PROVINCIAL NEWS

ST. MARTINS, N. B., May 19.-At the Temperance Hall Thursday evening a very beautiful and appropriate mentata entitled The May Queen, under the skillful management of Mrs. William Smith, was rendered by thirty young ladies and gentlemen. The chain was occupied by Capt. Moran and the programme opened by an instrumental solo by Miss Vera Smith, instrument duet, Misses Annie Anderson and Dor-othy Smith; song by five girls, Essie Black, Blanche, Hotseld and Strategies, Essie Black, Blanche Hatfield, Murial Boy-

er, Alice Townsend and Ella M. Fownes; recitation, Salome Townserd; song, four young ladies, Louise Kane, Irene Schwales, Grace Fownes and Jean Osborne; reading, Miss Skillen; instrumental duet, Mrs. Smith and Vera Smith; contata in two scenes. God Save the King. Very much cred-It is reflected upon Mrs. Smith and her helpers. The proceeds were devoted to church purposes.

A. W. Fownes came home Tuesday evening after spending some weeks in Charlotte Co.

White & Fownes & White's mill will operate this summer at Handford Brook for the Hammond River Lumber Co.

ALMA, May 18 .- Daniel Sinclair is having his dwelling house tastefully painted by Caleb S. Dowling.

R. M. Dryden, manager of the Copper Cliff Mine here, has moved to Moncton, where he and his family are to reside a short time. Mr. Dryden then goes to Southern Newfoundland to take a prominent position in a copper mining company there. Mr. Dryden has lived twelve years in Alma. Although a leading liberal, he was an enthusiastic supporter of Mr. Fowler at the last federal election, the G. T. P. bill being too objectionable for him to endorse. Mr. Dryden will be much missed here. Rev. E. Wagstaff delivered a lecture

entitled Teetotal Blunders, for the benefit of Alma Lodge, No. 115, I. O. G. T. D. A. McQuaid acted as chairman. There was quite a large and apprecia tive audience. A hearty vote of thanks was tendered the reverend lecturer

Sch. Chieftain, Tufts, sailed with deals for St. John May 15th. Sch. Essie C., Whelpley, sailed with

deals for St. John May 17th. Sch. Swallow, Ells, sailed with deals

for St. John May 18th. Sch. G. Walter Scott, McDonough, arrived light from St. John May 14th,

and sailed with deals for St. John May 19th. On the 11th it snowed two feet in one

part of this parish.

CALAIS, May 18 .- Word was received yesterday of the death of Mrs. Mary Welch of Stanley, N. B., Mrs. Welch was the wife of the late Thos. Welch of this city. P .F. Welch, accompanied by his sister, Mrs. F. Flan-

ders, brother and sister of the deceased's husband, left this a. m. for Stan-Funeral takes place Friday at 2.80 p. m.

Harry Davis, who has been a clerk for Bickett & Co. for a number of years past, has secured a position as manager of a large retail store in Baird, B. C. Mr. Davis is a singer of no mean ability, and he will be greatly returned missionary from Japan, gave

missed from the musical circles. Mrs. J. M. Johnson left on Wednes-day for a two-weeks' visit in Boston.



Ask for the Octagon Bar.

Phorncroft.

for his future success.

Babbitt.

father.

N.Y.

are both rented.

Mrs. Robert Boyer in Stellarton.

standing. Miss Prescott displayed ex-

Allison violin department.

who accorded hearty applause.

C. C. Avard of the Sackville Tribune

has offered two prizes, \$6 and \$4,

Present," to the students of the ladies'

A striking feature in the 'Teachers'

Number" of "Allisonia" is a long poem

The Sackville Rifle Association holds

known as the 'Tribune essay prizes.'

cellent ability, and was presented with

Friday evening, next week.

