

Exquisite Xmas GiftsAT..... FLOOD'S, Opening Daily. Special Discounts During Week in all Departments.

A HOSPITAL TOWN.
Forty Buildings Scattered Over 2,400-
000 Square Feet.

When the new hospital in Vienna, of which the foundation stone was recently laid by the emperor of Austria, is completed it will form quite a town in itself, says the Philadelphia Record. The total area covered is 2,400,000 sq. feet, and there will be forty separate buildings, of which thirty-two will be clinics or hospitals, of which the remaining eight will be devoted to offices and residences for the staff. All the clinics, says the Marconigram, will have flat roofs with gardens, so that patients, particularly consumptives,

can be in the open air as much as possible. Each patient will have 1,000 sq. feet of space, the largest proportion of space allotted to a patient in any hospital in the world. The ultimate cost will be from \$7,000,000 to \$8,000,000. The hospital will be on the "pavilion" or "cottage" plan. Each pavilion, with the sick wards, operating and lecture rooms, will form a hospital by itself, and of these there will be eighteen. The hospital will have 2,500 beds. The magnificent operating rooms will be of a new type. In the clinics for infectious diseases the patient will be separated from the professor and the student by a glass partition. A number of medical students will live in the hospital for the purpose of close study and observation. The latest technical achievements will be utilized throughout the institution.

THE UNKNOWN MEN WHO GUARD THE GATES OF BRITISH INDIA.

(Continued from Page 6).

been a secret service agent for many years. He penetrated to Lhasa in 1897, but told the world practically nothing of what he saw. Of course, he told the Indian government everything, and his reports and maps must have been of inestimable service to Col. Younghusband's expedition.

Women missionaries, zenana workers, doctors sent to the courts of native princes, apparently harmless travelers with scientific reputations that are world-wide, may all be agents of the Indian government, and frequently are.

THE AMER'S NIGHTMARE.
The late ameer of Afghanistan had a perpetual nightmare on the subject. He knew that he was an object of suspicion because of the Russian intrigues in his country. He wanted Englishmen to enter his service and help him to develop Afghanistan, but as soon as he got them he would become worried that they might be spies, and ten to one he would speedily discharge them.

At last he induced an English woman doctor to come to Cabul and take charge of his medical service, thinking that a woman at all events might be relied upon not to meddle in international politics. Her name was Lillias Hamilton. When she returned to Simla, after a few years in Afghanistan, she gave the survey department the best survey on the country that it had ever received.

To a man who knows the calibre and training of England's garrison in India, the talk of "peril" from a Russian invasion seems absurd. British officers and native troops alike are receiving the finest possible training in the hard school of the frontier to meet and repel such an invasion, and they pray daily for it to happen.

LONGING TO FIGHT THE RUSSIANS.

"Husoor, when are the grey-coats coming?"

"Bah! shall we not fight the Russians soon?"

These are questions put almost every day to English officers by their native troops. And when native officers dine with a British mess, it is not at all unusual for one of them to rise, after the toast of "The King" has been honored, and drink to the time when the Russians bring off their long-expected raid.

Brave and clever soldiers, brilliant diplomats and administrators, loyal native princes and religious leaders like the Aga Khan, fearless and accomplished spies—all combine to safeguard India's land frontier. Nowhere else is England served so well. It has been her custom ever since the great mutiny to send her best men to India, and the work they find to their hand to do in that vast empire brings out the best that is in them.

India is often spoken of as the Achilles heel of England—not by men who know India, and know how she is guarded and guarded.

Advertising is the fountain from which springs business success—Thomas Durning, Lowell, Mass.

THERE'S MORE TO A COLD THAN A COUGH

Quick to catch cold, subject to Catarrh of Nose, Throat, Lungs or Stomach you need

DR. SLOCUM'S

PSYCHINE

(PRONOUNCED SL-KEEN)

TREAT THE DISEASE, NOT THE COUGH.

There are many ways of relieving yourself of a cold for a time, but only one means of treatment that will cure.

DR. SLOCUM'S

PSYCHINE

cleanses the throat, bronchial tubes, lungs and stomach of all diseases or poisonous matter, from which the cough is nature's effort at relief.

DR. SLOCUM'S

PSYCHINE

hardens the mucous membrane of these organs, and when disease is driven out the cough leaves you. This is the only way, the surest way, of curing coughs and colds.

NEVER FREE FROM COLDS UNTIL USED

PSYCHINE

For years I was never free from colds, but after using Dr. Slocum's Psychine I am now free from colds, and I can recommend it to all who suffer from colds, coughs and asthma.

