



Lydia Vinton and Family Diaries

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—While President ROOSEVELT was in Cincinnati a few days ago a reporter questioned him about some savage abuse of his civil service views that appeared recently in a New York paper. As possibly throwing some light on the obviously malignant character of this attack, Mr. ROOSEVELT said: "Just before Thanksgiving a representative of the paper in question came to me and said that he was interviewing a number of prominent men as to what they were thankful for. I told him that I was thankful that I did not read his paper." This recalls the epigram of another well-known New Yorker, now out of office, who, when asked what he thought was the explanation of the enormous circulation of another exponent of "the new journalism," replied: "There is a great number of hogs in the world, and your paper gives them swill."

AN OLD-SCHOOL STATESMAN

MEMORIES OF THE PUBLIC CAREER OF DANIEL S. DICKINSON.

The Eloquence, Wit, Humor, and Pathos
of "Scripture Dick"—How He Obtained
His Nickname—His Career in the United
States Senate—His Literary Tastes—His
Friendship with Webster—How He Threw
Away the Presidency—Some Interesting
Incidents in His Later Life.

One of the best-known men in the State of New-York in his time, which ended not very many years ago, was Daniel S. Dickinson. His birthplace was Goshen City, in Litchfield County, Conn., a township which embraces the highest inhabited land in that State. But Mr. Dickinson left Goshen and Litchfield County—which is said to be the "Mother of statesmen," since it has produced more men of political celebrity than any other county in the United States—when he was but six years old. In the State of New-York, to which his father and family emigrated, was made his legal and political career. He held various offices here, prominent among which were Attorney General and United States Senator. The latter office he held before the former, and was in the National Senate when Webster and men of the first intellectual calibre predominated there.

I have heard Mr. Dickinson relate piquant stories of these men and their time. Though differing in politics, Webster and Dickinson drew together somewhat in sympathy during the compromise period of 1850, both going further than they wished at heart, to prevent a rupture of the Union. Mr. Dickinson told me, in war time, that he could plead better for the vigorous prosecution of the war and the preservation of the Government by reason of going to the greatest extreme before the war broke out to ward off that catastrophe. And those who heard him in the middle sixties know that the stump and lecture platform had no more effective speaker than he on behalf of the country.

He was then gray and venerable—beyond, I think, the measure of his years. His hair was long and silken, standing out a little around the base of his head, and his appearance altogether was distinctly patriarchal. There was humor both in his language and looks. Mostly of the genial kind it was, but it could have a cutting edge when sarcasm fitted the occasion. There were times in his oratory when he looked like the moderator of a religious assembly standing with outstretched arms to give a benediction. This tableau, which was an attitude he often struck, had its most frequent place in his popular speeches for the prosecution of the war.

His position in the United States Senate was not estimated by himself as one for ornament or idleness. He took hold of his duties seriously, and never appeared in his seat without some close preparation for the day's work. The problems which were to be solved in committee rooms he attacked resolutely, so that he was prepared for the day's work, whatever it might be. To be unready on his feet could never happen to him.

When he left the Senate it was with the profound respect of all parties, in spite of sharp differences of political opinion. An incident showing this was a flattering letter which he received from Daniel Webster, when he was about to retire from that body, complimenting him for his patriotism, probity, and ability in the discharge of his Senatorial duties. I have reason to know that few personal compliments that he ever received gave him more pleasure than this honest, frank, and unsolicited testimonial from the great Massachusetts Senator. Some years after, when Webster had passed away, the letter was lithographed for some of Mr. Dickinson's friends.

A racy tinge of humor, blending with Scriptural seriousness and quotation, marked Mr. Dickinson's forensic style. It was from the presence of the latter ingredient that he got the familiar sobriquet of "Scripture Dick." He was not quite the humorist that Mr. Lincoln was, but he had, with Mr. Lincoln, a temperament that was hospitable to the two poles of gravity and lightness. He could employ a witty story or make a witty point, and he could evoke a pathos that would be met with tears.

One of his favorite books was Lowell's "Bigelow Papers." I remember seeing him buy a number of the *Atlantic Monthly* when, during war time, the second series of those pungent verses was coming out, and he read passages from the installments in hand aloud, with great effect and zest. He was to take the train the next morning, and he wished to sample for our joint benefit the entertainment he had provided for himself while he should be confined on the cars.

Mr. Dickinson had in his own speech some faint cadences of the New-England dialect. They would creep out in slight accents here and there, which spoke of the robust rural generation from which he had sprung. They gave an admired flavor to his discourse.

Probably there was nothing in the imitative poem of Lowell which as a child he had not heard paralleled in his native town. But the good sense and wit of Lowell's phrases fitted his mind as well. They were the voice of a crucial time, to which he himself was contributing notable expressions and exemplary aid. I think it is not a question to be doubted now—nor was it doubted then—that Mr. Dickinson's prompt action and multiplied speeches on behalf of the Union when its integrity was menaced were no insignificant factors in the Northern uprising.

Great audiences always assembled to hear him and gave him enthusiastic applause. It added force to his words that he spoke from a standpoint which made them specially effective—much more effective than those of an original Abolitionist at that crisis could have been.

If Mr. Dickinson was not moved before the war broke out on Free Soil lines, it was not because he liked slavery or disliked negroes—though he often had to hear that statement of the etiology of his politics announced. The problem, looked at from the foreground down to 1860 and the first months of 1861, was a more serious one than the great multitude thought. It is comparatively easy to put the facts out of proportion now, and decide it, so to speak, by "hindsight," as Josh Billings would say, "without a struggle." It was not so easy then to decide it in any way.

Webster and Clay may have longed for the Presidency, but there is nothing to show that this passion absolutely controlled them. On the contrary, their efforts to prevent the country's dismemberment, mistaken as you may consider them, always seemed, I think, to fair observers, the most earnest, overwhelming and sincere that they ever put forth.

In their time Daniel S. Dickinson, whose patriotic sympathies were with theirs, was one of the men always among the first, and always probable as a candidate for the Presidency on the other side. But, while he could, no doubt, have enjoyed such a service and endorsement as the Presidency brings, he cannot be said to have sought it with any "uncommon anxiety." I don't think he would have taken the nomination to that high place by sleepless plotting and scheming if he could have had his election assured in advance. The differentiation and development of the political machine have gone on to undreamed of lengths since his day, and that they sometimes have gone to distraction is our hope for to-morrow.

Mr. Dickinson, in fact, is the one man who could have controlled a national convention on his own behalf by saying the word, but who refused to do so with a delicacy that it would be rare to find in any candidate for our highest office to-day. When his consent at Baltimore in 1852 could have kept the Virginia delegates on his side, his loyalty to Gen. Cass prevented this result, though it would have secured the nomination which was marked by the evolution of events for success.

Mr. Dickinson's literary tastes were not so special and limited as to confine him to the humorous and political verse of one author. He was a pleased reader of many authors, though to like Lowell is of itself the good half of a liberal education. He was not only warmed and inspired by poetry, but he confided to me, through a considerable correspondence, his deep interest in it. If I were not writing where it is impossible to make references to the many letters which he wrote to me, I would quote from verses of his own which were as good as some that were left by John Quincy Adams, and considerably better than those which have been put on record by Daniel Webster.

He knew the measure of their value, however, and, so far as the general public was concerned, never assumed to step from the forensic field to Parnassus. But, for his friends' benefit, and as a relief from more serious tasks, he was delighted at times to mold his expression to the rules of rhythm and rhyme. His verse, as I remember it, was gently pensive and pathetic.

On one of the occasions when he lectured in our town, and I had the pleasure of entertaining him and introducing him to a large audience, it was discovered that one large sleigh load of the audience—some thirteen gentlemen in number—had come from an adjacent town ten miles away. Before their return they were to have an oyster supper at the leading hotel, and they begged me to bring Mr. Dickinson to the dining hall, where we were both invited to join in the feast.

