

The Record-Union is the only paper on the coast, outside of San Francisco, that receives the full Associated Press dispatches from all parts of the world.

It has no competitor, in point of numbers, in its home and general circulation throughout the coast.

SAN FRANCISCO AGENCIES.

The paper is for sale at the following places: L. P. Fisher, Room 21, Merchants' Exchange, who is also Sole Advertising Agent for San Francisco, Grand and Palace Hotel News Stands, Market Street Ferry and Junction of Market and Montgomery Street News Stands.

Also, for sale on all Trains leaving and coming into Sacramento.

NEWS OF THE MORNING.

Eastern.—Valuable coal and iron developments are being made in Tennessee and the Blaine-Edmunds affair is the leading topic among politicians.

Foreign.—A British officer just from the East says Russia is not making any apparent preparations for immediate hostilities.

ARBOR DAY AND A REGRET.

"Arbor Day" is to be observed at San Francisco to-morrow. It will receive very little attention in the interior, for the very good reason that the date is too early, especially for planting along the highways.

We may say, without offensive egotism, that no journal in the State has given more attention to the subject of "forestry" than the RECORD-UNION.

A decade ago it drew attention to the need of checking the destruction of our forests, and at frequent intervals has labored to impress the public mind upon the important relation between tree-planting and growing forests, and the agriculture, temperance, drainage, river preservation and general prosperity of given sections.

When Mr. Joaquin Miller, acting under a happy inspiration and moved by praiseworthy ambition, proposed to inaugurate popular tree-planting in California with some ceremony and more of practical work, we heartily commended the movement as in line with the years of advocacy arboriculture on the part of the RECORD-UNION.

But when he proposed as early a date as October, and secured the kindly acquiescence of General Howard, and the remarkable approval of the Secretary of the Forestry Commission, Mr. Foreman, who should have been better informed, we could not refrain from entering a protest.

It was, however, first done by private communication from this office, and as a result November 27th was fixed upon by Mr. Miller. This date, as a Red Bluff contemporary remarked, was still too early for the interior, for "Washington's Birthday, February 22d, would be about the right date to insure success in the valleys."

It was useless, however, to protest further for Mr. Adolph Sutro, who, endowed with movement very liberally, declared that his experience approved the November date. It probably justifies that time for the immediate coast climate, but is out of season for all the Sacramento valley, while any date suitable for the valleys would be just as convenient and fitting for the more humid climate of the coast. The result, that to San Francisco, and possibly a few coast sections, will be left the major portion of the work and pleasure of inaugurating Arbor Day.

We sincerely trust it will be eminently successful. It ought to succeed in the coast line of counties, and we hope the people, wherever the soil is in fit condition, will encourage the planting to-morrow. In the great valleys, where arboriculture is most needed, it is necessary to fix upon a much later date. To plant forest or ornamental trees in the valley now, outside of tracts diligently cultivated, would be a waste of energy and money.

While we regret that any disposition should have been shown to ignore the larger portion of the State in accommodating the event to a day that would commend the interest of the greater number of the people, we recall the historical fact that this disposition of self-assertion is ingrained in the constitution of the average San Franciscan, and we cannot hope for its elimination from that people in a generation. Yet so unselfish are the people of the interior that their regret does not take the form of ill temper. They will be simply anxious to see a State Arbor Day inaugurated, with the greater part of the State necessarily unengaged in the important ceremony, because of the prohibition of nature.

When the Legislature shall be called upon to fix a date by law, we apprehend that a day will be named when the planting in the largest possible area of California can be done with the broadest probabilities of successful results being attained. In the meantime we hope to witness, as the outcome of the ceremonies of to-morrow at the Presidio and on Yerba Buena Island, a renewed interest in the subject, and the practical awakening of all the people to the great benefits, material and sentimental, that flow from the engagement of the people in tree-planting.

ELECTION REFORMS NEEDED.

