WEEKLY SUN, ST. JOHN, N. B., OCTOBER 17, 1894.

EPISCOPAL MONKS.

of the Church."

Impressive Dedicatory Services, Conducted by Bishop Potter, of New York.

Russell Whitcomb, the Founder, Given the Name of Brother Hugh-He Takes the Vows of Poverty, Chastity and

Obedience.

(New York Herald, Oct. 1.) Russell Whitcomb, a Boston man food, they are soothing to an irritated with some money and a good deal of stomach, a corrective of bilious disbrains, has founded the Community of the Brothers of the Church, a sort ever, as few persons except invalids of monkhood belonging to the Protestant Episcopal Church, members of because it is particularly healthful. which will devote their lives to im- and children are almost sure to be proving the moral and spiritual welfare of the poor. Mr. Whtcomb dedicated himself to the work yesterday in solemn ceremony at St. Chrysos- lates these things and provides her tom's chapel, Seventh avenue and table with healthful foods served in Thirty-ninth street, by making the a variety of tempting ways. As showvows of poverty, chastity and obed-ience, the officiant being Bishop Pot-apples, directions for a number of the

ter Under the rules of the church Bishop Potter was seated before the altar, and Mr. Whitcomb, who, by the ceremony, abandoned his name and became in a pan with one pint of water and Brother Hugh, knelt before him. The two cupfuls of sugar, cover closely, Rev. Thomas H. Sill, curate of the cook in the oven half an hour, then chapel, acted as sponsor. The candidate answered questions as to his de- ing until a little of the juice will turn termination to become a brother, and to jelly when dropped on a cold plate. then Bishop Potter said: "Dost thou promise to live, during it is cold and stiff turn it out upon thy continuance in this community, in a deep platter and pour a pint of the state of holy poverty, neither ac- sweetened and flavored whipped cream cepting nor holding anything for thine around it. own possession, but giving all into Apple floating island-Prepare the the common treasury of this community of the Brothers of the Church, to cups. Make a boiled custard of be its permanent possession and to be three cupfuls of milk, the yelks of used by it as its governing body shall three eggs, four tablespoonfuls of deem wise?" To this the candidate made reply: "I do so promise, God being my helper.' Then the bishop continued: "Dost | the jellied apples into a serving dish,

thou promise to live, durng thy contnuance m the community, in the state of holy chastity, abstainig from all things contrary thereto, in thought, word, affection or deed?" "I do so promise, God being my

helper," was the reply. "ALL FOR JESUS."

Then the bishop declared the candidate a member of the body, ending the declaration as follows: "And in witness thereof I give thee the name preferred. of Hugh. Let it be a constant reminder of the holy example of St. Hugh, as well as of the motto of thy comm until they are munity, that thy life may truly be 'All for Jesus.' " Brother Hugh was dressed in a dark brown cassock reaching to the knees, on the breast of which is a black cross. A high crown felt hat is worn. A girdle like that worn by monks is wound round the waist. This girdle was blessed by Bishop Potter and donned for the first time by Brother Hugh during the service. Before he serve cold. put it on the bishop repeated these words: "The Lord has put off from thee the old man and his deeds," .and after it was on, "The Lord put on thee the new man, which after God is created ing pan; put one teaspoonful of sugar, in righteousness and true holiness." In the front pews of the church were | bit of butter in each apple, pour into a large number of students of the the pan enough water to reach one General Theological Seminary at third the depth of the apples, and bake Ninth avenue and Twentleth street, in a moderate oven until they can be where Brother Hugh has been studying. Another pupil at the seminary, C. B.Wooster, is to become a novice in the syrup over them. When cold a few weeks. The headquarters of the community are at No. 371 West Thirty-fifth street, and sweetened whites of eggs, allowa small house, which has been rented ing three whites to six apples. for \$600 a year. On the first floor are club rooms, which will be used by the boys of the neighborhood, whom the brothers intend to help. On this floor is a sort of lecture hall. On the sec-, ond floor is a library and a chapel, nutmeg or cinnamon in each apple and and on the top floor are six tiny bedrooms, for the brothers. All the members of the community from the fire and stir in the beaten give up their possessions to a common yolk of three eggs, three tablespoon-fund. Brother Hugh had a good deal fuls of sugar and a pinch of salt. Put of property, and this he surrendered. the steamed apples in a baking pon. retaining only a very small income, such pour the prepared milk over them and as will suffice him to live in the most frugal way.

