

MANAGER WELLS TO REMAIN HERE

General Manager of San Pedro
Will Reside in Salt Lake

UNTIL ROAD IS FINISHED.

Says Will Possibly Announce Some
Changes and Appointments On
Or About the 15th.

R. E. Wells, general manager of the San Pedro road, this morning stated that he expected that he would remain in Salt Lake until the line was completed right through to the coast. It is his intention to go back to Los Angeles some time next week and bring out his family, which will reside here. He spent this morning in going over a number of blue prints with Engineer McCartney and looking up detail work generally. Mr. Wells stated to the "News" that he had no announcements to make regarding any appointments or changes, but would probably have something definite to give out along about the 15th.

The general impression among railroadmen here is that there will not be any material appointments until the road is about completed, and that the only appointments that will be made will be that of a general agent here who will work with the Short Line and a superintendent who will have charge of the operating of the line in Utah.

L. C. APPOINTMENT.
Joseph Plasted Named as Traveling Freight Agent.

Effective yesterday the Illinois Central has put another man in this territory in the person of Joseph Plasted, brother to the well known traveling freight agent of the Oregon Short Line. Mr. Plasted's title is that of traveling freight agent, and he will make Salt Lake his headquarters. For the past two years he has been engaged in mining in Idaho, but prior to that time he was identified with the Oregon Short Line in various capacities in the general offices. The action of the Illinois Central means that that big system is going to make an aggressive onslaught on the traffic that originates in this territory.

WELLS IS HERE.
General Manager of the San Pedro In Salt Lake.

R. E. Wells, general manager of the San Pedro, Los Angeles & Salt Lake railroad, arrived in this city late on Saturday night, in company with F. E. Davidson, superintendent of motive power. One of the first announcements that was made by Mr. Wells was that the Short Line south of Salt Lake would pass into the hands of the San Pedro at midnight of June 30. Mr. Wells stated that there would probably be no changes aside from the management and that the men on the stretch of line would all remain if they so desired. The only appointment would be that of a superintendent, but it was early yet to announce just whom he would be.

Mr. Wells will remain in Salt Lake and this month will be taken up in a thorough investigation of the situation. There is considerable work to be done in checking up and there are yet some legal details to be cleaned up. Mr. Wells and Supt. Davidson will devote considerable of their time to the equipment and other matters pertaining to the operating department. When the Leamington cut-off is finally finished and put into operation it is stated that there will be some splendid equipment put into service by the new owners.

TRAINS TO RUN SATURDAY.

First Excursion From Tintic to Leamington Cut-Off This Week.

Special Correspondence.
Eureka, June 1. A new and substantial station is being built at Tintic Junction. Track laying was completed to that place this week and the sidings are completed around the station. The track layer is now being employed south of the junction. Regular trains will be run over the road commencing June 6, when an excursion will be run to Salt Lake by the Woodmen of the World.

STILL ANOTHER ROAD.
Line From San Francisco to Marysville is the Latest Planned.

The Boston News Bureau, which is regarded as being one of the most reliable financial papers in the east, comes out with the statement that F. E. Pettigill of New York is promoting a road to extend from San Francisco to Marysville, Utah, to connect with the Rio Grande at that point. The proposition is said to have a very strong financial backing. While there is no definite forthcoming on the matter there is a gentleman who resides at a Colorado Springs who bears the same name and is strongly identified with some of the leading mining and financial enterprises of Colorado.

Yellowstone Park Opens.

Yesterday marked the opening of Yellowstone Park for the season. The Oregon Short Line passenger department announces that everything is ready for the transportation and entertainment of tourists and that the usual special rates prevail. For the first day of the season the bookings for the park at the local ticket office were quite lively yesterday morning.

Peck is Not Superstitious.

T. C. Peck, assistant general passenger agent of the San Pedro, who is here with General Freight and Passenger Agent Gillett, checking over the tariffs and getting familiar with the rates and traffic on the new line to be acquired next month, is anxious to get through with the work so that he can return to Los Angeles and look after the seaboard excursion business. "I hope to get away on Friday," he said, "and my chief clerk will come up here and look after the work at this end for a spell. I always make it a point to travel on Friday, if possible. During the 20 years that I have been railroad-ing I have noticed that Friday business is the lightest of the week, consequently there is more room on the cars and a man has more comfort. During the excursion season we handle scores of thousands every month to the seaside resorts, but Friday is always the lightest day. I am not superstitious myself if the big majority is."

