OPERA HOUSE, Monday, February 6 FOR NINE NIGHTS AND SATUR DAY MATINEE ONLY.

The Bandmann-Dallas Opera Co. RICE E. BANDMANN, will present the following latest London Successe

the Adelphi Theatre, London Monday, Feby. 13th-The latest vau deville success, "The Catch of the Tuesday, Feby. 14th—Benefit of Mr. Harry Cole. The side-splitting London success, "Sergeant Brue," as now be-

Queen's Rink! BAND

On Tuesday and Thursday Evenings and on Saturday Afternoons.

CANADIAN PACIFIC tlantic Steamship Servic

Jan. 24..Lake ManitobaFeb. 11 Feb. 7..Lake Champlain ..Feb. 25 Feb. 21. Lake ErieMar. 11
Mar. 7. Lake Manitoba....Mar. 25
Mar. 21. Lake Champlain ...Apr. 8
FIRST CABIN.—To Liverpool,
\$47.50 and \$50 and upward, according to steamer.
Round Trip Tickets at reduced

Second Cabin-To Liverpool, 37.50; London, \$40.00.

Third Class—To Liverpool, Lor don, Glasgow, Belfast, Londonderry and Queenstown, \$26.50. From Lon-don, Liverpool or Londonderry, \$27.50. To and from all other points

at equally low rates.
ST. JOHN TO LONDON. S.S. Lake Michigan, Feb. 9, Third

S. S. Mount Temple, Mar. 2nd, Third Class only. Rates same as via Liverpool.

For Tickets and further information apply to
W. H. C. MACKAY,

or write F. R. PERRY, Acting D. P. A., St. John, N. B.

EGGS!

Ever notice the way we keep eggs?
Separate boxes--every box with
the name of the person we bought
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This has helped us to learn
where the freshest and best eggs

SUSSEX MILK & CREAM CO. 158 POND STREET.

There is Nothing Like

the celebrated Old Mine Sydney for a clean bright,

We have the mine certificate at our office to show you, but the coal proves itself in the burning that it is the genuine.
It lasts longer, burns brighter, makes a hotter fire and less ash than any

other coal. AND THE PRICE IS RIGHT. Only \$3.75 per load, \$5.85 per ton, \$7.50 per chaldron delivered.

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GOOD BREAD SONS GAKES TO CHOICE SONS 173 Union St CHOICE & & CONFECTIONERY

J. H. BURLEY,

MASON AND BUILDER, Jobbing Promptly Attended to. 72 LEINSTER ST.

The Story of a Russian

ed with the order of St. Cathe

than "Old Sleuth" George Golubkoff

ed. At the same time also it became current in the neighborhood of Golub-

koff, at Vilna, that the faithful gen

disappeared. No one ever thought of

coupling the two incidents together,

except the officers of the "3rd section,

who received the news from Golub-

disappearance a squad of mounted gendarmes surrounded the residence of "Old Sleuth" and a thorough search

was found accept a huge poster on one

catch it just sprinkle some salt on its

A RUSSIAN RIP VAN WINKLE.

An unusual commotion is noticeable

in the ordinarily dormant town of

bors. "Let us search the well."

The well was searched, but nothing

more than the ordinary quantity of not over pure water was found within

"How long since he left the house? inquired another of the neighbors.

"Already three days," wailed the

woman, wiping away her tears with

It was clear that it was a case of "Let us drag the river," suggested

one of the bystanders. This was also done, but with the same futile results.

Finally, after the failure of the searching parties and rescuing expeditions, the town reconciled itself to the in-

evitable. John Alexeiewitch was given

up as lost, and the circumstances at-

tending his disappearance passed into the realm of yarndom, to be spun out

at leisure to young folks or strangers

who have never heard the story be-

TWENTY-SIX YEARS LATER.

old man was seen wending his way through the narrow lanes of Kamay.

He made straight for the residence of

John Alexeiewitch, which he seemed

"Good morrow, Gospazha Alexie-witch! Fine day isn't it?"