The remarkable discrepancies—disclosed by the official return—in the tallying by the election clerks in San Francisco, emphasizes the demand for some radical reform in our method of canvassing the votes for electors. A great many propositions have been advanced with reform in view, but a great many have been rejected, and finally, no matter what safeguards are thrown about the ballots, the plan that will involve least trust, or rather distribute it most, will be the best.

Of all schemes yet suggested, that of the

OUR MEATS.

EFFECT OF CALIFORNIA CLIMATE ON MEATS.

Our Beef and Mutton Healthier, and therefore Better than Any Other, and Why?

Unquestionably very much of the false footing disclosed by the official canvass is chargeable to the weariness of the election clerks, even though there were delays of them, as in San Francisco. It is this, true, why then may we not conclude that weariness, loss of rest, the use of stimulants, the excited inspectors and judges to "call off" the chickens erroneously? If the clerks "add up" wrongly, how much more likely were they to "tally" wrongly. But it is said that this is unlikely as there were two or more clerks tallying simultaneously. True, but when there was error claimed in his fellow's work by one clerk, how often has it been demonstrated that no one present could be absolutely certain whether the claimant or the defendant erred. Supplement these liabilities to the equal liability of the judges and inspectors to also err in "calling" the ballots; add then the temptation to defraud, and the interests at stake to foster fraud; include the clerical incompetency of seven out of ten of all the judges, clerks and inspectors employed, and foot up, if any can, the "chances" of the true voice and the will of the people being determined in an election so close as was that recently held in this State.

By requiring certain clerical and business or scholarly qualifications of all election officers; by making it a penal offense on the part of any member or attaché of an election board to use intoxicating liquors during his service; by establishing a separate counting board to canvass as the vote progresses, and reinforced by relays of clerical help; by prohibiting an election officer to "call off" or tally more than an hour at a time, with a lapse of one hour of rest between each two hours of service; by reducing election districts so that there shall not be more than 500 votes in a district or county, we will attain very near to a perfect system.

And all these things are feasible; they are not involved; they are reasonable, and will cost no more than the present system. If, as we believe, this can be demonstrated, the reform is at hand that is needed. It calls only for competency, physical ability, sobriety and ordinary business regulations.

MARE ISLAND.

With the completion of the great dry dock at Mare Island, the largest and best owned by the United States Government, there is more reason than ever before for putting the naval station at the island on a better footing. It is the only station we have on the Pacific coast, and it is unquestionably defensible. In the event of war with a foreign power, an armored ship of the best order might not only easily enter the Golden Gate, but could also land and destroy the works at Mare Island. They do not need adequate protection, and in addition they should be so perfected as to be able to supplement the means needed to protect the harbor of San Francisco from assault and seizure. A naval station in name and a dockyard, it ought to become a naval station in fact—a fortified one, capable of fitting out for the Government, and of safely housing, the equipment needed for the defense of the chief port of the Pacific. It is idle to say that there is no danger of such assault. As it is possible, it may become probable. Great Britain is fitting Esquimaux as a fighting port, with earthworks, floating batteries, etc. The San Francisco Bulletin well says: "Esquimaux is being fortified against us; not against any one else. If it is turned into a first-class fortress, with a dockyard and arsenal, while we have nothing of the kind on this coast, our whole Pacific shore lies at the mercy of Great Britain in case of war."

While the harbor defenses of the Bay of San Francisco ought to be strengthened and augmented, and the armament of the forts made adequate, Mare Island should receive the attention as well as to equip all the floating defenses required, and be so protected and armed as to make it a secure naval arsenal for the Pacific coast possessions of the Government.