Rufus Scott has sold his house and B. Y. Curran has recovered from his recent serious attack of pneumonia, and to the surprise of his friends took grounds to Nathan Baird, and has purchased the McGrath place from Harris Isner. Mrs. Gay and family a short walk Sunday.

will go the first of June to Parrsboro H. Smiley left for Vancouver, B. C., Mrs. H. C. Lawrence has sold her place Saturday, where he will be employed as engineer for Patrick Myers. Mr to Mr. Adams. Mrs. Lawrence is ill in the Halifax Infirmary, and her death Myers is a former resident of Calais. is expected at any time. Her many The insulation on the wires in street car No. 6 caught fire Wednesday after-

friends here feel greatly saddened to learn of her extreme suffering, the noon just after the car rounded the cause being cancer. corner at North street. The smoke Mrs. Robt, Gilrov this week sold her and flames frightened the passenger property here to Mr. Embree, under but were extinguished with little effort manager in Chignecto mines. The car was returned to the barn for Mr and Mrs Gilroy expect to purchase

a small place in Learnington and spend Mrs. Henry Burbank and Mrs. Reed V. Jewett have returned from Boston. their old age in ease. Mr. and Mrs. Perry came from Lon-Mrs. John Parker, Bangor, is visitdonderry, where they have spent the ing her mother, Mrs. E. C. Young, at winter in charge of the management Mrs. Alice Osborne and her daugh boarding house, and after a couple of weeks on their farm will leave this ter Ramona have returned from Eng-

week for Torbrook, where the Londonland, and are the guests of Mrs. H derry Company have purchased a pro-Copeland. Main street. Mrs. Jas. Agnew went to Portland perty. Mrs. Perry will have charge of ast week to undergo an operation for the large residence where Manager Leckie will reside. rheumatism. Her many friends wish The recent amalgamation of the her speedy improvement.

Misses Jennie and May Colmer S. Telephone with the Shore Line will this city, who have spent the winter be a great boon to the public, who at Palm Beach, Florida, have returned have hitherto had only the latter ofnorth and secured positions in a large fiec near. From the first of June connections will be made with all lines department store in Lvnn. Mass. from the office here. The N. S. Tele-

phone Company have laid out the road AMHERST, N. S., May 19.-Dr. Harand will replace the spruce posts with ris was in town from Moncton this cedar ones in the near future. week, bidding his friends "farewell"

prior to his departure for Alberta, N. PILLS AND PILES. W. T., where he expects to locate. The

doctor made hosts of friends here dur-A prolific cause of Piles is the use of ing his stay, who extend best wishes cathartics and pills of a drastic, violent nature, which is always followed by a reaction on occount of the resin-After a month's trip visiting friends in Boston, Bangor and St. John, Miss ous, drving properties they contain. There are other causes, but no mat-

Humors.

Elsie Townshend is at home again. Miss McLaughlin of St. John spent a ter what the cause or what the kind few weeks in town with her friend of Piles, Dr. Leonhardt's Hem-Roid Mrs. Garnet K. Chapman, on her can be relied upon to cure-to stay homeward journey from Oxford, where cured. she had been visiting her sister, Mrs.

It's an internal remedy that removes he causes of Itching, Blind, Bleeding or Suppurating Piles. Building operations are being rush-A guarantee goes with each package ed as usual. Geo. MoKeen of the firm

containing a month's treatment. of McKeen & Pugsley, is building a It can be obtained for \$1.00 at drugresidence on Rupert street, also Wm. gists, The Wilson-Fyle Co., Limited, Moore on the same street, and his Niagara Falls, Ont. Thomas Moore is buillding on Agnew

PHYSICIANS ASSEMBLE. street. Mr. Elderkin is putting up two cosy cottages on Queen street, to be

ready for occupancy in August. They CONCORD, N. H., May 18 .- Many Mrs. Harry Hillcoate has returne to town from a visit with her aunt, The music pupils of Miss Mabel Cole give a recital in the Parish House on Rev. C. Egerton Ryerson, M. A., a dical College.