SPIKE AND RAIL.

The Elks will run an excursion to Park City on Sunday over the Rio Grande.

O. D. Betts, who has been on a long trip through the northwest, has re-

"The true root and basis of all art lies in the handicrafts."

—Walter Crane

The methods of the old craftsmen have been revived in this country by the

GORHAM CO.

Silversmiths

all of whose productions display the true root and basis of art. The most trivial object is as lovingly designed and as most elaborated as the most elaborate. In all the silver is of sterling quality.



turned and has entered again upon his duties as agent for the Rio Grande at Eureka.

The next convention of the trainmen takes place at Buffalo.

Ladies and Children Invited.

All ladies and children who cannot stand the shocking strain of lavative syrups, cathartics, etc., are invited to try the famous Little Early Risers. They are different from all other pills. They do not purge the system, even a double dose will not gripe, weaken or sicken. Many people call them the Easy Pills. W. H. Howell, Houston, Tex., says nothing better can be used for constipation, sick headache, etc. Bob Moore, Lafayette, Ind., says all others gripe and sicken, while DeWitt's Little Early Risers do their work well and easy. Sold by all druggists.

THREE YEARS FOR STONER.

That is What Sandy Postoffice Robber Got—Law and Motion Day.

J. B. Stoner and James Carroll have been found guilty in the federal court of burglarizing the Sandy postoffice on the night of March 16. The jury was out but a few minutes when they brought in their verdict. Judge Marshall sentenced Stoner to serve three years and six months in the state prison and pay a fine of \$100. On the motion of the attorney for the defense the sentence of Carroll was postponed for one week with the object in view of securing additional evidence on behalf of the state towards a new trial. Both men were tramps on their way through the country.

CREDITMEN VS F. G. FAATZ.

The Utah Association of Creditmen has filed an attachment suit in the district court against F. G. Faatz to recover a total of \$1679.12 alleged to be due various merchants belonging to the association for merchandise sold. There are 11 causes of action alleged in the complaint representing accounts of as many of the creditors of the defendant, among them being, Hewitt Bros., Kahn Bros., Utah Store and Hardware Co., Romney Shoe Co., Salt Lake City.

STATE BOARD OF HORTICULTURE.

Three of the members of the state board of horticulture, Messrs. Thomas Judd of St. George, B. H. Bower of Provo, and J. H. Parry of Salt Lake, met in this city yesterday and organized as follows: Thomas Judd, president; Jos. Hyrum Parry, secretary. The work of the summer campaign was partially mapped out and other business transacted. The board will hereafter have an office in Salt Lake City, as the new horticultural law requires. The board has selected for its office room 413 in the Deseret News annex, as soon as it is ready for occupancy, which it is thought will be in the course of a few weeks.

Kodol Gives Strength.

By enabling the digestive organs to digest, assimilate and transform ALL of the wholesome food that may be eaten into the kind of blood that nourishes the nerves, feeds the tissues, hardens the muscles and recuperates the organs of the entire body. Kodol Dyspepsia Cure cures indigestion, dyspepsia, gastritis of the stomach and all stomach disorders. Sold by all druggists.

FOOLING THE BIRDS.

There is a story of an ancient painter who painted a bunch of grapes so perfectly that birds pecked at the picture, thinking the fruit was real. That seems like a great compliment to the old-time painter's skill, but it was not, really, a compliment at all. "For birds are very easily gulled," an ornithologist said yesterday, "take the crow, for instance. We consider the crow one of the wisest of birds, and yet is there anything easier than to make a figure of straw and old clothes that a crow will mistake for a real man? Such a figure we call a scarecrow. He who constructs it deludes with it the birds. Yet is he on that account to be regarded as a great sculptor?"

"I wore last summer in the country a pair of carpet slippers embroidered by my wife. They were of crimson carpet and worked on the front of each was a tremendous yellow rose, surrounded with a half-dozen bright green leaves. In these slippers I used to sit on our back porch, which faced upon a garden of old-fashioned flowers. Why, time out of mind beautiful little humming birds darted at my feet and put their long bills in the yellow roses. My wife's embroidery, you see, fooled them. They thought the roses real. "If, therefore, Pliny's painter was phenomenally great because he made grapes that deceived birds, then the farmer is great who makes a scarecrow that deceives crows, and my wife is great because she makes yellow roses that deceive humming birds."—Philadelphia Record.

Light Bread
Light Cakes
Light Heart
If You Use

Husler's Flour

WHAT TO EAT.

