SEMI-WEEKLY SUN, ST. JOHN, N. B., OCTOBER 12, 1904.



and cut each into about eight pieces,

adding a little chopped onion if desired.

and serve at once. These will be found

good with beafsteak.

lettuce leaves, there is nothing more

HOUSEHOLD INFORMATION. cool and refreshing in appearance for A Tested Method of Washing-The the summer luncheon table. Tomatoes woman who does her own washing can save time and strength by using a dishes, and are most acceptably used as wash fluid prepared as follows: One can of potash, one ounce of ammonia following are merely a few suggestions, crystals, one ounce of salts of tartar, illustrative of the ways in which the one gallon of boiling water. Pour the water on the potash, which has tomato may be utilized, and which the housewife will have no difficulty in been placed in a deep receptacle; add varying to suit her own fancy: the other ingredients, cover till cold, Raw Tomatoes .- Select good, firm to then set away in glass jars. The pomatoes, pare and set on the ice to betash will boil violently when the water come thoroughly chilled. Slice and touches it, and great care must be serve with shaved ice upon lettuce taken to avoid burning one's hands. leaves. Tomato Salad .- Pare . the tomatoes,

To wash by this method, sort the clothes as usual, soap over night and wring. In the morning fill the boiler with water, and while it is heating Serve on lettuce leaves with mayonshave half a bar of good laundry soap into a quart of water and boil till dissolved. When the water in the boiler is hot, add the dissolved soap and twothirds of a cupful of the fluid; and when it has come to a boil put in the with a mixture of chopped peanuts and clothes in the usual order. Remove from the boller to the rinse water. The combination of tomatoes, peanuts Rinse in three waters.

Pieces much soiled will need to be rubbed, the others will be found clean to be liked. and free from stains when removed from the boiler.

Clothes washed in this way will be white and clear, and last longer than if rubbed in the old-fashioned way. learned this method of a farmer's wife, and have tested it for ten years. Edith M. Todd.

Good Bread from Inferior Flour-Many housewives think good white cut in slices. Fry in butter till brown, bread can only be made from high- and serve on a heated dish with the grade flour. This is a mistake. The juice in the pan poured over them as a highest grade has so much of the real dressing. nutty flavor is lacking. The second and served with a cream dressing, grade, while made from as good wheat, which is made by dusting a little flour is coarser and darker, and if used in into the juice, which remains in the the same manner often makes dark, pan, and adding milk or cream till it sticky bread which offends the eye. is of the right consistency. My way of using this flour produces a Fried Tomatoes (3)-Pare and slice as bread which is white and light, of directed in the preceding receipt, dip a nutty flavor, and more nutritious. in beaten egg, then in bread crumbs, It is moister than that made from and fry in hot fat. Take up carefully first-grade flour.

I set my yeast with a pint of tepid Stewed Tomatoes-Pare the tomatoes. water, one cake of yeast foam and and put in a saucepan with a little pepflour to make a thin batter, which I per and salt, adding also sugar in the beat thoroughly and set aside till proportion of a tablespoonful to about foamy. I then fill my pan about half a quart. Allow them to stew gently full of flour, and into this pour a quart till soft, and just before serving, thicken of boiling water, stirring quickly to with flour and water, adding also a litavoid lumping. Add a pint of cold the butter.

water; let it stand till just warm, Scalloped Tomatoes-Having prepared then add yeast and beat thoroughly. the tomatoes by paring and slicing, Let it rise 'several hours, or over place a layer of them in a baking dish, rise, and tear off loaves; form lightly, the layers till the dish is filled. Bake corations. rub over with lard or butter, and in a moderate oven, and serve in the when risen to twice their size bake in dish in which it was baked.

steady, not too hot an oven. crisp finished loaf will make you make a filling of stale breadcrumbs, by a spike-like arm.

For Humors Salt Rheum Scrofulous Swellings, etc. WEAVER'S CERATE Cleanses the Skin Beautifies the Complexion. Combined, these preparations act power fully upon the system, completely eradicat-ing the Poison in the blood. form the basis of numerous palatable a flavoring for soups and sauces. The Davis & Lawrence Co., Ltd., Mont

DR. WEAVER'S TREATMENT.

WEAVER'S SYRUP

of sand-paper as they are worn out If it is very rusty it will be work for a man.