Mr. Dickinson easily consented, and we were pleased. We sat at the head of the table, with

my seat next to his. For economy of time, oysters—though they were variously served—were made the sole dish. Now it happened, as none of us then knew, that Mr. Dickinson drew the sea line at oysters and never ate one, be its form ever so seductive. But until he whispered the fact to me when the meal was half finished, the ignorance of the situation was complete; yet he would have nothing said or done about it. Crackers and bread and butter and after-dinner coffee were all that he wanted at that hour, and, to one having dined, were themselves a feast of supererogation. He toyed with these so dexterously, however, and with such an air of a full-fledged diner, that no notice of a play of "Hamlet," with Hamlet omitted, was taken. The truth is, his vivacious and witty conversation extinguished from all our minds every idea of want or inattention.

Once when I bade him good-by at Binghamton there was a temporary absence from the railroad platform of the porter who was employed to move trunks from the baggage room to the train. It looked for a few minutes as if mine would be left. Mr. Dickinson went with me to look at its size and said: "Well, you and I are equal to that." As we marched along with it he added: "I think if I had not been so busy all my life with other things, I should have made a very good railroad porter myself."

A man's true character and quality, even if he be of national reputation, are pretty accurately sounded in the neighborhood where he lives. A jury of lifelong neighbors is not likely to make mistakes. In Binghamton, where Mr. Dickinson lived there was no difference of party, in this estimate of him. He was the city's acknowledged first citizen, and esteemed and honored by all.

Contrary to what a partisan conclusion might have made seem probable, in ante-bellum days he was proved here to be no contemner of the negro. Many colored people of the humbler sort lived in and near Binghamton during his most active career there, and I think I am warranted in saying that they had no better friend than he was. He was ready to look after their interest always, and I am told took frequent and special occasions to serve them in time of need or distress.

His figure and physiognomy were striking. He had a genial, sympathetic face and manner. I cannot conceive of his making permanent enemies, no matter what warm controversy might arise. To have been admitted to his acquaintance and society is to recall gentility and political probity of the older generation. It is also a mental possession that will remain with one's memory and life.

J. B.

Died in Minneapolis
Dec 24th Mrs Mary
B Dailly. widow
of Major M A Dailly
formerly of this place.
The remains will
be brought here for
interment in the
spring -



WOMEN AS DESIGNERS

BY ENID E. BENNETT

SEVENTH PAPER

ILLUSTRATED BY FREDERICK MCCORMICK



NATURE is the friend of the designer. But she reveals her choicest treasures only to those who seek, with patient and loving care, to learn her mysteries. While a vast field is open to the use of all, the careless or indifferent profit little, for that which is most familiar has been employed times without number, but always necessarily with a change of treatment that expresses some new idea in the mind of the designer. But there are besides these forms innumerable, and the most exquisite combinations and gradations of color, that are known only to those who give heed to that which is not plainly displayed. So that whether in a little garden plot or in fields or woods, one may find much to serve a purpose in design. Not only in form, but in seeking schemes for coloring, one may find that nature does not err in arrangement of those tones of color which may be used together.

No more vivid shades of green or yellow or red can be found in nature than are shown in some of the filmy creations used in fashionable dress or millinery in several styles of goods to-day. And just as these brilliant hues may be found, so, also, may the more subtle and elusive tones of color be seen and made use of by one who looks closely, analyzes, examines and appropriates that which will serve his purpose.

As an illustration of this suggestion, take a pansy and note the different colors and the different shades of each color combined in a single flower. If gorgeous coloring is wished for, you have it; or if delicate tints which go well together is the thing desired in pale yellows, lilacs, blues, the model is ready. Again, brilliant hues may be softened, toned down to any desired extent, by the designer, while still observing the general arrangement of color. Where both the form and coloring are produced with nature as a guide, if in each respect the pattern is shown with some degree of conventional treatment conforming to the requirements of the goods in style, one is working in the right direction.

Sea-shells, seaweeds and grasses can often be utilized. Here, too, exquisite and harmonious coloring may be found, and the designers should be always ready, with note-book and pencil, to keep for future use anything that may seem of value, either as a brief description, or, better still, a little sketch.

The study of color is a very fascinating one and of importance to the designer. It sometimes happens, however, that one who

is no colorist, who finds it difficult to make pleasing combinations, is able to do very good or even skillful work as a designer of patterns; and again, that one who has an intuitive sense of harmony in color, for whom the work possesses keen delight, has

little taste or ability as a draughtsman or as a designer. In such instances two friends sometimes work together, one as designer, the other as colorist. This, also, often makes the work of greater interest, with even better results than where one works alone.

It may be explained that even in a wide range of coloring only red, yellow and blue, the three primary colors, are used, but that the proportion of each is varied in a methodical manner, with exact results. It will be seen that while a person may have a natural gift in arranging combinations of color in a manner that will prove effective and also appropriate for some special purpose, still it is a matter that may well be improved upon by study.

In the case of patterns with some degree of relief shading must be employed. The high light, which is the very lightest part, must either be reserved in the paper or added by the brush. In greens, reds or browns it usually inclines to a yellowish tint. The local tint is the general color of the object, and if reflected light is added it inclines somewhat toward the color of that from

which it is cast. In naturalistic treatment the reflected light is often required, while in many conventional patterns there is little reflected light to be observed, and in flat patterns it is not used.

Color schemes for book-covers are, as a rule, quite simple, the beauty of the design consisting in the drawing and the choice of a few tones of color, with some skill in the arrangement. For instance, a white leatherette binding is stamped on front and center-back with aluminum and green, showing an empire design. Crimson cloth has a rococo design in myrtle-green and silver. Brown rep is used for a cover decorated with red, blue and gold, with bordering fillet of white on the back. Etched and engraved silver or carved ivory forms the covers of handsome prayer-books.

These are merely suggestions of attractive styles and materials that may be mentioned as showing variety in material and treatment. Designers are, of course, at liberty to decorate the front and back of a cover equally should it be desired, and

in some cases an idea is carried out in this way.

While from red, yellow and blue may be produced many soft and subtle tones of color if the process is rightly carried out, the first results are necessarily crude; thus, green is formed from blue and yellow, orange by a mixture of red and yellow, and violet by a mixture of red and blue. These colors are called secondaries. To obtain various shades of any color, it may be so attenuated by the addition of white paint as to show a graduated scale of tints, from the depth of the original to that containing the merest tinge of color.

To obviate monotony in coloring there must be sufficient contrast, either in depth of shades or in the tints themselves, to avoid weakness, and sometimes a strong outline is used to bring out a pattern in a more effective manner.

As to the artistic correctness between the color of ground and design, it may be referred to the relations which the primary colors and their various combinations bear to each other. A complimentary color is that which is necessary to complete the primaries; thus, red is complimentary to green, the latter being composed of blue and yellow; blue is complimentary to orange, a mixture of red and yellow; and yellow is complimentary to violet, formed from red and blue.

For harmonious contrasts in coloring the three primaries are often in some form present, but not necessarily in the same degree or proportion. To tone down a secondary hue the complimentary color may be added to it. A vivid green is subdued by mixing in a little red; or it may by direct contrast, as a green figure on a red ground, be made to appear still more intense. It will be seen, then, that the complimentary color may be used as the key to the science of producing contrasts in harmonious coloring.

Designers are not, however, limited to preparing the various shades or tones of each class of colors, and reds and blues and yellows are many in kind and strength, while the principle still holds good as to the effect produced by combination or contrast.

Black as a pigment in combination with red gives a brownish tone.

White is much used by designers in obtaining those delicate tints so frequently employed, and it is a rule that to lighten any color the latter should be added to the white, not white to the color. An experiment will quickly show why.

There are certain shades of pink, blue and cream color that are charming together, or green, gold and brown are beautiful in contrast. But one may also find combinations of tints that, while not in themselves expressing the foundation principles as regards the primaries, still, if analyzed, could be traced back to the same. There are doubtless many pleasing designs in which the eye

alone is consulted as to color, and yet the best colorists are those who have studied chromatics and who understand just how certain colors affect each other.

In working up a color scheme of a number of different tints, experiments made on a separate piece of paper before beginning on the design proper are of the greatest

value, and will often save the pattern from ruin. It is detrimental to any such drawing in color to be corrected, save in some slight degree, and a very good plan is to arrange a number of combinations, indicating by notes the paints used, and keep the sheet for reference. In this manner



TWO FRIENDS SOMETIMES WORK TOGETHER

a suitable selection may frequently be made that will prove more satisfactory than a single attempt at the time of coloring a pattern.