are no doubt lacking in lusciousness; THE SPRINGDALE MILLS. machine. On this machine it first but this is counterbalanced by their greater healthfulness the added number of delicious and appetizing dish-"The Community of The Brothers es that may be concocted of them, The Paper Mills in Cardwell, and their superior "keeping power." Kings Co., in Operation. The latter quality is fully appreciated, but not the others. The old maxim, "If you eat a ripe apple before going to bed, the doctor will have to beg Capable Men in Charge and the Pros-his bread," may not be literally true, pects for the Concern Bright. but that wholesome food is more powerful to keep up health and vigor than drugs, certainly is. Raw apples are not easily digested, but cooked ones A Description of the Building and the Manu- stacks of calenders consisting of a are, and, fortunately too, the best of facture of Paper. cooking does not lessen their virtues. The pulp of an apple that has been simply baked or boiled, if eaten with-The Springdale paper mills, situate out the addition of sugar, is not easily at Springdale, in the parish of Carddigested, but one of its properties. well. Kings county, are again in opermalic acid, is an active digestant of ation, and it is safe to say that withrich, fatty foods. Eaten in this way in a few months they will rank well they are an excellent food for invalids, up among the manufacturing estabfor besides being a first-rate nerve lishments of the lower provinces. The history of these mills up to the present time has been one of reverses. orders and bowel constipation. How-The trouble has always been the want of practical men to run them. This eat apples or any other kind of food difficulty no longer exists, for the men who are now running the mills are men of wide experience. The new operprejudiced against any dish that is ators are T. F. A. and H. J. Webb of urged upon them for this reason, the Holvoke, Mass. They have brought size. wise house-wife is she who apprecwith them two capable men and these four will be able to run the paper making machine and do all the other work that requires skilled workmen. The Messrs. Webb are workers and they are satisfied that they can make newer and more delicious ways of serthe mills pay. The paper mills can ving them are given below: when running full time, turn out Apple mound-Pare, quarter and three tons of paper daily, but Messrs. core six large sour apples; put them Webb are now making only a ton and a half per day. The output will soon have to be increased considerably, as all the paper that they can manufacremove the cover and continue cookture during the next six weeks has been sold. Messrs. Mebb did not decide to take hold of the mills without Pour into a wet jelly mold, and when first ascertaining what the chances were for carrying on a good paying business. They saw an opportunity in these mills to build up a rapidly increasing trade. There being everything needed close at hand, why apples as above, but mold in custard could they not secure at all events the lower province market for the various kinds of paper that they might turn out? This was the way sugar and one teaspoonful of vanilla that they looked at it and the experiextract. Make a meringe of the ence of a few months goes to prove whites of three eggs and three tablethat they were right. The mills are spoonfuls of powdered sugar. Turn the only ones in the lower provinces for the manufacture of paper. cover the meringe, set in a moderate The buildings have been put in oven five minutes, but do not yellow thorough repair and the plant has pour the custard carefully around been made as good as ever it was. them and serve very cold. Not so rich The paper making machine, a Fourbut more delicate, is a floating island through the same process. drinier, is as good a machine as can made by beating the whites of three be found anywhere. It can be made eggs with two cupfuls of cold stewed to turn out paper 72 inches in width apple and enough sugar to make and will run off from one to five pleasantly sweet, until the mass is sheets at a time, according to the adlight and stiff. Then heap it in the justment of the slitters. centre of the dish containing the cus-The water supply at Springdale is tard, or in several smaller ones, as abundant, in fact it is almost suffi-

cient to operate the machinery in ad-Coddled apples-Pare and core six dition to giving them all the water required for cleansing and other pur- can grind the wood at a very small medium sized tart apples, and steam er, but not in

it flows in streams on to screens, brass plates, with five holes in them. These catch all the lumps. From the "Prithee, a ballad," exclaimed the knight-"Prowess, adventure, and faith unite." screens the stock goes into a vat and "An ode to freedom," the patriot criedfrom it on to a wire web and the paper forms on it. The paper is picked off this web and carried through two "Give me a drama," the scholar askedheavy brass rolls or presses. What water remains is thus pressed out and "Frame me a sonnet," the artist prayedthe paper can now be handled, but is very soft. From the presses it passes over seven steam driers, through two "Sing me a lyric," the maiden sighed— "A lark-note waking the morning wide. number of heavy steel rolls which "Nay, all too long," said the busy age, "Write me a line instead of a page." give the paper a finish.