DR. SLOCUM'S

PSYCHINE

is the only way of curing coughs and colds.

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CUBANS PITY AMERICANS.

Pneumonia More to Be Dreaded Than Yellow Fever They Think.

"Honest," said a Cuban doing business in a lower Broadway banking house, "our people in Havana have quite as much sympathy with the people of New York on account of the ravages of pneumonia here as you have for us on account of yellow fever."

Even when we had the fever all about us, before the wonderful sanitary improvements made it, all but a forgotten condition, we used to wonder how New Yorkers managed to live in such a climate and with the deadly pneumonia. I myself wouldn't live here in the winter if I could help it, and I tell you frankly I would much rather be laid up with yellow fever than with pneumonia.

"Of course the fever with us was something mighty hard on foreigners once, I know an undertaker, a man of some position in Havana, who often met prominent Americans at receptions and other functions and always took—"

"—em over carefully, from the toes to the head, actually as if slitting them up to see what size of coffin they would need, for Americans used to die in droves in Havana."

"This undertaker used to be called upon very often, too, to do his melancholy work for those whom only a few days or weeks before he had grasped by the hand. Americans did not understand the climate and took no care to accommodate themselves to it."

"At least that was the case twenty years ago or so. Later on they became more cautious, and now, well, I don't believe there's very much the same about pneumonia as you New Yorkers do about yellow fever. Often you will hear friends say to some one who is about to sail for this port: 'Look out for the pneumonia.' They dread it just as much as you do yellow jack."

New York Sun.

CREMATION IN ENGLAND.

(London Chronicle.)

It will be surprising if the remarkable weight and number of names practically subscribed to the cause of cremation within the past few months—names like those of Spencer, Edwin Arnold, Leslie Stephen, Watts, Huxley, and Antoinette Sterling—are not some day noted as almost making an epoch in the history of the world.

The method of the future. The Roman Catholic Church, as is well known, still refuses its last rites to those who thus defy one of the dogmas of the Nicene and Athanasian creeds, and students will be interested to learn the title of the petition just sent by the Berlin Cremation Society to the Pope, wherein not far short of 10,000 persons pray for the abolition of the church's official disapproval thus expressed.

Advertising is a necessity, and will be so long as there is necessity of doing business.—Nathl C. Fowler, Jr., Boston.

TOO TICKLISH.

"How did you sleep last night, old chap?"

"I was very uncomfortable."

"Why, I heard the landlord say the bed would tickle you."

"So it did. It was full of loose straws and wadding."

WOMAN'S REALM.

CHRISTMAS MEATS.

How to Prepare Them.

Roast turkey is at the head of the list of Christmas dinner meats; for on this day we must have turkey or it would not seem like Christmas at all. If you buy your own turkey, be sure to get a young hen, as they are best for roasting. The skin should be white, the breast broad and fat, the neck short and the legs smooth. An old turkey has rough, scaly legs.

See that the turkey is properly drawn, lungs removed and the oil-sack cut off.

As to the stuffing, there are "many men of many minds." The following are some of the most approved methods of making it: For ordinary bread stuffing crumble about a quart of stale bread into crumbs, add to it half a small onion chopped fine, a teaspoonful of each of sweet marjoram and summer savory rubbed to a fine powder, a teaspoonful of chopped parsley, a teaspoonful of salt, a quarter teaspoonful of black pepper and two tablespoonfuls of melted butter; mix thoroughly. Of course, one can change the flavor of plain dressing by adding chopped mushrooms, stewed celery, or dried onions. If an especially light dressing is desired, allow to every two teaspoonfuls of the stuffing one level teaspoonful of flour and one teaspoonful of baking-powder, mixed all through the dressing.

A fine dressing can be made from a half pound each of sweet stale bread-crumbs and nicely creamed and mashed potatoes, half a cup of minced mushrooms, four ounces of the best butter, and a seasoning of sweet marjoram, summer savory, pepper, salt, grated nutmeg and grated lemon rind, all held together with a beaten egg.

A favorite Southern dressing is made of corn bread, and whoever has not tasted that kind of stuffing has missed a treat. Nice light egg bread is broken into small pieces and put into a skillet, after having the usual seasoning of chopped onion, sage, pepper and salt, mixed through it; then to each cupful of the crumbs is allowed a tablespoonful of melted butter, or better still, that amount of strained meat fryings; over all is poured enough boiling water to fill the skillet, which is set at the back of the range to allow the mixture to simmer, stirring often, until it is of the right consistency to handle. Another favorite Southern dressing is made of sweet potatoes. The potatoes are baked in their skins, removed, mashed very smooth and fine and beaten light, with plenty of rich seasoning.

