

BARGAINS.

A FEW GARMENTS AT LESS THAN HALF PRICE.

- 3 Fawn Rubber Waterproofs, with Cape. Sizes 54 and 56. Former Price \$3.90. Now \$1.00
2 Brown Rubber Waterproofs, with Cape. Sizes 56 and 58. Former Price \$3.50. Now \$1.50
3 Navy Waterproofs in Rubber Serge, with Cape. Sizes 56, 58 and 60. Former Price \$4.50. Now \$1.50
1 Black Rubber Serge Waterproof, with Cape. Size 56. Former Price \$4.50. Now \$1.50
JACKETS!!—1 Black Velvet Russian Blouse Jacket, Lined with Colored Broaded Silk. Size 38. Former Price \$9.50. Now \$3.00
1 Fawn Mixed Tweed Jacket (last season's stock) Double Breasted Pearl Buttons. Former Price \$6.90. Now \$2.00
1 Black Cloth Bizer Jacket. Silk Facing. Size 38. Former Price \$9.50. Now \$3.00

DOWLING BROTHERS, 95 KING STREET, ST. JOHN, N. B.

TOMATOES.

And How to Serve Them in Various Ways.

Tomatoes are comparatively inexpensive, are wholesome, and can be served in a variety of ways. Canned tomatoes we have the year around, and many savory dishes are equally delicious prepared with them.

Tomato bisque is an savory and quickly cooked. Take one quart can of tomatoes, two heaping teaspoonsful of flour, one of butter, one teaspoonful of salt, one of sugar, a pint of hot water. Let tomatoes into the boiling mixture, cook for five minutes and a tablespoonful of tomato together, stir all together fifteen minutes, add seasoning, boil five minutes, and a better way is to take a half-can of tomatoes stewed until very soft, then passed through a fine strainer. Put the strained tomatoes in a granite sauce pan and add one teaspoonful of soda, when it has ceased foaming add two tablespoonfuls of butter, a small piece at a time, and one-half teaspoonful of pepper, one teaspoonful of salt. Put one quart of milk into a double boiler, and into it a tablespoonful of corn starch which has been mixed with cold milk to make it smooth; let it boil for five minutes, then pour the milk into the tomatoes; beat well together and serve at once.

Fried tomatoes are delicious. A regular broiler is the best to use. Cut the tomatoes horizontally in two, leave the skins on. Place them in the broiler skin side down; brush with salt and pepper and broil, until turning brown. Moderate fire. Broil for twenty minutes. Lay them on a hot dish and spread each piece with butter or hot mayonnaise.

Tomato farce—Cut the tomatoes in halves; place them in a frying pan, the open side down. In a small bowl, mix one egg, one-half cup of milk, one-half cup of bread crumbs, one-half cup of butter, one-half cup of salt, one-half cup of pepper, one-half cup of onion, one-half cup of celery, one-half cup of parsley, one-half cup of carrots, one-half cup of mushrooms, one-half cup of peas, one-half cup of beans, one-half cup of corn, one-half cup of lima beans, one-half cup of green peas, one-half cup of green beans, one-half cup of green lentils, one-half cup of green split peas, one-half cup of green chick peas, one-half cup of green garbanzo beans, one-half cup of green broad beans, one-half cup of green kidney beans, one-half cup of green pinto beans, one-half cup of green navy beans, one-half cup of green lima beans, one-half cup of green butter beans, one-half cup of green cannellini beans, one-half cup of green adzuki beans, one-half cup of green mung beans, one-half cup of green lentils, one-half cup of green split peas, one-half cup of green chick peas, one-half cup of green garbanzo beans, one-half cup of green broad beans, one-half cup of green kidney beans, one-half cup of green pinto beans, one-half cup of green navy beans, one-half cup of green lima beans, one-half cup of green butter beans, one-half cup of green cannellini beans, one-half cup of green adzuki beans, one-half cup of green mung beans.

Escalloped tomatoes—One pint of fresh or canned tomatoes, one pint of bread crumbs, one pint of milk, one pint of butter, one pint of salt, one pint of pepper, one pint of onion, one pint of celery, one pint of parsley, one pint of carrots, one pint of mushrooms, one pint of peas, one pint of beans, one pint of corn, one pint of lima beans, one pint of green peas, one pint of green beans, one pint of green lentils, one pint of green split peas, one pint of green chick peas, one pint of green garbanzo beans, one pint of green broad beans, one pint of green kidney beans, one pint of green pinto beans, one pint of green navy beans, one pint of green lima beans, one pint of green butter beans, one pint of green cannellini beans, one pint of green adzuki beans, one pint of green mung beans.

