

## LOCAL AND OTHER MATTERS.

**THEATRICAL.**—There was a good house last night to witness the play of Janet Pledge, for Mr. Margret's Benefit. The play went off in excellent style, and is really one of the best of the sensational school. It is not a play that gives scope to a star actor only, and last night Miss Lockhart and Miss Adams, Messrs. Margret, Lindsay, Graham, Hardy, Thorne and others had a good chance to display their abilities and played excellently. We thought Mr. Thorne played the precise, stern, and upright old English tradesman extremely well.

At the close of the play Mr. Margret was called on before the curtain and was asked for a speech. In response he said he did not intend to detain the audience with a long speech, but what he could do if he "only knew how." He felt gratified to think that though he had played on the same boards so many years, he was not yet "played out" as the crowded audience testified. Hearing the "summons to dress" for the "Tragedy in Seven Acts," he briefly thanked the audience for their kind and liberal appreciation of his humble efforts to please, and retired amid much applause.

**LAST NIGHT'S BENEVOLENCE.**—We were gratified last evening at witnessing so good a house on the occasion of Mr. Philip Margret's Benefit at the Theatre. The benefactor has been a favorite with us from the first time we saw him on the boards until the present. If we had been in the habit of writing the theatrical criticisms, we should have given him more extended notices. It is probable, than he has received. But it is as well for Brother Phil, we think, that he has not been much lauded. A newspaper reputation is ephemeral at the best, and frequently does more injury than benefit. But he is better than any merely newspaper reputation, he is popular with the public, he has his confidence and they never fail to testify the pleasure which they feel at witnessing his efforts. His delineations of character are usually excellent, and in some barbaresque we never saw him excel; he takes pains with his parts, and if in some parts he aims at too broad effects, or fails in other respects, which is but rarely the case, however, all know that it is not from lack of a desire on his part to give satisfaction. The most that can be said in his praise as an actor is that having played for a succession of years—longer than any other now on our boards—his impersonations are still witnessed with undiminished delight, and young and old are alike pleased when they see his name on the programme. May he long continue to grace our stage and afford instruction and amusement to the large audiences which shall nightly crowd our magnificent temple of the drama.

**MRS. BOWRING'S BENEFIT.**—We are glad to announce that to-morrow evening, Mrs. M. Bowring takes a benefit at the Theatre, for which a most excellent bill has been provided, namely the fine old English comedy, "The Belle's Stratagem," and the farce "To Oblige Benoni." Miss Lockhart appears in both pieces. Mrs. Bowring has labored long and faithfully as a member of our Dramatic Company, and is well deserving of a bumper. Her labors have not been before the curtain, only, but she has labored most assiduously behind the scenes, as a costumer, many of the most gorgeous dresses and appointments that have appeared, having been the result of her taste and skill. The bill for the occasion is such that of itself it ought to be sufficient to draw a crowded house; all the characters are well diversified, and an evening of rich entertainment may be confidently anticipated, and we hope to see the public show a proper appreciation of Mrs. Bowring's talents and her long and arduous labors by filling the Theatre from the footlights to the last seat in the third circle.

**OAK CREEK.**—Brother J. W. Radford, writing from Oak Creek, Millard County, says that settlement contains about twenty families; most of whom moved from Deseret City last fall on account of the breaking of the Sevier dam. Since that time the settlement has been organized and a town site and farming land surveyed. Brother John Sovel has been appointed President of the settlement.

The winter has been so mild, that stock, including sheep, have been able to keep out the whole season and do well. The settlers are enclosing about 400 acres of farming land. They are fully aware of their duties as Latter-day Saints, which is evinced by the fact that they have ward meetings three times a week, a monthly fast meeting, and a day and Sunday School in operation.

**ECHO CITY.**—Our correspondent at Echo sends us word that there is a likelihood of lively times in that vicinity, a large increase of "seum" being expected from Wasatch. He thinks more assistance may be necessary in controlling this unruly element. The proprietors of the "Hurdy Gurdy" institution were under arrest at the time our correspondent wrote for swindling, having sold out the place to two different parties. Appearances seemed to indicate that these worthies would yet be provided with quarters in the penitentiary. They were cursing the day they ever had anything to do with it. There had been a few "drunks" fined and a couple of robbers arrested, but no shooting for a few hours. There was a probability, however, that the quietude then prevailing would be broken on the arrival of fresh forces from Wasatch. Echo seems to be one of the strongholds of the "foreign missionaries." In Utah, but we hope that the vigilance of the officers of the law aided by the permanent residents of the locality, when necessary, that region may be made too hot for the hordes of scoundrelism rushing westward with the advance of the railway.