a talk in the Parish House on Wednes- Prevention of Consumption held a busi-is firm. Turn on a serving dish, and slightly, and place on a serving dish. ness meeting during the day, and a pour the Normandy sauce around Fill the centre with whipped cream mittee was ar Mr. and Mrs. Allan Haycock and Mr. Ryerson's interesting address a pose of circulating information in re-Normandy Sauce-Cook the skin and oones of the fish with three slices of tuberculosis. cerrot, one slice of onion, a sprig of parsley, a bit of bay-leaf, one-fourth parsley, a bit of bay-leaf, one-fourth of a teaspoonful of peppercorns and of a teaspoonful of vanilla. It is seductive and elusive a lure of a teaspoonful of vanilla. BRITISH PARLIAMENT WON'T DISSOLVE two cupfuls of cold water for thirty Mrs. Arthur Dickey and daughter. Boil the sugar, water and cream of as when Davy first laid greedy hands LONDON, May 18 - The negotiation n inutes, then strain; this should make tartar to a thin syrup. Melt the choco- on them. between Joseph Chamberlain and Preone cupful of liquid. Melt two table- late, and pour the hot syrup on graduspoonfuls of butter, add three tablemier Balfour over the fiscal questions ally; then add the vanilla have not yet been concluded. The despoonfuls of flour, and add gradually SACKVILLE, N. B., May 20. - A tails are kept secret but it is underthe fish stock; then add one-third of a Coffee Souffle-One and one half cupsuccessful piano recital was given cupful of heavy cream and the yolks of fuls of boiled coffee, one half cupful of stood that Mr. Chamberlain has abantwo eggs. Season with salt, pepper and milk, two thirds of a cupful of sugar, doned the idea of an immediate dissoluby Miss Agnes Prescott of Bale Verte, one fourth of a teaspoonful of salt. who graduates in this art with a high cayenne.



SEMI-WEEKLY SUN. ST. JOHN, N. B., MAY 24, 1905.

half teasponful of peppercorns, one pint | cumber cut in small cubes, and one | fourth the quantity of finely cut celery, of ovsters. Mix the ingredients except the oys- and moisten with cream dressing. Fil ters, bring to a boiling point, and let the baskets with the mixture, smooth simmer twenty minutes. Strain, cool, the top of the baskets, and cover with and clear. Add the parbolled oysters, dressing. Pare round red radishes as and serve in bouillon-cups, with small thinly as possible, and chop the parings very fine. Chop parsley as fine croutons.

as possible. Sprinkle the top of half Bouillon-Five pounds of lean beef the baskets, with chopped parsley. from the middle of the round, two With a small wooden skewer make an incision in the centre of each handle pounds of marrow-bone, three-quarts of cold water, one teaspoonful of pep- and insert a small sprig of parsley. percorns, one teaspoonful of salt, one Arrange red and green baskets alternately on lettuce leaves. third of a cupful each of carrot, turnip, onion and celery, all cut in dice. Cream Dressing-One teaspoonful of

Wipe the meat with a piece of cheese. mustard, one teaspoonful of salt, two cloth wrung out of cold water, and teaspoonfuls of flour, one and one half cut in inch cubes. Put two-thirds of teaspoonful of powdered sugar, a few the meat cubes in a soup-kettle, add grains of cayenne, one teaspoonful of cold water, cover and let soak thirty third of a cupful of hot vinegar, one minutes. Brown the remaining meat melted butter, yolk of one egg, one cubes in a hot frying-pan and marrow third of a cupful of hot vinegar, one from the marrow-bone. Put the brownhalf cupful of heavy cream. ed meat and the bone in the kettle. Mix the dry ingredients, add the but-Heat to the boling-point, skim thorter, and egg-yolk slightly beaten; then oughly, and cook at a temperature below the bolinig point for five hours. add the vinegar slowly. Cook over hot

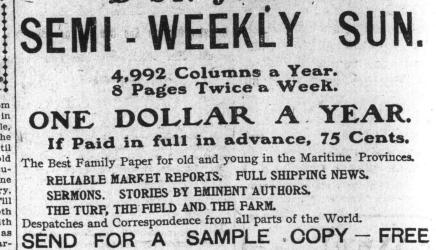
Add the seasonings and vegetables, mixture thickens; cool, and . add to cook one hour, strain, cool, and remove heavy cream beaten until stiff. the fat. then clear. Brazilian Salad-Remove the skin

Fillets of Halibut with Dutch Sauce and seeds from white grapes, and cut Remove the skin and bones from a in halves lengthwise. Add an equal slice of halibut weighing one and onequantity of shredded fresh pineapple, half pounds, and cut into eight fillets. apples pared, cored, and cut in small Sprinkle with salt and pepper, brush pieces, and celery cut in small pieces. over with lemon-juice, roll each fillet and fourth the quantity of Brazil nuts separately, and fasten with a small cut in pieces. Mix thoroughly, season wooden skewer. Put in a shallow pan, with lemon juice, and moisten with cover with buttered paaper, and bake mayonnaise dressing. Trim saltines twelve minutes in a hot oven. on ends so that when put together they will make squares. Put four crack-