Stuffed tomatoes—Twelve large, smooth, even-sized tomatoes, one cup of salt, one cup of pepper, one cup of onion, one cup of celery, one cup of parsley, one cup of carrots, one cup of mushrooms, one cup of peas, one cup of beans, one cup of corn, one cup of lima beans, one cup of green peas, one cup of green beans, one cup of green lentils, one cup of green split peas, one cup of green chick peas, one cup of green garbanzo beans, one cup of green broad beans, one cup of green kidney beans, one cup of green pinto beans, one cup of green navy beans, one cup of green lima beans, one cup of green butter beans, one cup of green cannellini beans, one cup of green adzuki beans, one cup of green mung beans.

Tomato sauce—Make about three-quarters of a pint of thick melted butter (using milk and no water) and add to it two ounces of grated cheese and season with cayenne and salt. Take some small whole which has been boiled until tender, cut it in two, and arrange it around a round of meat. Pour the sauce over the meat and scatter some grated cheese mixed with an equal quantity of bread crumbs over the top and also over the meat and bake in a quick oven until lightly browned.

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PARLIAMENT.

Government Adopt Another Plank of the Conservative Party.

And Will Continue the System of Iron Bounties for Several Years.

A Lawyer Who Wants Big Pay—You Costigan's Case—Fishery Officer Who an American Citizen.

OTTAWA, June 15.—After routine Hon. Mr. Blair moved the third reading of the Drummond bill.

Mr. Speaker in a special address criticized both the Grand Trunk and Drummond contracts, pointing out how much better the bargain now proposed was than the one of 1877, now thrown out by the senate. At the same time he affirmed that while Mr. Blair was condemned by the fact that he had been able to make a bargain millions better than the one he first tried to force through the house, he was still proposing an extremely bad bargain.

Mr. Blair, who was speaking at six o'clock, defended the original Drummond deal, claiming that the price paid to Greenfields was less than the property was worth.

Mr. Blair resumed the discussion after dinner and was followed by Mr. Borden of Halifax and Mr. McMullen. The motion for the third reading was carried by a vote of 91 to 40, Costigan and Moore of Stanstead voting with the government.

The Grand Trunk bill passed with the same division. Mr. Fielding then moved his iron bounty resolutions. He expressed the opinion that large industries would be developed under the proposed policy. Many persons were opposed to the policy of bounties, some were in favor of them. Perhaps all might approve the retention policy, with a gradual decrease in amount. The finance minister had reason to believe that large extensions would be made in the iron industry in the dominion. He hoped by the end of the period mentioned in the bill that these industries would be so well established as not to need any bounties. After giving the history of the iron bounties in Canada, Mr. Fielding said that the Hamilton Iron Co. was enlarging its operations, new smelting works had been established at Deseronto, and others were in contemplation at Midland, Ontario. He believed that the Ontario extension was going to extend their operations to Cape Breton. It was, at all events, pretty certain that Henry Whitney of the Dominion Coal Co. had such an enterprise in view. It was true that Mr. Whitney would prefer that there should be no early reduction in the bounty, but there was reason to believe that he would accept the proposed arrangement and commence operations at once. Mr. Fielding had large supplies of iron ore, but the chief supply would come from Newfoundland. Mr. Fielding ventured to hope that out of the further development of the iron industry under the proposed policy some of the large steel ship building to replace the industry of wooden ship building, which in former years did so much for the country.

Sir Charles Tupper congratulated Mr. Fielding on his adoption of this policy. He hoped and believed that the retention of iron bounties for several years to come would be found effective in increasing the iron output. He looked forward with interest and hope to the Cape Breton enterprise, and shared the belief that Canada would become a great producer of iron ships. He was of opinion that the British Columbia, which had large iron deposits, would share in the development of the iron industry. Sir Charles did not believe that Newfoundland ore should be treated as foreign supply, but should be given the same advantage as Canadian ore. He hoped Mr. Fielding would adopt this suggestion.

Mr. McDougall of Cape Breton and Mr. Bell of Pictou warmly supported the measure, but suggested that Mr. Fielding was making the period during which bounties should be paid too short. They congratulated the liberal

party on the adoption of another plank of the conservative policy. Mr. Edwards, liberal, objected as a free trader to bounties altogether. Dr. Sproule, conservative, and Mr. Bertram, liberal, supported the resolutions.