**NEWS FROM WALES.**—By letter from Elder Elias Morris to President Brigham Young, dated Merthyr Tydvil, Jan. 20, we learn that the Elders from Zion with the exception of Elder W. C. Thomas, of Brigham City, were well and laboring diligently in the several fields of the Welsh principality. Elder Thomas had been afflicted with colds and lung disease, in consequence of which he was liberated by President Carrington, and expected to start on his homeward voyage on the 20th ult. Elder Morris says that many of the Welsh Saints are anxiously looking for deliverance the coming spring.

## LEGISLATIVE.

2 p. m., 18.

**Horse.**—House met pursuant to adjournment.

The Territorial appropriation bill was read the first time.

The bill for the establishment of a Normal School was taken up and passed.

A message was received from the Council announcing their concurrence in "an act defining the duties of pound-keepers, and for other purposes," with amendments, and the adoption of House memorials to the Postmaster General. The House concurred in the Council amendments to the first named bill.

"An act amending an act concerning the transfer of land claims and other property,"

was received from the Council and passed, with accompanying communication from F. B. Woolley, in relation to amounts expended on roads in Washington county in excess of appropriations, was read and referred.

A message was received from the Council announcing their concurrence in House amendments to the title of Council bill for "an act to punish certain offences therein named," and stating that "an act providing for the organization of Rio Virgin county, and defining the boundaries thereof," had passed the Council with amendments. The House concurred in said amendments.

C. F. No. 8, "an act for the incorporation of Benevolent, Charitable, Scientific or Literary Institutions," was received from the Council, and passed.

House adjourned till to-morrow at 10 a. m.

Feb. 17, 1898.

**House met at 10 a. m.**

A. H. Raleigh and 123 others petitioned for an appropriation to repair the Territorial road; read and referred.

The Committee on Revenue, to whom was referred the financial reports of the several counties, reported back the same and recommended that one hundred copies be printed in pamphlet form to be distributed by the auditor of public accounts to the county Clerks of the several counties, and to the city recorders of the several cities in this Territory; report adopted.

The committee on roads reported favorably on appropriating the following amounts:

To assist in building a bridge across Beaver river \$700; to assist in building a bridge across Weber River at Morgan City \$800; for repairing the Territorial road in Davis County \$500. The report was accepted and the committee on claims and appropriations instructed accordingly.

"An Act providing for the incorporation of railroad companies and the management of the affairs thereof," was passed.

The committee on claims reported favorably on appropriating \$14,000 of our indebtedness of Washington County in excess of appropriation. The report was adopted.

House took a recess till 2 p. m.

## Correspondence.

ST. GEORGE, Jan. 18, 1898.

**Ed. News.**—Having been engaged in horticulture some fifteen years in this Territory, I have acquired considerable interest in its advancement. The great success that has attended the labors of the Saints in producing the different varieties of fruits adapted to this climate is very encouraging. In many of the colder sections of the Territory, where the apple would hardly succeed at first trials, now, the peach and apricot thrive admirably. The culture of the grape has been sadly neglected in our settlements, probably on account of the scarcity of the plants, and a want of confidence in their success. I fully agree with bro. Bonnell and Bertrand that the grape can be successfully cultivated in most of the settlements north and south of Salt Lake City; and that excellent wine can be made in large quantities at moderate prices. The importance of the subject is not realized by our community. In this wild, broken, desert land, where once volcanoes and earthquakes reigned supreme till its whole face was marked by their terrible violence, the grape has found a home, as congenial, I presume, as it enjoys in Syria or Persia. It is better adapted to our climate and soil than any other plant we cultivate. We have been diligent in procuring the choicest varieties we could obtain, or have any knowledge of, and contemplate that in a few years hence we shall enjoy as good wine as any other people on the earth. I must confess that we were taken by surprise by the following, which appeared in bro. Bertrand's letter, published in the News of July last: "I hope and trust that bro. Bonnell in Arizona, bro. Dodge in St. George, and other Swiss grape cultivators in our Dixie, will succeed in making raisins equal to those of Malaga, and in manufacturing excellent wine as alcoholic as sherry, but with the most scientific manipulations they will never produce any thing approaching, in the least degree, any of the aforesaid Burgundy wines. Why? Simply because the climate of their locality is too warm." Again, in your paper of Sept. 2nd, bro. Bertrand says: "It is a fact, indubitable, that Mr. Bonnell's Mr. W. E. Dodge of St. George, and several other grape cultivators in our Dixie, will soon succeed in manufacturing large quantities of wine, equal, and perhaps superior, to the best brands of Madeira, Malaga, Tenediffe, Sherry, etc., but I say again, nothing which can compare with the peerless aroma of the first class Burgundy ones. It is an utter impossibility." He also says: "I do affirm that the first class brands of Burgundy, mentioned in my first communication, are, by their unsurpassed aroma, the very best light wines in the world."