Here are how two rather difficult tones may be formed: For old gold, the local tone, use yellow ochre with very little raw umber and black, together with a little cadmium in the very lightest parts. If shaded, a little burnt sienna and cobalt may be added. Sometimes the qualifying colors should be the merest touch.

Dull blues may be obtained from the use of cobalt with sepia and light red, with a bit of yellow ochre and vermillion in the high lights and black deepening the shadows.

Too much of the darker colors would deaden the tint and give a very heavy effect. But if, on the contrary, a certain brilliancy is desired, there may be delicacy without glarish display in using colors that are full of light. Blue is essentially a cold color, while yellow and red afford an opportunity for a pleasing warmth and breadth of treatment, as one may easily discover.

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"I have been troubled for over two years with a weak stomach. I tried numerous prescriptions, but found no relief. I concluded to take Hood's Sarsaparilla and after I had taken the first bottle I felt so much better that I continued its use. After taking three bottles I felt perfectly well and cannot speak too highly of Hood's Sarsaparilla." Mrs. M. H. WRIGHT, Akron, Ohio.

"I have found Hood's Sarsaparilla to be the best medicine I can take when I need a tonic or blood purifier. It relieves that tired feeling and has proved beneficial for a stomach trouble. Whenever I am not feeling well I take a few doses of Hood's Sarsaparilla and I am soon all right. I have never had a sickness which Hood's has not cured." Mrs. J. HEISELBETS, 127 Torrence Street, Dayton, Ohio.

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Is the best—in fact the One True Blood Purifier. Hood's Pills cure sick headache. 25c.



IN WORKING UP A COLOR SCHEME



ABOUT AUTUMN PRESERVING

BY ELLA MORRIS KRETSCHMAR

WHILE the canning of spring and summer fruits is important in the household, it is the autumn which most enriches our store-closets. It is said the American stomach has universally suffered from the use of canned goods. This, of course, applies only to bought goods which contain some chemical to preserve them. Peas, beans and tomatoes are treated to preserve their color, and with the exception of tomatoes all vegetables, it is said, contain something to prevent fermentation. Fruits, being without starch, keep more easily than vegetables, but many are variously treated to insure their fair appearance as commercial articles.

Nearly all fruits, and some vegetables, are easily canned for winter use; and if a housekeeper once supplies her own store-room, bought goods will never after have an attraction for her.

It is a mystery why we use bought canned tomatoes when we are so often warned against their injurious effects, and when home-canned ones are so much better, altogether wholesome, so easily prepared and keep so well. Perhaps it is because of an impression that the bought ones, at nine or ten cents a can, are cheaper. This is not the case. The first cost of quart jars, at retail, is sixty cents a dozen. Tomatoes, at the height of their season, can be bought, even in cities, at twenty-five or even twenty cents a bushel. So even the first season a quart jar would not cost ten cents, and after that the cost of the jars can be subtracted, making the cost of the canned vegetable nominal.

See general directions for canning and preserving in WOMAN'S HOME COMPANION for June.

CANNING FRUITS

CANNED TOMATOES.—A frost-touched tomato, however fair in appearance, will not keep, so do not put off this most important item in canning till the late fall. Early September is the height of the season in most localities. Scald the tomatoes (which must be ripe yet firm) by dipping them into a pot of boiling water (in a wire frying-basket), skin them, cut out the hard core next the stem, and put them on to cook in a porcelain-lined kettle. They can be sealed up after fifteen minutes' boiling, but it is a far better plan to cook them down ready for the table, which will require forty or fifty minutes. Season with salt. When reheating for the table add pepper, a little sugar and a lump of butter. A little grated onion is an improvement to the flavor.

CANNED BLUEBERRIES AND HUCKLEBERRIES.—Bring the berries slowly to the boiling-point, sweeten as for the table (or one part sugar to four parts fruit for pies), boil five minutes, or until soft, fill into jars, and seal. In preserves (a pound of sugar to a pound of fruit) the berries lose their refreshing flavor, and are heavy.

CANNED GRAPES.—A grape pie or dish of canned grapes without seeds is delicious. Pulp the grapes out of their skins as you would stone cherries, cook them for five or ten minutes, when they can be rubbed through a sieve, leaving the seeds behind. Simmer the skins and juice together until the skins are soft, add the strained pulp, and sugar in the proportion of one part sugar to three parts (or even four) of the fruit; cook five minutes longer, fill into jars, and seal. Grape jam is made as above, using pound for pound of sugar and fruit. Directions for making unfermented grape-juice were given in the WOMAN'S HOME COMPANION for August.

CANNED PEACHES.—Of all fruits preserved for winter use canned peaches are probably the most satisfactory. They make an excellent dessert in themselves, and are available in compotes and other desserts. They are best canned whole. Whatever the peach or the method, no point is so telling as that of leaving in the stones. They may be halved and the stones added in the syrup (as is usual), but the flavor gained by the fruit being close around the stone till used is lost.

In every basket of peaches, large or small, there are always a few inferior ones. Cut these up without paring, and make of them a syrup, using a cupful of sugar and

two of water to four of fruit. Nearly fill a wire frying-basket with the select fruit, which should be firm yet ripe, and plunge them into a deep pot of boiling water; let them cook from three to five minutes, remove, strip off the loosened skins and put at once into jars, filling each jar full. Stand these jars in a kettle (with slats across the bottom) of warm water, so that the water comes to within an inch of the top; bring the water to a boil, lift out the jars, pour off the juice which has collected, fill to the brim with syrup, and seal. Of the juice poured off and the skins (add a little water) make more syrup for the last jars of fruit. While sealing the first have the second wire basketful scalding. Manage details as is convenient, but keep to the essential points. Do not cook the fruit longer than the few minutes they are scalding to loosen the skins and to heat them through well. Heating them afterward in the jars in a hot-water bath is only to keep them hot for sealing. Fill the jars so they will not hold another drop, and screw the covers tighter as they cool. Test by inverting. Peaches canned by this method are as near perfect in appearance and flavor as it is possible for them to be.

CANNED PEARS.—Pears will be good canned if good when fresh, but a tasteless, insipid pear will be tasteless and insipid when canned. The late autumn "Duchess" is the best for the purpose, being delightfully flavored. Pare the fruit, halve it, and cover it with a thick, damp towel on a platter to prevent discoloring. Fit a steamer over a porcelain-lined kettle, put in some cold water and the parings, measuring both. Bring the water to a boil, and cover the bottom of the steamer with the fruit, adding a second layer. Steam until tender, when remove to a platter, and steam the next portion of fruit, now ready, so proceeding until all are done. Each time add the parings and some water to the kettle below—a scant pint of water for each heaping pint of parings. When all the fruit has been steamed, drain the water from the parings, and to each quart add a half pint of sugar; boil for ten minutes, skim, add the pears, and boil gently ten minutes longer. Now fill jars full of the fruit, pour in syrup to the brim, and seal. California pears (ripe) may be canned almost without cooking. Make a syrup of one part of sugar to four parts of water; put in the fruit for a five-minutes' simmering, fill into jars, and seal.

PRESERVES

PRESERVED PEARS AND PEACHES.—For these reliable recipes may be found in any good cook-book, but like preserved berries they are heavy, cloy the palate and are indigestible. Many enjoy a little preserve, however, and it makes a rich and effective emergency dessert.

PRESERVED SLOES AND WILD PLUMS.—There is an excuse for making a preserve of wild plums or sloes (a variety of wild plums), because they keep their sharp, acid, wild flavor through all the sweetening, and are delicious. Raw they are scarcely eatable—unlike the domestic plum, which cannot compare with them preserved. Wild-plum jelly is better than the famed guava jelly.

To preserve the plums, wash them and put them into a porcelain-lined kettle, sprinkle them with soda (one tablespoonful to eight quarts of fruit), cover with cold water and bring them to a scald—not boil. Immediately pour off this soda-water, and rinse well. This preliminary process makes the skins tender. Next return them to the stove, adding a little boiling water; cook until soft without being broken up. Now add three quarters of a pound of sugar for each pound of fruit, and cook very slowly for a couple of hours. They should be dark and rich in appearance; soft, without being mushy. Fill into jars, and seal.

