

ZION'S :: SAVINGS :: BANK :: BUILDING,

Nos. 1, 3 and 5 EAST TEMPLE STREET.

HISTORY

ZION'S SAVINGS BANK & TRUST COMPANY was organized August 6th, 1873. A meeting for the purpose of considering the subject of the formation of such a bank was held at the President's office, July 1st, 1873, President Brigham Young acting as chairman. At that meeting the name, term to be the institution was adopted and the articles of association considered. The organization was perfected on date named above, George A. Smith being elected president. On death of President Smith, he was succeeded by Daniel H. Wells, and he in turn by President John Taylor. President Wm. W. Woodruff was chosen vice-president, and at that time elected a director, succeeded president. President of the Bank, until his death, held that position at the present time. The present officers are:



DIRECTORS.

WILFORD WOODRUFF,	President.
GEORGE Q. CANNON,	Vice-President.
T. G. Webber,	George Reynolds,
Angus M. Cannon,	Heber J. Grant,
James Jack,	Lorenzo Snow,
H. B. Clawson,	Francis M. Lyman,
Leonard G. Hardy,	Anton H. Lund,
GEORGE M. CANNON,	Cashier.

OBJECTS IN FORMATION OF THE BANK.

In all communities of intelligent human beings the third of the mass of citizens is one of the most important factor of the wealth or woe of the individual members of society. Aging extracts very little care for the future is shown. Among them who are wedded to the care of their or the enjoyment of vicious habits of restraint and sacrifice for more happiness or the happiness of those dependent upon them is shown a wide range of present gratification. The drunkard, a scoundrel, does not have his evening. Statistics show that wherever economy is ruled for its entirety, there the savings bank grows fastest. With this knowledge before them, the original incorporators of Zion's Savings Bank felt that in a short time such an institution would be a most important factor in aiding the wage-earners among us to realize that competence which should be the goal of every industrious citizen.

The growth of the Bank has shown that its products were not mistakes. More than 15,000 people have stored their wealth, as the case might be, in this institution. The bank receives deposits in very sum from one dollar up, and pays interest from quantity, or four times each year. If this interest is not drawn when due it is compounded or added to the principal, and earns interest from that time so it will be an annual deposit. If we never consider what a little saved each day or week and placed at interest would amount to! Five dollars a week saved for fifty years would be a sum greater than that left by any of the prospective citizens of Utah at the time of his death, with the inevitable exception of a half score of our wealthiest men.

Zion's Savings Bank is truly conservative, able to give its depositors First. A safe place to which to store in excess of property that which will protect and sustain life in times of depression. Where those who are full of vigor and energy may provide for their days when pecuniary wants should supply their wants and inability of earned till. Second. To pay the highest rate of interest consistent with conservative banking.

For the accommodation of those who are busy until after noon banking hours, the bank is open for deposits every morning until 5 p.m. In addition the institution has strong and ornamental safety deposit boxes, which it lends to depositors, and which they are allowed to take home with them, returning same to the place of bank when they are to be opened to deposit their contents.

SAFETY DEPOSIT BOXES IN OUR BURGLAR PROOF VAULT FOR RENT AT A REASONABLE PRICE.

Prize Essays

On Utah, her Climate, Scenery & Products.

[The essays here published weekly are from the Student Class of the U. Y. Academy. They hold the prize for "The best collection of compositions on Utah's climate, scenery and products." They are presented, as above indicated, only as amateur work, but it is hoped, as amateur work in the right direction.—N. L. S. (Editor.)]

The Climate of Utah with Regard to Moisture.

If one were to study the characteristic features of a locality, with a view to making it his home, the foremost consideration would undeniably be the climate or rainfall.

When the Pioneers were en route for this country, Utah was described to them as a barren waste, almost devoid of vegetation. Upon entering Salt Lake valley they found this to be true, and it did not require a great length of time to ascertain the cause.

Utah lies in the very heart of the arid region of the United States, and it is not surprising that early travelers who had crossed it regarded it as undesirable, if not entirely unfit for human habitation.

Of the states above named contained within the boundaries of Utah, only a small percentage can be brought under cultivation.

Utah, the largest portion of, Utile's domain, Utah, with the exception of a small tract lying between Farmington and Brigham City, depends entirely on her large ditches, upon irrigation.

The farming districts lie for the most part, along the principal rivers of mountain streams. These are subject to great fluctuation resulting from the precipitation as the essentials during the winter, when rains in May, and June and melt the snows to such proportions that great damage or inundation comes to property and crops.

Careful observations have shown that there has been an almost steady increase in the volume of water contained in the lake.

It is also ascertained that there has been an increase in the amount of water carried by the rivers into the lake.

It has been frequently noticed that whenever a settlement is established there follows an increase of the water supply.

This subject is worthy of study, as by systematic efforts the work of the farmer may be rendered still more efficient in increasing the amount of moisture.

—P. C. STONE, Field, Utah.

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And since the circulation of the moisture within the Great Basin is almost purely local, we may conclude that the farmer has been instrumental only in making that circulation more rapid by reducing evaporation.

It is also ascertained that man's agencies have been the cause of the increase in the water supply, the prospect for the future is indeed bright. For we may predict a still greater increase as the West becomes more and more populous.

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—P. C. STONE, Field, Utah.

CORRECT WAY TO FRY

KNOWLEDGE WHICH SHOULD BE POSSESSED BY THE COOK.

The "Wet" and "Dry" Methods of Frying—Save the Fat and Keep Them Clean—To Have Fried Articles Dry and Crisp Instead of Greasy and soggy.

During the last three years we have made much progress in the culinary art, especially in the direction of saving fat, and in reducing the number of articles which we eat.

There are two methods of frying known to experts, either "dry frying" or "wet frying."

"Dry frying" is more common, and easily done, especially if employed the result.

It is the result of the use of oil, lard, or butter, which is heated to a temperature just below the point of ignition, and then the article to be fried is placed in it.

To save the fat, dry-fry, as to cook food in a small quantity of hot fat, and in a short time, the fat will be absorbed, and small pieces of meat, shaped vegetables etc., small, are stripped of the sort of flesh which may be correctly called fat. Small pieces of meat and fat may not be suitable, and may be easily dried.

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**UNION
PACIFIC
SYSTEM.**

THE THROUGH CAR LINE.

EFFECTIVE OCT. 12th, 1892.

From Denver and Rapid City to San Luis Obispo, California.

AMERICA.

From all Eastern points, 8.00 a.m.

From Ogallala, Nebraska, and San Fran.

From Denver.

From Park City and Cheyenne Valley, 8.00 a.m.

From all Eastern points, 8.00 a.m.

From Cache Valley and Ogden, 7.00 a.m.

From Ogallala.

From all Eastern points, 8.00 a.m.

From Ogallala, 7.00 a.m.

From Ogallala, 7.0