

FROM A TENT TO MEETING HOUSE IN TWELVE MONTHS.



WHERE MEETINGS WERE HELD.



THIRTY-THIRD WARD MEETING HOUSE.

From a tent to the elegant new meetinghouse shown in the above picture is the advancement made by the Thirty-third ward of this city within a year. This ward was organized Dec. 28, 1902, with Robert A. Brighton, Bishop; Henry O. Raddley first counselor, and William Harvey second counselor. Divorced from the parent ward, the Tenth, the members of the new division found themselves in sore straits for want of the necessary house of worship. Nothing daunted, however, they set to work with a will and from the time of their organization until May held meetings, Sunday school, etc., at the residence of John Meyerhoffer, after which time they erected a tent on the premises of another member of the ward, where they have been holding forth ever since. Meanwhile a building committee, consisting of the ward Bishop, John Meyerhoffer and George Buckle, was hard at work on a new

meetinghouse, and through the ready contributions of the people excellent progress was made in its construction. The house is located on Eleventh East between Fourth and Fifth South streets, and will cost when completed, the sum of \$8,000. The basement is now finished and ready for occupancy, and will be opened next Wednesday evening with a grand fair, concert and ball to continue for three nights. Besides the meetinghouse proper the building has an amusement hall, with a capacity of about 400, two excellent class rooms suitable for Sunday school purposes and a Relief Society hall. All but the assembly room are to be finished at present at a cost of about \$6,500. The other work will be attended to later on. The new ward consists of 160 families, comprising about 500 souls; and the meetinghouse, when fully completed, will be amply commodious for the accommodation and convenience of all.

BEST FRUITS FOR UTAH PLANTERS.

Popular Varieties Adapted to the Home Acre and Commercial Orchard.

In compliance with a request for a list of the best varieties of orchard and small fruits suitable to the climate and soil of Utah, Messrs. B. H. Eower, of Provo, and Jos. H. Parry, of Salt Lake, members of the state board of horticulture, have prepared the following list of orchard and bush fruits. They are recommended to the Utah fruit grower as the best varieties, suited to local conditions, of all the fruits named, both for home and market. A selection from the list that follows will give general satisfaction. The suggestions are timely, as fall planting is now in order.

THE BEST APPLES.

For summer apples three varieties are recommended—Red June, Red Astrachan, Yellow Transparent. If one wants a greater variety he will make no mistake in planting Sweet Bough, Early Harvest, Sops of Wine, Williams Favorite and Primrose.

In autumn apples the first choice would be Oldenburg (Duchess), Gravenstein, Rambo. These, with Cheanango, Strawberry, Longfield, Twenty Ounce, Wealthy, Fameus and Maiden's Blush give a variety of standard sorts that will suit every taste, and supply every market demand for a fall apple.

The winter apples come in much greater variety. The Jonathan, Rome Beauty, Winesap, White Winter Pearmain, Macintosh, Yellow Bellflower, York Imperial, Rhode Island Greening, Gano, Missouri Pippin and Ben Davis are recommended, any four of which are enough for a large commercial orchard. For commercial purposes winter apples are decidedly the best payers. If a larger variety of winter apples is wanted the following standard varieties will give satisfaction: Babbitt, Hubbardston, King, Northern Spy, Spitzenburg, Esopus, Wagener, Delicious, Wolf River, Ralls Genet, Newtown Pippin, Sutton Beauty, and Tolman Sweet. All of these except the two last named perhaps, are standard commercial varieties. Where it succeeds, the Newtown Pippin is most highly recommended for its fine quality, both as a home and commercial variety. It is extensively grown in the east as well as in California.

whence it is shipped to Europe, bringing in most markets better prices than any other variety, often as much again. The tree, however, is a slow grower and a very hardy bearer.

Crab-Apples—Hyslop, Martha and Whitney.

