

THE HOUSEHOLD.

The Editor is prepared to answer all questions on matters connected with this Department. (Specially prepared for THE POST and TRUE WITNESS.)

VANILLA CREAM WITH FRUIT SAUCE.

Mak a nice omelet with a pint of rich milk and the yolks of five eggs, a scant cup of sugar, and vanilla to taste. When this is done, add a little of the cream, and add, carefully, a little of the fruit sauce, and add, gradually, a little of the fruit sauce, and add, gradually, a little of the fruit sauce...

FRENCH CAKE.

Three cups of sugar, one cup of butter, one cup of sweet milk, three cups of flour, four eggs and two teaspoons of baking-powder. The cake keeps very nicely, especially if it is made in a tin. It does not require a very hot oven, but it needs a steady one, and it takes over an hour to cook.

COFFEE CAKE.

One-half cup of sugar and one-half cup of butter beaten to a cream; two eggs well beaten, one cup of strong coffee, one-half cup of molasses, one cup of flour, three teaspoons of baking-powder, two cups of spoonsful of raisins, and two cups of raisins, and spices to suit the taste. This will make two good-sized cakes, and it is better to bake them in square tins, as you can cut them so much better, and the slices look much nicer in the cake basket. This and the French cake look very pretty together.

POTATOES CROQUETTES.

Season cold washed potatoes with pepper, salt and nutmeg. Beat to a cream with a teaspoonful of melted butter to every cupful of potato; mix with two or three well beaten eggs, and add some minced parsley (if you like). Roll into oval balls, dip in beaten eggs, then in bread crumbs, and fry in hot lard or dripping. Place in a pyramid on a flat dish, and serve. Or stick a twig of parsley in each one and lay them on the dish so that they will not touch each other.

SALAD OF CELERY AND CABBAGE.

Boil some turnip-rooted celery in salted water until tender. Then peel and cut in even slices, and pour over them, while hot, a plain dressing of oil, vinegar, pepper and salt. Shred very fine some red cabbage, and mix with the sauce dressing, which will bring out the deep red coloring of the cabbage. Heap up the latter in the middle of a rather deep salad dish and arrange the slices of dressed celery, when around it in a circle. An additional garnish of sprigs of parsley cut the outside of the celery improves the look of this salad. Parsley grows with very little trouble in the house, and many people plant a couple of roots every autumn, and thus have their winter supply very soon.

DISH OF APPLES.

Take two pounds of apples, pare and core them, slice them into a pan, and one pound of loaf-sugar and the juice of three lemons; let them boil about two hours, turn into a dish, and serve with thick cream.

VELVET PUDDING.

Five eggs beaten separately, one cup of white sugar, beat well together, then stir in four teaspoonfuls of corn starch dissolved in a little sweet milk; three pint of sweet milk, let it come to a boiling point, then stir in quickly the other ingredients, then let it boil until it becomes quite thick, remove it from the fire, pour into your baking dish. When nearly done take the white of eggs, beaten to a froth with one cup of sugar, and pour over the top of the pudding.

ALMOND PASTE.

One pound sweet almonds, six bitter almonds, one pound finely sifted sugar, white of two eggs. Blanch the almonds and dry them thoroughly; put them into a mortar and pound them well, adding them gradually with the whites of two eggs. When well sound put them into a small preserving pan, add two sugar and place the pan on a small hot fire (a hot plate is better), keeping stirring until the paste is dry, then take it out of the pan and put it between two dishes until cold.

TO MAKE SOFT SOAP.

Dissolve three pounds of potash in three quarts of water. Put the potash, in the lump, in an old water-pail, pour the boiling water on it, set it on the stove and leave it until it is dissolved; it may take several hours. Stir it about with a stick now and then, taking care not to splash it on you; three pounds of clean fat in a tub or small barrel. When the potash is dissolved pour on the fat, stir well with the stick and leave it. Next day pour a kettle (holding at least a gallon) of boiling water, slowly, to the potash and fat, stirring thoroughly. Do this every morning till the soap is made, which you will know by its beginning to look like stiff jelly when cold, and losing all appearance of grease; then try it; if it seems too strong, or makes the hands rough, add more boiling water. The soap will be ready to use in about nine days after it is started.

VIRGINIA SALLY LUNN.

One quart of flour, one tablespoon of yeast, four eggs, two ounces of butter, one pint of milk; work well put in a greased pan, let rise and bake.

SGAR RUNKS.

Two cups of raised dough, one teaspoon of sugar, half a cup of butter, two eggs, flour to make a stiff dough. Set to rise. When light mold into small biscuits, let rise, sift over with sugar and place in the oven.

GERMAN RUNKS.

One cup of yeast, one cup of sugar, one cup of milk, four eggs, with sufficient flour to make soft dough. Let rise; work in more flour with a teaspoon of butter. When light make out in square rolls, let rise and bake.

COFFEE CAKES.

