans in an ordinary cool cellar, the cream should be skimmed 36 hours from the time it was set and then kept not longer than four days in cool weather and two in hot.

If a pan of milk is missed and the cream gets old, do not skim it for butter, use it in cooking. If it goes into the churn, it will spoil that churning for keeping and if packed with other butter will spoil that also. When the churning is delayed, use the butter at once, even if it does taste and look all right. There's no use in trying—it won't keep. Have the cream cool enough so that the butter will come in granules. When about the size of peas, draw off the buttermilk and wash well, salt well and pack in crock. If the butter becomes soft and frothy, the quicker you can get it out of sight the better. Not the least bit of use to try to fix that up to pack.

"In packing fill your jars to within two inches of the top with butter, then put in a layer of salt one inch thick and pour on enough water to just cover the salt. That will make it practically airtight. Cover with a cloth, then paper and a board and weight. Examine packed butter once each month and pour in more water if there has been much evaporation."

Traveling Inspectors.
The Wisconsin Dairymen's association, in view of the great success which has attended its system of traveling cheese inspectors, has arranged to put a creamery butter inspector in the field for the current season. To this end it has employed Mr. DeWitt Goodrich, who was the expert butter maker at the World's fair in Chicago and has since had full experience in creamery management and as instructor in butter making at the Wisconsin Dairy school. Mr. Goodrich will be prepared to answer calls from and after June 1.—Hoard's Dairyman.

Something About Butter Making.
When I was a boy, nearly every one guessed at everything, says W. L. Camp in The Prairie Farmer. They guessed at the temperature, for there were no thermometers in that part of the country. They guessed at the time of night and day, for no one had a clock or watch. When I was very young, I worked by the month for well to do farmers and had a great deal of churning to do. Sometimes the butter would come in a few minutes and be yellow and nice. Again I would churn an hour, the housewife in the meantime adding cold or hot water as she judged necessary. I remember of thinking that there ought to be some way of knowing how to make butter so it would always come in about the same length of time and always look the same instead of coming white and soft one time and the next time perhaps hard and yellow. There was a great deal of good butter made at that time, but it was considered the result of good luck. A good many of the farmers make butter in just this way at the present time. Later in my life I became necessary for me to again do the butter making. At this time I sent somewhere in the east for dairy information. In a short time I received some papers full of valuable instructions. I was told the value of a thermometer, how to feed and care for my cows, how to milk, how and where to set the milk, when to skim and the importance of stirring the cream when new cream was added. I learned what ripening meant and the importance of doing it right, how to churn and when to stop, how to salt and work the butter. It is inexcusable for butter makers not to know all these things at the present time. I made \$55 worth of butter that winter and sold it for 5 cents a pound more than others were getting.

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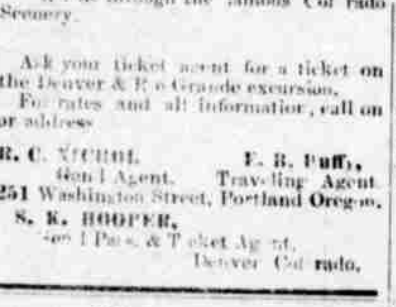
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If a pan of milk is missed and the cream gets old, do not skim it for butter, use it in cooking. If it goes into the churn, it will spoil that churning for keeping and if packed with other butter will spoil that also. When the churning is delayed, use the butter at once, even if it does taste and look all right. There's no use in trying—it won't keep. Have the cream cool enough so that the butter will come in granules. When about the size of peas, draw off the buttermilk and wash well, salt well and pack in crock. If the butter becomes soft and frothy, the quicker you can get it out of sight the better. Not the least bit of use to try to fix that up to pack.

"In packing fill your jars to within two inches of the top with butter, then put in a layer of salt one inch thick and pour on enough water to just cover the salt. That will make it practically airtight. Cover with a cloth, then paper and a board and weight. Examine packed butter once each month and pour in more water if there has been much evaporation."