Now wipe with a cloth dampened with kerosene and examine carefully. If nearly smooth, 'rub the rough places with some of the finer sandpaper, which will sometimes be successful when the coarser has not quite emoved the rust spot. Wipe with kerosene again, and wash

with hot water and soap, rubbing the naise. Many prefer to slice the tomabar of soap over all the iron, and toes instead of cutting them in pieces. wash well, then rinse with clean hot Tomatoes Stuffed with Peanuts .-water. Now, wipe dry, grease with Choose firm tomatoes, pare and scoop clean lard, not kerosene, and leave out nart of the inside filling the space over night.

Years ago a plumber told me (and mayonnaise. Serve on lettuce leaves. fifteen years of housekeeping have proved its truth) that kerosene must and mayonnaise may seem a strange never be left upon an iron sink, as it one, but if tried it will be almost sure will cause the iron to rust every time. and the last state of that sink will be Boiled Tomatoes-Do not pare, but worse than the first. In the morning cut in slices, and broil to a delicate wash off the lard, and if upon exambrown, under a double wire boiler. ination any rusty places are found re-When done, take up carefully, dot with peat the process of rubbing with sandbutter, season with pepper and salt,

paper and greasing with lard till the sink is in perfect condition. Then to keep it so, every time the dishes are

Fried Tomatoes (1)-Like broiled to-Fried Tomatoes (1)—Like broiled to-matoes, these should not be pared, but out in slices. Fry in butter till brown. Fried Tomatoes (2) .- These are fried and smooth the next morning. Lemon juice or sand soap will in-

which remains in glasses or pitcher not thrown into the sink. On leaving home for a number of to avoid breaking, and serve at once.

> easy mind, for upon your return you will find the sink perfectly smooth after you have washed off the lard. Ada Murray Felt. 11 18

DECORATION NOTES. Colored, velvet-finished sheepskin

lends itself admirably to applique work. night, add salt, and knead in flour dot with butter and sprinkle with pep- Skins of this kind cost from \$1.25 upwith the hand, adding more flour as per and salt, and sugar. Cover this ward, and all sorts of beautiful things necessary, Knead until it blisters, with a layer of bread crumbs, which, can be made from them. The crimson cover and let rise; knead lightly, let of course, must be stale, and alternate and scarlet skins make artistic wall de-

plazza lanterns of the day is square Baked Tomatoes-Select solid smooth The crust will be a lovely brown, tomatoes of uniform size, do not pare, dull-black iron. It has stained glass with Valenciennes. She is not seen in and the odor which comes from the but scoop out a cavity in each. Now lights, and is secured to the side wall

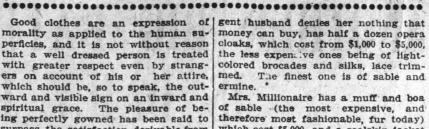
crisp initisted foat with make beta bited this by a spike-like arm. hungry. I have not had boor bred chee inaking it in this way. My hushand says: "No one could ask for better in aking it in this way. My hushand says: "No one could ask for better in a bit of butter on top of each satt, pepper and sweet marjoram to taste, chopped onion, and a little but-ter. Fill the tomatoes with this mix-says: "No one could ask for better in this way. My hushand substance of big of state bieadertaints, by a spike-like arm. Barbaric ornament is sometimes very ares, where their gay, bright colorings by a spike-like arm. Barbaric ornament is sometimes very articles of big outerie. Most people are so shine out acceptably. Brilliant scarthan that made one, and a little butter in the pan, and bake in a moderate oven. their part, but it is not wise to use Cream of Tomato Soun-This if them in masses. properly made, is a most delicate soup Swinging davenports have appeared especially for summer. Stew the tomain many new styles this season; some ing out any that are unsound, having toes (there should be sufficient to make are of finely woven cane, and look airy them perfectly dry. Warm a can of a pint when cooked) with a sprig of and cool; others are of heavier reeds. sealing wax; take each bunch separ- parsley, a blade of mace and a bay Split reed and cane settees are readily ately, dip the stem in warm wax (not leaf, allowing them to stew for fifteen converted into these swinging luxurhot), lay back on table for wax to minutes. Strain, and add a teaspoonies by cutting off their legs, strengthharden. Have a clean, dry barrel or ful of sugar. Put a quart of milk on ening their joinings and hanging them box-a sugar barrel is nice if one to boil, and when boiling thicken with in place by means of suitable hooks, wishes to put up so many; place a two tablespoonfuls of flour, and one layer of paper in the bottom, then a good tablespoonful of butter, which ropes and pulleys. layer of grapes, another layer of pa- have been rubbed together. If ready The handsomest and most substantial swinging seats are of dark, fumed to serve at once, take the tomatoes oak, with iron chains for suspension from the fire, and add the boiling milk to them. If it is not to be served im- purposes. It takes strong beams to hold this style of hanging davenport, mediately, let them stand on the fire separately till required and then mix, for they are very heavy. for if put upon the stove after mixing In the oriental department of our or allowed to stand any length of time. largest shops one runs across real barthe soup will be sure to curdle. There gains in gay barbaric mats wrought in will be no difficulty whatever in making raised gold and silks, and edged with this appetizing soup if this caution is glittering gold fringes. borne in mind, never to mix the toma-Frances E. Fryatt.