Mr. Ellis agreed with Mr. Edwards that bounties were entirely opposed to free trade principles. He desired to express his dissenting opinion on the proposed project. If bounties were given for iron, they ought to be given for products of the farm and all other products. He regretted that the government had found it necessary to depart so far from the principles which the liberal party professed.

Mr. Rogers, patron, John Messer, Ellis and Edwards in the protest, while Col. Prior, Messrs. Cargill, McNeil, Bennett and Henderson, conservative, commended the Fielding resolutions. He recommended the ministers to continue following in the footsteps of their predecessors.

The house went into committee, when Mr. Fielding expressed regret that he could not see his way clear to adopt Sir Charles Tupper's suggestion of allowing the same terms to Newfoundland ore as to iron produced in Canada.

The resolutions were reported, and the house adjourned shortly after midnight.

Mr. Fielding gave a notice tonight, setting forth his wish to bring the North scheme, mentioned yesterday. He will propose a resolution, in consideration of the city of Ottawa providing water supply and fire protection to federal property, the maintenance of the city of Ottawa, and the improvement of public squares and parks, and improvement of public streets and thoroughfares. Such money to be paid to a board of commissioners to be appointed under authority of parliament for that purpose.

OTTAWA, June 15.—After routine the house went into supply on the supplementary estimates.

On the fishery vote, Mr. McDougall brought up the subject of the extension of the lobster season. Sir Louis Davies is still rather vague. He stated that there would probably be an extension of fifteen days or more in certain localities, where the lobster commissioners recommended a longer extension.

Mr. McDonald of P. E. I. warned the minister of the danger of these extensions, and spoke of the peril of the extinction of the lobster. Sir Louis explained that Dr. Kennedy, M. P. of Sydney, had been employed to make an experiment with the fish.

Mr. Ganong enquired whether the minister was aware that James Guss, a Charlottetown fishery officer, had been appointed to become a United States citizen. He was a registered voter in Gales, Maine, and Mr. Ganong wanted to know whether Mr. Guss would continue to draw an allowance from the Canadian treasury. Sir Louis promised to look into the case.

The house was in supply all evening and made fair progress. It is understood that the government has accepted the recommendation of a committee of the British Association in regard to the location of a biological station for the study of marine life. This station, for which a vote of seven thousand dollars was taken last year, will be organized at Passamaquoddy Bay, near St. Andrews. Professor Prince is going down this week and will immediately take preliminary steps towards the equipment of the observation station.

OTTAWA, June 15.—A lively discussion took place over the course of the government in building a light at the mouth of the St. Lawrence, the building to cost forty or fifty thousand dollars. The work has been begun without authority, altogether, and is to be constructed, together with other material, all to be procured by private contract without tender or competition.

The house then went into supply on the supplementary votes for the department of marine. The discussion of the Traverse lighthouse was continued till late in the evening.

On the allowance of \$1,000 each to Fred Peters and E. V. Bodwell for their services in apportioning the Behring Sea fishery award, Sir Louis Davies explained that Mr. Bodwell was offered, as junior counsel for the United States, the sum of \$300 per day when in British Columbia, and \$40 per day at Halifax, with \$7 per day living allowance and \$300 retainer. Mr. Bodwell had refused the amount, wanted larger pay and had filed a petition of right.

The committee rose and the house adjourned at 12.30. Sir Louis Davies announced that the government hoped to get through the supplementary estimates and take up the redistribution bill tomorrow.

Opposition members laughingly intimated their doubt that the redistribution bill would be reached.

NOTES. Sir Henri July testified in the public accounts committee this morning concerning Collector Costigan and his Winnipeg career. The minister of inland revenue gave his account of what he called the "three bad breaks" of Collector Costigan, referring to the three periods of intoxication. He explained that Costigan was suspended, but that having been informed that Costigan had taken the gold cure and was thus free from his one fault, he removed him to Ottawa as his "collector" there. Sir Henri considered that Costigan was sufficiently punished by his suspension and reduction of salary.

Hon. Mr. Mulock has introduced a post office bill. This measure permits the same enclosure to be made in newspapers as are allowed in regular issues to subscribers. It also provides that mail clerks' superintendents

need not have the qualifications required, that for ten years service as regular mail clerks. It is also proposed to forward mail matter received after the regular hour of closing on payment of an additional fee.