QUINCE PRESERVES.—The excuse for this richest of all preserves is its very richness, its pungent, delicious flavor—so unlike any other fruit that there seems no kinship between them. We do not want it often—we should tire of it—and we do not want much of it; so it is well in any but large families to use pint jars for it. Quince is better than any other preserves in sweet

omelets; gives a fine additional touch of flavor to mince-meat; is effective in tutti-frutti and Nesselrode pudding, and in a claret-cup. The flavor is finer, mellower and the pieces of fruit softer the second year after preserving it.

In preserving, first wash the fruit thoroughly, as the skins will be used for jelly, pare, halve it if small, quarter if large; cut out the core neatly and drop the pieces into cold water. When enough fruit is pared to make two layers in the preserving-kettle, put them on in cold water, and boil (not violently) until they can be easily pierced with a straw; or they can be steamed just as well, and more can then be done at one time. When done, lay them on a platter. Strain the water in which they were boiled, and add three quarters of a pound of sugar for each pint; boil gently for ten minutes, skim, add the fruit, simmer for twenty minutes longer, and seal. Many use an equal quantity of apples with the quince, and so pungent is the quince flavor that in eating the preserves it is difficult to distinguish which is the apple. The "Pound Sweet" is the best apple for the purpose. The apple will need only the twenty minutes' cooking in the syrup—no preliminary boiling or steaming. To can quinces and apples, proceed as above, using a quarter of a pound of sugar to a pound of fruit.

PEACH DELICACIES

PEACH MARMALADE.—Scald the peaches and strip off the skins; cut them up, and to each three pints add a coffee-cupful of water. Cook for an hour; add two pints of sugar, or a little less (for each three pints of fruit), and cook for an hour or more longer. The longer it is cooked the richer it is, but when very rich it loses its freshness; so two hours' cooking should be sufficient. Marmalade must be carefully watched when cooking, stirring every few minutes to prevent burning. It is well to place a muffin-ring or flat-iron stand under it the last hour. There is a small white peach of fine flavor which is best for marmalade.

BRANDIED PEACHES.—If you have scruples about serving brandied fruits on your table, by all means do not do it; but if you do, let it be good. Do not try to go two ways at once by making an ordinary preserve with a bit of liquor in it, thinking that a "little will not hurt." The principle is the same whether much or little is used, so if you make brandied fruit, make it, and do not spoil good preserves. Peaches and cherries are the only satisfactory fruits brandied, and they are almost universally made too sweet. Use only the finest fruit. The skins may be removed or not, as preferred. If not removed, all the down must be rubbed off carefully. Any good preserve recipe will serve, decreasing the amount of sugar to a half or even a third of a pound to each pound of fruit, which, of course, is left whole. Add a good cupful of brandy for each quart just before filling into the jars.

PICKLES

PICKLED PEACHES AND PEARS.—Fruits for pickling should be fully ripe. They need no cooking. After skinning or paring a hot syrup is poured over them; the following day it is poured off, reheated and returned; again the following day the syrup is brought to the boiling-point, the fruit is dropped in, to be thoroughly heated through, when it is ready to be sealed. To make syrup for ten pounds of fruit, boil together for ten minutes five pounds of sugar, one quart of vinegar (not too sharp) and a cupful of whole spices, mixed—cinnamon, allspice, cloves and cassia-buds; the largest proportion of cinnamon, the smallest of cloves.

WATERMELON-RIND PICKLE.—A crisp, tender rind nearly an inch thick is best, though any can be used. Pare off the green outside and cut into neat slices, say two by three inches. Pour over these slices boiling alum-water (an ounce of alum to a gallon of water), and allow them to stand on the back of the stove a couple of hours. Now make a syrup of one quart of vinegar, four pounds of sugar and a cupful of whole spices—stick cinnamon, allspice, cloves and cassia-buds. After ten minutes' boiling drop in the fruit, thoroughly drained, and cook slowly until it is clear, and tender enough to be easily pierced with a fork. Fill into jars, straining the syrup.

CHILLI-SAUCE.—Twelve tomatoes, four red peppers, four cupfuls of vinegar, four onions, four tablespoonfuls of sugar, two tablespoonfuls of salt and two teaspoonfuls of black pepper. Skin the tomatoes and

chop them fine; chop also the onions and red peppers; then mix all the ingredients, and cook slowly for four hours.

GREEN-TOMATO SWEET PICKLE.—Slice a peck of green tomatoes and six large onions; sprinkle through them a cupful of salt, and let them stand over night. In the morning drain, pour on two quarts of water, one quart of vinegar, and boil five minutes; drain again, add four quarts of vinegar, two pounds of brown sugar, one half pound of ground mustard, two tablespoonfuls each of cloves, ginger and cinnamon and half a teaspoonful of cayenne. Boil for half an hour.

A NEW METHOD OF PRESERVING CORN.—The following recipe has not been tried by the writer, but is vouched for by such good authority that it is given with much confidence: Cut the fresh corn from the cob, and put a thick layer of it in the bottom of a stone jar, cover well with a salt layer; continue these layers until the jar is full; cover well, and keep in a cool place. In the winter, when wishing to use, remove the first salt layer, take out a portion of the corn, wash it thoroughly, and cook as summer corn, which it closely resembles.

JELLIES

THE three autumn jellies advisable for housekeepers to make are quince, grape and wild plum—the last-named being finer for game than any jelly made. The method of making, after the juice is procured, is the same for all. Measure the juice and boil for twenty minutes; add a pint of granulated sugar—which has been heated in the oven—for each pint of the juice, and as soon as it is thoroughly dissolved skim and fill into tumblers, each having in it a silver spoon to prevent cracking. Jelly so made will never fail.

To procure the quince-juice, just cover the parings and cores left from the preserved fruit (from which all stems and defective parts have been left out) with cold water; boil until soft, mash and drain. An equal weight of tart apples may be added and cooked with the parings.

The point in grape jelly is to have the grapes at their best stage, which is just when they are red, before turning purple. Ripe grapes, of course, can be made into jelly, but it is not nearly so fine in flavor or color. Stem the grapes, add a pint of water to six quarts, heat slowly (mashing them), and boil gently until all the juice is freed; strain. Wild grapes make a fine jelly.

The wild plums must be covered with cold water, brought to a boil, cooked to a soft mass, and strained.



If men would only realize that ill-health robs them not only of life, but of their fortune as well, there would be fewer penniless widows and orphans to drag out cheerless lives. When a man holds a dollar close up to his eyes, it shuts

out the light of good judgment, and looks bigger than life or death, or wife or child. The facts are that ill-health very soon puts a stop to a man's money-making powers and turns them into money-losing disabilities.

When a man's digestion is out of order and his liver sluggish, his brain gets dull, his muscles sluggish, his blood impure and every organ in the body—brain, lungs, heart, stomach, liver and kidneys—becomes crippled. A man with a crippled lung, liver, heart, brain or kidney, is a worse cripple ten times over, than a man who is minus a leg or an arm. The man who is crippled outside may live a long life but the man who is crippled inside is taking a short cut to the grave. Dr. Pierce's Golden Medical Discovery cures indigestion, makes the appetite keen, the liver active, the blood pure, and every organ healthy and vigorous. It makes blood and builds flesh up to the healthy standard. Honest dealers don't recommend substitutes.

"I wish to say to those who suffer from kidney and bladder trouble—take Dr. R. V. Pierce's Golden Medical Discovery," writes Dr. Anderson, of Carthage, Jasper Co., Mo. "A patient of mine says it is worth \$50 per bottle to any one who is afflicted as he was. Three bottles cured him entirely. Perfectly miserable he was, before taking the 'Discovery' and now is one of the happiest men in this County. Prof. Chreine would gladly sign this if he were in town. He requested me to write a testimonial and make it as strong as the English language could make it."