"Do you indeed mourn for your hus-

hear that is already over twenty-six

years since he left you."
"Mourn for him? Why, bless my

heart, if I could have forgotten my

John I should have been a happy

woman today, with horses and carri-

me. Why there is Paul Gregorowitch

me, with promises of handsome settlements and honorable mention in his

will, and such like. But, says I, I beg

to be excused, says I, I must remain

"Have you really been so faithful to

John Alexeiewitch, although born

(Continued on page six.)

free to meet my John in heaven."

to know very well.

away from the house for a day."

"The bird has flown. If you wish to

of the basement walls, which read:

was made of the premises.

koff's own mouth. A week after his

Two weeks later Governor General

Saturday, Feby. 11th—The screamingly funny Musical Comedy, "The Earl and the Girl," nightly crowding Siberia for Another Man's Crime.

"I also take occasion to recommend | ready and willing to do and die. Theatre. London.

Wednesday, Feby. 15th — Farewell

Performance. The great Galety Burlesque, "Faust Up-to-Date."

The dendarmes corps, for promotion or decoration, as this is the 25th anniversary of his faithful and assiduous service in the Crear's sound.

the cause to protest that he is too The above was the contents of a postscript to a letter from the colonel ed with so important a mission. If isfaction in the Bandmann operas is from Nordheimer warerooms of John White, Charlotte street.

The gendarmes stationed at Vilva, to the governor general of the province.

The gendarmerie in Russia is not, like its original prototype of France, simply a force of uniformed and armed simply a force of uniformed and armed would be best suited to this occasion.

simply a force of uniformed and armed police, but a powerful machine of espionage, whose tentacles reaches out to every cranny of the vast empire. In every village there are at least a couple of gendarmes who dress well, live well, and walk leisurely in the streets, with apparently nothing at all to do (as all police duty is done by to do (as all police duty is done by the regular police). Chances are that nine or ten of the residents of that village will not be able to tell you I have just been decorated with the t the gendarmes are there for. But "3rd Section" (the head-quarters of the government spy system) knows full well what the gendarmes are for, and this is enough. Every gendarme must send in his report to his superior at least once a month. In these reports there is a detailed account of the goings in and goings out of almost

and woe to the gendarme who alhead in attempting to shield are closely watched, and himself, who, in his turn is perhaps

the city of Vilno for the last 25 years of his life, and had the distinction of gaining for himself during his long service the title "Old Sleuth," which is no mean compliment in the circles of the "3rd Section," and now came his reward in the form of a 3rd class St. Catherine order, to be suspended from a blue ribbon and worn around the neck on official holidays. (Official holidays in Russia are none else than the birthdays of the Czar, his wife, his children, his uncles, aunts, cousins-

german, etc., etc., indefinitely).

It is said that when the coveted decoration was handed to George Golubkoff, he kissed it fervently and tears of joy trickled down his wrinkled cheeks. Is it true? Let us run over to his house and find it out of his own

George Golubkoff's modest residence dle-aged woman, "I have lost my dear is situated at the end of a quiet thoroughfare which bears the name of (Possibly because it was the site of the garden of Eden, as there are not and never have been any other gardens in the vicinity of that section of the town.)

The thick gloom with which the gen-darme's house is surrounded at this particular time (12 o'clock at night) is faintly penetrated by a distant street lantern. The shutters are down and closed. The gate is locked, and a solthe front side walk. If you try to open the gate the figure will tell you a peremptory voice that no one is But if you have the temerity to follow me to the rear entrance and peep through a crevice in the shutters of the basement, you will see a sight that will make your flesh creep. There in a large square room, almost bare of furniture, stands a rough, long table, around which are seated about two dozen men with grim determined-looking countenances, each having a from his side and a huge sized revol-

stabbing instrument dangling ver in front of him. At first glance it would strike you that this is some kind of robbers' den, modeled after a description in some volume of nursery tales, but if you scan the contents of one of the hand-bills which are piled up in the centre of the table you will find out the true nature of this strange assembly at once. This is what it

"How long will you bend your necks day when my husband of blessed will you remain slaves in the midst free nations? How long will you bear the ignominy of being the only Chris- band yet?" inquired the old man. "I tian nation which has no constitution or parliament? How long will you pay tribute to a horde of robber bar-ons bearing the name Romanoff, who consider Russia their legitimate looting ground? Moses freed the Israelites; Lincoln freed the negroes. Who ages and a host of servants to wait on shall free the Russians from their own me. Why there is Paul Gregorowitch task-masters? Brothers! the time of miracles is past. 'Help yourself,' is the motto of every civilized nation in our times. Arise, O Russian nation! and display your giant strength. Like Sameen, take hold of the pillars of the corrupt autocracy and bring it

of the corrupt autocracy and oring it down to the ground. And should it become necesssary to die in the attempt, let us call out with Samson, "Let me die with the Philistines.

