

DAILY RECORD-UNION

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SPECIAL AGENCIES. This paper is for sale at the following places: L. P. Fisher's, room 21, Merchants Exchange, California street, and the principal news stands and hotels, San Francisco.

EASTERN BUSINESS HOUSES. The Tribune Building, New York City. Western Business Office, "The Roostery," Chicago.

Weather Forecast. Northern California—Fair Saturday; frost in the interior; light northerly winds.

CUBAN BARBARITIES AND THE PROCTOR REPORT. English expression was quoted in the dispatches the other day to the effect that if Cuba lay in the British Channel, with present conditions prevailing, England would put an end to them instantly, no matter who owned the soil.

It is true that Spain has said that this act of Weyler's has been countermanded and a decree to that effect has been issued by Captain-General Blanco. But while this is true, it is also a fact the repeal is a limited one and that the date for that decree to go into effect has not yet been reached.

When the cruiser Montgomery was in a certain Cuban port recently, the wretchedness of the non-combatants driven in from the country was such that the officers and men of our ship emptied their pockets to give relief, and they returned to the ship and brought off their personal valuables, to raise money to succor the suffering and dying in the gutters of the streets where Spanish cold-bloodedness left them without so much as a thought of compassion.

This one act of Weyler's, which still has the sanction of Spain, is sufficient to justify any humane power in protesting with a vehemence and purpose that should call a halt and produce remedies instantly. But there are other barbarities, if Spanish apologists desire to have the list extended, not one of which is tolerable under the rules

of civilized warfare. The truth is that there is a good deal of reason behind the charge that the Spanish plan of campaign is to kill off the native Cuban population by starvation, and a course of conduct that will depopulate the island, save as to supporters of the Spanish Government.

The Utica "Press" says: Yellow literature of all kinds eventually becomes tiresome. Its readers may be willing victims for a time, but finally they revolt. The number of people who are willingly fooled any of the time must in the nature of things constantly decrease.

That has been and is much the opinion of the "Record-Union" that the public stomach will revolt after a time. But we do not think the day of that sprawling out is very near at hand. We must endure yet awhile. Some idea how the yellow press is looked upon by the white press may be gained from only a few extracts which are clipped from reputable Eastern journals.

Thus the Washington "Post" says: After an inspection of the various New York newspapers, one is forced to the conclusion that photographs of wrecked battleships come dangerously near lying.

And the Detroit "Tribune" adds: Yellow journalism is not confined to the United States. Even Spain, back number as she is and weighed down by other troubles, has at least one case of the disease. The Associated Press dispatches quote "El Pais" as prophesying a union of the Latin-American Republics with Spain against the United States and most other rubbish.

The Boston "Post" has this to say: There are papers in Boston, as well as in other less enlightened cities, which have revealed in "fake" stories about the Maine. But it is a mistaken policy. It may sell a few more papers one day, but it does not sell more in the long run. And whether it sells papers or not, it is a disgraceful, unpatriotic business.

The New York "Tribune" remarks: Errors in judgment of information cannot always be prevented, but a paper which prints dispatches that could not be proved cannot plead error. If the country ever gets anywhere near war with any foreign Power, such journalism will have to be lodged in a military prison, and the question whether its interference can be tolerated when issues of peace or war are pending is one which public officials have some reason to consider.

Nothing is better established than this truth, that markets are created very often by introducing products to sections where they were before unknown. It is therefore always desirable to cultivate as well as stimulate tastes for that which we grow. For instance, the taste for the olive is a cultivated one among the American people. It is not so long ago when the olive was known only to the few in our own land. It was a luxury, and found only upon tables where luxuries were possible because of ability to command them. But foreign growers of the olive studiously and persistently cultivated the taste for that product of sunny lands, until there grew up a demand that was met by production and supply at low cost, until the olive is known to all tables and demanded upon all. The foreign growers thus, until California began to grow the olive, held the American market and made it one of exceeding profit to them. Now we are somewhat dividing it with them. We can recall the time when the taste for the ripe olive did not exist among the American people, or even among Californians, who see olive groves about them. But it has been cultivated, and is now promising, as it should, to make the sale of the green olive secondary. These are but two simple instances of how tastes can be created to the benefit of production. That we can create a taste for many of California's products by discreet introduction of them into sections where they are but little, or not at all known, goes without saying. The thing to do is to set about such business methodically, industriously and persistently, looking not for immediate profits, sacrificing something of goods and time, with an eye single to the hour when the goods of California growth and production will be demanded by an exacting taste for them.