Early Bearing Apples.—Of the apples named above the following will come into bearing in two to five years from setting out—Yellow Transparent, Early Harvest, Sops of Wine, Williams Favorite, Primrose, Oldenburg, Longfield, Rome Beauty, Ben Davis, Missouri Pippin, Wealthy, Wagener, and Hubbardston. The Missouri Pippin is such an early and abundant bearer as to be worthy the name given it of the "mortgage lifter" and the "poor man's friend."

The Ben Davis succeeds everywhere, and for market it is the most profitable winter apple. It is an early and commercial variety in America today but its quality is about the poorest.

BEST VARIETIES OF PEACHES.

Freestone, (white flesh)—Sneed, Alexander, Carman, Hale's Early, Champion, Royal Charlotte, Mount Rose, (flesh deep yellow)—Triumph, Foster, Early Crawford, Crosby, Elberta, Muir, Late Crawford, Wheatland, Salway.

Clingstone—(flesh white)—Large White Cling, Oldmixon cling, Health and Orange Cling (flesh yellow).

This list would make a good home orchard and the varieties recommended are also among those used in commercial orchards, though there are many others that do well. It should be remembered that Elberta, a free orange, is the queen of all for shipping, and is of uniform size on the tree, and ripens uniformly.

BEST PEARS.

For a succession of pears for the home and commercial orchard, from the earliest to the latest, the following varieties will give satisfaction—Doyenne d'Eté, Wilder, Battlet, Flemish Beauty, Seckel, Howell, Anjou, Mount Vernon, Lawrence, Vicar of Wakefield, P. Parry, Kieffer. The Bartlett and Kieffer are the most popular market varieties and are big money makers wherever grown. Although among the poorest pears as to quality, the beauty, vigor and production

tiveness of the Kieffer have established its popularity as a market variety. It is excellent for canning and is grown largely for that purpose. In the west the Bartlett is the standard canner. The P. Parry is coming into favor in the west as it does not blight, a reputation shared by the Kieffer and one or two others. The Dana's Honey is recommended as a delicious dessert pear, very late, but small.

CHERRIES IN VARIETY.

There are three groups of cherries—sweet, sub-acid and sour (or pie cherries). The last named are the best paying from a commercial point of view as they are hardy and the trees bear abundantly and regularly.

For a succession of pie cherries Early Richmond, May Duke and Knudsen's Late are general favorites. The last named is the better known in the north of Utah, where it comes in after all the other cherries are gone. It is very much like the May Duke.

In the sub-acid group three varieties are recommended—Montmorency Orpington, Bing, Hortense and Belle Magnifique will satisfy the most exacting.

The following sweet cherries are recommended for Utah planting: Governor Wood, Black Tartarian, Black Republican, Bing, Eschsch, Yellow Spanish, Napoleon (Royal Ann), Windsor and Centennial. The three last named are fine shippers. The Black Tartarian is popular everywhere, but like sweet cherries in general is a great favorite with the birds.

APRICOTS.

In apricots four varieties are recommended—Jones' Early, Royal, Homestead and Moorpark. The last named is the standard of excellence, as a fruit. In California, but the tree is tender, bears irregularly and the fruit does not ripen evenly. The Royal is of large size when well thinned out, fine color and flavor, good bearer; excellent for drying for fancy trade and for canning. The Newcastle variety that originated in California over 20 years ago and is very highly recommended for its handsome appearance, being very highly colored. Its flavor is sweet and rich; not quite as large as the Royal. The tree is early and regular and good bearer. It is three weeks earlier than Royal. The Tilton and Japanese Bergamot apricots are very highly recommended in California, as being hardier and less subject to spring frosts than native varieties.

PLUMS AND PRUNES.

The plum is only a plum, having the property of drying and curing without the seed being removed, and making a superior dried fruit.

The following plums are recommended—Abundance Bradshaw, Bur-

bank, Wickson, Jefferson, Satsuma (blood plum), Green Gage, Pond's Seedling (or Hungarian prune), Core's Golden Drop, etc.

The following prunes will give a pleasing variety for home and market—Tragedy, German, French, Italian, Sugar, Silver Golden.