Dutch Sauce-Yolks of two eggs, two ers on each salad plate, and tie in tablespoonfuls of olive-oil, one table- place with a narrow ribbon to form a spoonful of vinegar, one-fourth of a small case. Insert in each case a nest cupful of hot water, one-fourth of tea- of lettuce leaves, and then fill with sponful of salt, a few grains of cayenne, the salad mixture. Garnish with green one teaspoonful of finely chopped par- leaves and red berries.

Mix the yolks of the eggs, olive-oil, inegar and hot water in a small saucepan. Put the saucepan in a larger one milk, one and three-eighths cupfuls of ontaining hot water, and cook, stiring constantly, until the mixture thickens; then add the salt, cayenne and parsley. fourth of a teaspoonful of vanilla.

Fish Timbales with Normandy Sauce -Remove the skin and bones from a sugar gradually, continuing to beat thick piece of halibut, chop fine, and meanwhile. Beat the yolks of the eggs physicians and surgeons assembled in force through a sieve; there should be until thick and lemon-colored, and add this city today to attend the various one and one-third cupfuls. Pound in a the remaining sugar gradually. Commortar, adding gradually the whites bine the mixtures, and add the milk sions. During the day business sessions of two eggs; then add one and one- alternately with the flour mixed and were held by the New Hampshire As- fourth cupfuls of heavy cream. Sea- sifted with the baking powder and salt; sociation of Military Surgeons and the son with salt, peper and cayenne. Turn then add the whites of the eggs beaten Alumni Association of Dartmouth Me- into buttered timbale molds, set them until stiff, melted chocolate, and vanin a panful of hot water, cover with illa. Bake in a buttered angel-cake The New Hampshire Society for the buttered paper, and bake until the fish pan; then remove from the pan, cool



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events, hour by hour of that eventful TREASURES THAT DAVY JONES GUARDS. day. No modern writer could portray more brilliantly and realistically the Untold Wealth Lies at Bottom of Sea scene of the money worshippers crowd-

Where No Man Can Touch It. When Davy Jones once gets treas- Verily it's the South Sea Bubble all

ures of gold safely into his locker he over again. guards them more jealously than any Equally vital is Mr. Russell's article answering the Garfield report on the merely human miser. And yet, as Edgar Poe once wrote, Beef Trust. Everybody has stood one might almost trace one's way to aghast at Mr. Garfield's conclusions

these sunken hoards by "the trail of Have we all been wrong? Can it be to run the so-called "Kruger millions"

twenty gallant men.

in the Margarita Channel off the entirely the most essential, the most Central American coast ninety-two obvious points. "Surely," says Mr.

lions of treasure to pay off the which his keen insight is turned on one the American coast.

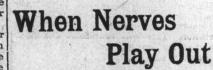
rescue these riches from Davy Jones' about the creator of "Foxy Grandpa,"

Chocolate Pudding-One fourth of cupful of butter, one cupful of sugar, yolks of two eggs, ane half cupful of flour, three teasponfuls of baking powder. whites of two eggs, one and one third ounces of cooking chocolate, one lish man-of-war, which sailed away to Brown a strong love story, William the west in 1780, laden with gold to Bulfin a humorous story of the Pameighth of a teaspoonful of salt, one pay British soldiers and sailors. It pas; and Caroline Duer, Annie O'Hag-

is said the Huzzar had nearly £1,000,- an, E. L. Sabin, and others help to Cream the butter, and add half the 000 aboard when she ran on a rock make up a fine fiction list. The pub-and sank in 70 feet of water, less than lishers can truthfully claim "the best 100 yards from the shore of the East number yet.'

river. For more than a hundred years one attempt after another has been made to snatch this treasure from the deep, but so far not even the locker has been found. Not many years after the Huzzan disappeared under the water of an American river the sloop-of-war De

diggings.



