

BANQUET TO LOCAL SCRIBES

Newspaper Men Enjoy the Hospitality of Mine Host Wilson.

Splendid Menu Served to Which Ample Justice Was Done—A Press Club Formed.

Mine host Wilson of the Regina hotel tendered a banquet to the newspaper men of Dawson last evening, which event will linger long in the memory of those who attended. It has very seldom occurred in Dawson that the newspaper people have unanimously been in agreement upon any question, but it may be said without stretching the truth in any particular that there was no difference of opinion as to the sumptuous spread to which the local journalists sat down last evening.

Manager Wilson did not overlook a single item which might serve to tempt the appetites of the scribes, and the scribes themselves were in just the humor to appreciate everything that was contained on the menu cards.

The banquet began promptly at 7 o'clock, and it required just five hours to enable the guests to do justice to the spread. Col. Donald McGregor, who holds the local championship, held as chairman of public functions, presided over the feast and acquitted himself in a most acceptable manner.

It required three hours of steady attention to business before the quill manipulators were in a condition to do much talking, but at the end of that time the flow of soul along with the bubble of champagne began and continued uninterrupted until the close of the proceedings.

Dull care and the direction of national policies were alike laid aside for the time being and all went merry as the proverbial marriage bell.

At the conclusion of the supper it was unanimously resolved that a press club should be formed similar to the clubs which flourish in all metropolitan centers. Officers for the club were elected as follows: President, E. J. Fitzpatrick; Vice President, W. A. Beddoe; Secretary, E. J. White; Treasurer, L. C. Branson.

Messrs. Wilson and Col. McGregor were elected as honorary members and Commissioner Ross was elected to the office of Honorary President. Volumes might be written of the wit and humor which scintillated around the festive board, but as newspaper men are traditionally opposed to anything approaching publicity such details will be withheld. It is sufficient to say that the event was a success and that the vote of thanks to Mine Host Wilson, which brought the banquet to a termination, was given with a heartiness

and vim which left no doubt of that gentleman's popularity with the newspaper fraternity.

The menu served was as follows:—

"Eat, Drink and Be Merry."

Fresh Oysters, Raw.

Cold Slaw. Olives.

Baked White Fish.

Persian Brown Potatoes.

Cresta Blanco Sauce.

Tenderloin of Beef, Mushrooms.

Fresh Celery. French Peas.

St. Julien Claret.

Apple Salad a la Waldorf Astoria.

Roast Turkey, Sage Dressing.

Broiled Grouse on Toast.

Mashed Potatoes.

Asparagus. Native Radishes.

Claret.

French Pancake.

Pineapple Ice Cream. Lady Fingers.

Angel Cake. Champagne.

Nuts. Cheese. Crackers.

Coffee. Cigars.

The guests were—George M. Allen, E. J. Fitzpatrick, W. A. Beddoe, E. J. White, A. V. Buel, W. P. Allen, Weston Coyne, A. F. George, E. C. Stahl, J. Harmon Caskey, L. C. Branson, Col. McGregor, Mine Host J. W. Wilson.

Strikes in Russia

The Russian method of dealing with strikes is illustrated by a proclamation issued at New Chang, Manchuria. The Times correspondent at Shanghai reports the proclamation as an instance of Russian aggression in Manchuria, and states that he has been most careful to verify the translation. The proclamation deals with a strike for higher wages among employees of the oil factories, under the leadership of a certain Wu Wantze. "Now, according to the laws of Imperial Russia, the leaders of any movement—such as causing a general strike, a stoppage of labor, or closing the markets and shops—are sentenced to the same punishment as those guilty of rebellion, whilst their followers are also punished very severely. I, the Superintendent, therefore, have on one hand given orders for the arrest and punishment of the said Wu Wantze, the leader of the said strike, and those with him, and now issue the present proclamation calling upon all employees of oil manufacturing to resume work to-morrow morning at the latest. Should anyone disobey my commands he will be instantly arrested and most severely punished. He will be, finally, banished from the precincts of this port and will not be allowed to linger a single moment in Yingkou. Let all, therefore, carefully obey this proclamation. Do not transgress!"

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