The effort to make a great deal of political capital out of very small material in the reported sub of Mr. Edmunds by Mr. Blaine, falls to the ground when all the facts are stated. The two gentlemen met at the funeral of ex-President Arthur. Mr. Blaine merely expressed the room of mourning and left it without recognizing or saluting anyone, as is very frequently the case on such occasions. There was no hand-shaking, because it is not a polite requisite, or even a custom on such occasions. Indeed, the great majority of people who meet upon such mournful occasions do not shake hands, or even bow to those present, or even say "my condolences." There is a hundred per cent. more to be followed that custom. There is nothing to show that the failure of the two distinguished Republican leaders to greet each other as they might have done in a drawing-room, had any political significance whatever—or, indeed, any political bearing. The average political spy, on the look-out for straws, jumps at conclusions and magnifies the most trivial incidents into apparently momentous events.

COLONEL INGERSOLL is very inconsistent—but that is not new with him. Here he is indorsing Henry George's fallacious land dogma, and at the same time saying: "If I had my way, I would like to see a home of a certain value—that is to say, a reasonable value—except not only for freehold land, but absolutely exempt from taxation, to the end that we might have a country filled with homes, because I believe that character, and patriotism, and virtue are born by the fireside." Very true; but how can the eloquent eccentric reconcile this view with the creed of Mr. George which he has recently swallowed whole, and head first?

"What's that about still-flesh hog?" "Why, the still or swill-fed, penned up hogs don't produce as firm meat. The flesh will push off the bone when you cut it up. See here, see how the meat clings to the bone of this chop. You can't move it hardly. Now at the East new-killed pork will slip about the bone, and is not hard like this. I don't like meat (acorn) raised hogs. They are as bad as the penned up lot. The pork is best that runs in California, we kill yearlings and two-year-olds. At the East they are three or four years old, and I tell you it makes a big difference as to the flavor and tenderness of the meat."

"And then, the sheep are healthier here?" "Oh, yes. Look at this sheep's liver. See how large, thick and firm it is. You'd almost swear it is a calf liver. You'd notice I turn it over and see how little there is of anything but the dark liver. Now most sheep's liver at the East is full of gall-stones, and a large part is this white gristly growth on the flat side."

"CALIFORNIA AND EASTERN PORK." "Well, the corn-fed pork at the East must be better. 'I don't think it as good as that in California.'"

"Why? For the reason I gave—freedom in air and more natural food."

"Can you tell that which has been so raised?" "Yes; the meat is harder, firmer and adheres to the bone. Come here. See this dressed hog? Well, feed it. Isn't the fat as hard as if from a 'Yer? You find it walking about in your shirt-sleeves and with your hat off, and it is autumn weather. Now how firm the meat is. Examine the whole row—they are all the same."

"What's that about still-flesh hog?" "Why, the still or swill-fed, penned up hogs don't produce as firm meat. The flesh will push off the bone when you cut it up. See here, see how the meat clings to the bone of this chop. You can't move it hardly. Now at the East new-killed pork will slip about the bone, and is not hard like this. I don't like meat (acorn) raised hogs. They are as bad as the penned up lot. The pork is best that runs in California, we kill yearlings and two-year-olds. At the East they are three or four years old, and I tell you it makes a big difference as to the flavor and tenderness of the meat."

"And then, the sheep are healthier here?" "Oh, yes. Look at this sheep's liver. See how large, thick and firm it is. You'd almost swear it is a calf liver. You'd notice I turn it over and see how little there is of anything but the dark liver. Now most sheep's liver at the East is full of gall-stones, and a large part is this white gristly growth on the flat side."

"CALIFORNIA AND EASTERN PORK." "Well, the corn-fed pork at the East must be better. 'I don't think it as good as that in California.'"

"Why? For the reason I gave—freedom in air and more natural food."

"Can you tell that which has been so raised?" "Yes; the meat is harder, firmer and adheres to the bone. Come here. See this dressed hog? Well, feed it. Isn't the fat as hard as if from a 'Yer? You find it walking about in your shirt-sleeves and with your hat off, and it is autumn weather. Now how firm the meat is. Examine the whole row—they are all the same."