These are sweeping statements, but I must confess that I am wholly infidel to their correctness; and to defend our grape cultivators against these statements, the other side of the picture should be shown. In the first place, it is not true that all our wine would be heavy or too alcoholic for any well-balanced head. There is a great difference in the quantity of saccharine matter contained in different varieties of grapes; some would make a very strong wine, while some other varieties would only make a very light wine. We have the double advantage in a climate in which we can manufacture every grade of wines that are pure. In some colder locations, and more unfavorable soils, the most sugary grapes that could be grown under such conditions, would only make light wines at best.

Let us now examine the French standard for wines. I will refer the reader to the report of the committee of the United States Commission at the Universal Exposition of Paris, in 1876, on the culture and products of the vine, which is the most valuable publication on the vine I have ever seen printed, and comes from the highest authority in our nation. The committee report: "When American wines were tasted by jury at the Exposition, the French jurors, whose scale was from one to four, with scores generally, generally complained our Catawba with a zero, and they remarked that the more of the natural flavor the wine possessed, other things being equal, the lower they should estimate it."

In America, the very contrary is known to be the case. The German jurors, accustomed to wines of high bouquet, held quite different opinions on the French, and were much pleased with the American samples. A French wine grower has introduced the Catawba into his vineyard, and uses its juice to mix, in very small proportions, with the native grapes, to flavor. Any connoisseur who has generally tasted the musky quality, would be more than the French palate, trained to like only that which is negative, could very well bear. The peculiarity of the better sort of Rhineish wines is bouquet, and of the inferior sort, acidity. Compared with them, their French rivals are quite negative. A French wine, white or red, must be very poor indeed if it shows any acidity, and must be very fine indeed if it possesses any easily tasted bouquet. Altogether we must award the palm of excellence to the white wines of the Rhine, as we do to the skill and industry of the vine doctors who produce them. From the above quotations, we find that the peerless aroma of the Burgundy wines is fully appreciated only by the "French palate, trained to like that only which is negative;" also, "that the first class brands of Burgundy are, by their unsurpassed aroma, the very best light wines in France, but not in the world."

It may be instructive to our vine growers to compare our soil, geologically, with some

of those favored spots or places in Europe that produce their best wines. We may, perhaps, form a more favorable opinion of our locality, and come to some definite conclusion whether our sun is too warm for producing delicate flavored wines. I will quote from the report of the committee above referred to, the soil of Medoc, the Rhine, and Chateau La Tour, is a bed of coarse gravel, among whose pebbles the eye can barely detect soil enough to support the lowest form of vegetable life. In the vicinity of Bezares, on the other hand, the land is rich, and strong enough to yield any kind of crop; yet Medoc grows wine that often sells for ten dollars per gallon, while that of Bezares sometimes sells for the half of ten cents per gallon. In Burgundy there is a long hill on whose dark red ferruginous limestone sides a wretched thin covering of earth lies, like the coat of a beggar, revealing, not hiding, the nakedness beneath. Here stand little starveling vines, very slender and very low; yet here is the celebrated "Clos Veauveot," and this is the hill, and these are the vines, that yield a wine rivaling in excellence and value that of Medoc. At its base spreads out a wide and very fertile plain, covered with luxuriant vines, whose juice sells from ten to twenty cents per gallon. If you go further northward and examine the hills of Champagne you will find them to be merely hills of chalk.