BERRIES AND BUSH FRUITS.

Of berries and bush fruits, there is an untold variety to select from, but few are found on the lists of the Utah planters. The following are well tried and have given excellent satisfaction and profits.

Strawberries—Jucunda Improved, Glen Mary, Jessie, Gandy. The Sharpless and Bush are old favorites and good money makers. The best drought resisting strawberry grown in California is the Arizona Everbearing. It is very hardy, enduring much drought and neglect, which the home strawberry bed is not apt to get from the otherwise busy farmer.

Raspberries—Cuthbert and Loudon for red; Gregg and Cumberland for black; and Shaffer's colossal for purple. The Cuthbert is the standard for both home and market. It is a profuse grower and an excellent bearer of fine flavored fruit that ships well. The black ones are not popular in the market. The Shaffer is unrivaled for home use and for canning. The Loudon is not recommended as a good shipper.

Blackberries—The Grandall's early, Wilson Junior, Lawton and Kittling are the leading varieties; these, with the Lucetta dewberry (or trailing blackberry), will fill all requirements for both the home and market.

Gooseberries—Downing, Smith's Improved, Peckham, Keesake and Lancashire Lad. The Peckham is a Utah seedling which is a great favorite on account of its fine appearance and its productiveness.

SELECT VARIETIES OF GRAPES.

No fruit plantation should be considered complete without grape vines. The finest grapes are too tender to grow in Utah without winter protection, except in Dixie, where this fruit excels that grown on the coast. For tender grapes there will please every taste and do well in Utah: Black Prince, (or Rose of Peru), Black Hamburg, California Mission, Muscat of Alexandria, Muscatel Flame Tokay and Thompson's Seedless.

To those who want grapes but don't want to have the trouble of burying the vines every season the following hardy varieties are recommended: For black varieties, Concord, Worden, Black Malvoise and Barker's Black Pearl. Red varieties: Delaware and Agawam. White: Niagara and Pocklington. The Black Malvoise is a delicious table grape and though sometimes classed as tender, it will seldom freeze down with a temperature similar to that of Salt Lake. The Barker's Black Pearl is said to be a chance Utah seedling. The fruit is excellent, bunches large and as compact as an ear of corn, the vines are strong growers, hardy and prolific.

Robbed The Grave.

A startling incident is narrated by John Oliver of Philadelphia, as follows: "I was in an awful condition. My skin was almost white, my eyes were sunken, my countenance, pale continually in back and sides, no appetite, growing weaker day by day. Three physicians had given me up. Then I was advised to use Electric Bitters; to my great joy, the first bottle made a decided improvement. I continued their use for three weeks, and am now a well man. I know they robbed the grave of another victim. No one should fail to try them. Only 50c guaranteed, at Z. C. M. I. Drug Store."

A REMARKABLE EXHIBIT.

When Columbus discovered America there stood in a remote mountain gorge in Cherokee county, North Carolina, a tulip poplar tree that was then 400 years old. For four more centuries it grew and flourished, and was recently felled for exhibition at the St. Louis world's fair. The tree was 13 feet in diameter at the base when it was cut. The gorge in which it grew was so inaccessible, being 40 miles from a railroad, that it was impracticable to obtain a section near the base. Forty feet up, where the tree was a little more than six feet in diameter, a disk was cut. This has been polished, and will occupy a place in front of the hunter's lodge. On the polished disk have been engraved the important historical events of the Old North State from the time that Sir Walter Raleigh took possession of the land in his sovereign's name on July 4, 1584, through the Colonial days, during the Revolution, and up to the present time. Another section of the tree will stand like a monument in the forestry exhibit. It is 10 feet high. A portion has been dressed, polished and varnished, with the lower portion covered with the bark—Harper's Weekly.

A Great Sensation.