A \$1.50 home doctor-book FREE. For a paper-covered copy of Dr. Pierce's Common Sense Medical Adviser send 21 one-cent stamps, to cover cost of mailing only. Cloth binding 10 cents extra. Address Dr. R. V. Pierce, Buffalo, N. Y.

To All whom it may concern.

Know you that I Wilfred Vinton
for and in consideration of the sum
of Three Hundred Dollars, (\$300) have this
day bargained sold and delivered unto
Austin Vinton one seven year old black
horse, and one six year old black mare.

Wilfred Vinton.

Woodville Meim. July 1st 1881

RAY W. JONES, LT. GOVERNOR.



SAMUEL A. LANGUM, Secy.

STATE OF MINNESOTA
Senate Chamber

Thirty-third Session.

SENATOR 10TH DISTRICT
E. B. COLLESTER
WASECA

190

Victor

Wilfred & Mrs H. Vinton

Dr,

To E.B. Colwell

To services making deeds - Sal. Mortgage
affidavit To explain assignment -
looking up title - examining abstract
correspondence with State Auditor &

getting 2 patents &c

To cash for Treasurer

" " " Register recording certificate

" " " " " Satisfaction

" " " " " 2 Patents

" " " " "

By cash

Balance

10 00

393.24

75

50

2.00

406.49

390.00

16.49

To Austin Vinton,

Treasurer of School District No. 21.

Pay to James

A. Austin, or order, - Seventy two Dollars (\$72.)
due him for services as teacher in said
district four months at Eighteen dollars
(\$18) per month.

J. J. Stearns, Clerk

March 11th 1864
Rec^d ~~49~~ forty nine
dollars ~~5~~ ⁵cts on the within
order

March 28th 1864
Rec^d ~~23~~ twenty three
dollars twenty five cts
(\$23 ²⁵/₁₀₀) to balance on
the within order

James. Auer

No. *5*

Waseca County, M. T.,

1858

Received of *Justin Ninton*

5.62 ¹⁰⁰ Dollars,

Taxes due the ^{State} Territory of Minnesota and County of Waseca,
for the year 1858, on the following property:

Personal Property.		Valuation.	State.	County.	Road.	Costs.	Total.
Sec.	, T. , R. ,	Acres,					

total value of all property \$55

W. H. Young Collector ~~Sheriff.~~

Cash in all cases on delivery of Goods.—For conditions see back hereof.

Sept 18 1856

A. Vinton

Winona

To ILLINOIS CENTRAL RAIL ROAD COMPANY, Dr.
Chicago

For Freight from

No. Car.

On 3 Chests "I. B. O." 2 Bxs (1 B. O.) 1 Roll Carpet 1 Bag

1 Summer Wagon 1 Sett Cord 1 Sett W. Ends 1 Neck Gate 1 Bdl Chairs

140 1 Bdl Tools 1 Barrel 1 Iron Kettle 1 Brass Kettle 1 Stone 3294 1779

140 1 Iron Kettle 1 Bc. Ware 1 Pail 1 Eng. Wagon Pan Expenses,

11 1 Bc. S. Pipe 2 Elbows 2 Boxes 1 Sheep Skin

Received Payment for the Company.

\$ 17.79

No. 720

J. S. Lawrence

111 111 111

111 111 111

111 111 111

CONDITIONS AND SPECIAL RATES.

Unenumerated articles will be classed with similar articles.

The Ton Weight is in all cases 2,000 pounds.

No article, however small will be taken for less than Twenty-five Cents, and every valuable or troublesome parcel will be charged higher, at discretion.

Articles will not be received for transportation unless properly packed in suitable casks, boxes, or packages; and each must be well and clearly marked with the name of the consignee, and of the Station where they are to be delivered, otherwise they will not be receipted for. Marking with initials only, or with chalk, or on paper labels, is not sufficient for safety in transportation, and agents will not receive articles so marked, in which case no damage for loss or miscarriage will be paid.

Goods in bundles will not be considered as properly packed, and this Company will not be responsible for any loss of parts, or the whole of such packages.

When receipts are required, duplicates, ready for signing, must be furnished by the consignor.

All articles will be at the risk of the owners, at the several way stations and platforms where dépôt buildings have not been established by the Company, from the moment such articles are delivered as directed or marked, or, until taken into the cars—as the case may be.

This Company will not receive or carry any Bank-bills, Drafts, Notes, Deeds, Contracts, or other valuable papers or writing, or be responsible for their loss.

GUNPOWDER, FRICTION MATCHES, and FIRE-works, will not be taken on any terms, and if found secreted among other goods, will be forfeited or destroyed, and the consignor, in case of damages, will be held liable therefor.

When an invoice covers a variety of articles, as a lot of furniture, &c., each separate piece must be properly marked and numbered, and a bill of particulars furnished by the consignor, in duplicate, one to be receipted, the other to go with the way-bill, or they will not be received.

No article that the Agents of the Company do not consider worth the charge for Freight, at forced sale, will be taken, unless the freight on the same is pre-paid to the agent to whom it is delivered.

No allowance will be made for a deficiency of lemons or oranges in boxes, if not covered with canvas; nor for a deficiency in raisins, unless when in packages of not less than three boxes, well strapped.

All articles of freight, arriving at their place of destination, consigned to residents (and they notified within business hours), must be taken away the

same day, and if consigned to non-residents, must be taken away within two or four hours after being unloaded from the cars—the Company reserving the right of charging storage on the same, or placing the same in store at the risk and expense of the owner, if they see fit after those stated periods.

The Company will not be responsible for damages occasioned by deluges, from storms, accidents, or other causes, or by decay of perishable articles, heat or frost, so such as are affected thereby; or for damages to hidden contents of packages; or by leakage or bursting; or by reason of improper packing when received at their dépôt; nor will they be responsible for any property unreceipted for by a duly authorized agent; nor for a greater amount than \$100 on any one package, except by special agreement, and upon the payment of extra rates.

Articles carried by the car load to be loaded by the consignor and unloaded by the consignee; otherwise, must be removed within twenty-four hours after arrival, or a charge of two dollars per day will be made for each car after that time until unloaded; or they may be unloaded on the station grounds, at the owner's expense, and be at the owner's risk.

The Company will be responsible only as Warehouse-men for property stored in their warehouse.

The freight on all goods deliverable at points where the Railroad Company may not have a station agent, must be paid in advance at the place of shipment, and all other freight must be paid on the delivery of the goods.

Extra and heavy bulky articles chargeable at the discretion of the Company. When articles are designed, after transportation upon this road, to be forwarded by some other Company or individual to their destination, they must be marked accordingly. This Company will not be responsible for such articles after they are so delivered.

LIVE STOCK BY CAR LOAD. Horses, Cattle, and other animals will be contracted by the car load at the owner's risk only; and a car of stock will entitle the owner to pass (or one man instead of the owner) on the train with the stock to take care of it; over one and not less than five cars will entitle two men to pass; ten cars or over will entitle three men, which is the maximum number that will be passed on any train for one consignor or party, and at their own risk of personal injury from any cause whatever. If taken without a release being executed to the Company of all liability, &c. from other causes than the negligence of the Company or its employees, then first class prices will be charged, estimating each car to its full capacity, 16,000 pounds.