Valuable Suggestions for the Kitchen and Dining Room.

This matter will be found to be entirely different from and superior to the usual run of food articles, in that every item is a nugget of culinary wisdom and eminently practical. Conducted by Katherine Kurtz, Marquette Building, Chicago, to whom all inquiries should be addressed. All rights reserved by Banning Co., Chicago.

Menus for Next Four Days.

WEDNESDAY.

BREAKFAST.

Cereal Fruit Cream
Panned Ham Grilled Potatoes Green Gravy
Corn Cakes Coffee

LUNCHEON.

Lobster a la Delmonico
Combination Salad
Cocoa

DINNER.

Tomato Soup
Old-fashioned Chicken Pie
Boiled Rice Fruit Salad Green Peas
Cheese Coffee Wafers

THURSDAY.

BREAKFAST.

Cereal Fruit Cream
Broiled Chop Potatoes Puree
Hot Rolls Coffee

LUNCHEON.

Macaroni au Gratin
Breaded and Boiled Tomatoes
Cream Biscuit Tea

DINNER.

Green Pea Soup Mashed Potatoes
Fried Chicken Asparagus
Cucumber and New Onions Coffee
Rhubarb Charlotte

FRIDAY.

BREAKFAST.

Cereal Bananas
Boiled Salt Mackerel Creamed Potatoes
Muffins Coffee

LUNCHEON.

Corn Fritters Fried Tomatoes
Cottage Cheese Tea
Cream of Potato Soup Egg Sauce
Boiled Cod New Potatoes Spiced Cabbage Coffee
Rhubarb Pie

SATURDAY.

BREAKFAST.

Cereal Fruit Cream
Broiled Kidneys Stewed Potatoes Bacon
Rolls Coffee

LUNCHEON.

Vegetable Chowder
Hamburg Steak Horseradish Sauce
Tea

DINNER.

Clear Soup Mashed Potatoes
Broiled Steak Spinach Puree Cake
Pineapple Ice Coffee

Asparagus a la Creme.

Cut off the tender part of the stalks, tie in bunches and boil until tender but not broken; drain and serve in following sauce: Make a white sauce, using for the liquid half a portion of milk and half of the water the asparagus was boiled in, or use all asparagus water. Fry a slice of onion, one of carrot and a bit of parsley in the butter without browning before adding the flour and liquid.

Asparagus a la Americaine.

Trim and wash two bunches of asparagus and tie each in three bundles

with the heads all one way and ends cut off evenly. Place in a deep boiler with sufficient boiling water to cover all but the tips and cook twenty-five minutes. Add a teaspoonful of salt for each bunch of asparagus, draw to one side of the stove and cook gently for five minutes longer; lift out and drain. Butter six squares of nicely toasted bread, arrange on a hot dish; slightly soften with a little asparagus water, until the asparagus bunches and lay them on the toast; pour over them half a cup of melted butter.

Asparagus with Cheese.

Boil a large bunch of asparagus until tender; drain place in layers in a baking dish; buttered and sprinkled with bread crumbs. Over each layer sprinkle grated cheese. Melt two large tablespoonfuls of butter in a small cup and add a good sized onion chopped fine and cook without browning for five minutes; strain the butter over the top layer of asparagus and sprinkle grated cheese over the top. Place in the oven and bake a delicate brown color. Serve from dish in which it is cooked. Wrap a folded napkin around the dish before sending to table.

Asparagus a la Pompadour.

Boil the tender ends of asparagus, drain and arrange on a heated dish. Make a sauce with two tablespoonfuls of butter melted, three egg yolks, salt, pepper and a cup of vinegar. Cook over hot water until it thickens, then pour over the asparagus.

Fried Asparagus.

Select the largest stalks for frying. Boil in usual manner until tender, but not soft enough to break. Drain with one and a half tablespoonful of salt, add a teaspoonful of oil, dip in beaten egg, cover with fine bread crumbs and fry in oil at same as usual. Serve on a hot dish. If served with cold sliced meat tomato sauce goes well with this dish.

Asparagus with Sour Sauce.

Boil the asparagus and pour over it the following sauce: Rub the yolk of a hard-boiled egg with one and a half tablespoonful of salad oil, then add gradually a tablespoonful of vinegar, a teaspoonful of onion juice, a level teaspoonful of salt, a dash of sugar and a dash of pepper, the white of the egg put through a vegetable press and a tablespoonful of oil. Sprinkle at once over the asparagus, sprinkle a little chopped parsley over the top and serve.