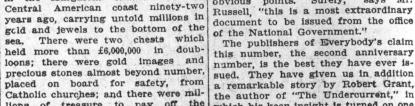
the story of

Braak went to the bottom in a gale sweetened and flavored with vanilla, off the Deleware capes, taking with MIND AS WELL AS BODY IS IN a rich spoil of DANGER-HELP FOUND IN

bones of those who have failed to find possible that our meat bills are not them." Five expeditions have failed alarmingly increasing? Is the Beef Trust a shadow? Mr. Russell answers to their lair on the Tenedos reefs, and these questions. Like a chemist, he the last of them cost the lives of tests each claim of the report in the One might fill volumes with stories vealing its erroneous statements. of these rainbow chasers, many of shows how its conclusions are based on them startling and dramatic. No one only one phase of the Trust Organizahas ever found the San Pedro, the tion and only one small part of the five decked Spanish galleon which sank Trust operations, and how it neglects

ing about Mr. Lawson in the Waldorf-

Astoria eager for inside information.



garrisons' and Spanish warships along phase of our civilization. There is a novel and entertaining article on In all, the treasures of the San "Opper, Outcault & Co., Pedro were valued at £13,500,000. Syn- the Comic Supplements, by Roy L. Mcdicate after syndicate was formed to Cardell with interesting personal items

clutch; fortunes were squandered in the father of the "Yellow Kid," and the search. Many lives were sacrificed the rest of the comic artists. The penin the chase, but all to no purpose. cil drawings of the Hudson River by Davy is still gloating over his doub-loons and golden images as he gloated and distinction. Elliott Flower contributes a significant story of a mesfirst nearly a century ago tributes a significant story of a mes-tributes a significant story of a mes-senger boy, Miss Katharine Holland

Miss Frances Todd will join the Vas- silver collection was taken for foreign gard to the best means for combatting sar girls and will spend the summer missions. abroad. Mrs. W. Foster Parker has returned

Miss Edith Johnson and Miss Miller, to town after spanding the last six who have been visiting St. John, have months in Great Village, Col. Co. returned home.

A band of gypsies engaged in horse Miss Mary, of Halifax, have been vistrading, are encamped on South street, Iting Dr. and Mrs. Dobson, at Yonkers, near Milltown.

A bowling tournament starts tonight in Tracy's alley, between the different lodges. The K. of C. and the Masons Wednesday evening in Beethoven hall play tonight.

The marriage of Miss Ada Mae Ferguson of St. Stephen and R. C. Fitzgen of Portland, takes place May 29th at the home of the bride

w. Nagle, of the firm of Brock & first selection. Miss Dorcas Johnson Patterson of St. John, has been in town sang twice with much acceptance. for a few days.

Percy H. Smith, C. E., of St. John, Lloyd Treen of Sydney, C. B., was is visiting friends in town. Don Grimmer left for St. John to re-

enter the service of the Bank of Mon-

JERUSALEM, May 16. - Victory day evening and both she and Miss Lodge, No. 155, have installed the fol- Prescott played before large audiences, lowing officers for the ensuing quarter: C. T., Caswell Vallis; V. T., Clemmie Fulton: P. C. Morris Bogle: sec. Annabell Short; asst. sec., John Short; C., Gertrude Inch; T., Mrs. Inch; fin. Esther Fulton; marshal, Waldo Dunne D. M., Grant Vallis; sen., Eddie Beckett: G., Stanley Livingston. Rev. S. Howard of St. John is to leo-

ture here in the Methodist churcsh on Tuesday evening, the 23rd. Burgess Kee of St. John and Miss Maud Kee of Olinville spent Sunday in of Woodstock, N. B.

Jerusalem, the guests of Mr. and Mrs. A. E. Burgess.

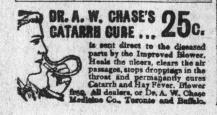
by the late Mrs. Archibald, vice prin-PERRY'S POINT, Kings Co., May cipal of the ladies' college. 17 .- The new highway act does not its first meeting for this year May 24th, seen to be improving the roads very Victoria day. much yet. Lots of small culverts in

Frederick A. Dixon, who for a numthis parish of Kingston need repairing. ber of years has acceptably filled the A successful operation was performposition of principal in the Sackville ed in this vicinity today by Dr. Burhigh school, has resigned his charge. nett of Sussex, assisted by Dr. Warne-Chas. McDougall, barrister of Edford of Hampton and Dr. Keith of Kingston, on Duvernitt W. Moffitt for monton, Alberta, was the guest of Mr appendicitis. Mr. Moffitt was one of and Mrs. J. F. Allison Tuesday. Mr. McDougall, who had been visiting his the van drivers.