Traveling Inspectors.
The Wisconsin Dairymen's association, in view of the great success which has attended its system of traveling cheese inspectors, has arranged to put a creamery butter inspector in the field for the current season. To this end it has employed Mr. DeWitt Goodrich, who was the expert butter maker at the World's fair in Chicago and has since had full experience in creamery management and as instructor in butter making at the Wisconsin Dairy school. Mr. Goodrich will be prepared to answer calls from and after June 1.—Hoard's Dairyman.

Something About Butter Making.
When I was a boy, nearly every one guessed at everything, says W. L. Camp in The Prairie Farmer. They guessed at the temperature, for there were no thermometers in that part of the country. They guessed at the time of night and day, for no one had a clock or watch. When I was very young, I worked by the month for well to do farmers and had a great deal of churning to do. Sometimes the butter would come in a few minutes and be yellow and nice. Again I would churn an hour, the housewife in the meantime adding cold or hot water as she judged necessary. I remember of thinking that there ought to be some way of knowing how to make butter so it would always come in about the same length of time and always look the same instead of coming white and soft one time and the next time perhaps hard and yellow. There was a great deal of good butter made at that time, but it was considered the result of good luck. A good many of the farmers make butter in just this way at the present time. Later in my life I became necessary for me to again do the butter making. At this time I sent somewhere in the east for dairy information. In a short time I received some papers full of valuable instructions. I was told the value of a thermometer, how to feed and care for my cows, how to milk, how and where to set the milk, when to skim and the importance of stirring the cream when new cream was added. I learned what ripening meant and the importance of doing it right, how to churn and when to stop, how to salt and work the butter. It is inexcusable for butter makers not to know all these things at the present time. I made \$55 worth of butter that winter and sold it for 5 cents a pound more than others were getting.

EAST SOUTH THE SHASTA ROUTE

SOUTHERN PACIFIC

Express Trains Leave Portland Daily:

Train	Leave Portland	Arrive
N	6:00 P.M.	Portland Ar 8:00 A.M.
S	8:15 A.M.	San Francisco Lv 8:00 P.M.

Above trains stop at all stations between Portland and Salem, Junction, Marion, J. Jackson, Albany, Eugene, Medford, Grantsburg, Junction City, Eugene, Cottage Grove, Rain, Oakland, and all stations from Roseburg to Astoria, inclusive.

ROSEBURG MAIL DAILY:

Train	Leave Portland	Arrive
N	8:30 A.M.	Portland Ar 10:30 A.M.
S	10:30 P.M.	Roseburg Lv 11:30 A.M.

DINING CARS ON OGDEN ROUTE:

PULLMAN BUFFET SLEEPER

Second-Class Sleeping Cars

ATTACHED TO ALL THROUGH TRAINS

West Side Division

BETWEEN PORTLAND & OGDEN:

Train	Leave Portland	Arrive
N	7:30 A.M.	Portland Ar 9:30 A.M.
S	11:30 A.M.	Corvallis Lv 1:30 P.M.

At Astoria and Corvallis connect with trains of the Oregon Central & Eastern Ry.

Express Train Daily (Except Sundays):

Train	Leave Portland	Arrive
N	1:30 P.M.	Portland Ar 3:30 P.M.
S	3:30 P.M.	Independence Lv 5:30 A.M.

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C. E. B. CO.,
General Agent, 101 N. H. St., Portland, Ore.

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The Kind You Have Always Bought, and which has been in use for over 30 years, has borne the signature of *Chas. H. Fletcher* and has been made under his personal supervision since its infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but Experiments that trifle with and endanger the health of Infants and Children—Experience against Experiment.

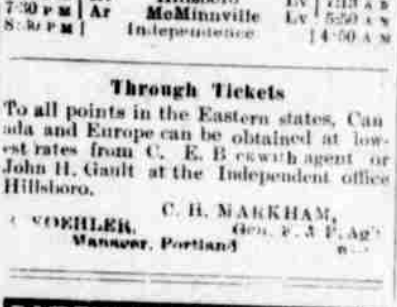
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Sanitary Milk Can

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