"What's that about still-flesh hog?" "Why, the still or swill-fed, penned up hogs don't produce as firm meat. The flesh will push off the bone when you cut it up. See here, see how the meat clings to the bone of this chop. You can't move it hardly. Now at the East new-killed pork will slip about the bone, and is not hard like this. I don't like meat (acorn) raised hogs. They are as bad as the penned up lot. The pork is best that runs in California, we kill yearlings and two-year-olds. At the East they are three or four years old, and I tell you it makes a big difference as to the flavor and tenderness of the meat."

"And then, the sheep are healthier here?" "Oh, yes. Look at this sheep's liver. See how large, thick and firm it is. You'd almost swear it is a calf liver. You'd notice I turn it over and see how little there is of anything but the dark liver. Now most sheep's liver at the East is full of gall-stones, and a large part is this white gristly growth on the flat side."

"CALIFORNIA AND EASTERN PORK." "Well, the corn-fed pork at the East must be better. 'I don't think it as good as that in California.'"

"Why? For the reason I gave—freedom in air and more natural food."

"Can you tell that which has been so raised?" "Yes; the meat is harder, firmer and adheres to the bone. Come here. See this dressed hog? Well, feed it. Isn't the fat as hard as if from a 'Yer? You find it walking about in your shirt-sleeves and with your hat off, and it is autumn weather. Now how firm the meat is. Examine the whole row—they are all the same."

"What's that about still-flesh hog?" "Why, the still or swill-fed, penned up hogs don't produce as firm meat. The flesh will push off the bone when you cut it up. See here, see how the meat clings to the bone of this chop. You can't move it hardly. Now at the East new-killed pork will slip about the bone, and is not hard like this. I don't like meat (acorn) raised hogs. They are as bad as the penned up lot. The pork is best that runs in California, we kill yearlings and two-year-olds. At the East they are three or four years old, and I tell you it makes a big difference as to the flavor and tenderness of the meat."

"And then, the sheep are healthier here?" "Oh, yes. Look at this sheep's liver. See how large, thick and firm it is. You'd almost swear it is a calf liver. You'd notice I turn it over and see how little there is of anything but the dark liver. Now most sheep's liver at the East is full of gall-stones, and a large part is this white gristly growth on the flat side."

"CALIFORNIA AND EASTERN PORK." "Well, the corn-fed pork at the East must be better. 'I don't think it as good as that in California.'"

"Why? For the reason I gave—freedom in air and more natural food."

"Can you tell that which has been so raised?" "Yes; the meat is harder, firmer and adheres to the bone. Come here. See this dressed hog? Well, feed it. Isn't the fat as hard as if from a 'Yer? You find it walking about in your shirt-sleeves and with your hat off, and it is autumn weather. Now how firm the meat is. Examine the whole row—they are all the same."

"What's that about still-flesh hog?" "Why, the still or swill-fed, penned up hogs don't produce as firm meat. The flesh will push off the bone when you cut it up. See here, see how the meat clings to the bone of this chop. You can't move it hardly. Now at the East new-killed pork will slip about the bone, and is not hard like this. I don't like meat (acorn) raised hogs. They are as bad as the penned up lot. The pork is best that runs in California, we kill yearlings and two-year-olds. At the East they are three or four years old, and I tell you it makes a big difference as to the flavor and tenderness of the meat."

"And then, the sheep are healthier here?" "Oh, yes. Look at this sheep's liver. See how large, thick and firm it is. You'd almost swear it is a calf liver. You'd notice I turn it over and see how little there is of anything but the dark liver. Now most sheep's liver at the East is full of gall-stones, and a large part is this white gristly growth on the flat side."

"CALIFORNIA AND EASTERN PORK." "Well, the corn-fed pork at the East must be better. 'I don't think it as good as that in California.'"

"Why? For the reason I gave—freedom in air and more natural food."

"Can you tell that which has been so raised?" "Yes; the meat is harder, firmer and adheres to the bone. Come here. See this dressed hog? Well, feed it. Isn't the fat as hard as if from a 'Yer? You find it walking about in your shirt-sleeves and with your hat off, and it is autumn weather. Now how firm the meat is. Examine the whole row—they are all the same."