There was a big sensation in Leesville, Ind., when W. H. Brown of that place, who was expected to die, had his life saved by Dr. King's New Discovery for Consumption. He writes: "I endured insufferable agonies from Asthma, but your New Discovery gave me immediate relief and soon thereafter effected a complete cure." Similar cures of Consumption, Pneumonia, Bronchitis and Grip are numerous. It's the peerless remedy for all throat and lung troubles. Price 50c, and \$1.00. Guaranteed by Z. C. M. I. Drug Store. Trial bottles free.



TIME TABLE.

San Pedro, Los Angeles and Salt Lake City, Cal.

DEPART.
From Oregon Short Line Depot, Salt Lake City:
For Provo, Lehi, Fairfield and Mercur, connecting at Nephi for Manti and intermediate points on San Pete Valley Railway.....7:30a.m.

For Garfield Beach, Teocle, Stockton, Mammoth, Eureka and Silver City (via Leamington cut-off).....8:00a.m.
For Provo, American Fork, Lehi, Juab, Milford, Panguitch, Caliente and intermediate points.....8:05p.m.

ARRIVE.
From Provo, American Fork, Lehi, Juab, Milford, Panguitch, Caliente and intermediate points.....9:35a.m.
From Provo, Lehi, Fairfield, Mercur and San Pete Valley Ry. points.....5:35p.m.
From Silver City, Mammoth, Eureka, Stockton, Teocle and Garfield Beach.....5:35p.m.

ALL TRAINS DAILY.
Direct connections for all mining districts in southern Utah and Nevada.
Ticket Office, 201 Main St., Telephone 220.

J. L. MOORE,
Commercial Agent
For particulars call on or address Agents, Salt Lake Route, or E. W. GILBERT, General Passenger Agent.



A Good Way East

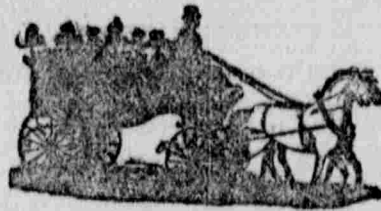
Tourist cars to Chicago through scenic Colorado and over the Burlington from Denver every day.
Rate per berth, Salt Lake City to Chicago, \$4.00; Denver to Chicago, \$2.50.

These are Pullman tourist cars—wide vestibules, rattan upholstery, clean linen and bedding, comfortable toilet rooms at each end, brilliantly lighted—very comfortable cars.

If you are going east, I can tell you the best and cheapest way to make the trip. See me, or write me.

Tickets

79 W. Second South St.
R. F. NESLEN, Gen. Agent,
SALT LAKE CITY.



Joseph E. Taylor,
PIONEER UNDERTAKER

Of Utah. Open day and night. Factory and warehouses, 202 1/2 First South, 1/2 block east of "Theater."

Time Table

In Effect May 1, 1903.

ARRIVE.
From Ogden, Portland, Butte, San Francisco and Omaha.....8:30 a.m.
From Ogden and intermediate points.....9:10 a.m.
From Ogden, Cache Valley, Chicago, St. Louis, Omaha, Denver and intermediate points.....12:01 p.m.
From Ogden, Chicago, St. Louis, Kansas City, Omaha, Denver and San Francisco.....4:05 p.m.
From Ogden, Cache Valley, Butte, Portland, San Francisco.....8:10 p.m.

DEPART.
For Ogden, Omaha, Chicago, Denver, Kansas City and St. Louis.....7:00 a.m.
For Ogden, Portland, Butte, Helena, San Francisco and intermediate points.....9:45 a.m.
For Ogden, Omaha, Chicago, Denver, Kansas City, St. Louis and San Francisco.....12:50 p.m.
For Ogden, Cache Valley, Denver, Kansas City, Omaha, St. Louis and Chicago.....5:45 p.m.
For Ogden, Cache Valley, Butte, Helena, Portland, San Francisco and intermediate points.....12:50 p.m.
T. M. SCHUMACHER, Traf. Mgr.
D. E. BURLEY, G. P. & T. A.
D. S. SPENCER, G. P. & T. A.
City Ticket Office, 201 Main Street, Telephone 220.

