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POOR DOCUMENT

Suffered 20 Years

"Fruit-a-tives" Cured in 2 Months

St. Raphaels, Ont.

For over twenty years I suffered from Chronic Constipation of the bowels, and I could get no medicine to cure me. I tried doctors and every known purgative, or laxative, medicine known but I was no better. Sometimes, if I did not take medicine, I would go four or five days, without any action of the bowels. During all this time I was weak and suffered from Indigestion constantly.

About a year ago a friend advised me to try "Fruit-a-tives" as they had helped her. I began taking "Fruit-a-tives" and from the outset I began to feel better, and inside of a month the pains were almost gone and the Constipation relieved. In two months I was perfectly well again, no pains, no constipation, and my complexion had lost all that sallow appearance.

(Sgd) MARY A. MCDONELL.

"Fruit-a-tives"—or Fruit Liver Tablets—are the only remedy known to science that actually cure Constipation. They do this by making the liver healthy and active—thus causing more bile to flow into the bowels. 152

"Fruit-a-tives"—or "Fruit Liver Tablets" are sold by dealers at 50c a box—6 for $2.50—or will be sent on receipt of price. Fruit-a-tives Limited, Ottawa.

TETRAZZINI RECALLED TEN TIMES IN PHILADELPHIA

The Famous Prima Donna Makes a Great Hit in the Quaker City.

PHILADELPHIA, March 20—Oscar Hammerstein, with Tetrazzini and Zenatello in "Lucia di Lammermoor," took Philadelphia by storm today. The house wos sold out in three hours, and more than $10,000 was returned to those who had sent money and checks too late.

Great crowds waited about the Academy of Music, and half a dozen squads of police were sent from City Hall to keep order. After the third act Tetrazzini was recalled ten times.

She leaned out and kissed the hands of Mrs. Casper Wister, one of the old Philadelphia aristocracy. It is likely that Hammerstein will now build an opera house here.

C. J. Milligan, registrar of probates, tendered his resignation to Premier Hazen yesterday afternoon. The resignation is to take effect on April 1st.

PRINCE HELIE FOLLOWS EX-COUNTESS BONI TO NEW YORK

New York, March 23—Prince Helie De Sagan, who is a suitor for the hand of Mme Anna Gould, is believed to have arrived in New York within a few days with the object of renewing his attentions to the American heiress. The man who is believed to be Prince Helie registered at a New York hotel as "W. H. Thomson," and gave no address. He reached New York two days after Mme Gould and dined with Mme Gould last evening at the home of Mr. and Mrs. Typer Morse.

The visit of Prince Helie De Sagan at this time was unexpected, at least by those who know something of the affairs of the prince and of Mme Gould. She left Paris to spend some time in this country, away from the cares that had weighed upon her in the French capital.

"ROOSEVELT CALLED BY GOD," ASSERTS BISHOP

Philadelphia, March 22—In receiving into full membership eight young men at yesterday's session of the Philadelphia conference of the Methodist Episcopal Church, Bishop Earl Cranston, of Washington, D. C., in instructing them in their duties, touched on national affairs.

"Ten more years of the same old regime that has affected this country," he declared, "and this republic would have gone to destruction. There was a man unfettered by party principles who was studying the situation. If ever God Almighty summoned a man to a special mission it was when he called Theodore Roosevelt to the leadership of the moral sentiment of the country. Theodore Roosevelt has called the people to distinguish between right and wrong, between good politics and statesmanship.

How's This?

We offer One Hundred dollars Reward for any case of Catarrh that cannot be cured by Hall's Catarrh Cure.

F. J. CHENEY & CO., Toledo, O.

We the undersigned have known F. J. Cheney for the last 15 years, and believe him perfectly honorable in all business transactions and financially able to carry out any obligations made by his firm.

WALDING, KINNAN & MARVIN, Wholesale Druggists, Toledo, O.

Hall's Catarrh Cure is taken internally, acting directly upon the blood and mucous surfaces of the system. Testimonials sent free. Price 75 cents per bottle. Sold by all druggists.