"What's that about still-flesh hog?" "Why, the still or swill-fed, penned up hogs don't produce as firm meat. The flesh will push off the bone when you cut it up. See here, see how the meat clings to the bone of this chop. You can't move it hardly. Now at the East new-killed pork will slip about the bone, and is not hard like this. I don't like meat (acorn) raised hogs. They are as bad as the penned up lot. The pork is best that runs in California, we kill yearlings and two-year-olds. At the East they are three or four years old, and I tell you it makes a big difference as to the flavor and tenderness of the meat."

"And then, the sheep are healthier here?" "Oh, yes. Look at this sheep's liver. See how large, thick and firm it is. You'd almost swear it is a calf liver. You'd notice I turn it over and see how little there is of anything but the dark liver. Now most sheep's liver at the East is full of gall-stones, and a large part is this white gristly growth on the flat side."

"CALIFORNIA AND EASTERN PORK." "Well, the corn-fed pork at the East must be better. 'I don't think it as good as that in California.'"

"Why? For the reason I gave—freedom in air and more natural food."

"Can you tell that which has been so raised?" "Yes; the meat is harder, firmer and adheres to the bone. Come here. See this dressed hog? Well, feed it. Isn't the fat as hard as if from a 'Yer? You find it walking about in your shirt-sleeves and with your hat off, and it is autumn weather. Now how firm the meat is. Examine the whole row—they are all the same."

"What's that about still-flesh hog?" "Why, the still or swill-fed, penned up hogs don't produce as firm meat. The flesh will push off the bone when you cut it up. See here, see how the meat clings to the bone of this chop. You can't move it hardly. Now at the East new-killed pork will slip about the bone, and is not hard like this. I don't like meat (acorn) raised hogs. They are as bad as the penned up lot. The pork is best that runs in California, we kill yearlings and two-year-olds. At the East they are three or four years old, and I tell you it makes a big difference as to the flavor and tenderness of the meat."

"And then, the sheep are healthier here?" "Oh, yes. Look at this sheep's liver. See how large, thick and firm it is. You'd almost swear it is a calf liver. You'd notice I turn it over and see how little there is of anything but the dark liver. Now most sheep's liver at the East is full of gall-stones, and a large part is this white gristly growth on the flat side."

"CALIFORNIA AND EASTERN PORK." "Well, the corn-fed pork at the East must be better. 'I don't think it as good as that in California.'"

"Why? For the reason I gave—freedom in air and more natural food."

"Can you tell that which has been so raised?" "Yes; the meat is harder, firmer and adheres to the bone. Come here. See this dressed hog? Well, feed it. Isn't the fat as hard as if from a 'Yer? You find it walking about in your shirt-sleeves and with your hat off, and it is autumn weather. Now how firm the meat is. Examine the whole row—they are all the same."

"What's that about still-flesh hog?" "Why, the still or swill-fed, penned up hogs don't produce as firm meat. The flesh will push off the bone when you cut it up. See here, see how the meat clings to the bone of this chop. You can't move it hardly. Now at the East new-killed pork will slip about the bone, and is not hard like this. I don't like meat (acorn) raised hogs. They are as bad as the penned up lot. The pork is best that runs in California, we kill yearlings and two-year-olds. At the East they are three or four years old, and I tell you it makes a big difference as to the flavor and tenderness of the meat."

"And then, the sheep are healthier here?" "Oh, yes. Look at this sheep's liver. See how large, thick and firm it is. You'd almost swear it is a calf liver. You'd notice I turn it over and see how little there is of anything but the dark liver. Now most sheep's liver at the East is full of gall-stones, and a large part is this white gristly growth on the flat side."

"CALIFORNIA AND EASTERN PORK." "Well, the corn-fed pork at the East must be better. 'I don't think it as good as that in California.'"