The pressure is put on these calen-The swift years spoke, the poet heard-"Y ur poem write in a single word." ders by means of screws from above. After going on large rolls the paper is made ready to be cut up into whatever sizes the firm may desire. The cutter does its work more rapidly than From the lights below to the lights above. And wrote the one-word poem-Love. the rest of the machine so that it is not always in operation. The sheets are packed from the cutter by girls. piled up for inspection, counted and folded, and then go to the finishing room where they are tied up, etc. The

paper is then shipped or put in the quickly in cold water, and put into store house. One would never tire of watching the paper machine work. There is no piece of machinery in St. of chopped celery. As this stuffing is John that would compare with it for And now a word about the heating

engines. Say the firm were going to celery will answer. with salt, pepper and flour and put work on manila paper. The vats would be almost filled with water. into the pan with a little water. The Ground wood would be added, then oven should be very hot. Roast from manilla rope, and next a percentage of ten minutes to half an hour, accordsulphite fibre. Then the sizing and ing to taste, with occasional bastings coloring would be put in, and within Serve very hot, with brown, olive or 18 hours it would be ready for the orange sauce. paper machine.

The brown wrapping paper is made Roast partridge-Draw the birds, of sulphite, ground wood, and a perwash quickly in cold water, and put centage of rags to give it a fibre. The half a small onion in the body of each newsprint is manufactured from sulbird. Truss them, and pin a thin phite, ground wood, and cotton waste. slice of salt pork on the breast. the latter being used to give the paper Sprinkle with salt, and dredge thickly strength. Old paper stock is used in with flour. Place in a pan, breast up, the wrappers and sheathing paper. and roast for forty minutes in a very The waste paper has to be sorted hot oven, basting three times with and three hands are required to do butter, water or stock, salt, pepper and that. After being sorted it is put flour. through a revolving duster, which sauce. cleanses it. Then it is taken to a revolving rotary where it is steamed. Broiled partridge or grouse-Split Chemicals are put in to kill the ink the bird down the back, place a fold-

on it. It is washed, cleansed and bleached. The rags are cut up, sorted, dusted and put in the rotary. From it they are taken to a washer, and when they get through it they are ready for the beating engines, where they are drawn down to the proper fibre. More power is required to draw butter. the manila rope out ready for use than with the rags, otherwise it goes

The sulphite required at the mills is furnished by the Maritime Sulphite Fibre Co. of Chatham. The ground wood has up to the present time been bought, but Messrs. Webb will put their own pulp mill in operation at an early day. There is an abundant sup-

REV. D. C. LAWSON'S DEATH. "Write me an epic," the warrior said-"Victory, valer, and glory wed." He was a Well Known Westmorland

ONE WORD.

Liberty won and wrong der

Power and passion and harmony

He looked in the maiden's glowing eyes,

-Wallace Bruce, in Blackwood's Magazine.

HOUSEHOLD HINTS.

A moment glanced at the star-lit skies

Clergyman.

The Moncton Transcript, speaking of the death of Rev. D. C. Lawson, referred to in Tuesday's Sun, says: "Deceased, who was in his 74th year, was well known in this city as well as throughout this and adjoining counties. For many years he was an active minister and only about a year ago he was taken ill and ultimately his mind became affected, necessitating his removal to the asylum. Mr. Lawson resided for many years at Westmorland Point, where his widow still lives on the old homestead. He leaves a widow, four sons and a daughter. The sons are: Albert Lawson; J. B. Lawson of Amherst; Rev. Geo. Lawson, Kent Co., and Wm. Lawson of London, Eng. His daughter is Mrs. T. A. Kinnear of Sackville. The news of his death will be heard with general regret. The deceased was a man of considerable scholarly attainments, and he Roast duck-Draw the ducks, wash was one of the most amiable of men.'

the body of each bird two tablespoon-DEFRAUDING THE POST OFFICE. fuls of chopped onion and one cupful

(Woodstock Press.)