(Sgd) "The Revolutionary Committee.

(Sgd) "The Revolutionary Committee.

"Have you really been so latitude to your John as you say?" exclaimed Canada, \$260,000; steamboat service, adjourned at 11.15.

Canada and Mxico, \$50,000; service between St. John and Halifax and St. Johns, Nfid., to Liverpool, \$15,000; service between St. John and Belfast, their annual sleight and St. Johns, Nfid., to Liverpool, \$15,000; service between St. John and Belfast, their annual sleight and St. Johns, Nfid., to Liverpool, \$15,000; service between St. John and Belfast, and St. Johns, Nfid., to Liverpool, \$15,000; service between St. John and Belfast, and St. Johns, Nfid., to Liverpool, \$15,000; service between St. John and Belfast, and St. Johns, Nfid., to Liverpool, \$15,000; service between St. John and Belfast, and St. Johns, Nfid., to Liverpool, \$15,000; service between St. John and Belfast, and St. Johns, Nfid., to Liverpool, \$15,000; service between St. John and Belfast, and St. Johns, Nfid., to Liverpool, \$15,000; service between St. John and Belfast, and St. Johns, Nfid., to Liverpool, \$15,000; service between St. John and Belfast, and St. Johns, Nfid., to Liverpool, \$15,000; service between St. John and Belfast, and St. Johns, Nfid., to Liverpool, \$15,000; service between St. John and Belfast, and St. Johns, Nfid., to Liverpool, \$15,000; service between St. Johns, Nfid., to Liverpool, \$15,000; service "H'm !!! This seems to be a revoutionary meeting, and in the house of the 'Old Sleuth,' who has just been decorated for loyalty to the Czar. How strange!"

What followed after this disclosure, I leave to readers to picture for themselves. I will merely give you the story of the twenty-five lost years as

"Yes, quite strange. But hold your related by himself at a family gatherbreath and let us listen to the pro- ing which took place at his residence ceedings within." (A voice within) after the news of his sudden appear-"Are you all ready for the question? ance made wings through the little 'Question! question! town.

"I will now put the question. Shall Ivan Stephanowitch Kliegels, so called and brought up in the town of Kamay, governor general of K. be put to death by the committee of revolution for his cruelty to the peaceful demonstra-tors on Sunday, July 22, 18—? All in sand venets distant from Kamay. This favor of this motion shall please rise. arrangement was due to the fact that (Whereupon the entire assembly rise his father hailed from Krozy, from o their feet like one man.)

"I will now call for volunteers to execute the orders of this assembly.
"Brother chairman and comrades! to have his name transferred from the rosters of his native town to those of his adopted town. called out a young man fervently, leaping to his feet. 'If it please you to entrust this holy mission to me I am

Van Winkle. Spring Dress Goods

Now Ready!

AT THE LONDON HOUSE,

Fall lines and splendid assortment of new goods to show.

Wonderful values in new spring cloths for tailored suits.

Stylish light tone tweeds, New mixed suitings. New fancy Etamines, New Voiles and Etamines.

Samples sent to mail order customers.

Table Linens.

Free Hemming During February.

Great Values in Damasks.

54 inch cream damask 54 inch cream damask, 35c yard 62 inch cream damask, 45c yard

White Table Linens 50c yard 54 inch white damask, 65c yard 62 inch white damask, 65 inch white damask,

Napkins.

These Lots Special.

98c per dozen Lot 1.—Napkins, Lot 2.-Napkins, \$1.20 per dozen Lot 3.—Napkins, 1.50 per dozen

Sale of 500 Pairs

Women's Winter Cashmere Hose. Mill Seconds—a Great Bargain.