Mr. Fletcher of the geological survey leaves tomorrow for Springfield, N. S., and vicinity, to resume the work of exploring the Cumberland coal areas. Mr. Fairbairn is now at Montreal on his way to the scene of his exploration in the Nova Scotia gold-bearing lands.

Provincial Secretary Tweedie and Hon. Dr. Fugle are here.

FRENCH CRISIS. M. Poincare Urged by the President to Form a Cabinet.

PARIS, June 12.—Bacon De Christiani, who assaulted President Loubet with a cane at the Autoull races June 10th, was sentenced today in the correctional police court to four years imprisonment and to pay the costs of the trial.

There was a general exclamation of surprise when the sentence was announced, but the prisoner heard it with no signs of emotion.

Counsel for the baron pleaded that the prisoner's act was not a political one, but that he acted spontaneously, on the impulse of the moment, losing his head in the midst of the scene of excitement around him. In his own behalf the prisoner said he did not belong to the Royalist club, nor to the White Carnation club, and asserted that his act was wholly unpremeditated. He also expressed the belief that the surrounding circumstances ought to be considered.

The procurer general, M. Feuille, who personally prosecuted the baron, in outlining the charges, said the blow aimed at President Loubet was so fierce that the stick in the hands of the prisoner was broken on the balustrade. This alone, the procurer general pointed out, saved the president from having his face smashed.

PARIS, June 14.—President Loubet received M. Poincare this morning for the purpose of intrusting him with the task of forming a new cabinet. M. Poincare asked for time to deliberate, and will give the president a definite reply at 6 o'clock.

The interview between MM. Loubet and Poincare lasted half an hour. In reply to the president's request that he form a cabinet, M. Poincare declared that for several years he had kept aloof from politics and party strife and was wholly unprepared to accept the responsibilities of the present emergency. M. Loubet, however, insisted, pointing out that his success depended on the cooperation of the republicans. Finally M. Loubet appealed to M. Poincare's patriotism, and the latter thereupon consented to consult his friends. Although it is understood that there are great difficulties in the way of his success, it is the general impression that if M. Poincare is in earnest he will succeed in forming a cabinet.

PARIS, June 14.—M. Poincare had consultations this afternoon with MM. Ribot, Sarrien, Mollem and Brisson. Later in the day it was announced that Mr. Poincare had requested the president to grant him until tomorrow to form a cabinet, as he has been unable to see certain statesmen he is desirous of consulting.

KRUGER'S POSITION. England Would Not Concede Anything and He Will Be Equally Firm.

PRETORIA, June 14.—The Volksraad has resolved to accept President Kruger's franchise proposals and refer them to the people before putting them into operation.

President Kruger, in thanking the Raad, said that in these troublesome times they could not know what was going to happen. England had not even over a little concession, and he could not give more. He reminded the Raad that he had always stood by them. War, he asserted, he did not want, but he would not relinquish anything more. In concluding, he called them all to witness that though their independence had once been removed, God had always restored it.

PRETORIA, June 4.—The trial of the alleged former British officers, who were arrested at Johannesburg on May 18 last on the charge of high treason, in having attempted to enroll men with a view to a rebellious outbreak, which began here on June 9, terminated today. The prisoners were remanded.

N. S. CONFERENCE. YARMOUTH, N. S., June 15.—The Methodist conference general session opened today with devotional exercises led by President Morton. The first business was to elect officers for the coming year. President Morton outlined the work of the conference and on retiring from the chair was tendered an enthusiastic vote of appreciation to which he ably responded.

E. E. England was elected president by a vote of 53 out of 92. W. H. Lantille was continued as secretary of the conference by a vote of 84 out of 99.

This afternoon's session was given up to organization and meeting of committees. A large amount of routine work was accomplished. An educational meeting is to be held this evening. Addresses will be given by Rev. T. A. Wilson and Rev. Jos. Sellers. Dr. Allison was unable to be present.

Dark stillwater takes off from New York to Zanibar at 2c.

GENERAL ASSEMBLY. Of the Presbyterian Church of Canada in Session.

HAMILTON, Ont. June 15.—The general assembly of the Presbyterian Church of Canada convened in the Central church yesterday, with about 500 delegates in attendance. Rev. Dr. Torrance of Guelph, retiring moderator, preached a sermon. The moderator then gave his retiring address, and Dr. Bryce of Winnipeg, Dr. Campbell of Renfrew and Dr. Milligan of Toronto were nominated for moderator. A vote resulted in the election of Dr. Campbell.