"Why? For the reason I gave—freedom in air and more natural food."

"Can you tell that which has been so raised?" "Yes; the meat is harder, firmer and adheres to the bone. Come here. See this dressed hog? Well, feed it. Isn't the fat as hard as if from a 'Yer? You find it walking about in your shirt-sleeves and with your hat off, and it is autumn weather. Now how firm the meat is. Examine the whole row—they are all the same."

"What's that about still-flesh hog?" "Why, the still or swill-fed, penned up hogs don't produce as firm meat. The flesh will push off the bone when you cut it up. See here, see how the meat clings to the bone of this chop. You can't move it hardly. Now at the East new-killed pork will slip about the bone, and is not hard like this. I don't like meat (acorn) raised hogs. They are as bad as the penned up lot. The pork is best that runs in California, we kill yearlings and two-year-olds. At the East they are three or four years old, and I tell you it makes a big difference as to the flavor and tenderness of the meat."

"And then, the sheep are healthier here?" "Oh, yes. Look at this sheep's liver. See how large, thick and firm it is. You'd almost swear it is a calf liver. You'd notice I turn it over and see how little there is of anything but the dark liver. Now most sheep's liver at the East is full of gall-stones, and a large part is this white gristly growth on the flat side."

"CALIFORNIA AND EASTERN PORK." "Well, the corn-fed pork at the East must be better. 'I don't think it as good as that in California.'"

"Why? For the reason I gave—freedom in air and more natural food."

"Can you tell that which has been so raised?" "Yes; the meat is harder, firmer and adheres to the bone. Come here. See this dressed hog? Well, feed it. Isn't the fat as hard as if from a 'Yer? You find it walking about in your shirt-sleeves and with your hat off, and it is autumn weather. Now how firm the meat is. Examine the whole row—they are all the same."

"What's that about still-flesh hog?" "Why, the still or swill-fed, penned up hogs don't produce as firm meat. The flesh will push off the bone when you cut it up. See here, see how the meat clings to the bone of this chop. You can't move it hardly. Now at the East new-killed pork will slip about the bone, and is not hard like this. I don't like meat (acorn) raised hogs. They are as bad as the penned up lot. The pork is best that runs in California, we kill yearlings and two-year-olds. At the East they are three or four years old, and I tell you it makes a big difference as to the flavor and tenderness of the meat."

"And then, the sheep are healthier here?" "Oh, yes. Look at this sheep's liver. See how large, thick and firm it is. You'd almost swear it is a calf liver. You'd notice I turn it over and see how little there is of anything but the dark liver. Now most sheep's liver at the East is full of gall-stones, and a large part is this white gristly growth on the flat side."

"CALIFORNIA AND EASTERN PORK." "Well, the corn-fed pork at the East must be better. 'I don't think it as good as that in California.'"

"Why? For the reason I gave—freedom in air and more natural food."

"Can you tell that which has been so raised?" "Yes; the meat is harder, firmer and adheres to the bone. Come here. See this dressed hog? Well, feed it. Isn't the fat as hard as if from a 'Yer? You find it walking about in your shirt-sleeves and with your hat off, and it is autumn weather. Now how firm the meat is. Examine the whole row—they are all the same."

AMUSEMENTS, ETC.

METROPOLITAN THEATER.

Special Notice!

As MISS LEWIS desires to play a return engagement on NEW FRIDAY AND WEDNESDAY EVENING, the production of "Article 47" is POSTPONED until these dates.

THIS (Friday) EVENING, (By special request), will be produced

Forget-Me-Not!

Saturday Afternoon and Evening—THE NEW Sunday Evening—CLOTILDE! Tuesday and Wednesday Evenings Next, November 28th and December 1st, grand production of ARTICLE 47!

During the remainder of this engagement, beginning this evening, the gallery admission will be

25c. 25c. 25c. 25c. Reserve Seats at the Box Office.