put in only to flavor the ducks and is A case was brought before Police not to be served, the green stalks of Magistrate Dibblee, the information Truss, dredge being laid by the post office inspector under directions from Ottawa, against a person in this county for sending a letter in a book by mail and paying only book postage. The charge was acknowledged and a fine imposed, but as the accused appeared to have committed the wrong in ignorance of the postal regulations, and not intention ally, it is hoped the judgment will not be executed. Yet the postal authorities say that similiar offences are frequent and something must be done to stop it, and though this case may answer only as a public warning, it is not to be expected that other offences will receive similar leniency. It is the duty of those who use the mails to ascertain on what conditions they can Serve very hot with bread do so. The extremely low rates of postage now exacted do not justify any impositions by the people nor repeated leniency by the government. SACKVILLE MUSICAL CONSERV-

ed towel on the breast, and strike with the potatoe masher to flatten the breast ATORY. bone. Wipe, dredge with salt and

pepper, rub soft butter over the bird A Sackville correspondent, who and dredge with flour. Broil over a writes in glowing terms of a musical clear fire for fifteen minutes, and serve recital recently given by Professors on a hot dish, with salt, pepper and Lillebridge and Chisholm to a delighted audience of teachers and pupils, says: "The masterly perform-

Potted pigeons-After cleaning the ances of these talented musicians bird-wash, wipe and stuff with crackamply justify all that has been writer crumbs highly seasoned and moistten in their praise. Professor Lilleened with butter. Dredge with salt, bridge plays with brilliancy and finpepper and flour. Fry several slices of ish, wholly independent of the printed salt pork, then fry a large sliced score. There is in Mr. Chisholm's onion in the same fat. Skim out the violin playing all the old time enpork and onion and put them in the chantment which years ago gave his stew-pan, add boiling water or stock performances wide popularity. There ply of wood near the mills. Spruce to half cover them; add also a grain is also much more, the evidence of and poplar are the woods needed. They of allspice and a little minced celery long study, the work of the accomfor each bird, cover close and sim- plished artist and musical scholar.

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HIS EARLY LIFE.

Mr. Whitcomb was in his youth a member of the Church of the Advent, in Boston. There he did much Sunday school work. He intended to stuudy for the ministry, but his health proved poor, and he went to Europe, and while in England he got the Idea of his community. He took a course in theology at Oxford, and became very much interested in the services and religious work at Lincoln Cathedral.

On his return to this country he studied law in the office of his uncle, Leslie W. Russell, in this city. His eyesight failed him, however, and, returning to Boston, he opened a real estate office in partnership with his brothers. His old love, the church, overcame him, however, and he gave up everything else and went into the Theological Seminary.

"We hope to do good in this part of the. city," he said. "I know a great many persons here, as I have been attached to the Sunday school work at St. Chrysostom's for some time. The distinctive dress of the community is intended to facilitate our recognition when our help is wanted. Besides. there will be times when it may serve as a protection. It is not too severe in cut, but sufficiently clerical for the purpose.'

The vows of poverty, chastity and obedience are made for certain periods in the community, and are not neces sarily for life, although Brother Hugh, who is bound by the ceremony of yesterday for five years, intends to renew them and make them permanent. It is said that Mr. Wooster's vows will be for two years. Voluntary offerings will be depended on largely, to maintain the institution.

POSSIBILITIES IN APPLES.

Compared with peaches, plums, and the choicest varieties of pears, apples | South Boston Review.

ses. The water power is derived the least broken. While they are cooking make a syrup of one teacup the paper mills. The quantity of provinces. ful of sugar and half as much water. water which flows to the mills through Carefully lay the apples in the serving the large sluice is enormous, in fact dish, and with a teaspoon dip the hot it is the wonder of everybody who syrup over them; as they cool repeat has ever visited the place, where all the operation, and when they are cold the water comes from. spread sweetened and flavored whip-A word regarding the history of the

pd cream or stiffly-beaten and sweet mills may not be out of place. Where ened whites of eggs around them, and the paper and pulp mills now stand

there used to be grist and saw mills. Baked sweet apples-Wash and core It was the excellent water which in--without making the opening through duced their location and when these -a suitable number of apples of equal mills fell into disuse the erection of sizes; place opening upward in a bakpaper mills was determined upon. The late Manuel Francis built the old three drops of vanilla extract and a mill in 1873, the paper mills being located where the present pulp mill is. An old shed where the paper mill now stands was added and it was made the pulp mill. Mr. Francis, his two easily nierced with a fork Place them sons and Capt. Masters ran the mills carefully in the serving dish, and dip for eight or ten years, when they sold them out, the business proving a failserve with cold boiled custard, sweeture The mills were next operated ened whipped cream or stiffly-beaten by some St. John firms, including Legan & Lindsay, Everitt & Butler,