To Austin Vinton Esqr

Sir At a meeting of the
County Commissioners of Wasceca County held at
Wilton this 4th day of May A.D. 1857, Gussell and
J. S. Stewart were appointed and constituted in con-
nection with the county Surveyor a Board of
Examiners of a Road beginning at Wilton in
Section 1, Town 106, N. Range 23. W. and leading in
an Easterly direction to the East line of said
County of Wasceca, to connect with a laid out
Road from Owatonna, terminating at Meriden
in the North West $\frac{1}{4}$ of Section 31, Town 107, Range
21, West. You are therefore required to meet at
Wilton on ~~Thursday~~ Monday the 18th day of May
A.D. 1857, qualify according to law and proceed
to examine, select and mark said Road and Report

Per Order of the Board of County Commissioners



Farrout Putnam

Clerk

Strike the Township line at the Corner stake
of sections ~~sections~~ 3-4-33-4 34 R22 N
an East & West line between Towns
106 & 107

Austin Vinton

4000 31.27
43.50

74.77
8.22

4302.47

Austin Kinton

Strike the Township line at the corner where
of sections ~~Section~~ 34-33-34 R22. N
an East & West line between Towns
106 & 107

4000
51.27
43.50

44.77
43.247

tem. I do since he came here and likes first-rate Glens
is happy she helps with dishes
and set-tables. Where is
Leona this winter her sister
lives about 22 miles from
here I think I shall go and
see her this winter if I get
properly settled. Give my best
respects to all that-inquire
and tell them from me
the good well good bye
and and love to your
dear good self. Please
direct to Winona
Now I shall leave
for a good long letter
Yours truly M. E. Garfield

Dec 8th 1868

Pro. Carlos Day,
Potsdam, NY

according

to promise I take my pen to
have a little talk with you
today. but I think I could
talk better and faster if
I could see you. We had
a long hard journey to get
here and I was very much
played out but have got
recruited up some. This town
is situated on the banks
of the Mississippi and is

full of Democrats that
is some consolation &
suppose we have got to back
Old Grant - for a President -
but three cheers for New York
with her Democratic Governor
& suppose the Republicans
got pretty black over it
please tell Mr Plimpton
he would have to pay
the whiskey this time
if I was home

We are boarding at a hotel
at present but shall go into
a private family as soon
as we find a chance. We
have a good large room
with a bedroom and wood
and lights furnished for
five dollars per week and
two fifty for Florence.
we have good living and

sweet butter so far
I coughed very hard the
first week I was here.
and got almost discouraged
but we went and see a
Physician he gave me
some medicine that
has helped my lungs
very much and I do not
have chills and fever
at all now. my appetite
is better than it has been
before in six months I
guess I shall make a drive
of it - and see my Potsehan
friends again. I thought
of home Thanksgiving day
and imagined you all
eating something good.
we received a letter from
Josie Saturday and by it
learned that Aunt Maria

has taken another husband
we were shocked to hear
the news but - it's all for the
best - I suppose. We have not
had any very cold weather
here yet and the boats run
on the river as far as this
place. There came a little
flurry of snow yesterday,
so people are running with
sleighs some. but they do
not have Potsdam stone
roads to ride over. I believe
I promised to send our
pictures the first time I
wrote but we have not had
them taken yet - I will send
them next time. Now Mrs. Gay
I want you should sit down
and write me a good long
letter and tell me every thing you
can think of just - imagine us
away here among strangers and
think how glad we would be to
get a letter from home. John
is in good health has gained

ten lbs since he came here and likes first rate. Florence
is happy she helps wipe dishes
and set tables. Where is
Leona this winter her sister
lives about 22 miles from
here I think I shall go and
see her this winter if I get
pretty smart. Give my best
respects to all that inquire
and tell them I'm on
the gain well good bye
and and love to your
dear good self. Please
direct to Winona,
Minnesota
Now I shall look soon
for a good long letter
Yours truly M E Garfield

Dec 8th 1868
[Two Canterbury Days,
Staten Island, NY]
Accordingly
I am
staying -

to promise to look my dear to-
morrow a little better with you
today. but I think I could
both better and faster if
I could see you. We had
a long hard journey to get
here and I was really nearly
frozen out - but have got
recovered up some. How low
is situated on the banks
of the Mississippi and is

Recruiting Office,
Boston, Mass., Mar 18th 77.

Having known Mr. Wilfred Vinton
intimately since he was a boy, I take
pleasure in introducing him to any
Army Officer of my acquaintance
as an honest and trustworthy man
and a practical and intelligent
farmer, and shall consider any
advice or assistance that may be
given him a personal favor -

Very Respectfully,

W. F. Driscoll
Capt. 2nd Inf.
St. Rob. Lt. Col. U.S.A.

To All whom it may Concern
Know ye that ~~Wm~~ Winton for and in
consideration of the sum of two
hundred dollars has the day bargained
sold and delivered unto Austin Winton
One boy named eight years old and
One boy Rufus

Manoia Wm Oct 12. 1850

Ft Berthold

919
819
900
1719

U. S. Indian Agency,

Fort Berthold, D. T. April 8 1878

Shed Vinton Esq.
St Berthold D.T.

Sir.

In my absence at Bismarck
you will act as agent and
have charge of all the work and
property of the Agency. Let nothing be
lost. Aid the Indians in the work
of ploughing their own land - and
have as many yokes of oxen at work as
possible. If the Indians do not
use them on their own land - hire others
to plough. Let some one to see the coats
if possible so you can spend the
whole time in oversight of property (especially
chains & ploughs) and direct others. Mrs. Allen
will take the mail.

Respectfully

E. H. Allen

Black Butte will take the herd (if the fire does not start
the herbage) and he will choose a helper if needed. Let have
all under your constant care.

ARRIVED HERE 50 YEARS AGO

Wilford and W. H. Vinton Celebrate
the Fiftieth Anniversary of
Their Arrival.

Coming by Way of Great Lakes from
New York State They Drove
Here Behind Oxen.

Fifty years ago Friday, September the 28th, 1906 Wilford Vinton and his brother, W. H. Vinton, well known and highly respected residents of this city, at that time small boys, accompanied by their parents, drove into Owatonna behind a team of oxen and after spending the night here, left the next day for a settlement farther west, called Woodville, which was at that time in Steele county but is now a part of Waseca county, where they took up a claim and lived for many years.

In the early days of 1856 times were not what they are today as the following narrative will show. Traveling was both difficult and dangerous and to come away from New York state to wild Minnesota was no easy task but one which meant emigration into a vast wilderness, miles from any railroad or other visible signs of civilization, altho of course there were claim-owners located here and there across the country. Nevertheless this is what the Vinton family did, braving all dangers, burning, as it were, the bridges behind them, bound for an unlimited wilderness to win a happy home. That they succeeded there is little doubt.

Mr. and Mrs. Austin Vinton, father and mother respectively of Wilford and W. H. Vinton of this city, lived in Cataraugus county, New York state, prior to 1856. Here they farmed and made their home in what was then a thickly settled district. Austin Vinton, however, tired of the drudgery of the eastern farm life and made up his mind that he would go west to try his fortunes as others had done, and accordingly he left his family in the east for a trip over the wilderness to see what could be done in regard to securing a good government claim. He made the trip to Iowa, without misfortune but after overcoming many dangers of which he told on his return home. In Iowa he met parties whom he knew and together they drove up into Minnesota, as it was known that this state was thinly settled and good land could be obtained. They did not come by way of Owatonna but passed near the town of Waseca to Woodville where, after looking over the country and soil, Mr. Vinton made up his mind that he would settle, and made arrangements to take over a government claim. Later he returned to his New York home, where the family waited patiently and eagerly for his return. The family household goods were speedily packed, old family friends were bidden good bye and after

a hearty God speed the family drove across country to Buffalo where they took steamer for Chicago via the great lakes. The party consisted of Mr. and Mrs. Austin Vinton and their two sons, Wilford and W. H. Vinton, (Wilford was then thirteen years old and his brother several years his junior); Mrs. Vinton's sister Miss Roxa Henshaw now Mrs. W. F. Drum of this city and a brother, Gordon E. Henshaw, who lived here for years but is now located in Algona, N. Y.

After an alternately peaceful and stormy voyage the family arrived in Chicago from which city they went by railroad to Dunleith, Illinois, and from there by steamboat to Winona. At this point a team of oxen was brought into use and for six days and as many nights the gentle team of oxen plodded along towards Owatonna, reaching here on the evening of the sixth day. A stop was made at a log cabin called the Winship hotel. There were but a few log cabins in this city at that time and a view from the Broadway hill showed the open country as far as Waseca, it being thickly wooded about the river. After some difficulty night lodging was secured and the next day the trip was made to Woodville where the claim was located.

Here the family settled down to reside permanently and to farm the open prairie. It took time and patience to learn the process of breaking the prairie ground and clearing away the timber on the wooded land, but after a few years of hard work the farm was in good running order and the family happy. In fact they cannot remember of an unhappy day. Many families could not get used to the lonesome life and after staying here for a year or so moved back east to be in touch with civilization. The Vinton family stayed and prospered.