From the foregoing any intelligent mind will comprehend that the large amount of heat absorbed by the bed of pebbles, or coarse gravel, is the principal agency of success in wines on the slopes of Medoc. The "little starveling" vines, very slender and very low, of the golden hill, are on soil calculated in every respect to give good results. The vines trained very low that the fruit may receive the reflected heat from the ground; the soil very shallow and resting on a warm base, with a southern aspect. The vines trained to a moderate height, warmth belonging to a more southern climate, the fruit would more perfectly ripen, and have more delicacy of flavor than would be realized in more unfavorable situations. The chalk hills of Champagne may be better understood, when I treat on aspect, before I close this communication.

The following is from the Supplemental Report: "The vineyards to which attention was more specially given, were those of the borders of Lake Geneva, those of Pfalz or Rhineish Bavaria, and of the banks of the Rhine, the Neckar and the Main. With regard to the quality of the soil, we have the same remarks to make here, as we made in the former report, viz: that the vines yielding the best wine were found to be growing on the poorest soil. Geologically, the soil throughout all the above districts is very much the same, viz: basalt and sandstone, both formations usually seen in close proximity, the basalt uppermost and resting on the other. The soil of the Rhinegan seems to be of red sandstone, mostly, if not wholly. The Johannesberg hill reminds one strongly of the soil of some parts of New Jersey, and Connecticut, and in the neighborhood of New Haven in the latter State, the basalt is seen resting upon the red stone, just as it does upon the hills that skirt the Rhine. In considering the merits of the different soils as geologically distinguished from each other, we seem drawn to the conclusion, that the soil of the Rhinegan, the basalt, the red sandstone is the superior one, but we confess ourselves unfit to make any such sweeping generalization, and will only say that the soil in question, for aught we can see, seems as fit as any other to grow a superior wine."

It is clearly seen from the above that a great portion of the soil in the vicinity of St. George, has the elements necessary for growing wines of the highest quality. We have here all the good qualities of the soil of the Golden Hill of Burgundy, coupled with those of Johannesberg hill. Providence has been very profuse in heaping together here the elements particularly suited to the vine. I will copy a few lines from Boussingault to show the deficiency of heat in the wine regions of France and Germany, and the great importance of a sheltered southern aspect in producing wine of high character. He says: "On the deep slopes of hills towards the south, and sheltered from the northeast, the grapes attain the greatest maturity, and the vintage is most certain. So great an influence has a favorable exposure to the sun in the vineyard, the greatest difference exists between wines made from one part, and that made from another, merely because there is a turn round the hill, and the aspect varies a very few degrees. A change of soil produces a similar effect. The famous Rhine wine called Johannesberg, when made from the grapes which grow near the Castle, is worth twice as much as that made a few hundred yards further off. Here, both soil and aspect change. The Clos de Vougeon, which produces the finest Burgundy, is confined to a few acres; beyond a certain wall, the wine is a common Burgundy, good, without extraordinary merit. The vineyard of Schmalzberg, for example, near Lampertloch, which has been under my management for several years, yields wines of the most dissimilar characters from one year to another. Some idea of this may be formed from the different quantities of alcohol which the wine of different years contain." (Here follows a table of the mean temperature for five years which I omit.) "If we now inquire how the meteorological circumstances of each of these five years influenced the production of our wine, we see at once that the mean temperature of the days which make up the period of the cultivation of the vine, has a perceptible influence. The temperature of the summer was 63.1° of the year that yielded the strongest wine, and only 68.4° in 1883, the wine was scarcely drinkable." The above author also says: "But in France the stakes, and the low training are the only matters suitable to the climate."

From the foregoing we find that there is every possible advantage taken to concentrating the greatest amount of heat in locations or situations, on steep sides of hills, sheltered from cold winds, with southern aspect. In some instances they have hauled the desirable soil the distance of several miles and built up their vineyard some three feet. And yet only in a very few instances have they obtained any remarkable results, for the want of a warmer southern aspect. In Dixie we will not have to resort to the steep slopes of hills for a suitable aspect. Our grapes ripen equally as well six feet from the ground as they do with a foot of it.

In summing up the evidences in favor of our own locality compared, geologically, with the favored localities in France and Germany, we find the following:—The latest formation is a broken, shivered strata of limestone with rests on basalt, the basalt parishes of iron, and rests on sandstone, a thin strata of limestone lies in the red stone. The above, principally compose our soil. There is also red volcanic clay soil, partaking of the above elements, which the vine appears to thrive admirably. Thus we have combined the essential elements of the celebrated hill of Burgundy, and those of the Rhinegan. Also, we find our climate is the crowning point, to make our locality a first class wine growing region in every respect. The mean temperature of Sept. is from 78° to 86°, warm enough to ripen any "exotic grape" to perfection. All varieties of the grape that have been introduced, both American and exotic, do well, and in place of disappointment, we are only surprised by the fine quality of the fruit. I would advise your Toledo correspondents to be a little careful how they make their dashes into Dixie with their French velocipedes, as our volcanic and red sandstone soil is not just the place for such locomotion, and the future will reveal that our vine growers here were wiser than some of their northern neighbors.