For oyster dressing, use as much of the oyster liquor as is necessary to moisten the required amount of bread-crumbs, of which you want only half enough to fill the turkey, then season lightly and add enough oysters to make up the balance. In making a sausage dressing allow as many bread-crumbs to the sausage meat as you can work into it. Sage should always be used with a sausage stuffing. If only a sau-

sage garnish is desired, three-quarters of an hour before the roasting is finished fasten the turkey with strings of link-sausage; these must be turned often so that they will be as brown as the roasted bird. For a chestnut dressing boil the chestnuts, peel and mash; allow two-thirds of the quantity of dressing prepared to consist of the chestnuts, the other third of equal parts of minced truffles and bread-crumbs; mix altogether with a beaten egg, a little milk and two tablespoonfuls of melted butter. Use a seasoning of salt, pepper and sage. For a pecan dressing take a coffee-cupful each of bread-crumbs, sausage meat and boiled rice, two stalks of celery, salt, pepper, sage and the kernels of three or four dozen pecans (according to size of nuts). Chop the celery and nuts, mix all together as directed above for chestnut dressing. Having the dressing prepared, fill the cavity from which the crop was removed, sew up the slit in the skin, fold it over, and fasten with a few stitches to the back; put the rest of the dressing into the body of the turkey, sew up the opening, tie the legs together, passing the twine around the rump so as to draw the legs down close to the body, and secure them by passing the twine around the body of the turkey. Lay the wings down flat on each side of the breast in their natural position and secure them by passing the twine around the body, tying it securely. Now rub the turkey all over with butter, dust it with salt, black pepper and flour, and it is ready for the oven. Put in the baking pan a teaspoonful of salt and a pint of water; baste the turkey with this until there are sufficient drippings of its own for the purpose. Or, after the turkey is trussed and buttered, as above directed, wrap it in sheets of buttered paper or in a thick sheet of light blanchit dough, either of which are to be removed after the turkey has been in the oven one hour. In roasting allow twenty minutes to the pound. If the fowl is covered it will require no basting, but if uncovered it should be basted every ten minutes. Turkey roasted beyond a certain point becomes dry and tasteless. A sure test of its being done is when the leg begins to cleave from the body.

The giblet sauce to accompany the roasted turkey is made thus: The neck, heart, liver and gizzard are put into a saucepan with a pint of water; let them simmer until tender. Cut all up very fine, put all back in the water in which they were boiled, and season to taste with salt and pepper. After taking the roasted turkey from the baking pan, pour off all the grease but about two tablespoonfuls. Put the pan on the top of the range and let the fat come to a boil, then stir into it two tablespoonfuls of flour, stirring until smooth; now pour in the giblets, water and all, and stir constantly until it boils and thickens.

No bank should fail to keep itself before the public by this means (advertising)—Bunkers' Review.

Two Weeks of Solid Enjoyment AT YORK THEATRE The People's Own Popular Playhouse

The Renowned MYRKLE-HARDER STOCK CO.,

A TALENTED COMBINATION OF PLAY PEOPLE AND VAUDEVILLE ARTISTS

GRAND OPENING MONDAY NIGHT, DECEMBER 12th, IN "MY JIM!"

8--Vaudeville Acts--8!

Including Myrkle and Harder, the big Comedian and Little Soubrette in a farce, "Keep Your Eye on the Book."

Hickey Amole--the Tramp Juggler,
Larry Kane--Champion Dancer,
Frank Whittier--Monologue.
Foster Ball and Baby Doris, Dancing
Pianists and others.

Next Week's Shows

Monday and Tuesday—"MY JIM"—a companion piece to "Way Down East."

Wednesday and Thursday—"AT THE RISK OF HIS LIFE"—Mark Swain's Triumph.

Friday and Saturday—"THE FISHERMAN'S DAUGHTER"—Great Scenic Effects.

MATINEE PLAYS WILL BE ANNOUNCED LATER.

20--Play People--20!

Producing among other recent successes such fine pieces as:

"My Jim", "The Slave Girl", "Along the Kennebec", "The Risk of His Life", "Lost on the Pacific", "The Fisherman's Daughter", "A Quaker Tragedy", "The Tide of Fortunes", "The Secret Despatch", "Rogues and Riches."

Continuous Performance from Curtain to Curtain.

Theatre Managers in Portland and Bangor Endorse This Co. Willingly.

PEOPLE'S PRICES WILL PREVAIL: 15, 25, 35, 50 CENTS.
NO HIGHER.