In the course of a long argument in the "Arena," a magazine that appears to have for its mission the carriage of all the crank and rank ideas of the day, H. B. W. Mackay argues that the law should be so modified that an injunction shall not issue to restrain the doing of a wrongful act, "except as a means of giving effect to a decree terminating a disputed right." Let us see how that would work. Here is a case in which "A" enters upon a wrongful act that will irreparably injure "B," and for which the latter has no speedy and adequate remedy at law. There is no decree, and there can be none prior to the defeat of justice by the full accomplishment of the wrongful act. According to Mr. Mackay there shall be no intermediate order restraining "A" until the disputed right can be adjudicated. If injunction is to be invoked only to give effect to a decree concerning a disputed right, then it becomes, in most cases, useless, since the decree generally gives all remedies that an injunction would secure. The effect of such modification of the laws as the essayist contends for, would result in irreparable injury being done in many cases without possible remedy by the injured and innocent party. Government by injunction would be a bad thing—we know of no such government, but government without injunction would be infinitely worse. A government that cannot, when the need demands, restrain the present performance of a wrong, but thrusts the innocent party back upon his remedies after decree, which may come too late, is a government unfit to live.

Patient (who has just had his eye operated upon)—Doctor, it seems to me that I am a high price to charge for that job. It didn't take you ten seconds.

Eminent Oculist—My dear friend, in learning to perform that operation in ten seconds I have spoiled more than two bushels of such eyes as yours.—Tit-Bits.

ESSAY ON PICKLING OLIVES.

READ BY CHARLES E. MACK AT THE FARMERS' INSTITUTE.

Record of an Extended Series of Experiments With the Results Obtained.

Following is the paper read by Charles E. Mack of the Union House on "Pickling Olives" at the Farmers' Institute at Florin yesterday: Locally there is considerable interest taken in olive culture. It is true no large area is planted to the tree referred to, still a few trees can be found in nearly every yard, occupying the same place in the economy of the household held so long undisputed by the time-honored men of the olive.

That the tree will flourish and do exceedingly well here is no longer a conjecture—the gratifying conclusion can be seen in my own orchard three miles from here. It would not surprise me some day to see many acres of them on these arid plains. But the inquiries made concerning my experience with the tree. An olive crop can be disposed of in various ways. It is possible to dry it; it can be made into oil, and lastly it can be converted into pickles. The market for olive pickles is broad and the product is in demand. The cheap foreign adulterated oils have paralyzed the market for pure California oil—which is not always pure. Strictly pure, genuine foreign olive oil with the aroma of the tree was formerly made only in single barrels, but nowadays it is made out of anything greasy.

Passing on to the third means of disposal for an olive crop and the one in which we are all more or less interested, I shall detain you as briefly as possible. At this point, however, I must refer to this paper on you, and while presumably you have the best of brotherly love for me and your minds are relative, I wish to impress it upon you that I am not an adept olive picker. I do not want you to think I am trying to pose as an expert in this line for I am not. Please dismiss as a fallacy any such supposition. I have pickled a few olives yearly for several years. This year I pickled more than ever before. Some of them turned out first-class, others second-class and there were still others that were probably poor that conscientiously I could not classify them at all—turned them in fact by the lyre treatment into an inferior grade of soap. I purposely brought around the above results in order to learn to some extent the effect of several experiments. I used the process recommended by the State University for the base and deviated above and below it for other results. I kept data and this paper is simply a recapitulation of my notes. The olives I experimented with were Mission, zanzillo, Rubra, Fendulina, Uvaria and Columella. The objects to be attained in treating olives are, first, to remove the bitterness, and second, to preserve them so that they will remain sound and good for even years. The pickling process, as you are all aware, is a very simple one, but it is not so simple, but if you will experiment in a practical way you will find a number of complex and discouraging circumstances before you are through with any of them. The every man can pick a good olive into first-class pickles that will keep for one year sound and good I very much doubt. Nearly any one can pickle olives so they are good and palatable and do very well for his family, which will blindly overlook little shortcomings because they are used there up. I believe it is within the scope of any ordinary man's ability, provided he is studious, observing and superlatively painstaking after a year or so of experience, without something unforeseen develops, to pickle olives so that they are good and without the "papa" sympathy.