former home in pictou, N. S., left Wed-CALAIS, May 17 .- Mr. and Mrs. Geo. nesday for Ottawa, where he has Curran and Mr. and Mrs. Geo. Eaton business before returning to the West. are among the numerous Calais people A Mount Allison number of the Triwho are taking advantage of the splen- bune is to be issued early in June. did fishing at Grand Lake this week. | which will contain numerous illustra-Mr. and Mrs. Geo. Lowell, who of tions and a carefully prepared account late years have spent the winter in of the closing exercises with other in-Florida, returned to their home in Cal- teresting information about the insti-

ais, Monday. tutions. Nelson Adams. Otis Bailey. Dr. Bre-There has been some stir' in the cathaut, Percy Lord, Henry Murchie and the market. G. B. Fenwick of Sussex Frank Murchie of Calais, with Jos. bought half a car last week from Randall of Portland, have returned William W. Fawcett and Clifford Est from a very successful fishing trip at abrooks. Chas. McKenzie of Sack-Grand Lake. ville also purchased half a car for Mil-

Mass Louise Pineo will attend com- ler Bros., Newcastle, from A. C. Fawmencement exercises at Vassar College cett and Albert Smith. Wm. B. Fawand expects to spend a month in New cett has about 60 head of cattle, which York before sailing for Europe, which he expects to sell in July. will be the 1st of July.



ATHOL. May 18 .- There have been number of changes in real estate re-John Canning, has sold his cently. property in Southampton to John Vantier and purchased from the latter his house and lot. Mr. and Mrs. Canning have removed and will remain there until autumn, when they plan to take a trip to California.

tion of parliament and that there is a better prospect of their arrival at a working agreement, in which case the government would endeavor next year to carry a bill for a redistribution of

the seats before dissolving parliament. The graduating violin recital of Miss FORMER GONSUL brilliant. Miss Treen easily belongs among the banner pupils of the Mount AT HALIFAX DEAD. Miss Treen's recital took place Fri-

BORDEAUX, May 21 .- Judge Albion Winegar Tourgee of Mayville, N. Y., American consul here, died this morning of acute uraemia, which resulted on the subject: "Sackville Past and from an old wound. WASHINGTON, May 21.- A cable-

college. The first has been taken by gram was received at the state depart-Miss Ada Bell, daughter of Rev. Edment today announcing Judge Tourward Bell, Petitcodiac, N. B.; the segee's death. He was formerly consul cond has been won by Miss Mabel general at Halifax, N. S., and was Bently, Chatham, N. B. A close third well known as a lawyer and lecturer. In the contest was Miss Jean Garden

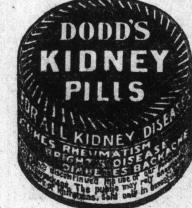
> **TURBINES FOR BRITISH WARSHIPS.**

GLASGOW, May 20 .- The British admiralty has invited engineering firms here to make tenders for the construction of turbine engines intended for the new battleships to be built in the government dockyards. The specifications demand that the engines develop 2,300 horse-power.

ATHENS. May 21 .- An encounter bea strong Turkish detachment is re- cool. Shape, dip first in crumbs, then ported to have occurred in the district of Langadina, in Macedonia, Eleven insurgents and fifty Turks are reported to have been killed.

croquette.

bake in a moderate oven



Braized Ox Joints-Cut two ox tails gelatine. at the joints and parboil for five minutes. Wash thoroughly, and saute in

butter (to which one small sliced onion has been added) until well browned. Add one-fourth of a cupful of flower, and salt. Add this to the first mixture, two cupfuls each of brown stock, water and canned tomatoes, one teaspoonful of salt and one-fourth of a teaspoonful of the eggs beaten until stiff, and the

of pepper. Turn into an earthen dish, vanilla. Turn into individual molds cover, and cook slowly three hours and which have been previously dipped in thirty minutes. Remove the ox tails, cold water, and chill. Serve with thin strain the sauce, and return the ox cream. tails and sauce to the oven. Cut carrot and turnip, using a vegetable-cut-

Caramel Bisque Ice Cream-Three ter, in pieces one inch long and about eggs, one third of a cupful of sugar, as large around as a macaroni; there two cupfuls of milk, a few grains of should be two-thirds of a cupful in salt, two thirds of a cupful of sugar. each. Cook in boiling salted water for two thirds of a cupful of chopped walfive minutes, drain, and add to the ox nut meats, one and one half teaspoontails. Cook until the vegetables are fuls of vanilla, one cupful of heavy soft, then add more salt if necessary. cream.