Tomato Soup .- Stew sufficient toma-

Tomato Sauce-Stew enough

IRON SINK SMOOTH.

lady's face.



which cost \$5.000, and a sealskin jacket surpass the satisfaction derivable from with sable trimmings worth \$1,000. Her the consolations of religion, and scarce anybody will deny that a more sublong coat of brocade lined with Perstantial joy is to be obtained from a sian lamb is valued at \$1,500, and she im of money invested in a handsome possesses other fur garments equally and becoming garment than from an expensive. But all of her furs are equal amount of value in any other made over again and again into variorm whatsoever. ous forms, to suit the changing styles from season to season, and her almost The sums squandered in clothes by

ACRES OF DIAMONDS.

THE LAP OF LUXURY

By RENE BACH.

(Saturday Evening Post.)

priceless laces, with praiseworthy the very rich are astonishing. It is true that even the multi-millionaire. economy, are transferred at intervals though his apparel comes to a pretty from one article of costume to another. penny, is obliged to be severely simple in his own attire, but in the cos

tuming of his wife and daughters he Not long ago one of the ladies of the has an opportunity to open wide his diplomatic suite returned from Europe cverflowing purse. For the cost of to Washington with \$100,000 worth of a woman's raiment has practically no limit, and a lady of highest fashion gowns and hats, which she had purchased while abroad. The outfit was can hardly be comfortable on a dress deemed so remarkable that photoallowance of less than \$20,000 a year. If her husband is liberal he may give graphs of it were printed in the newsher \$25,000 without fear that he is enpapers. But the expensive raiment of the fair foreigner has been thrown into couraging her to indulge an undue exthe shade by the gorgeous apparel of travagance. another young woman of the National

SOME OF MILADY'S FROCKS. Capital, who was presented at the Court of St. James the other day in

In order to be comfortable a woman a dress that cost as much as all of her of fashion ought to have at least six- rival's costumes put together. ly. Rinse with clean water, hot is ty frocks a year. Five of these should As described by an appreciative best, and wipe dry. Never omit the be tailor-made suits for street wear. fashion writer, pearls and diamonds process of wiping dry, as it will be im- There should be fifteen evening gowns, were sprinkled over her gown as beads possible to keep the iron smooth and ten dinner gowns, and six "little or sequins are strung on an ordinary food value of the wheat taken out by Fried Tomatoes (2).—These are fried in the best condition unless this is dresses," as they are called, of soft done. Water may be poured in the wools and silks, for informal afterfrock. The white satin skirt, veiled in silver tulle, was "embroidered from next minute and the sink remain wet noons. To these should be added fifbelt to hem with wheat-heads done in all night, yet it will be found black teen summer dresses of fine French small pearls, and with spears of wheat muslins, with much lace and embroidtipped with small but pure diamonds ery, and half a dozen tailor-made linen to represent dewdrops." Diamonds and variably rust a sink, and the lemonade suits, also for warm weather. pearls were used to fringe the tulle

> should be poured down the drain, and \$250 apiece. They are severely plain, and that is why they are so expensive, the glove-like fit being all-important. days or weeks, rub the sink thoroughly The finest tailoring is done on the simwith clean lard, and leave it with an plest gowns, and it is for this resson

> > come to \$75 or \$100 each. A fashionable dressmaker will charge from \$150 the wearer's head. Experts reckoned to \$750 for the evening and dirrer the cost of the frock alone at \$100,000, gowns, \$85 to \$150 for the "little dres- but the whole costume, including the ses," and \$100 to \$300 for the summer jewels, represented a value of not less muslins, with their dainty frills and than half a million dollars.