For Ogden, Omaha, Chicago, Denver, Kansas City and St. Louis.....7:00 a.m.
For Ogden, Portland, Butte, Helena, San Francisco and intermediate points.....9:45 a.m.
For Ogden, Omaha, Chicago, Denver, Kansas City, St. Louis and San Francisco.....12:50 p.m.
For Ogden, Cache Valley, Denver, Kansas City, Omaha, St. Louis and Chicago.....5:45 p.m.
For Ogden, Cache Valley, Butte, Helena, Portland, San Francisco and intermediate points.....12:50 p.m.
T. M. SCHUMACHER, Traf. Mgr.
D. E. BURLEY, G. P. & T. A.
D. S. SPENCER, G. P. & T. A.
City Ticket Office, 201 Main Street, Telephone 220.

For Ogden, Omaha, Chicago, Denver, Kansas City and St. Louis.....7:00 a.m.
For Ogden, Portland, Butte, Helena, San Francisco and intermediate points.....9:45 a.m.
For Ogden, Omaha, Chicago, Denver, Kansas City, St. Louis and San Francisco.....12:50 p.m.
For Ogden, Cache Valley, Denver, Kansas City, Omaha, St. Louis and Chicago.....5:45 p.m.
For Ogden, Cache Valley, Butte, Helena, Portland, San Francisco and intermediate points.....12:50 p.m.
T. M. SCHUMACHER, Traf. Mgr.
D. E. BURLEY, G. P. & T. A.
D. S. SPENCER, G. P. & T. A.
City Ticket Office, 201 Main Street, Telephone 220.

For Ogden, Omaha, Chicago, Denver, Kansas City and St. Louis.....7:00 a.m.
For Ogden, Portland, Butte, Helena, San Francisco and intermediate points.....9:45 a.m.
For Ogden, Omaha, Chicago, Denver, Kansas City, St. Louis and San Francisco.....12:50 p.m.
For Ogden, Cache Valley, Denver, Kansas City, Omaha, St. Louis and Chicago.....5:45 p.m.
For Ogden, Cache Valley, Butte, Helena, Portland, San Francisco and intermediate points.....12:50 p.m.
T. M. SCHUMACHER, Traf. Mgr.
D. E. BURLEY, G. P. & T. A.
D. S. SPENCER, G. P. & T. A.
City Ticket Office, 201 Main Street, Telephone 220.



Current Time Table.

In effect June 21st, 1903.

LEAVE SALT LAKE CITY.

No. 6—For Grand Junction, Denver and points east.....8:30 a.m.
No. 2—For Provo, Grand Junction and points east.....1:15 p.m.
No. 4—For Provo, Grand Junction and points east.....5:30 p.m.
No. 10—For Provo, Grand Junction and points east.....8:00 a.m.
No. 8—For Provo, Grand Junction and points east.....11:00 a.m.
No. 11—For Ogden and all intermediate points.....1:15 p.m.
No. 3—For Ogden and the west.....1:45 p.m.
No. 5—For Ogden and the west.....5:30 a.m.
No. 102—For Park City and all intermediate points.....6:15 a.m.

ARRIVE SALT LAKE CITY.

No. 12—From Ogden and all intermediate points.....9:00 a.m.
No. 9—From Provo, Grand Junction and the east.....9:40 a.m.
No. 1—From Provo, Grand Junction and the east.....1:30 p.m.
No. 7—From Provo, Grand Junction and the east.....11:45 a.m.
No. 6—From Provo, Grand Junction and the east.....6:00 p.m.
No. 1—From Ogden and the west.....1:45 p.m.
No. 2—From Ogden and the west.....5:30 p.m.
No. 4—From Ogden and the west.....8:10 p.m.
No. 101—From Park City.....10:00 a.m.
No. 103—From Park City.....5:15 p.m.

Perfect Dining Car Service.

Ticket Office, 102 W. Second South St.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.

Gen. Agt. Pass. Dept.