D. Breeze and others. They failed to Apple meringue-Pare and core as make them pay and then the late above six sweet apples of equal sizes James Harris and Mr. Breeze ran place them in a steamer, put a teathem for a time. After that they spoonful of sugar and three drops of were sold out to Charles L. Nelion, vanilia, a little grated lamon peel, who worked them until about five years ago, when he, too, had to sussteam until tender. Heat three cup pend business. Since that time they fuls of milk scalding hot, remove it have been idle. Wm. Bruckhof who held a mortgage on the property, then took it over. Messra. Webb have a lease with the privilege of buying it whenever they see fit. It is altogether likely they will purchase the bake until the custard sets, probably property in the near luture. about ten minutes. Make a meringue The old mills were burned down

but is not at present in use.

It will

of the whites of the eggs and two while Mr. Nelson had the property tablesponfuls of powdered sugar; hear and he built the present establisha spoonful on each apple, return to the ments. The paper mills were put up oven and yellow slightly. To be eaten near the spring and the pulp mills further down the stream. The buildeither hot or cold.

Apple rice pudding-Pare and quarings are large and substantially built, ter four medium sized tart apples, and no expense having been spared when lay them loosely on a buttered pudthey were put up. The paper mills ding mold; turn over them a quart of are three stories high. The ground milk in which has been dissolved three floor contains the boiler and engines, fourths of a cupful of sugar. Sift the paper making machine and the three tablespoonfuls of rice over the finishing room. The heating engines top, pressing it gently under the milk, are located on the second floor as is add a few bits of butter and bake slow also the rotary boiler. The rag room ly for four hours. Serve with plain is above this floor. The firm have a sweetened cream. large store room close by the mills. Apple dumplings-Pare and core the The pulp mill is a well equipped one. requisite number of tart apples. Make

dough as for tea biscuit, and roll be run shortly though, as Messrs. and cut out as for same. Drop four Webb intend to make their own wood drops of vanilla or lemon extract, or pulp. The paper making machine is set grate a little nutmeg over the outside on a stone foundation so that it canof each apple, and rub a little butter not possibly get out of trim. This in the hollow of each one. Envelop machine cost some years ago about in dough, prick each one with a fork \$18,000. It is in all 70 feet long and is lay in a buttered pan, allowing space one of the best machines made. for the dough to expand, and bake in A Sun reporter who visited the a moderate oven half an hour. Serve mills the other day was shown all hot, with any kind of sauce preferred. through them by the Messrs. Webb. Apple bread pudding-Place a layer He was shown the various processes of thinly cut slices of sour apple in through which the stock passed before a pudding dish, then one of bread the paper was ready for shipment. crumbs: continue in this way until The stock having been thoroughly cleansed, is placed in beating engines three medium sized apples have been used, placing apples on top. To a cupof which there are six in the mills. ful of boiling water and half a cupful These engines consist of large vats.

of sugar, a tablespoonful of butter and The stock in them is carried round lemon, vanilla, nutmeg, cinnamon or and round by large revolving cylinders whatever flavoring is desired. Pour which are fitted with knives. These this liquid over the pudding, let stand knives strike on bed plates and cut fifteen minutes, then bake in a modthe stuff up into the proper lengths. It takes fourteen hours, sometimes erate oven forty minutes. Serve hot longer, for these engines to do their with hard or liquid sauce

MARGARET SAUNDERS. GOT FIRED.

The New Shotgun-What did the squire do when he found you loaded ? The Old Musket-Discharged me .-

expense. The rars and waste paper from a spring a short distance from are obtained in various parts of the Messrs. Webb have been running

the mills since last June. They have experienced no difficulty in disposing of all the paper turned out so far, in

fact, as stated above, they have sold goods enough to keep them busy for nearly two months. They make a dry. superior class of wrapping paper. It small onion, cut in four. Truss, dredge is away ahead of any turned out by with salt and pepper, and rub with the cylinder machines which are used softened butter. Dredge with flour. in many factories. In the cylinder Place the birds on their backs in a made paper the fibre runs in one dirshallow pan, and cook in a hot oven ection only, while the fibre is crossed for twenty minutes, if liked rare: for in the paper made by Messrs. Webb's thirty, if liked rather well done. Serve Fourdrinier machine. This gives the with bread sauce and fried crumbs. paper more strength. Their manila paper, brown wrappers and newsprint Venison-Venison may be cooked are as good as is made in any part of after the same rule as beef and mutthe world. Their wrappers and manton. ilas are in general use throughout the served very hot with currant or grape provinces and already there are injelly. The saddle or loin is the choicquiries for them from the upper provest cut for roasting or for steaks. inces. The newsprint has been adop-The inferior parts are good stewed or ted by several papers and contracts braised. Steaks are also cut from the will shortly be entered into with leg and are broiled the same as beefothers. steak, and served with Maitre