Beat the eggs slightly, and add one Cheese Croquettes-Three tablespoon. third of a cupful of sugar, the milk fuls of butter, one-fourth of a cupful and salt: then cook over hot water of flour, two thirds of a cupful of milk, until the mixture thickens, then strain. yolks of two eggs, one cupful of mild Put the remaining two thirds of a cupful of sugar in an omelet pan, and stir cheese cut in very small cubes, oneconstantly over the hot part of the salt and pepper, a few grains of cayrange until melted to a syrup that is light brown in color; then add the walenne.

Melt the butter, add the flour, and nut meats, and turn into a slightly buttered pan. Cool, pound in a mortar, pour the milk on gradually while stirpour the milk on gradually while stir-ring constantly. Add the yolks of the Add this to the custard, then add vaneggs without beating, and stir until illa, and cream beaten until stiff. well mixed; then add the grated cheese. Freeze, using three parts of finely As soon as the cheese melts remove crushed ice to one part of rock sait. to insure a smooth, fine-grained cream. from the fire, fold in the cheese cubes,

and season with salt, pepper and cay-Birthday Cake-One half cupful of tween Graeco-Macedonian bands and enne. Spread in a shallow pan, and butter, one and one fourth cupfuls of brown sugar, yolks of two eggs, three fourths of a cupful of milk, two and one in egg, and then in crumbs again. Fry fourth cupfuls of flour, three and one in deep fat, and drain on brown paper. half teaspoonfuls of baking powder, Arrange on a serving-dish, and insert one teaspoonful of orange extract, one teaspoonful of vanilla, one half cupa small paper frill in the top of each

one half cupful of chopped walnut Raised Hominy Muffins-One cupful meats, one third of a cupful of curof warm cooked hominy, one-fourth of rants, two tablespoonfuls of candied Stillman introduced an infamous bogus a cupful of butter, one cupful of scald- orange peel cut fine, whites of two ed milk, three tablespoonfuls of sugar, eggs.

three eggs, one half teaspoonful of

vanilla, one tablespoonful of granulated

Mix the coffee, milk, half the sugar.

and gelatine, and beat in a double

boiler. Beat the yolks of the eggs

slightly, and add the remaining sugar

and cook until the mixture thickens.

Remove from the range, add the whites

one-half teasponful of salt. one-fourth Cream the butter, and add the sugar of a yeast-cake ,one-fourth of a cupful of a yeast-cake ,one-fourth of a cupful gradually, continuing the beating; of lukewarm water, three and one- then add the yolks of the eggs well fourth cupfuls of flour. beaten. Mix and sift the flour and Mix the hominy, butter, milk, sugar baking powder, and add alternately and salt together. When lukewarm with the milk to the first mixture. Add has set before us. Never has his wonadd the yeast dissolved in lukewarm the orange extract, raisins, nut meat, derful power of vivid description been water, and flour. Beat thoroughly, currants, and whites of the eggs beaten cover, and let rise over night. In the until stiff. Bake in an angle-cake pan

morning cut down, fill hot buttered in a slow oven one hour and fifteen Bears the gem pans two-thirds full, let rise, and minutes. Cover with plain or ornamental frosting.

ish galleons laden with gold and gems ate Sauce-One cupful of sugar, of fabulous value. Government

home, it is to be found not many

miles from the Lizard, in Cornwall,

where they say, a Spanish galleon

with \$17,000,000 in her hold lies

"buried under the sands and rocks

if cupful of water, a few grains and private individuals have vied with Dr. Chase's of cream of tartar, one and one half each other for a century in the chase Nerve Food.