Pickling olives requires patience and observation, and the picker should be a man of nice enough discrimination and judgment to deviate from the standard method in order to suit an individual condition which might turn up. If he persists in following closely some published process, no matter from whom or however good, he will work at a disadvantage, for, be it remembered, some varieties contain more bitterness than others, and even the same varieties will vary in the same orchard the same year. When the ripe pickled California olive is properly treated it has no competitor. This necessitates caution and careful handling and great care in the first and second pickling, and which I will demonstrate later on is properly pickling the olives from the tree. The fruit must not be beaten or knocked or raked off, but it must be carefully picked by hand and tenderly handled thereafter as long as it remains in the position of the picker. Some of the best picklers pick their olives in pails in which there is some water to break their fall, and I think while it may not be very convenient, the idea is an excellent one. I experimented on this point, and I am prepared to say it is imperative that olives must not be bruised by a fall or pressure. I took an empty barrel and let olives drop into it from the top in just the manner one would use if he were in the orchard. I then let a equal number (two gallons) drop about eight feet into the barrel. I also put some water into the barrel, and put in olives as described in the first experiment. I then placed the different lots in different crocks, and in a warm temperature, favorable to the production of blue mold, and the result was that in only a few days patches of mold could be seen all over the surface of the water containing the olives which had the eight-foot fall, also a mucilaginous substance around the edges of the crock. The olives that had been simply rolled into the empty barrel in a few days longer produced an abundant crop of mold, and the result was that in only a few days the water in the barrel remained entirely free from mold. Many soft olives could be found among those that had been bruised by the eight-foot fall, while such was not the case where water was used. It seems to me this simple experiment teaches a lesson. They must be sound and reasonably ripe.

My experience has taught me that if one must err, it were better to make the mistake of picking them under-ripe than over-ripe. This will insure a firm pickle, which is far more desirable than a soft one and infinitely less dangerous to handle. My test is to my eye to some extent, but the sense of touch greatly more. The color alone

is not an accurate test enough, particularly when one with short experience. The olives I now propose to speak of were pickled when they were very dark red, or just before they took the characteristic of the olive—except in the case of the Columella, which was pink. They were all firm and sound at the time of pickling. The Mission and Columella were just a little under-ripe. The absence of the pickles is to neutralize the intolerable bitterness of the olive, which can be done in several ways. While there are several disagreeable acids in the olive, the active principle is an acrid substance called olivil, which is soluble in water and can be removed by soda and potash. I used the water and potash processes. The Mission was the variety I experimented with by the water process. This process from a superficial view seems like simplicity simplified, but it is not; it is concentrated patience multiplied. You must have to change the water twice a day, from forty to sixty days, the text-books tell us, but I found that from seventy-five to ninety days would come nearer to the mark; and during all this time bacteria and other micro-organisms are not far away, waiting for a soft olive to develop in order to make it their breeding-place. If they find one the entire lot will be spoiled in an incredibly short time. I purposely neglected to change the water in one crock of olives for only a few days, and the result was the entire lot took on a peculiar odor and an intolerable taste. About the time of this change floating mold made its appearance to add its quota of interest to olive pickling. In the course of a week a visible aquatic organism full of activity and danger could be seen having a glorious time at my expense. Thus it will be seen that a week's neglect (and much less) will result in filling your tanks of olives with bacteria, micro-organisms, visible organisms, mold, scum, parasitic forms, and so on. The other crock was filled with the same variety of olives. Both had the same treatment up to the time I concluded to spoil one lot. I changed the water on the other lot twice daily. The olives were slightly submerged, the barrel cleaned every week by removing the olives with a wire scoop and scalding the barrel with hot water. It was in a dark place, and every means known to the writer was used to prevent the germination and development of dangerous germs. The result of this heroic treatment was that after three months of constant care the olives lost by diffusion most of their bitterness. They retained their natural color, and for richness and delicacy of flavor they were above lyre-treated olives, for none of the latter have been spoiled. I thought they were the best I ever tasted, but it was another case of "Papa pickling them."