Asparagus Scallops.

Trim and boil a large bundle of asparagus and boil in salted water, drain. Boil hard five or six eggs, shell and chop very fine. Butter a baking dish and sprinkle with bread crumbs; then put in a layer of asparagus, sprinkle the chopped egg over this, indicate asparagus. Make a thin white sauce with two cups of milk, four level tablespoonfuls of butter and three of flour, season with level teaspoonful of salt and pinch of white pepper. Pour this over the contents in the dish, shaking it lightly to mix the sauce. Cover the top with thin strips of bread moistened with asparagus water and melted butter. Bake in a hot oven and bake quickly until nicely browned. Serve from same dish.

Inquiries Answered.

Mrs. J. R. F. writes:—Pour a pint of hot milk over two ounces of butter and when lukewarm add a teaspoonful of sugar and half an ounce cake dissolved in a little lukewarm water. Stir in sufficient flour to make a soft dough. Knead it lightly for five minutes, set aside, covered, to rise. When very light make into small cakes and set to rise again until very light; then bake in a moderately quick oven for 20 minutes.
Mrs. H. M. R. writes:—Can crab cakes be made from the canned meat? Please give me a formula.

Crab Cakes.

Take a can of the meat and sufficient flour to make the meat hold together, while being formed mould into flat cakes, dip in egg and crumbs and fry in deep fat of oil.

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W. S. Hamer, over Walker's Store.
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SALT LAKE CITY

Time Table

In Effect Feb. 1, 1903.

ARRIVE.
From Ogden, Portland, Butte, San Francisco and Omaha, 5:30 a.m.
From Ogden and intermediate points, 9:10 a.m.
From Caliente, Milford, Nephi, Provo, and intermediate points, 9:35 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, Portland, Butte, and Terminal, 5:00 p.m.
From Tintic, Mercur, Nephi, Provo, and Mantle, 5:35 p.m.
From Ogden, Cache Valley, Butte, Portland, San Francisco, 5:10 p.m.

DEPART.

For Ogden, Omaha, Chicago, Denver, Kansas City and St. Louis, 1:00 a.m.
For Tintic, Mercur, Nephi, Provo, and Mantle, 7:30 a.m.
For Ogden, Cache Valley, Butte, Portland, San Francisco, 5:10 a.m.
For Ogden, Butte, Helena, Portland, 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, Portland, Butte, Denver, Kansas City, Omaha, St. Louis and Chicago, 3:45 p.m.
For Provo, Nephi, Milford, Caliente and intermediate points, 6:05 p.m.
For Ogden, Cache Valley, Butte, Helena, Portland, San Francisco and intermediate points, 12:30 a.m.
D. E. BROWN, P. M. & A. City Ticket Office, 201 Main St., Salt Lake City, Phone 250.
Daily except Sunday.

DENVER & RIO GRANDE AND THE RIO GRANDE WESTERN

Current Time Table.

LEAVE SALT LAKE CITY.

No. 6—For Grand Junction, Denver and points east, 5:30 a.m.
No. 2—For Provo, Grand Junction and all points east, 8:15 a.m.
No. 4—For Provo, Grand Junction and all points east, 12:30 p.m.
No. 10—For Bingham, Provo, Mantle, Marysville, Heber and intermediate points, 8:00 a.m.
No. 3—For Eureka, Payson and all intermediate points, 5:00 p.m.
No. 11—For Ogden and all intermediate points, 6:10 p.m.
No. 3—For Ogden and the west, 11:00 p.m.
No. 1—For Ogden and the west, 12:30 p.m.
No. 12—For Park City, 8:15 a.m.

ARRIVE SALT LAKE CITY:

No. 12—From Ogden and all intermediate points, 9:05 a.m.
No. 6—From Provo, Grand Junction and the east, 9:25 a.m.
No. 1—From Provo, Grand Junction and the east, 12:35 p.m.
No. 10—From Provo, Grand Junction and the east, 10:50 p.m.
No. 9—From Provo, Bingham, Eureka, Marysville, Mantle, Heber and intermediate points, 6:00 p.m.
No. 4—From Ogden and the west, 8:20 a.m.
No. 2—From Ogden and the west, 3:05 p.m.
No. 3—From Eureka, Payson, Provo and intermediate points, 10:00 a.m.
No. 10—From Park City, 8:15 p.m.
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Omaha, St. Joseph or Atchison and return, 22.00
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