> > With rubies at \$40,000 for a single Of "tea gowns," in which my lady stone, and pearls at \$5,000 to \$20,000 may receive her very intimate friends apiece, even the money of a multi-milon occasions, she will have three or licnaire does not carry him far in the four (costing from \$60 to \$300, adorn- purchase of jewelry. A necklace of ed with much lace, and one of them pearls worth \$300,000 is nothing very trimmed with fur, perhaps), and these extraordinary, and \$100,000 is certainly

will be supplemented by an equal num- not too much to pay for a tiara, while One of the most quaintly decorative ber of wrappers, of soft silks and ba- a "stomacher" to match may easily tistes (fashionably known as "negliccst another \$100.000. Here. and mediaeval in suggestion, made of gees"), equally expensive and trimmed noticed, is an expenditure of half a million dollars on three pieces, in addia wrapper, of course, by anybody cut- tion to which a lady of fashion needs side of the immediate family, but the ornaments for the corasge, a few very

he real, costly rings, and a number of minor hand embroidery has had not a



on of applause and addresses were then made by Stephen S. de Forest, A. B. Copp, Colonel Tucker, George Robertson, W. H. Trueman, Silas Alward, A. O. Skinner and Alderman Bullock.

The salient points in the excursion were touched upon and referred to in John Guests at the terms which showed high appreciation of all that had occurred during the visit to the Caledonia Springs, after which it was then further : Resolved, that the guests extend

their thanks to the Canadian Pacific Railway Company for the very great facilities and accommodation and also for the provisions guaranteeing the safety that had by the company been given and secured to them during this memorable. pleasant and highly satisfactory visit to Caledonia Springs in attendance at the great banquet given by David Russell to his guests in honor of Hon. Wm. Pugsley, This resolution was moved by Edward Sears and seconded by Edward Lantalum, M. P. P., and was carried unanimously.

It was then moved by George Robertson, seconded by Silas Alward, and Resolved, that the thanks of the guests are hereby given to the porters in charge of the sleeping depart-The train bearing the St. John guests

loud in their praise of Mr. Russell, on the guests and performed their and a number had no hesitation in duty to our ut nost satisfaction. saying that it was the time of their W. H. Trueman and seconded by lives. "It was fine," said John K. (Daniel Mullin, K.C., and resolved: That the thanks of this meeting be given to

Storey. The sumptuousness of the viands, the L. R. Ross, terminal superintendent of The sumptuousness of the viands, the thorough preparation of the reception of each guest and the unstinted ar-companied the guests from St. John to of each guest, and the unstinted arrangements for entertainment, and Caledonia Springs and return, and general good times, caused the guests throughout has unremittingly attended to imagine themselves multi-million- to the duties of seeing that the wants aires for the time being. Their stay of the guests should be met in every in Montreal was also particularly plea- particular, a duty to which he gave his utmost attention and which materially sant, and the drive around the city resulted in making the trin so plags. was delightful. The coachmen in the depot seemed ant and agreeable, as it has turned out

to be the only disgruntled people on to be. A. O. Skinner then move the resoluhand, for "there wasn't a bloomin' one in the crowd that would take a coach," A. O. Skinner then move the resolu-tion, which was seconded by T. H. said one of them, referring to the Bullock, as follows: Resolved, that the Most people are so ignorant about guests. thanks of this meeting be given to

at the Russell banquet arrived in St. left nothing to be desired; they have John at 11 o'clock Saturday. All were in the very best manner attended up-

> (New Yor From a barehead her sweet voice a street meetings in don to the leadersh Army in this cou which a few weeks in the career of Eva month is ended it is

> > of the Canadian the leadership of sion. Her brother-in-Booth-Tucker, who the army in this co depressed since the in a railroad accide

tionists has proved

unable to bear to h

With the appointme

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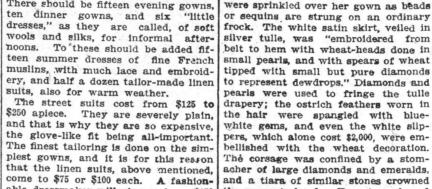
from Canada, where

Comn

the Title

Faith

General's Dau



furbelows.

from flour which costs a third more." Maude Kannon.