The greatest drawback with the water process was the time and patience required. Much of the danger of the lyre treatment would be lessened if sterilized water were used. After I had extracted enough of the bitterness I rinsed them and put on a brine as recommended by the University. That is three ounces of salt to a gallon of water. This was boiled and before applying this weak brine was allowed to stand on the olives two days when it was taken off and a stronger brine made of eight ounces of salt to the gallon put on. I left this on for a week. It was drawn off and another still stronger brine of thirteen ounces salt to the gallon was put on. The reason brines of different strength are used is because if the olives are immersed in strong brine first they will shrivel and wrinkle but by gradually hardening the tissues of the flesh this can be avoided. I tried the experiment of exposing olives in a brine of 1 1/2 pounds of salt to gallon of water and they were shriveled past recognition.

I tried the lyre process. I used crocks with wooden faucets for draw-off, and the lyre water, and one small barrel which had been treated with cold soda wash. I treated all of the varieties named at the beginning of this with solutions of various degrees of strength. The lyre used was Greenbank's, which I obtained in San Francisco. I used one solution so strong that every olive was soft on the outside while the inside layers were not penetrated. I used another weaker solution, six ounces or seven to gallon, and the Manzanillo came out best, followed closely by the Mission, while the Rubra, Fendulina and Uvaria oil varieties were entirely spoiled. I kept weakening the solution until I got down to 1 per cent, or less than a pound to ten gallons, and I firmly believe that that gave me the best results. It is true I gave the olives an extra bath or two, but in the end there was much less loss of color, the olives were firmer and the disagreeable effect of occasionally finding a soft and bad tasting olive was not present. I will briefly describe the most satisfactory experiment I tried. After soaking the fresh olives in pure water a few days, which was changed daily, I dissolved a little less than a pound of lyre for ten gallons of water and poured it on the olives. This I allowed to stand four or five hours. I drew it off and filled the crock up with fresh water, which was allowed to stand for two days. I kept repeating the above until all the bitterness had been removed. By cutting to the pit you will see a discoloration which is indicative of the extent to which the lyre has penetrated or neutralized the bitterness.

When the olive is discolored entirely to the pit it means that the lyre has neutralized the acid substance. It has neutralized it but has not removed it which is done by the repeated cold water baths. I found that the weaker the solution the less liable the olive was to spot on the side where it came in contact with other olives. The strong solutions of say half pound of lyre to a gallon of water entirely removed the black from the skin of the Rubra olive and left it a straw color, while the weakest solution did not remove enough to hurt its appearance. The Manzanillo olive came out as black as when it went in to nearly all of the fifth-Take Professor Haynes's formula as published in the report of the Agricultural Experiment Stations for the year 1894 and '95 and obtainable by simply asking for it, for your guide.

Sixth—Weaken your lyre solutions and make frequent applications in place of one long one.

Seventh—Sample every new brand of olive you can find in order to see what others are doing.

Eighth—That details are essential and must not be overlooked. Ninth—That a small quantity of sound olives are worth a carload of bad ones. Tenth—That small olives like the Rubra, containing five to ten per cent more oil than the Mission, are better for pickles than the large varieties on account of their oil contents, though unsalable on account of their size.

SUPERIOR COURT.

(Department One—Hughes, Judge—Friday, March 18th.) Estate of James Canavan, deceased—Letters of administration to J. F. Daul. Estate of Michael Hoffert, deceased—Administrator discharged. Estate of William H. Robinson, deceased—Letters to F. T. Robinson. Estate of C. H. Hixson, deceased—Sheriff Johnson appointed assignee. Thomas Hildreth vs. his creditors—Account settled and allowed, and assignee discharged. F. J. Beal vs. his creditors—Same order.

Estate of Elizabeth Miller, deceased—Decree of due notice to creditors. F. J. Fallon, administrator, vs. William Cook, et al.—Demurrers of defendants, William Cook and J. A. Gibson, sustained. Motion to dismiss action as to defendant, Gibson, continued one week. Estate and guardianship of Laura Evelyn and Rachel Edna Hackett, minors—Laura C. Colton appointed guardian; bond, \$500. All other cases continued.