D. F. Brown & Co. of this city, the well known paper dealers, are selling the output of the Springdale mills for Messrs. Webb, and the latter could not have hit upon a firm better able to dispose of their goods.

from watermelon rinds and scrape off Messrs. Webb say the only drawback all the red pulp till the portion left is is the long haul from Penobsquis stafirm and hard. Soak in a weak brine tion to the mills. It is about four miles. All the coal used and the stock have to be hauled out by teams and the paper has to be hauled to the pound of the melon. To each seven station for shipment. The freight rates given them by the I. C. R. are

reasonable enough, however. Eighteen hands are at present employed in the mills, but this number will soon have to be increased. Their three double teams are constantly at work hauling to and from the station.

THE GERMAN SHIP CANAL.

The practical completion of the Baltic and North Sea canal was celebrated on Saturday last, about a year in advance of the time set for its opening. The German government steamer Berlin sailing through the new waterway amid the boom of artillery and a profuse display of bunting. The canal, which is 61 miles long, 200 feet wide at the surface and 85 feet wide at the bottom, and has a depth of 28 feet, will prove of infinite value to the commerce of the cities of Lubec, Stettin and Dantzig. These cities, which have been only provincial maritime ports, situated on an inland sea, will by means of this canal en-

joy all the commercial privileges of real seaports. The new sluiceway through the neck of the peninsula of Jutland will shorten the journey 250 miles.

THE THING IN A NUTSHELL.

Boy-If those electric light poles should blow over wouldn't they set fire to the houses? Father-They probably would. Boy-Then why are they put so

Father-I presume it is because the people who own the poles are not the

part. The stock in an almost liquid people who own the houses .- Tife form flows from these vats by means Sanctorious, an Italian physiologist of pipes to two large tanks on the

floor below. Here it is kept mixed estimates that five-eighths of all the up by an agitator till it is pumped solid and liquid food taken are exhaled from the tanks to the paper making by the skin.

Children Cry for , Fitcher's Castoria.

mer from one to three hours, or till The programme was varied by two the pigeons are tender. Take out the vocal solos, one of them a composibirds, remove the fat from the gravy, tion by Professor Lillebridge. Both season to taste, thicken with flour and were very sweetly sung by Fraulein butter cooked together and strain over Lachs. It is understood that a serthe pigeons.

Into the body of each put

It should be cooked rare, and

d'Hotel butter, using currant jelly in-

TOOTHSOME PICKLES.

Watermelon-Peel the green skin

stead of lemon juice.

only

fire

soft.

ies of musical recitals of a similar character will be given during the Roast quail-Pluck and draw the year by the musical faculty for the birds, wash in cold water and wipe benefit of the conservatory pupils.

HAUNTED SHIP OF WAR.

Spooks Appear to Have Taken Possession of the Warship Miantonomah.

New York, Oct. 3,-There is that flits from engine-room to pilot-house, from turret to turret, from stern to bow of the big monitor Miantonomah, ringing bells with unseen fingers, swinging lamps from more flashing lights from them shut off, with unseen fingers, swinging lamps from nowhere to nowhere, flashing lights from which the edectric current had been shut off,

which the eductric current had been shut off, tapping at stateroom doors, and filling the sailor men with awe. The spirit it be, has shown no signs of malignity, but all agree that the big ship is hauhted. The Mantonomah is moored close to the cob dock in the Brocklyn navy yard. The manifestations, according to the sailors, have been going on for some time—in fact, since she was made ready for active service at the she was made ready for active service at the time of the threatened Chilian war, three years ago. The ghost first began to play pranks with the engine-room bells. A ma-