Take Hall's Family Pills for constipation.

MODERNISTS UNDER BAN.

Prohibition of the Vatican Against Their Reply to the Papal Encyclical New Universal.

ROME, March 23—The Congregation of the Index has extended the prohibition, hitherto binding in a few dioceses, to the universal church against the modernists' reply to the Encyclical Pascendi.

CAPITALS WON FROM ALL NOVA SCOTIA TEAM 2 TO 0

Truro, N. S., March 23—In the hockey match here tonight between the Capitals of Fredericton and a team, comprising all Nova Scotia, the Capitals won by a score of 2 to 0.

OUST OFFICERS TO PUT STOESSEL IN CELL

Prison Authorities Unprepared for His Reception—Admiral Nebogatoff His Neighbor.

St. Petersburg, March 23—Lieutenant General Stoessel, who Saturday began to serve ten years in prison for cowardice and treason in surrendering Port Arthur to the Japanese occupies a room in fortress of SS. Peter and Paul adjoining that of Real Admiral Nebogatoff, who is serving a like sentence for the surrender to the Japanese in the battle of the Sea of Japan.

The room is about twenty feet square and overlooks a little garden, where the officers are permitted to promenade. Stoessel's family has received permission to refurnish his cell. The officers in the fortress have a private mess of their own, and to this General Stoessel has been admitted.

TO DEDICATE NEW METHODIST CHURCH AT WOODSTOCK

Woodstock, March 23—The dedication of the new Methodist church will take place on Sunday, April 5. The dedication service will be conducted by Rev. James Crisp, president of the New Brunswick and Prince Edward Island conference, and Rev. E. C. Turner, chairman of the district. The dedication sermon will be preached by Rev. H. D. Marr, a former pastor, now of Queen square, St. John. The Manzer memorial window will be unveiled at the morning service.

A weak Stomach, means weak Stomach nerves, always. And this is also true of the Heart and Kidneys. It's a pity that sick ones continue to drug the Stomach or stimulate the Heart and Kidneys. The weak nerves, not the organs themselves, need this help. This explains why Dr. Shoop's Restorative has, and is promptly helping so many sick ones. It goes direct to the cause of these diseases. Test this vital truth, and see. Sold by all Druggists.

First Bachelor—Women imagine that when they refuse a man he goes out and gets drunk to drown his sorrow.

Second Bachelor—And they are really only celebrating it.

CHANGES IN ST. JOHN RIVER SERVICE

With the coming of the spring the owners of the river steamers are making plans for the season's work. A number of important changes are likely to be made in the service. It is stated on good authority that the Star Line will have but one steamer on the Fredericton route, and that the other will probably be placed on the suburban route to Hampstead. In this case the steamer Elaine would probably take up the Fredericton business in competition.

It is also likely that Capt. J. J. Porter and others will purchase a small steamer for the Belleisle route. Capt. Porter was the proprietor of the Springfield and the new steamer will take the place of that boat. Capt. Porter said last evening that he had his eye on a steamer now engaged in the coasting trade, and that he would be able to have her in port in a week's time.

The Champlain is being refitted and will be on the Belleisle route again.

The steamer Sincennes has been transformed into a handsome serviceable boat by the addition of an upper deck and staterooms, and will be on the Washademoak. The Aberdeen will again sail as a rival to the Purdy steamer and will be refitted with the latest improvements.

The May Queen has been practically rebuilt, having been fitted out with a new hull. In about a week she will be taken from Gregory's blocks and taken through the falls to her wharf where she will be painted.

Little change is reported in the crews of the steamers. Purser Hedley Upham and Steward Albert Ganong of the Victoria have both removed to the west and their places will have to be filled.

It is now thought that the river opening will not be much earlier than usual, and it is not thought likely that the ice will go out before April 15.

SAYS POCKETBOOK WITH $60 WAS STOLEN

In the police court yesterday afternoon, Mrs. Alice M. McDonald charged Havelock Murphy and James Connolly with stealing a pocket book with $60 from her bedroom, on March 12. Murphy and his wife lived in the same house as Mrs. McDonald, in St. James street, but moved, leaving some of his furniture in the house.