A Nice Way to Keep Grapes-Select nice bunches of grapes, carefully pickper, and so on until the barrel or box is full. Then set away in a cool, dry place; they will easily keep until Mrs. W. N. Wright. Christmas.

The Bean Pot-I believe every household dreads to wash the bean pot. I did, until I thought of a way to cleanse it easily. As soon as the beans are turned out, put a large teasponful of washing powder in the dish-pan, or any common pan, then put in about toes and milk until the moment of servquarts of water, and turn the ing.

hean not bottom side up in it, and set on the stove. Let it come to a boil, or let it stay where it is hot for about twenty minutes: it will draw up and cleanse the whole inside, after which it can be easily washed and scalded, and be as clean as a plate. In this way soaking and scrubbing and scraping are done away with, and no one need dread the bean pot, or spend taste, and serve with croutons more than a few minutes in washing

Emma Flanders.

A Remedy for Scalds or Burns-Last mace, and a sprig of parsley. summer, while on a camping party, I had the misfortune to scald myself gently about ten minutes and strain through a sleve. Melt a tablespoonful very badly. There was no oil or anyof butter, add to it a tablespoonful of thing on hand to apply, and I was nearly frantic with pain, when someone suggested trying scraped potato boils and then season with salt and This was done, and it very quickly pepper to taste. eased the pain. Scrape the potato and

Tomato Catsup-Pare the tomatoes put a thick layer of it over the burned place. As soon as it turns brown, restew one hour, and mash through a move it and add a fresh layer. Mrs. E. G. B.

A Plea for Dates-In some parts of Africa, Arabia and India dates form the daily bread of millions of people as well as much of their wealth. In this country we use them now as a dessert, being nutritious and mildly in air-tight bottles. lavative. Dates contain fifty-eight per cent. of sugar, besides a kind of gum. A liquor like wine is made from them by fermentation, also a kind of vinegar. I wonder they are not more generally used in cooking, being so healthful, inexpensive and easily obtained. I have used them in pies, puddings and cake with good results. York Observer. I even put dates in a rhubarb pie, and in puddings instead of raisins. One can find by experimenting many uses

for them. When I speak of date ple several people have asked how I made it. having never heard of such a thing. This is my recipe, which is pronounced good: One heaping cupful of dates stewed and sifted, three cupfuls hot milk, two eggs, two tablespoonful brown sugar, vanilla to flavor. Bake slowly till firm, using one crust. L. G. S.

TOMATOES IN FIFTEEN WAYS.

Autumn brings with it no more attractive vegetable, one is almost tempted to say fruit, than the tomato. When sliced and served raw, thorough ly chilled, upon a bed of crisp green FURNISHING NOTES.

toes to make a quart when cooked, with a pint of stock, a small onion, a bay leaf and a sprig of parsley. Stew fifis not of the tiled variety. Linoleums teen minutes and strain through a fine sieve. Return to the fire, and when white ground and a small all-over figboiling, thicken with two tablespoonfuls of corn starch or flour. Add a teaclean and wholesome. In front of the spoonful of sugar, salt and pepper to bathtub should be one of those raised toma toes to make a pint when cooked, with from wet feet. Over this may be laid cles of apparel which, while essential, a small onion, a bay leaf, a blade of the Turkish cotton bath rug to stand are not exhibited to the public eye upon after bathing. On a tiled bathroom floor there seems to be necessary flour, and when smooth, add to this cold surface. The carpet samples that a year a dealer will guarantee to keep the strained tomatoes. Stir until it are sold twice a year at the carpet sales a customer well corseted, the smaller of department stores make very nice sum allowing for five pairs. bath mats, and are quite inexpensive. with leather at the edges, take place

colander. To one gallon of juice add semi-annually, say in May and Janusix tablespoonfuls of salt, three of musary. At these sales one sometimes tard, three of black pepper, one-half comes across lovely yard-and-a-half teaspoonful of allspice, the same of samples that make delightful rugs. cloves, one teaspoonful of cinnamon, Frances E. Fryatt. one tablespoonful of sugar, three small

red pepper pods, one onion, and a pint MISS PECK'S LATEST CLIMB. of vinegar. Boil four hours, and sea