Work into a quart of dough a rounded tablespoonful of butter, half of sugar and one cupful of dried currants; work in flour sufficient for dough, make in small rolls, dip in melted butter, place in pans and let rise half an hour. Bake.

SALLY LUNN.

One quart of flour, two tablespoonfuls of sugar, one teaspoon of salt, one mashed potato rubbed in with a teaspoonful of lard and butter mixed, half a cup of yeast and three eggs; make soft dough with warm water, knead twenty minutes, put in a greased pan and bake in a slow oven.

RICH RUNKS.

Three ounces of melted butter in one pint of milk. Beat in half a pound of sugar with six eggs; mix with enough flour to make batter and add a cup of yeast. When light work in flour to make a stiff dough. Cut in cakes, let rise and bake.

GERMAN COFFEE CAKE.

Beat together two cupfuls of sugar and one

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

FARM AND GARDEN.

WORKING THE GARDEN—SPRING-SUGGESTIONS.—USE OF FERTILIZERS.—Pess may be hastened by sprouting the seed in a box of moist sand before planting. Do not use fertilizer too lavishly on potted plants. A small quantity applied frequently is better than a full allowance at one time. Never use whitewash in the stables or hen-houses unless carbolic acid is added to it, as a single application of the mixture is better than two or three applications of the whitewash alone.

The silver maple is a rapid-growing tree, often attaining a diameter of ten inches in ten years. It also thrives well on sandy soil, requires but little care, and has few insect enemies. Make your hot-bed frames in sections, so that they can be stored away when not in use. It is much better than allowing them to remain on the ground to become useless.

The best place for your wood ashes is around your peach trees. The effect may be easily noticed the first season after the ashes shall have been applied. It is an easy matter to have a garden so arranged as to cultivate it with a horse-hoe, but the best results are usually obtained on small plots well manured and worked by hand.

A few boxes in the house filled with earth, and planted to tomatoes, lettuce and cabbage, will be found a cheap mode of securing early plants. Now is the time to begin, as they will not grow too rapidly when the seeds have sprouted.

If potted plants be watered around the roots with lime-water the angle-worms will be destroyed in the soil. The caustic qualities of the lime-water kill all soft-skinned worms. Only a small amount of the lime-water is necessary.

Clean out the old stalks of the corn-stalks, sprinkle the soil and plants with lime-water, and clean off the space around them so as to permit of plenty of heat from the sun. They are well worth the small amount of labor required for bringing them to perfection.

There is no advantage in having young ducks, geese or turkeys too early in the season, as they will not thrive as well as when hatched in April or later. A good start in dry weather will enable them to grow rapidly and entail less labor, while dampness is fatal.

Fress grafting-wax is four pounds of rosin, one pound of tallow and one pound of bees-wax. Melt all together over a slow fire, and when it is melted turn out into a tub of cold water and pull as shoemakers' wax is made. Soften with hot water.

Mr. Galloway, of Malden, N.Y., who has tried cold storage for peaches, says that with him it has been a decided success. This indicates that the time is coming when peaches may be stored and offered for sale in the middle of the winter season.

Here is the way the large strawberries are produced. Apply a heavy dressing of a mixture of two parts each of muriate of potash and superphosphate, with one part nitrate of soda. Keep the young plants clean, water when necessary, and do not allow a single runner to start, as they should be pinched back. Mulch the young plants in the fall and remove the mulch early in spring. Then apply another dressing of fertilizer and clean the soil by stirring it about an inch. When the young berries are set pinch off all but the largest. It requires work, but it will pay.

Regarding strawberry rust opinions differ. Some ascribe the cause to too much moisture, others to excess of manure on the plants, while it also claimed that it is due to the effects of too much heat from the sun. What is known as rust, or blight, may, however, be traced to a minute worm, which does the mischief by working around the plants. It is suggested that the best remedy is to burn a light covering of straw over the plants.

WORTH REMEMBERING.—That the tongue is not steel, yet it cuts. That cheerfulness is the weather of the heart. That sleep is the best stimulant, a nerve tonic and to be able to read Latin. That cold air is not necessarily pure, nor warm air necessarily impure. That a cheerful face is nearly as good for an invalid as healthy weather. That there are men whose friends are more to be pitied than their enemies. That advice is like castor oil, easy enough to give but hard enough to take. That wealth may bring luxuries, but that luxuries do not always bring happiness. That grand temples are built of small stones and great lives made up of trifling events. That nature is a rag merchant who works up every shred and cut and end into new creations. That an open hand, an open hand, and an open heart would everywhere find an open door. That it is not enough to keep the poor in mind; give them something to keep you in mind. That men often preach from the house tops while the devil is crawling in at the basement below. That life's real heroes and heroines are those who bear their own burdens bravely and give a helping hand to those around them. That hasty words often rankle in the wound which injury gives, and that soft words as usage it; forgiving cures, and forgetting takes away the scar. THE AMERICAN WOMAN'S DRESS.