Among the articles was a bedstead and spring, left in Mrs. McDonald's bedroom. When Murphy went to the house he took with him Constable McBriarty and James Connolly. Mrs. McDonald claims she had a pocket book with $60 hidden between the spring and the mattress, and that this disappeared. Mrs. McDonald, Mrs. Nellie Galbraith, Alfred Kearns, Mrs. Irene Daley and Miss Maud Shanks gave evidence, and the case was adjourned till Friday afternoon at 2 o'clock. The defendants were released on bail, given by R. Keltie Jones and Louis Phillips, $200 each, and themselves in $400 each. G. H. V. Belyea appeared for Mrs. McDonald, and Dr. A. W. Macrae for the defendants.

Furness line steamship Rappahannock now on her way to London from this port took a cargo valued at $44003. Among her cargo were 21179 bushels wheat

Donaldson line steamer "Hestia" left Glasgow on 17th inst. for this port and will proceed to Baltimore after discharging inward cargo.

Donaldson line steamer "Hestia" dra" left Glasgow on the 21st inst. for St. John with 156 cabin and 170 s.eerage passengers.

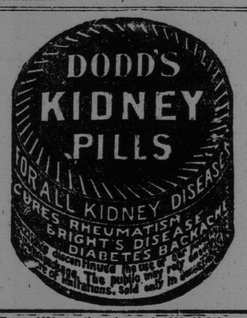
If you have Catarrh rid yourself of this repulsive disease. Ask Dr. Shoop of Racine, Wis., to mail you free, a trial box of his Dr. Shoop's Catarrh Remedy. A simple, single test, will surely tell you a Catarrh truth well worth your knowing. Write today. Don't suffer longer. Sold by all Druggists.

WHAT DID SHE MEAN.

Grace—What makes you happiest?

George—Kisses and you.

Grace—I like to see other people happy, too.



From 1890 to the close of 1906 22,840 men met death in the coal mines of the United States. Not since 1897 has the annual list numbered less than 1,000 and each year the number has grown larger. In 1906 the fatalities were 2,061.

A herd of Burmese sacred cattle which Tom O'Connor, a stockman of Goliad (Tex.) imported from India about two years ago, has done so well that the variety will soon be found upon many of the ranches of southwest Texas.

4 YEAR OLD BOY COULDN'T STAND!

Limbs Weakened by La Grippe Made Strong by Zam-Buk.

Mrs. T. Brixton, of 5 Woodworth Ave., St. Thomas, Ont., says: "I had had some experience as to the efficacy of Zam-Buk in healing sores, cuts, etc., and had heard good reports from friends who also tried this balm, so when a year ago my little lad, four years of age, was left weak in the limbs as the result of a severe attack of influenza, I began rubbing in the Zam-Buk. His legs were so weak he would tremble and shake and was unable to stand for any length of time. Frequent applications of this ointment well rubbed in, seemed to strengthen him daily, and in a very short time the shaking and trembling in his limbs had been banished and he soon got strong and able to run about, thanks to Zam-Buk."

Zam-Buk is a splendid embrocation for rheumatism, sciatica, etc., and is without equal as a healing balm.

WHAT ZAM-BUK CURES.

Zam-Buk cures cuts, burns, scalds, ulcers, ringworm, itch, barber's rash, blood poison, bad leg, salt rheum, abrasions, abscesses and all skin injuries and diseases. Of all stores and druggists 50c. box or from Zam-Buk Co., Toronto, post-paid for price. 3 boxes for $1.25.

ZAM-BUK

FREE! Send coupon and 1c. stamp for free sample to Zam-Buk Co., Toronto. 3K5

Everybody Is After --- THE --- "MERRY WIDOW"

This light opera of Franz Lehar's after being the sensation of the larger European cities is now entrancing New York audiences as never before in a generation.

The Columbia people have placed on the market a number of the choicest selections headed by the famous MERRY WIDOW Waltz and including the famous songs: WOMEN, and MAXIMS.