Chill Sauce .- Take four dozen large LIMA, Peru. Oct. 9.-Miss Annie S ripe tomatoes, sixteen onions, sixteen Peck, the American mountain climber, green peppers, twelve tablespoonfuls has ascended Huascan mountain to a height of 21,000 feet. She was preof salt, the same of sugar, four cupvented from reaching the summit befuls of vinegar. Chop all together until cause of immense crevices and snow. fine, and cook two and a half hours. Huascan is 22,050 feet high. Just before taking off add two ounces of celery seed .- Kate L. Rober, in New

NOT HIS PLACE. The train robbers had the conductor HOW TO CLEAN AND KEEP AN

"Quarter! Quarter!" he shouted. "Not a bit of it!" roared the leader If the housewife be so unfortunate of the masked men. "The Pullman as to have a rusty iron sink she should porter is the only one on this train not be disheartened. It is possible to who has any right to demand a quarclean it and to keep it smoth as a

Begin by buying sand-paper, both coarse and medium. Take a piece of Cock's Cotton Root Compound Is successfully used monthly by over 10,000 Ladies. Safe, effectual. Ladies ask your druggists for Cock's Cottos Root Com-mutations are dangerous. Friee, No. 1, 31 per box; No. 8, 10 degrees stronger, 35 per box. No. 1 or 3, mailed on receipt of price and two 8-cent stamps. The Cock Company Windsor, Ont. By Nos. 1 and 2 sold and recommended by all responsible Druggists in Canada. Cook's Cotton Root Compound wood of a size convenient to grasp in be hand. Cover the bottom of the block with coarse sand-paper, tacking it on the sides os that the heads of the tacks may not scratch the sink. Carpenters use such a block in sandpapering wood smooth. The block must be rubbed on the sink hard and long, being particularly careful about

No. 1 and No. 2 are sold in all St. the corners, and changing the pieces John Drug stores,

lets, orange, gold, vivid blues, all play to do with augmenting the cost of women's atten in these gilded days.

SHOES, GLOVES AND OTHER TRI-FLES.

My lady gets her shoes by contract -a method that saves both money and prescribed shape or pattern, which calls to a news counter, found that he had trouble. If she bought them in the admiring attention to the neighborhood ordinary way she would pay fiom \$10 of the solar plexus, but which, if preto \$15 a pair for them; on the contract ferred, may be attached with equal apbasis they cost her only \$8 to \$12. Her propriateness to the corsage. One of last is kept by the maker, so that she New York's most fashionable women has none of the bother of being fitted, possesses a stomacher that is made to and twice a year she receives from the represent a wild-rose branch, the shop six pairs of dainty boots. Of leaves and buds being large emeralds course, she has to have slippers to and the flower petals composed of match each of her gowns in color, and, pink tormalines. This work of art is when she wants them to correspond

valued at \$150,000. in respect to the material, she sends Mr. Millionaire's rainment costs him a bit of the brocade or other fabric to the manufacturer, paying \$2.50 to have of expenditure being for about twenty them made up. For lace slippers she suits. With this allowance he can algives \$75 a pair. ways look as if newly emerged from

Similarly, she has the kid for her a bandbox, his clothes being kept in gloves specially dyed and made up to perfect order by his valet, to whom order, and they cost her from \$8 to \$15 they fall as a perquisite when discardfor sixteen to twenty-button lengths. ed. He pays \$125 for a suit with a

But for calling she uses only white frock coat, and \$85 for a business suit. A first-class linoleum is after all the gloves, which are never worn more best covering for a bathroom floor that than once. Her lace veils come to as Each year he has a new dress suit and a new "Tux"-short for Tuxedo coat. much as \$10 apiece, and her parasols Yachting suits and white flannels for and best-grade oilcloths showing a (of which she must have at least a summer are incidental requisites. dozen, to match different gowns) run A man of fashion changes his shirt ure in pale-blue or pale-green look up as high as \$100, being trimmed with three times a day, and six dozen of chiffon and lace. these garments are as few as he can