Although this special lot was imported by us as Mill Seconds there are really no appreciable defects in the stockings, only a knot or a double thread here and there-no holes or anything to make them less serviceable.

All are ribbed cashmere stockings worth 35c. pair. Sale price, 25c. pair

F. W. DANIEL & Co

London House, Charlotte St.

COMPLAINTS FROM ST. JOHN.

Dr. Daniel Draws Attention of the Government to Them.

OTTAWA, Feb. 10 .- During the evening session of the house the folwing estimates were passed: The mail service between Great Britain and Paterson promised to consider. House seeve. "John! O—."
What followed after this disclosure, \$7,500.

When the item of \$40,000 for the Furness line came up Dr. Daniel drew the attention of the government to the complaints from St. John board of trade and other sources concernig the inadequate nature of this service and to the request that other lines be allowed to tender which had been sent to

not yet received the consideration of the department, and it was allowed to stand.

which place he came to Kamay and settled there, foregetting or neglecting to have his name transferred from the content of the sidy for a daily service on this route. He reminded the minister that this had been brought to his attention be-

Well, this omission cost his son 25 fore. Mr. Paterson said the matter was

vice was allowed to stand at Mr.

FAIRVILLE NEWS. Last evening the Klondyke Club held their annual sleigh drive and afterwards a supper in their room at Temperance Hall.Between fifty and sixty members and invited guests left for the Three Mile House. An enjoyable

time was spent. Mayor Schoof gave his second and last lecture in the Methodist church The lecture was well patronized, and the audience showed their appreciation of the major's skill Mr. Paterson said the matter had with the sword and lasso as well as



\$12 Buys this \$20 Outfit

JOHNSTON & CO., 191 Yonge Street

MY TWELVE FAVORITE RECIPES. | quart of vinegar, two pounds of sugar Oyster Bisque.—The ingredients ne- two ounces of mace and white perpendicular cupful of hot milk, one heaping tablecracker-crumbs, one even teaspoonful of corn-starch, one egg beaten light, paprika and salt to taste. Drain the overlay of a sold, then take out the topaprika and salt to taste. Drain the oysters of every drop of juice, and chop them fine. Heat the liquor to a boll, them fine. Heat the minced oysters. Meanwhile scald the milk in a sauce-pan with a pinch of soda, stir in the

butter rolled in the cornstarch, and the cracker-crumbs, and boil for two minutes. Have ready the beaten egg; pour the thickened milk upon this, beating all the while; add the oysters, stir over the fire for half a minute, and nour instance water for one day. Pierce each through

pepper and minced parsley, two tea-speonfuls of onion-juice and one gal-lon of cold water. Cook the fowl slowly in the water for three hours or un- Scalloped Sweet Potatoestil tender. Take out the white meat, and set aside to cool. Let the rest of the fowl stew slowly with the pork unthe low stew slowly with the pork until the liquid is reduced to half the original quantity. When the meat is in shreds and the bones bare, take off and set away to cool. Remove the fat which one teaspoonful of butter has the soup, season, and return to the fire.

Have ready a dozen forcement balls dots of butter quickly over it. Bake Have ready a dozen forcemeat balls made by chopping the white meat very fine, mixing it with the hard-boiled yolks rubbed to a powder, and the cracker crumbs, seasoning with pepper and salt, and binding with the yolk of a raw egg. Set in the oven to be heated through. Thicken the soup with the youx and add the hot milk; cook for ter, a pinch of cavenne and one salts. range for another minute, and serve.

white pepper to taste. Cut the tips off the asparagus. They should be uniform and cook slowly in the stick for an our after the boil begins. Meanwhile Whether it would be provided for in boil the tips tender in a little salted supplementaries he would not water, and set aside. Strain the soup when the stalks are soft and broken, The subsidy for the West India ser-ice was allowed to stand at Mr. vegetable press. Return to the fire Ames' request.

Another communication from the maritime board of trade asking for a subsidy for the service between P. E.