(Department Two—Johnson, Judge—Friday, March 18th.) Estate of Mary Crawford, deceased—Letters of administration to Alonzo Crawford. Appraisers, B. F. Bates, William Nichols and F. T. Taylor. Estate and guardianship of Helena Leberer, a minor—Allowance granted for traveling expenses. Estate of Catherine M. Leimbach, deceased—Sale of personal property confirmed. Estate of Clara G. Comasie, deceased—Permission given to mortgage property. Estate of Lawrence C. Bennett, deceased—Petition to sell property at auction granted. Estate of Robert Forbes, deceased—Will admitted to probate. Estate of E. C. Jones, deceased—Final account allowed. Estate of J. Monroe Morgan, deceased—Sale of property confirmed. John Andrus vs. W. A. Brown—Return of sale confirmed. Emma Hodge vs. George W. Hodge—Demurrer withdrawn; ten days to answer. Josephine Allen vs. S. W. Freeman—Demurrer overruled. John Ashton vs. F. W. Menke—Defendant allowed to amend demurrer. J. M. Short vs. Elizabeth Noble, et al.—Submitted.

E. A. Crouch vs. his creditors—Petition for discharge granted. Estate of Mary E. Mead, deceased—Administrator discharged. Estate of Adelle Carter, deceased—Decree of due notice to creditors. Richards & Knox vs. W. H. Bradley, et al.—Defendants' motion for withdrawal of execution, heretofore submitted, granted. All other cases were continued.

Evil Speaking.

1—I will speak no unkind or harsh word of anyone. 2—I will repeat no unkind remarks I hear of anyone, and discourage others, as much as possible, from saying unkind things. 3—I will judge my neighbors leniently, remembering that my own faults are probably far greater. 4—I will never say one thing to others, and yet think quite differently; this is hypocrisy. "Deceive not with thy lips." 5—I will make no injurious remarks on the failings of others, remembering these words of God: "Consider thyself, lest thou also be tempted." 6—I will put the best construction on the motives and actions of all my neighbors. 7—I will act unselfishly, peaceably, and forgivingly, obeying my Master's command: "Love one another."—The Presbyterian Review.

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MANY FEMALE ILLS RESULT FROM NEGLIGENCE.

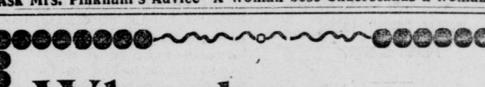
Mrs. Pinkham Tells How Ordinary Tasks May Produce Displacements That Threaten Women's Health.

Apparently trifling incidents in women's daily life frequently produce displacements of the womb. A slip on the stairs, lifting during menstruation, standing at a counter, running a sewing machine, or attending to the most ordinary tasks, may result in displacement, and a train of serious evils is started. The first indication of such trouble should be the signal for quick action. Don't let the condition become chronic through neglect or a mistaken idea that you can overcome it by exercise or leaving it alone.

More than a million women have regained health by the use of Lydia E. Pinkham's Vegetable Compound. If the slightest trouble appears which you do not understand, write to Mrs. Pinkham at Lynn, Mass., for her advice, and a few timely words from her will show you the right thing to do. This advice costs you nothing, but it may mean life or happiness or both.

Mrs. MARY BENNETT, 314 Annie St., Bay City, Mich., writes to Mrs. Pinkham: "I can hardly find words with which to thank you for the good your remedies have done me. For nearly four years I suffered with weakness of the generative organs, continual backache, headache, sideache, and all the pains that accompany female weakness. A friend told my husband about your Vegetable Compound and he brought me home two bottles. After taking these I felt much better, but thought that I would write to you in regard to my case, and you do not know how thankful I am to you for your advice and for the benefit I have received from the use of your medicine. I write this letter for the good of my suffering sisters."

The above letter from Mrs. Bennett is the history of many women who have been restored to health by Lydia E. Pinkham's Vegetable Compound. Ask Mrs. Pinkham's Advice—A Woman Best Understands a Woman's Ills



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