Suicide, insanity, falling sickness, naralysis These are some of the re-If any one seeks for fortune nearer

sults of worn-out nerves. The vitality of the body cannot stand the strain and overcome by worry. failing health, anaemia, menstrual derangements, overwork or exhausting disease, mind and body have been where the richly freighted vessel was wrecked.

battered to pieces by the fierce Atlan-No one would neglect a disease so tic waves." Although many companies dreadful in its results as nervous exhave tried in vain to recover this subhaustion if the danger were only realmarine hoard, there is no doubt of its ized with the first symptoms.

existence, for coins are constantly being washed up by the tide as tan-the nerves by the use of Dr. Chase's talizing evidence of the richness of the Nerve Food is when you find yourself coffers from which they have drifted. unable to sleep at nights, suffering In a cave in the Auckland Islands from headaches or neuralgic pains, may still be recovered all the gold indigestion or weak heart action. that the good ship General Grant was Loss of flesh and weight, growing carrying when she started in 1866 on | weakness and debility, a tendency to her voyage from Melbourne to London neglect the duties of the day, gloomy with a passenger list of miners return- | forebodings of the future, are other

WILL VISIT THE WEST.

ing with their riches from the Ballaret indications of depleted nerves. You cannot liken Dr. Chase's Nerve Occasionally, when Davy Jones is in Food to any medicine you ever used. in amiable mood, he will release part It is a nerve vitalizer and tissueof his booty, but he takes care to builder of exceptional power. Naturally and gradually it rekindles clutch what remains more tightly still. When La Lutino, a captured French life in the nerve cells and forms new frigate, sank under the waves of the red corpuscles in the blood-the only Zuyder Zee, a little over a century way to thoroughly cure nervous dis-

ago, she took 330 bars of gold down orders. Dr. Chase's Nerve Food, 50 cents, at with her, in addition to much silver bullion and £127.000, the pay of the all dealers, or Edmanson, Bates & Co., Within a year of Toronto. Portrait and signature of troops in Holland. Dr. A. W. Chase, the famous receipt her foundering £55,000 had been recovered; fifty years or more later she gave book author, are on every box.

up another £50,000, but on the rest of her hoard-she was insured for a round £1.000.000-she still keeps a jealous TORONTO, May 18 .- The Irish Guards

hold. band, of His Majesty King Edward's And again—as evidence that Davy Jones is not quite so bad as he is pic- Household Brigade, will visit the tured-of the ten boxes of gold that Northwest Territories and British Cowent down with the Alfonso XII off lumbia next September, after their the Canaries some years ago, nine engagement at the Toronto exhibition have been recovered. Davy keeps the, I. E. Suckling of Toronto will have tenth .- London Tit-Bits charge of the tour. Lord Roberts is honorary colonel of the Irish Guards.

EVERYBODY'S MAGAZINE FOR JUNE.

The June number of Everybody's brings to us the crucial instalment of "Frenzied Finance," Mr. Lawson's intimate recital of the First Great Crime ful of raisins seeded and cut in pieces, of Amalgamated. The happenings of that now famous midnight session at the National City Bank on May 4, 1890, when Henry H. Rogers and James subscription and defrauded and robbed thousands, are clearly and dramatically told. Here are facts-facts about a conspiracy of which the public has

never before had an intimation. This elaborate account of the methods by which the public was fleeced will be a startling revelation. It is a marvel-

deter the de Add Strift The Ministerio and addition

CASTORIA. The Kind You Have Always Benght Signature

WANT LAW AMENDED. LONDON, May 18 .- The London conference now in session here under the presidency of the Bishop of London, the Right Rev. Arthur F. Ingram, passed a resolution today demanding

an amendment of the English marriage law: as to preclude the remarrying in church of divorced persons during the lifetime of the other party to the proceedings. An attempt to modify the resolution in favor of permitting the re-marrying in church of the innocent party was defeated by a large majority.

A doll-maker of Nuremburg is perfecting a cheap apparatus for making dolls talk, so that even the very lowous piece of literary work Mr. Lawson est-priced ones can utter quaint sayings. It consists of a celluloid strip with a "record" on it, and a stylus so marked as in the account of the that can be worked by a small handle

extending outside the doll's anatomy, the whole incased in a sounding-box Even in its present stage the idea is a success, but the maker intends to further improve it.