Wigney and as soon as it boils, rub again through the colander. Put over the fire a third time time, thicken the hot I., Mirmachi, Magdalen Islands and milk with the roux of butter and flour,

> white, freestone peaches, carefully layer, and cover with boiling milk, add-halved and stoned after they have been ing cream if you have it. Cover and washed and wiped, but not peeled, al-low a mixture of two tablespoonfuls of Arrowroot Blanc-Mange — Mix four water to freshen them. Then wipe, tiveness of this dish.
>
> and stuff with the spiced filling, tying up with a stout cotton thread, windtapioca use three cupfuls of cold wacover with scalding vinegar, put on a two tablespoonfuls of sugar. Soak the close lid, and set away. At the end taploca in the water for six hours, of a week pour off the vinegar, add Heat steadily in a double boiler, strone half cupful of sugar to it, bring to ring often. Should it get too stiff, this

and season the vinegar and scald. Lay

all the while; add the oysters, stir over the fire for half a minute, and pour inwiter for one day. Plerce each through with a stout needle, pack into jars, and to a heated tureen.

Chicken Velvet Soup.—For this soup cover with a mixture made in the fol-Chicken Velvet Soup.—For this soup use a large fowl cut up as for fricassee, one half pound of minced salt pork, four hard-boiled eggs, two cupfuls of milk heated with a pinch of coda, a roux of one tablespoonful of butter heated with one of flour, one half cupful of fine bread crumbs, salt, pepper and minced parsley, two teapone with a mixture made in the following proportion: One cupful of code, and so mixture made in the following proportion: One cupful of code, and so mixture made in the following proportion: One cupful of code, and so many blacks of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black peppers, one dozen allspice, and as many blades of mace cloves and black pep

as soon as it is fairly congealed, strain been melted. Cover the surface with roux, and add the hot milk; cook for ter, a pinch of cayenne and one saltone minute, drop in the forcemeat balls spoonful of salt. Stir the butter and one minute, drop in the forcement balls spoonling of said and cayenne into the very carefully, then let all stand on the breadcrumbs, said and cayenne into the range for another minute, and serve. boiling milk and beat to a paste. Add Cream of Asparagus Soup.-For one to this the beaten eggs. Whip all to large bunch of asparagus use one gether for a minute, then beat in the quart of weak stock (veal or chicken preferred), one pint of milk, two tablespoonfuls of butter made into a roux crumbs on top, and bake covered fits crumbs on top, and bake covered fifwith the same quantity of flour, one teen minutes in a very quick oven. Unterspoonful of minced onlon, salt and cover, and brown delicately. Serve immediately, as it falls very soon.

Cheese Roulettes — Use one cupful size, about one and one half inches in of fine, dry, grated cheese Parmesan length. Cut the stalks into inch-lengths and cook slowly in the stick for an salt and cayenne. Whip the whites of three eggs to a stiff foam. Mix the foam and seasoned cheese together. Flour your hands and mold the mixe ture into bells no larger than a pingpong ball. Drop into boiling fat, and fry as you would crullers. Cook five minutes, take out with a perforated spoon, and lay upon heated tissue pa-Serve very hot.

FOR INVALIDS North Sydney was presented by Dr. Stir into the soup, finally add the re-Daniel and supported by Mr. Martin. Served whole tips, bring to a boil and slices of stale bread, and toast to 3 well-salted boiling water. Arrange in Peach Mangoes-To four dozen large a bake-dish, salting and buttering each

English mustard seed, one tablespoon- teaspoonfuls of arrowroot to a smooth ful of celery-seed, one tablespoonful of paste with cold water. Stir two teases scraped horse-radish, one tablespoonful spoonfuls of sugar into one large cup-of curry-powder, one tablespoonful of ful of boiling milk; add a pinch of salt, mixed ground mace, white pepper, a flavor with vanilla and set over the very little allspice, two tablespoonfuls fire. Gradually add the arrowroot, of white sugar and one tablespoonful stirring continually, and cook for five of salad-oil. Lay the halved peaches minutes. Turn into small molds. Eat n strong brine for twenty-four hours, cold wih cream and sugar. Maraschiand for the same time in pure cold no cherries add greatly to the attrac-

ing it around and around to hold the ter very slightly salted, the juice of sides firmly in place. Pack in a jar, one lemon, a bluch of ground mace and a boil, and pour again over the with lukewarm water, beating it in