There were practically no railroads within miles. Grain was hauled by team over 150 miles to a point in Iowa. Later mills were established at Hastings, Minn., and the grain was hauled there. The immigration at that time was continual and house-wagon after house-wagon passed by the Vinton farm bound for western points.

Mr. and Mrs. Vinton lived happily on their farm for many years, both passing away on the old homestead. W. H. and Wilford Vinton later moved into Owatonna where they have since made their homes and have become highly respected and honored business men of the city.

Upon the fiftieth anniversary of their arrival in this county the memories of the early days are as fresh in the minds of Wilford and W. H. Vinton as tho it were yesterday and they are glad that they have lived to be well and hearty and residents of this city as well as to see the rapid strides of advancement that have been made in Owatonna and Steele county.

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North America

IGI Record

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☐ **Emma GARVER****Sex:** F**Marriage(s):****Spouse:** W. H. VINTON**Marriage:** 16 Oct 1872

Dodge, Minnesota

Source Information:

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Journal-Radical

WASECA
JOURNAL-RADICAL

MINNESOTA, WEDNESDAY, DECEMBER 29, 1915

MINNESOTA
HISTORICAL
SOCIETY

NUMBER 13

BY BART.



A YEAR OLDER WAITING FOR THE PEACE CALL.

IMPROVEMENTS FOR YEAR OF 1915

Improvement drawing to be. Many general busi-

Dehn, Bernard Sotebeer, L. T. Buchler, C. N. Luther, Fred Juhr, H. W. Juhnke, Almore Von Wold, A. Amundson, Paul Below, Theodore Bil-

WAS MARRIED YESTERDAY

Yesterday at high noon occurred the marriage of Miss Clara Neidt of this city and Allister Murray of Eveleth, Minn., the ceremony being performed by Rev. E. H. Duerschner of the German Lutheran church at the home of the bride in this city. The couple were unattended. After the ceremony which was witnessed by the immediate family and a few close friends a dainty wedding dinner was served.

The bride wore a dainty gown of white taffeta with the veil caught in cap effect and she carried a shower bouquet.

The couple departed on the afternoon northbound train and will spend a portion of the honeymoon in Minneapolis and Duluth.

They will make their home in Eveleth where the groom is engaged in the plumbing contracting business.

The bride is a local girl who is very well and favorably known. She was born and raised in this city and attended our schools, graduating in the class of 1907. The following year she was graduated from the Mankato Normal school and has since been teaching in the schools of Janesville and Biwabik. She has hosts of friends who will unite in wishing her and her husband a life brimming with happiness.

CHRISTMAS PROGRAM AT DISTRICT 38

Program given Thursday, Dec. 23, by the pupils of district 68, Miss Elmira Conway, teacher.

Hurrah for the Xmas ship—school.
Rec.—Hang up the stocking—Johanna Murphy.

Piano duet, "Chatter"—Cecelia Conway and Lucile Murphy.

Rec.—Curious little Ted—William Conway.

Rock-a-bye-Dolly, Virginia Murphy, Florence Sandretzky and Mildred Conway.

DEATH OF WILFRED VINTON

An early settler of this county passed to the Great Beyond in the death of Wilfred Vinton at his home in Owatonna Tuesday morning about 5 o'clock. He had been in failing health for some months and his death was not unexpected.

Mr. Vinton was born in Ellington, N. Y., December 11, 1843, and came to Wodville, this county, with his parents on the 29th day of September, 1856. He was married to Ada M. Beebe in 1874. She was born at Mt. Vernon, Ohio, in 1849, and died in 1892. Mr. Vinton enlisted in Company F, First Battalion, Minnesota Volunteers, March 22, 1865, and was mustered out the following July. He spent two or three years as instructor on an Indian reservation in North Dakota, and some months on a large farm in that state. With these exceptions he lived continuously on the Woodville farm until he moved to Owatonna some 20 years ago.

Mr. Vinton joined Tuscan Lodge No. 77, A. F. & A. M., in this city about 35 years ago. After moving to Owatonna he transferred his membership to the order in that city. He was a member of the Congregational church at Owatonna and had been a deacon in the same for a number of years. He was also a member of the G. A. R. Post at Owatonna.

The deceased is survived by an only son, Herbert, who is traveling auditor for the Pillsbury Milling Co. at Minneapolis and a brother, W. H. Vinton, who is in the drug business at Owatonna.

Mr. Vinton lived an upright, honorable life and was universally liked by all who knew him.

The funeral services will be held in the Congregational church at Owatonna Thursday afternoon at 1 o'clock. The remains will be brought to Woodville cemetery by automobile where interment will take place.

CITY COUNCIL PONDERINGS

August C. Krassin, then county treasurer, died August 9, 1891, and Benedict S. Lewis, Esq., died May 16, 1891. Sketches of their lives will be found in the biographical department.

Hon. Caleb Hallack, of Janesville, died June 20, 1891. He had been American Express agent in Janesville for many years. He was judge of probate of this county from Jan. 1, 1878, to Jan. 1, 1880. He was a very honorable, upright man and one of the leaders of temperance work in this county. He was about eighty years of age and had been ailing some time prior to his death. He was a Master Mason and buried with grand Masonic honors.

James A. Root, of Wilton, died August 23, 1891—see biographical sketch.

Austin Vinton passed away quietly, Saturday, Oct. 24, 1891. He was conscious to the last and was surrounded by his children and other relatives. His death was caused by an attack of influenza the winter before, and had been anticipated by his friends for some time. Mr. Vinton came to this state in the spring of 1856 and settled on the farm where he resided at the time of his death. He was seventy-five years old. He was a firm friend, a kind neighbor, and a good citizen, always alive to the best interests of his town and county. He filled many positions of trust in this county and was almost always in some town office. Probably no man has served his town more faithfully and acceptably. He was elected a county commissioner in 1886, and served one term with great credit. He sleeps in Woodville cemetery. His two sons reside in Owatonna.

Simon Smith died Dec. 26, 1891. The Herald said:

"It is our sad duty this week to announce the death of an honored and aged citizen. Last Saturday afternoon, Mr. Simon Smith and his grandson, Roy Brubaker, went out to the farm in Iosco, after a load of hay. Mr. Smith complaining of feeling tired, pitched on very little hay, the little boy doing most of the work. While both were engaged in fastening the binding pole, Mr. Smith fell forward and expired without a struggle. Heart disease was probably the direct cause of his death, and it is thought that the ride out in the country, and the intense cold of that afternoon hastened it. He was carried into the house and John Kahnke hastened to town after a physician. Mr. Smith was born in Darmstadt, Germany, May 13, 1817. He came to America in 1832, at the age of 15, settling in Crawford county, Pennsylvania. He went to Milwaukee, Wis., in 1842, and was married in February of that year. In 1867 he came to Waseca, and after putting up the brick store building adjoining

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MR. AUSTIN VINTON AND SONS.

Austin Vinton, whose life, public services and death are noted elsewhere, was born in 1816. He settled in Woodville, September 29, 1856. He had two sons. Wilfred Vinton was born in Ellington, N. Y., December 11, 1843. He married Ada M. Beebee in 1874. She was born at Mt. Vernon, Ohio, in 1849, and died in 1892. One son was born to them, Herbert W., in 1879. Wilfred enlisted in Company F, First Battalion, Minnesota Volunteers, March 22, 1865, and was mustered out July 14, following.

W. H. Vinton was born at Ellington, N. Y., in 1847. He married Emma Garver in 1872. She was born in Billingsville, Ohio, in 1845. They have one daughter, Julia, born in 1874.

Both the Vinton "boys" are now residents of Owatonna, W. H. being engaged in the drug business.

MR. CHARLES N. NORTON.

of the "Wilton group of four," was born in the village of Wilton, November 2, 1865. He is the only son of Mr. H. P. Norton, who built and operated the first blacksmith shop in Wilton. The family came to Waseca in 1868. Charles was reared in Waseca and educated in our public schools. Upon leaving school he entered the service of the American Express company and continued therein for twenty years. The last twelve years of this service he was traveling auditor in Western Minnesota and South Dakota, with headquarters at Mankato, Minn., and Huron, S. D. He married Miss Mattie Simpson, of Mankato, March 28, 1894. She was born in December, 1871. They have been the parents of two children, the older of which died some years ago. Mr. Norton has retired from the express business entirely, and devotes his attention to the management of the large estate belonging to his father and himself.