Even if you have not got a graphophone you should call in and ask to hear these selections.

Maritime Phonograph Co.

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THORNE BROTHERS.

Furs for the Holiday!

LADIES' MINK MUFFS, STOLES, AND THROWS.
LADIES' GRAY SQUIRREL MUFFS, STOLES AND THROWS.
LADIES' ALASKA SABLE MUFFS STOLES AND THROWS.

Also Jap, Mink, and Marmot Stoles and Muffs, Sable, Fox and in other fashionable furs. Ladies' and Gents' fur-lined coats, gauntlets, collars, caps, childrens' furs—All at reduced price during the holiday season.

THORNE BROS. HATTERS and FURRIERS 93 KING STREET

Homemade Easter Novelties.

BY BEATRICE CAREY.

It is a very pretty custom to exchange little Easter gifts among intimate friends and members of one's own family, and often the presentation of such a gift is made especially appropriate when accompanied by a little Easter favor bearing the name of the intended recipient.

Very attractive little cards for such use or which could be sent through the mail can be made at home by clever fingers, one of the simplest of these little Easter cards being illustrated in the drawing. This shows a little chicken breaking through its shell, the head and neck of the chicken being cut from yellow flannel or cloth. The parts of the shell are cut from heavy white paper and the feet of black. These are pasted on an oblong square of gray or green cardboard. The eye and the bill of the little chicken are made black with ink or paint.

Other attractive little cards can be made by painting a face on half an eggshell, using tissue paper for the headdress and neck drapery. One little card of this sort had a demure little face and parted hair painted on the shell, the face being sheltered by a Quaker bonnet and handkerchief made of white tissue paper, the whole being glued on a gray card.

The other little sketches show attractive Easter favors made of eggs. To prepare the eggs first blow the contents out by making a small hole in each end of the shell, blowing through one hole steadily until the egg has all run out at the other end. Eggs with pinkish yellow shells are best for the purpose, being something of a flesh tint. The face must be painted next, the features first being traced, if one's skill in drawing is limited. Hair can be made of raw cotton, blackened with ink and fastened on with mucilage, this being the method used in making the "dude" shown in one of the little sketches. The mustache is also made of blackened raw cotton.

The little nun's head is especially easy to make, the headdress being arranged from white and black paper or from white lawn and soft black material. To hold the little head erect a small pasteboard box was turned upside down, after having a hole cut in the bottom just large enough to admit the small end of the shell, to which it is glued. This box will support the head nicely and also form the shoulders. For the nun and the "dude" heads the box should be painted black.

The little roly-poly figure was made by first blowing the shell as described. The hole in the small end was then enlarged gradually until it was about a half inch in diameter; it was then held in place in an upright position and melted sealing wax poured in; on top of this melted lead being poured, care being taken to keep the shell perfectly steady, so that the weight will fall exactly in the centre and make a perfect balance. Weighted in this way the little figure cannot tip over but always rights itself no matter what position it is in. The little dress for the figure is made of a strip of colored cloth about two inches long by seven wide. To this the apron of white lawn was fastened, the sleeves being made of pieces of the cloth rolled to look like arms, the ends of the sleeves being tucked into pockets. The little cap was made of cloth like the dress and was glued on.

The little mandolin is made by using the lengthwise half of a shell. To separate the shell in this way mark a pencil line around first and then pierce with a needle along the line so that it will break evenly. The handle and face of the mandolin are cut in one from stiff paper, the shell being fastened to it on the opposite side by pasting a narrow strip of white tissue paper. The tissue paper is bent down a little and narrow red ribbon tied to it. The handle should be painted mahogany color, the strings being of yellow silk and the shell painted in lengthwise stripes of yellow and mahogany.

BEATRICE CAREY.

Homemade Candy

Everton Taffy.—Take one pound of brown sugar of good quality, two ounces of butter and one-half a glassful of water. Let the sugar and water come to boil till it forms a ball in cold water, then put in the butter, boiling all till it cracks when threaded. Add six drops of lemon essence stirring briskly. Pour into buttered pans. Separate the taffy while still warm with a knife.