time of the threatened Chilian war, three years ago. The ghost first began to play pranks with the engine-room bells. A ma-chinist heard one night, or thought he heard, the clang of the signal bells below. He sat bolt upright at the risk of being spilled out of his hammock, and then heard the signal to back at full speed. The machinist rubbed his eyes; he must have been draaming, but there it was again, a senseless jangle that meant nothing save that something had gone wring somewhere, and, springing from his hammock, he rushed down to the engine-room. The bells had ceased to ring. The "standing" lights were burning steadily. There was no one in the room. Ship's Writer George Turner was the hero of the next adventure. He sat in his office reading one night between 12 and 1 o'clock. The door was closed and he was deeply in-terested in the book when there came a tap-ping on the door. "Come in," he said. The door did not open, but Mr. Turner did not notice it; and he was surprised when the rapping was repeated. "Come in," he ex-claimed again, somewhat testly. Only the knocking at the door answered him. With an imprecation on the head of the midnight dis-turber Turner was no one in sight. Only the quartermaster was on deck and he had not been near the door. Several other men during the week that followed had s.milar experiences. The Miantonomah is fitted out with an aufor twenty-four hours, rinse and weigh. Add vinegar enough to cover and half a pound of sugar for each oounds of the rind add one ounce each of whole cloves, cinnamon, and cassia buds. Cook till the melon is clear and tender enough to be easily pierced by a broom straw. The spices need be added a few minutes before the pickles are to be taken from the

Plums-Any ripe, large plums will make good, sweet, pickles. For seven pounds of the fruit take a pint of vinegar and four pounds of sugar.

xperiences. The Miantonomah is fitted out with an av Make a sirup of the vinegar and sugar and boil the fruit in it till tender, but not till it breaks in pieces. Just hefore taking it off the fire add two ounces of cinnamon, tied in a bag,

experiences. The Miantonomah is fitted out with an au-tmatic fire alarm, operated by electricity. When the vessel lay at anchor not long ago in Gardiner's bay the fire alarm rang out suddedly. Every man was startled from his slumber. Hammocks were lashed and stow-ed, hose were run out, and in a few min-utes each man was at his station. Then the search for the fire was begun. Nearly two hours passed before it was fliscovered there was nc fire. An investigation developed nothing. Several times after that fire alarms were rung for no reason. A man was put en guard to watch the alarm be, but it rang just the same. The Miantonomah being now tied up to her dock the current is shut off from the thirty-three incandescent siznal lamps. Nevertheless these lamps have been flashing night after night. Sometimes they begin on the port side, sometimes they com-mence on the starboard side. Sometimes they light steady, at other times it goes flokering across from "hard-a-port" to "hard-a-starboard." The story of the ghost has passed from mouth to mouth, and each man in the yard considers himself the possessor of an impor-tant secret. Crab Apples-Take perfect crab apples, removing the blossoms and To each three pounds allow three pounds of sugar, a pint of vinegar, and an ounce each of whole cloves and stick cinnamon. Make a sirup of the vinegar and sugar, and when it boils add the apples, after skimming the sirup. Put in the spices a little later, and boil the apples gently until

tant secret.

POSSIBILITIES IN TOMATO CULTURE.

There are greater possibilities in the to-mato than in any other vegetable, according to the tastimony of some suburban residents. F. S. R., writing from Nicetown, says: "I have a tomato which weighs one pound eight cunces and measures sixteen inches in cir-cumterence, while I have quite a number which weigh over a pound." But F, S. R.'s prife bows before a specimen from Green Lafe. From that interesting hamlet comes a letter from Mona Bittle, who says: "I have just taken from my vine a McKinley tariff tomato weighing one pound tweive ounces and masuring sixteen and a half inches in circumterence. Can anyone do better?" Oh, yes! Samuel Urich of Merion can do better than that. He reports a tomato grown by him on the farm of Staley G. Flags which weighs exactly two pounds and measures saventeen inches in circumference. "Besides this," says M. Urich, "I had another earlier in the season which tipped the scales at two and a half pounds and measured nine-teen inches around."—Phikadeiphia Record.

a prominent educator and newspaper man, had been subject for many days to attacks of a strange disease, which he said, compelled him to fast. He had frequently lived three or four weeks without nourishment, and his physicians expected his recovery from the last attack.

NO USE FOR MOSS.

FIFTY DAYS FAST.

Chicago, Oct. 8.-Prof. Wm, F.

Sloan died at his home today after a

fifty days fast. Prof. Sloan, who was

and an ounce of white cloves.

The lady of the house-"Why don't you go to work? Don't you know that rolling stone gathers no moss?" Browning, the tramp-"Madam, not to evade your question at all, but merely to obtain information, may I ask of what practical utility moss is to a man in my condition?"-Tid-Bits.