THE HONORABLE CHARLES A. SMITH.

This gentleman was born in Wilton, June 12, 1866, and came to Waseca with his parents in the fall of 1870. He received his education in the public schools of Waseca, and finished with a business course at Minneapolis. He worked for some time in the Waseca coffin factory, but had to abandon it on account of his health. He worked off and on at the printer's trade in the Radical office for several years prior to his father's death. Since then he has been engaged in the management of his own and his sister's estate. He held the office of mayor of Waseca for six consecutive terms from 1898 to 1904 inclusive. He was deputy county treasurer from 1889 to 1901 under Dieudonne, and for six months under Krassin. He is one of the four boys that were born in Wilton and are now living in Waseca.

manager of the H. A. Brown & at Rochester, the public school very early settled there in 1855, and built the second the mercantile mercantile business Rochester, who

Walter came to commenced business. They erected the business. Some years later Walter has married Miss Mary Kurl the early settlement name of the pre trade.

This lady and of years, but now Mr. and Mrs. O writes that Mr. moved to Illinois was Mary J. Tu Mary J. Turner Chicago until his county, Ill., where Mr. and Mrs. Pe St. Mary, not father, Wm. Eaton born in Illinois and horses were stolen of the Indian country shortly afterwards a farm on the town Pease died Feb.

There was one while all the country Mr. and Mrs. Pease with them. When they found the

17 A good day. K, & K, went to a
Wilfred went to the farm a
help, & see about repairs on

Mrs. Lydia Vinton died Wednesday morning at her home in this city, after an extended illness, at the age of seventy-six years. She was the mother of W. H. Vinton and Wilfred Vinton, both residents of Owatonna. Death resulted from a complication of troubles, aggravated by her advanced age. She had been a patient sufferer for many months, and for some time past had been confined to her bed. The funeral services were held at the house Thursday morning, and the interment took place at Waseca, where Mrs. Vinton formerly lived. The family will have the sympathy of all in their sorrow.

Oct 4th 1899

a with friends.
 ew-Brosen transacted busi-
 Owatonna Tuesday.
 Yule and John Brosen
 Saturday at Claremont.
 mber of the people of this
 are suffering with grippe.
 Naylor was a caller at
 nt Thursday of last week.
 Thompson is assisting
 Williams of Havana this

Florence King, who teaches
 near Moland, is spending
 tion at home.
 rs at Owatonna Saturday
 y and Ralph Searles, Wil-
 d Frank Malone.
 Hoffberger arrived home
 k Thursday from the cities
 e spent a few days.
 Thompson came home Wed-
 from Owatonna where he
 a doing carpenter work.
 Chris Jensen and children
 na, are here to spend the
 with relatives and friends.
 s Erb of Cannon City
 eral days at the home of
 Mrs. T. Yule, Sr., last

Marjorie King closed her
 district 32, Friday with
 has dinner. There will be
 's vacation.
 Chris Jensen and children
 Jennie Hansen were guests
 me of Mr. and Mrs. Nels
 at Havana, Sunday.
 Yule, Albert Naylor and
 rtha, Lily and Helen Yule
 ertained at the home of
 rosen Tuesday evening.
 ristmas tree and program
 Danish Lutheran church
 s to have been held Sat-
 s been postponed on ac-
 several of the children be-

ary Matzke, Joseph Matzke
 Lewis, of Rice Lake;
 Erb of Cannon City and
 sen were entertained at
 of Mr. and Mrs. T. Yule,
 ay evening.
 et social was held Decem-
 t the Merton church and
 ting program was render-
 e children of the Rock
 A pleasant evening was
 all present.
 essie Lawson, teacher in
 8, closed school last week
 evening for the holiday
 with a Christmas tree and
 by the children of the
 Music was furnished and a
 was reported.
 those who were enter-
 the home of Mr. and Mrs.
 on Christmas Day were:
 Mrs. Albert Erdman, Mr.
 Edwin Yule and family,
 Mork of Owatonna, Mrs.
 rk, and Andrew Mork of

Miss Florence King closed her
 school for two weeks and returned
 home last Friday for Christmas
 vacation.
 Miss Krieser, who teaches in
 district 22, returned to her home
 in Minneapolis for the Christmas
 vacation.
 Mr. and Mrs. Thomas Cooney left
 last Friday for a visit with their
 daughter, Mrs. William McCann of
 St. Paul.
 A number of young people from
 this vicinity attended the N. B. B.
 dancing party at the Firemen's Hall
 in Owatonna Wednesday evening.

OBITUARY

Wilfred Vinton.
 Wilfred Vinton, a pioneer resi-
 dent of this locality and for nearly
 twenty years a respected citizen of
 Owatonna, died last Tuesday morn-
 ing as the result of an extended
 illness with pulmonary tuberculosis.
 Mr. Vinton was born December
 11, 1843, at Clear Creek, New York,
 and came to Minnesota with his par-
 ents in September, 1856. The fam-
 ily located on a farm in Waseca
 county which Mr. Vinton occupied
 until 1896, when he removed to
 Owatonna.
 He was married in 1875 to Miss
 Amanda Beebee, at Dubuque, Iowa.
 They had one son, Herbert W. Vin-
 ton, by whom, together with his
 brother, W. H. Vinton, the deceased
 is survived.
 Mr. Vinton was a quiet, friendly
 man, in every sense a good citizen
 and one who did his full duty by
 his family, his friends and his
 country. He was a veteran of the
 civil war and prominent in the
 G. A. R., was a member of the First
 Congregational church of this city,
 and of the Masonic order. For
 several years he was city weigh-
 master.
 The funeral was held yesterday
 afternoon at the Congregational
 church, Rev. C. A. Stroup, assisted
 by Rev. A. E. Gregory of Austin,
 conducting the service which was
 largely attended. The Masons and
 the G. A. R. were present in a
 body, the Masons conducting the
 service at the grave.

Evelyn Odell.
 Evelyn Odell, eldest daughter of
 Mr. and Mrs. Warren A. Odell,
 formerly of this city, died Decem-
 ber 20th at the family home at
 Grand Forks, North Dakota, after
 a protracted illness. She had been
 an invalid all her life. She is sur-
 vived by her parents and two sis-
 ters, Mildred and Laurine. Her two
 grandmothers, Mrs. P. Barnhart,
 formerly of Dodge county, and Mrs.
 O. H. Odell of this city, were at the
 Odell home in Grand Forks at the
 time of her death.
 The many Owatonna friends of
 the bereaved parents extend their
 sympathy.

Cut rates on household goods
 to Pacific Coast and other points.
 Superior service at reduced rates.—
 Boyd Transfer Co., Minneapolis.
 advtg. 3-5-1f

CHICHESTER'S PILLS

THE DIAMOND BRAND.

Ladies! Ask your Druggist for
Chichester's Diamond Brand
Pills in Red and Gold metallic
boxes, sealed with Blue Ribbon.
Take no other. Buy of your
Druggist. Ask for CHICHESTER'S PILLS.

The National Farmers'
Bank of Owatonna

Pays 4%

On Time Deposits

1916

To all our customers and others whom
customers

A Happy New

We hope those, who have dealt with
pleasure and profit, that everybody feels t
dollar's worth of value for every dollar the

Our aim will be to serve better in
shall try to sell better merchandise—to
that by you profiting can we profit.

We shall continue to feature only such
that we know are right. Styles that are
are the best.

We want you to know that we are
your complete satisfaction, and that sho
have resulted so, you can come back her
pointment righted.

Jahreiss & K

OWATONNA JOURNAL CHRONICLE

DEC. 31, 1915



The Next Interest Period in
Department of the Secu
Bank Commences Ja

half an hour to clean his walk
 before the expiration of time
 by the ordinance. He grabbed
 shovel and was well under
 when a man came along to h
 some legal papers fixed up.
 Page went into the office leaving
 shovel standing on the walk as
 evidence of his good faith to
 serve the law.
 City Engineer Weissgerber