CLUNIE OPERA HOUSE.

JOHN R. WILKINS, Manager.

COMMERCIAL

Wednesday Evening, November 24, 1886

5 NIGHTS, MATINEES 2.

OSBOURNE & STOCKWELL'S MAMMOTH COMPANY

UNCLE TOM'S CABIN!

PRODUCED WITH A GREAT CAST! Original Music! New Scenery! Original Music!

JOUBLES SINGERS! BLOODHOUNDS! TRAINED DONKEYS!

The Magnificent Apothecary, "BEAUTIFUL GATES AJAR!"

Popular Prices, 25, 50 and 75 cents. Reserved seats without extra charge.

METROPOLITAN THEATER.

Grand Athletic Tournament!

MONDAY EVENING, NOVEMBER 29th.

Farwell Tour of the Champion of Champions, John L. Sullivan

Under the personal management of P. F. SHEDY.

WILL GIVE A GRAND ENTERTAINMENT JOHN L. SULLIVAN ST. PASCALINE COMBINATION, consisting of

Geo. LaBlanche (The Marine), Steve Taylor (ex-Champion of New York), Jas. F. Carroll, Pete McCoy, Geo. West (The Spyder), Jim McKeon, Dan Murphy and others.

Remember the farewell of the Champion of the World, JOHN L. SULLIVAN, previous his departure for Europe to encounter Jim Smith, at Milton, Mass., on Nov. 27th.

Admission, \$1; Balcony, 75 cents. No extra for reserved seats. Seats on sale at Theater Saturday.

LECTURE ON MILTON,

HOMER B. SPRAGUE, Ph. D.

BEFORE GOING EAST PROF. SPRAGUE will give a lecture on Milton, and deliver in this city his famous lecture on "The Spirit of the Age," which has been delivered with the highest enthusiasm wherever delivered, at the East or on this coast. One of the leading New York dailies says "The lecture is the finest ever delivered in that city, and is so regarded by many of the best scholars and orators it will be delivered at"

CONGREGATIONAL CHURCH,

Friday Evening, November 26th, Commencing at 8 o'clock. Tickets, 50 cents.

THE DALYS!

And their specially selected Coterie of Fun-makers in THOMAS A. DALY'S and FRED. G. MORGAN'S GREAT HALL.

VACATION!

Or, Harvard vs. Yale.

The Great Scholastic Absurdity, A Rollicking and Juvenile Lecture in the November 26th at 8 o'clock. Tickets, 50 cents.

THE ENTERTAINMENT WILL CONSIST OF

Singing, by the Old Harmonic and Junior Glee Clubs, and a grand vocal appearance, with 40 voices. The Active and Juvenile Turners in their different branches will perform a variety of exercises.

FUN IN SOLID CHUNKS!

PRICES OF ADMISSION—Dress Circle, 75 cents; Family Circle, 50 cents. Seats can be reserved at the office of the Board of Examiners, No. 1015, Second Street, without extra charge.

HOLIDAY TOYS

For Thirty-three Years we have gladdened the hearts of the little ones with

DALE & CO.

Seventeen more to stay. COME AND SEE US.

1853!

For Thirty-three Years we have gladdened the hearts of the little ones with

W. D. Comstock,

COR. FIFTH AND K STREETS, CALLS ATTENTION TO HIS FULL STOCK OF

FURNITURE

Bedding, Etc.

The reputation of this house for LOW PRICES and GOOD ARTICLES is maintained.

BAKER & HAMILTON

Manufacturers, Importers and Dealers in HARDWARE.

H. H. LINNELL,

Agricultural Implements

Wagons, Carriages, Windmills, Refrigerators, Etc.

WATERHOUSE & LESTER,

Importers of

FRIEND & TERRY LUMBER CO.

Wholesale and Retail Lumber Dealers. Main Yard and Office, No. 1380 Second Street, near M. Branch Yard, corner Twelfth and J streets, Sacramento, Cal.