L. S. HEMENWAY.

## NOTICE!

**SALT LAKE CITY, Feb. 18th, 1898.**

**Editor News.**—Dear Brother, since I made a statement in relation to selling white sugar at 24c. for seed and white sugar for family use, it has been stated by some (for what reason I know not) that I could not or did not give weight, I deny the charge, and invite the parties who have made the statement, the next time they buy sugar of me to pack their own scales and weigh their own sugar. I wish to say for their consolation that I am now selling white candles at 24c. for 75 cents, foreign candles 40 cents per pound (very fine), best soap 24 cents a bar, and other things equally low. I was not the person that sold peas at 60 cents per quart, although I paid 12 dollars per bushel. I am dear sir, very respectfully yours,

J. S. S.

**J. O. Seymour, Kennard & Hay,**  
9 & 11 NASSAU and 30 LIBERTY STS.,  
NEW YORK.

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with the latest styles of type, and most ex-  
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promptly, and at low rates, every style of Color  
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description.

—J. B. Clawson, Esq., and W. C. Staines, Esq.

N.B.—The new issue of Salt Lake City Corporation is a specimen of our work. d21y

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HATS, CAPS, ETC.,  
NEW YORK,  
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**200  
CHOPPERS AND HEWERS**

**100 TEAMS  
WANTED IN BEAR LAKE  
VALLEY.**

To get out and Deliver Ties upon  
Bear River.

Contracts will be given either at the stump or  
for delivery upon the River, at liberal figures.

Apply to J. H. NOXMAN, at his camp  
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**CHAS. W. SANFORD,**  
Manufacturer of

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Of all kinds, by steam, and Wholesale  
Dealer in NUTS,

**CIGARS, CANNED & GLASS GOODS,  
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**500  
Good Laboring Men  
WANTED IMMEDIATELY**

AT BENSON, FARR & WEST'S Head-  
quarters on the Promontory.

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**NOTICE.**

All persons indebted to me will confer a  
favor by calling to settle immediately, as  
I am about opening a new Co-operative Store  
in Ogden City.

d58 tr

**Wm. PIDCOCK.**

**The Railroad Hotel**

**FEED STABLES,  
BRIGHAM CITY.**

H. P. JENSEN is now prepared to accommo-  
date TRAVELERS and ANIMALS, at the

**BEST HOUSE and STABLES in  
BRIGHAM CITY.**

At the lowest possible rates,  
and always ready to accommodate. Associated  
with the above is a

**GOOD BLACKSMITH SHOP.**

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**NOTICE.**

THE Proprietors of the Deseret and City Pot-  
tery, have consolidated their business, and  
will on and after the FIRST DAY OF FEBRU-  
ARY, 1898, be known under the style of the

**CO-OPERATIVE CITY POTTERY,**

and all business will be carried on at The old  
City Pottery, foot of East Temple Street,  
four blocks south of W. & G. Goddard's Store.

## NOTICE!

All Persons knowing themselves indebted to  
the above firms, are respectfully requested to  
call on the same, at the same address, and all  
those having claims against the above firms,  
will please present them for settlement.

**JAMES & BENSON HARDLEY,  
JOHN CARTWRIGHT.**

## DAVID DAY.

Constantly arriving at the

**FARMERS EXCHANGE**

**STORE,**

And will sell Wholesale and Retail, for  
Cash or Grain.

**As Cheap as can be Sold,**

A LARGE STOCK OF

**GENERAL MERCHANDISE,**

Consisting of

Factory, Calicoes,  
Denims, Hickories,  
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Hats, Caps,  
Boots and Shoes,  
Groceries,  
Glassware,  
Oils,  
Nails, Etc.,

READY-MADE CLOTHING, OF THE  
BEST QUALITY AND FASHION.

**FAMILY GROCERIES!**

Teas of the choicest kind, and thousands of  
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Feeling thankful to our friends for past fa-  
vors, we invite them to continue to us their  
custom, as we guarantee the greatest satisfac-  
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