Now, in reckoning the cost of the rairubber mats that hold any water that ment of a lady of fashion, one should get long with comfortably. The laundry wears them out so fast that, as a may be spattered from the tub or come not omit consideration of those artimatter of course, a complete new supply is required every year. He wants a dozen evening-dress shirts (with silk -corsets, for example. It is a combodies and linen bosoms and cuffs), mon thing nowadays for women of some sort of woolen rugs, as it is not means to buy their corsets, like their which cost \$16.50 apiece; also twelve wise to step from a warm bath on to shoes, by contract. For \$150 to \$500 In addition, he must have a dozen Tuexedo shirts, of linen, at \$10 each. plaited-bosom shirts at \$8.50 apiece, twelve stiff-bosomed fancy shirts at Ordinthe same price, and an equal number arily the material is French Coutil, but of silk negligee shirts at \$27.50 each. Sales of carpet samples, neatly bound for a payment of from \$250 up satin or brocade is supplied. In all cases the corsets are kept in repair without extra charge, as part of the agreement.

My lady must have at least a dozen and undershirts at \$25 a suit. This petticoats—the cheapest of them \$25 signifies an investment of over \$1,300 in to \$35 apiece, and the most expensive undergarments alone, and, inasmuch

(French works of art in lingerie, trimas he changes them every day, they med with Valenciennes) running up to wear out rapidly in the wash, and the \$150. She will require an equal numsupply has to be entirely renewed once ber of corset-covers, at \$50 each, handin 12 month. In the same length of embroidered and lace trimmed, and time he uses up six dozen stockings twelve chemises, at \$75 each, will be at \$6 to \$7 a pair, and two dozen suits none too many. Of nightgowns, the of silk pajamas at \$30 each. material of which is "handkerchief-He wears suspenders worth only \$5

linen lawn," she will need a dozen, pair, but the gold buckles cost \$75 at and, for wearing in the seclusion of the jeweler's. Frequently such buckher bedroom, she must have three or les are set with diamonds or other four dressing-jackets (more correctly pecious stones. Mr. Millionaire's known nowadays as "matinees") of garters, too, have golden clasps. In accordion-plaited silk, pale blue or fact, the smallest detals of his attire pink. Both nightrobes and jackets are are of an expensiveness far beyond the elaborately adorned with real lace, reach of men of moderate means, and each garment costing \$100 or so, and the few little articles of bijouterie the dressing-sacques, when worn with with which the fashion of the day perpetticoats to match, make quite handmits him to adorn himself are obvioussome costumes. ly the most costly articles of their

Young Mrs. Millionaire, whose indulkind that money can buy.

COMPARISON. NOTHING RASH. Eva-Here comes Gussie Gluecose. He The Man-What are you reading almost reminds me of a Chicago river there, my boy? I hope it isn't a blood tunnel. and thunder story. Edna-Because you are struck on

The Boy-No, but it's a thunder him? story. Eva-Of course not. Because he is The Man-Thunder alone?

vays in the way and hard to get rid The Bay-Yes, it is the weather reof. port

tch matters as not to know what a According to the guests, it was im-Peter LeFebre, the conductor of the jeweled stomacher is, though they have possible to spend a cent while on the train from St. John to Caledonia a notion that it is an arrangement of trip. Mr. Russell does not do such Springs and return, and who during gems made to cover the digestive re- things by halves. Even the waiters the trip perofrmed his duties in a caregion. This, as a matter of fact, is not and attendants at Caledonia Springs ful and obliging and highly attentive accurately descriptive, the article in refused to accept tips, and the guests manner, which has been greatly apprequestion being in reality merely a who went into the telepragh office, the clated by the company.

he lacks in strength, and decided to

test the science of the knight of the

usual penalty.

Pugsley Banquet Ar-

rived on Saturday.

All Are Loud in Their Praise of Mr.

Russell as a Host and Mar.y

Think it Was the Time of

Their Lives.