Women have learned to study their own figures and their own coloring; to settle definitely on what harmonizes and best emphasizes both; and thus it has come to pass that the American woman is now, if high authority may be trusted, the best dressed woman in the world. Her skirts may still be too heavy, her waist too small, her sleeves too tight, but this is the tyranny of a fashion from which she more and more emancipates herself as time goes on. The day will come when every child will be taught the laws of form and color in their application to dress, and any violation be held as an offence against society, to be instantly frowned down. When that day comes the three essentials we have specified will enter into every dress. It is equally certain that for many that day is already here. Common-sense is one portion of the average American woman's inheritance. It may be seriously overlaid with prejudices, but it may be hampered in its action by fear of Mrs. Grundy, yet every community has to-day its represent-

atives women, leading more and more in their train, and calmly ignoring the merely conventional. These women are not over-dressed, whatever glory of color or richness of material may enter into the composition of their costumes, for with them it is no question of something to be worn twice or thrice and then turned over to the dealer in second-hand garments. It is only for evening festivity or gay lunch or afternoon tea that such deviation from an almost fixed uniform is allowed, and here the very woman pronounced overdressed may have worn the same costume, with slight variations, two, three—nay, even half a dozen years. Tailor-made gowns have brought about the revolution sighted for many years ago by sensible women, and it is only here and there that one sees silks and velvets on the street, their appearance there indicating that the wearer is either underdressed and ignorant, or is wearing out her old dresses preparatory to coming into her real kingdom and tasting the delights of a simple compact, well-made suit. The shop-girl, who follows always close behind, is learning this, and chooses now a suit of cheap material, because nothing but cheapness is possible for her, but modelled on the severe simplicity she sees in the dress of her betters. English fashions may have led us astray at times, but we owe to them certain emancipations that could hardly have come in any other way. Sensible women had long adopted many of them, but fashionable women, some of whom are not sensible, could never have been brought to low heels and thick boots, and plain gowns, and simply dressed hair if it had not been "so English, you know."—Helen Campbell in Brooklyn Magazine.

A MONSTROUS DECISION. THE COURT OF QUEEN'S BENCH IN TORONTO LEGALIZES THE CRIME OF BIGAMY. TORONTO, March 11.—A most astounding judgment was given to-day by the Queen's Bench Divisional Court in the bigamy case of the queen against Pierce. The defendant, Pierce, was married first in Toronto, and resided here and in Hamilton for some years, when, having trouble with his wife, he went to the States and was married there to another woman. He returned to Toronto, and was arrested and tried for bigamy and found guilty, subject to a special case reserved for a full court on a point raised that it had not been proved that the prisoner was a British subject or that he left Canada with intent to commit the offence. Judgment was given quashing the conviction on the ground that any married Canadian citizen, according to the law of bigamy, who crosses the line and marries again in the States, cannot on his return be proceeded successfully for bigamy, provided that he did not leave Canada with intent to commit the offence.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

of butter; beat separately the whites and yolks of six eggs; mix well together with two large cupfuls of dough first the sugar and butter, next the yolks, then the whites of the eggs; and one teaspoonful each of extract of cinnamon, allspice and nutmeg, half a pound of seeded raisins and a little more flour; let rise, make in small cakes, keep warm twenty minutes and bake.

L.S.L. CAPITAL PRIZE, \$150,000. We do hereby certify that we supervise the arrangements for the Louisiana State Lottery Company, and in person manage and control the Drawings themselves, and that the same are conducted with honesty, fairness and in good faith toward all parties, and we authorize the Company to use this certificate, with fac-similes of our signatures attached, in its advertisements.

UNPRECEDENTED ATTRACTION! OVER HALF A MILLION DISTRIBUTED. Louisiana State Lottery Company. Incorporated in 1868 for 25 years by the Legislature for Educational and Charitable purposes—with a capital of \$1,000,000—to which a reserve fund of over \$500,000 has since been added. It is an overwhelming popular vote its franchise was made a part of the present State Constitution adopted December 2nd, A.D. 1878. The only Lottery ever voted on and endorsed by the people of any State.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

Capital Prize, \$150,000. Notice.—Tickets are Ten Dollars only. 100 Approximate Prizes of \$200.00 to \$10,000.00. 100 Approximate Prizes of \$100.00 to \$2,000.00. 100 Approximate Prizes of \$50.00 to \$1,000.00.

ALLAN LINE. UNDER CONTRACT WITH THE GOVERNMENT OF CANADA AND NEWFOUNDLAND FOR THE CONVEYANCE OF THE CANADIAN AND UNITED STATES MAILS.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.

1887—Winter Arrangements—1887. This Company's Lines are composed of the following double-engined, Clyde-built iron steamships. They are built in water-tight compartments, are unsurpassed for strength-speed and comfort, are fitted up with all the modern improvements and practical experience can suggest, and have made the fastest time on record.