Dr. Campbell had a majority of fifty-four over Bryce. The moderator reported he had given his signature to the congratulatory address to the Queen of the Netherlands, who was a Presbyterian, at the invitation of the secretary of the alliance of the Reformed churches throughout the world holding the Presbyterian system, and suggested the propriety of such an address on Her Majesty's ascension to the throne.

The first hour of the general assembly this morning was taken up with the devotional exercises. The record of the synod of the maritime provinces was allowed to stand over for examination until next year on account of the request to the effect by the synod clerk.

Ten applications from ministers of other churches wishing to be received into the Presbyterian church of Canada were received.

The church has instructed its publishing committee to add to its publications, and improve its publications. At the afternoon session the proposed twentieth century fund was discussed. Dr. Warden and Rev. Robt. Murray addressing the assembly, the recommendation of the committee was, that shall be one million dollars. Among suggestions for the fund is ten thousand dollars to the Presbyterian college, Halifax; church and manse building fund in New Brunswick and Prince Edward Island, thirty thousand dollars; aged and infirm ministers' fund, eastern section, ten thousand dollars; foreign missions, eastern section, for building funds, ten thousand dollars. Members were not encouraged to contribute to the fund as a whole, but allowed to contribute to the specific object when desired. Nothing to be paid out of the common fund debt in any church, but the congregations are encouraged to liquidate church debts, the amounts to be included in the century fund. As the century fund is special contributions, contributions made in connection with the church should be allowed to interfere with the ordinary group to congregational or church schemes. Fund closes May 1, 1901. A special agent was recommended to be appointed, whose work for two years should be to bring the fund before members of the church.

After a discussion a large committee was named by the moderator to further consider the matter and report to the assembly on Tuesday next.

Tonight the home missions was the subject discussed. Dr. MacMillan of Halifax and Rev. J. M. Robinson of Moncton speaking for the maritime provinces committee.

FREDERICTON. Another Wedding—Supreme Court News—Mrs. Wark Very Ill.

FREDERICTON, N. B., June 15.—Ocell H. Burt, a member of the firm of Burt & Coburn, grocers, of this city, and Miss Agnes Noye, daughter of James Noye, of St. John, were united in marriage last evening at the residence of the bride's parents. The ceremony was performed by Rev. J. J. Treadwell and was witnessed by the immediate relations and friends of the contracting parties. The bride was the recipient of a large number of useful and valuable gifts.

The supreme court met this morning pursuant to adjournment. Judge Vanwart presiding, but the case of the Portland Rolling Mills, which was fixed for argument today having been settled for the meantime, the court simply further adjourned the court until tomorrow, when judgments will be delivered and common motions heard.

The committee of management of the big meet to be held here on Dominion day met last evening and arranged a list of prizes. The list includes some very handsome trophies and will aggregate \$400 in value. All first prizes will be cups, and second medals.

Senator Wark arrived here today from Ottawa, having been called from his duties by the serious illness of Mrs. Wark.

SAILOR DROWNED. SYDNEY, C. B., June 15.—The schr. Cora Lee, Capt. McDonald, arrived this afternoon from Buotouche, N. B., with flag at half-mast, having lost a sailor, James Cox, of Bourgeois, Nfld., off Cape Forcupine, in a strong gale on Wednesday. He was swept overboard by the sudden filling of the fore-sail while being raised. Planks were immediately thrown to him, but when the vessel was brought to, nothing could be seen but his cap. He could not swim and apparently made no effort to save himself.

STARVED TO DEATH. VANCOUVER, B. C., June 14.—Owing to the big rush to the Yukon gold fields, wild animals that have not been killed by the prospectors have fled to higher ground, and in consequence the Indians, deprived of their natural food, are starving, and in many instances ready to massacre the whites. In one tribe thirty out of 180 Indians perished.

BICYCLE SUPPLIES

- Hartford and Dunlop Tires, Wood Rims, Inner Tubes, Repair Kits, Patching and Wood Rim Cement, Tire Tape, Bicycle Oil, Luggage Carriers, Cork Grips, Victor Gas Lamps, Everlit Oil Lamps, Chain Lubricant, Bells, Toe Clips, Cyclometers, Pedals, Hand Pumps and Tourist Foot Pumps, Flexible Christy and Brown's Saddles, Coasters, Wrenches, Oil Cans, Lamp Brackets, Trouser Guards and Frame Protectors, Valves, Valve Stems and Lacing Cork.

W. H. THORNE & CO. (Limited), Market Square