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be it

nished.

somewhat elaborate ornament, of no barber shop, the boot black stand or The meeting then adjourned after singing Auld Lang Syne and God Save the King and expressing to each other only to intimate his need when it was the great satisfaction they had during met, and in no case would pay be their visit. taken. The hotel people, the train John O'Keef moved, and W. Wathands and all with whom the guests

son Allen seconded, a resolution excame in contact said they had received tending the thanks of the meeting to the positive orders to see that everything chairman for presiding in a very able possible was done for the comfort and manner over the meeting, during which convenience of Mr. Russell's guests. he made some very pleasant and ap-Even on trains newspapers of the difpropriate remarks, and also to John A. ferent town passed through were fur-Sinclair, secretary, for the manner in

which he discharged his duties. Before leaving, Mr. Russell's guests Many of the remarks that were made presented him with a beautiful loving were evidence of the high appreciation cup. Hon. J. Sweeney made the prethat all present had of the great kindsentation at the Windsor hotel. ness shown to them throughout their Mr. Russell made an appropriate trip by their host. David Russell reply and speeches were made by the The company then sang Auld Lang Mayor of Fredericton, Mr. Clarke of Syne.

St. Stephen, C. N. Skinner. John Keefe and Dr. Silas Alward of St. John. ROUNDS OUT THE FORM. One of the gentlemen who was for Persons who have become pale, weak tunate enough to be an honored guest and thin by overwork, worry or disof David Russell at the now celebrated ease find that Dr. Chase's Nerve Food is wonderfully effective in forming

Pugsley banquet, told the Sun of an amusing incident which occurred on the train before Caledonia Springs was new blood, restoring a healthful glow reached. Among the guests was a to the complexion and rounding out leading architect of St. John, and a the form. You will soon feel, the begentleman somewhat prominent in a nefit of this restorative treatment and most strenuous occupation. The forcan prove it by noting your increase mer, while not a Hercules in physical in weight. proportions, possesses in agility what

ANOTHER THEATRE BURNED.

roped arcna. Accordingly, when they had donned their sleeping attire, the NEW YORK, Oct. 8 .- The destruclittle chap squared off to his more ion of the theatre at Basle by fire this morning strangely resembles the lusty opponent, and for a few moments kept him actively side-stepping, windburning of the Iroquois Theatre at Chiing up the bout by landing a short cago, says the Geneva correspondent of the Herald. Fortunately, the fire blow on the solar plexus. The big fel-Mr. Millionaire's underclothes are all low dropped like a log, and was countoccurred at two o'clock in the night, of silk. He requires a dozen suits of ed out. The victory was a most popuwhen, naturally, nobody was inside. heavy ones at \$50 each, twelve suits of lar one, and the victorious amateur Only four black walls remain of what medium weight at \$35 each, and an was the recipient of congratulations was once the finest theatre in Switequal number of light-weight drawers on all sides. It was not until he diszerland. Modelled on the Neues Theatre in Vienna, it seated 1,500 persons, covered that his foe had faked defeat contained the latest fire-proof applithat the exultation of the sprightly amateur was diminished. Owing to ances and possessed exits everywhere. After the performance of a Strauss the princely generosity of Mr. Russell it was impossible for him to pay the operetta everything was left in order and supposed safety, the fire curtain On the train at McAdam, being lowered. The fire began, as in 8th, 1904, the guests of David Russell Chicago, behind the stage and within on their return from Caledonia a short time, the safety curtain melt-Springs met in a body as far as was ed. The fire spread to the stalls and possible to do so in one of the cars. galleries. The roof fell in within half and on motion James Kennedy was an hour. Two firemen were injured appointed chairman and John A. Sin- seriously and were carried to the hos-

clair was appointed secretary, where- pital. This disaster demonstrated that upon the following resolution was human forethought and the latest firemoved by Stephen S. de Forest and proof appliances are powerless to check seconded by A. B. Copp, M. P. P .: a fire and that the safety of theatres is Resolved, that in acknowledgment a myth. The safety curtain ought of the care of the officers of the Can- have stopped the fire, according to the adian Pacific Railway Company given builders, architects and managers. A to us throughout this entire trip, we valuable library and the musical inhave much pleasure in testifying that struments and costumes were comthe utmost attention has been con- pletely destroyed. The cause of the tinuously extended to us, our safety fire was a short circuit. unremittingly looked after and every

PORTLAND, Me, Oct 9-Ard, sch Lowant anticipated and to the fullest extent provided. The attention given us, from New York for St John. the guests in the dining cars has been of the highest class and the provision made for them in that department has drews, NB. given them the best satisfaction. For

all of which we give to those officials our thanks and assure them of our appreciation of what they have done. This resolution was unanimously carried with the warmest demonstra-



The Kind You Have Always Bought Bears the Char H. Flitchers Signature