Butter Scotch.—Boil together one pound of brown sugar and four ounces of butter. As soon as it cracks when threaded add a good pinch of cooking soda; let it boil two minutes longer, then run into buttered pans. Before it is quite cool mark lightly in squares the required size, give a brisk tap and it will separate. Set in a cold place.

Fruit Glace.—Boil together for half an hour one cupful of granulated sugar and one quart of water. Dip the point of a skewer into the syrup after it has boiled the given time and then in water. If the thread formed breaks off brittle, the syrup is done. Peel some oranges, divide them into eights, and wipe free from moisture. Pour part of the hot syrup into a cup, which is surrounded with hot water. Take the pieces of orange on the point of a larger needle or skewer and dip them into the syrup. Place them in a dish that has been buttered slightly. Care must be taken not to stir the syrup as that spills it.

Lingerie Making at Home

BY DOROTHY DALE.

For those who have the time and are fond of sewing, the making of fine underwear is really a most delightful and fascinating employment. Unlike making frocks, blouses and such "outside" garments, which are apt to present a good many difficulties in the way of fitting and the adjustment of the trimmings, fine underwear merely requires dainty workmanship and neat sewing, as the fitting is of the simplest and, with the aid of a good pattern, is hardly considered.

Of course, the tops of petticoats, yoke bands, etc., are best adjusted to the figure, but corset covers, nightgowns and such garments can safely be made to measurement, without any preliminary "trying on" at all.

Combination garments are extremely popular, one or two of these being shown in the illustration. For instance, the second sketch in the large plate shows a corset cover and drawers in one, a most model is planned to do away with the separate short skirt, thus avoiding any bunchiness about the hips.

French nainsook was used for the garment pictured, the trimming consisting of German Val. insertion and edge. A corset cover and skirt combination is also much liked, especially with princess gowns of thin material. These are so cut that the fastening is down the middle of the back, this back fastening also being seen on some of the corset covers designed for wear with thin summer gowns.

Fine longcloth and cambric are generally used for petticots designed for ordinary wear, although the very elaborate ones with hand-embroidered scallops or elaborate trimmings of lace are usually of nainsook—a material which is also generally used for night dresses.

Figure No. 7 shows one of the best-liked styles, the gown being made so that it can be slipped on over the head, so that no other opening is necessary. Dainty hand-embroidered scallops finished the edges of the neck and sleeves and little eyelet holes were embroidered below the scallops about the low-cut neck, through which wash ribbon was run.

The yoke of the gown was inlet with curved pieces of Valenciennes insertion, these lace insertions being worked into the design in hand embroidery, used as a decoration. The yoke was joined to the lower part of the gown by fine entredeux.

A great deal of the very finest of the French underwear shows little or no lace as trimming, the ornamentation consisting entirely of fine embroidery in scalloping and graceful flower designs. Of course, if bought in the shops, such garments are very expensive, but if the work is done at home the cost is very slight, as the value of such pieces depends on the amount of time used in doing the embroidery.

The other sketches shown in the plate depict several pretty designs for trimming underwear. Figure 1 shows a corset cover cut in one piece, the material being straight in the middle of the back and bias in front. Round medallions combined with half-inch wide insertion of Val. lace were used as trimming, the neck and sleeve holes being finished by ribbon-threaded beading and Valenciennes edge.

Figure 11 shows a dressing gown or wrapper, the design being practised for various materials. Pale blue lansdowne was used for the model, the collarette being scalloped with embroidery silk to match and embroidered with a few flower sprays. Three-inch wide cream-color net lace was used as a ruffle about this collaret and was arranged in fichu effect down the front. Soft silk ribbon was threaded through eyelet holes worked about the "V" shaped neck, the ends tying in front.

The sleeves were circular open cape scalloped on the edge, falling over elbow-length inner sleeves composed of ruffles of lace. If desired, a little pointed yoke and collar of thin lace may fill in the open neck.

Figure 3 shows a French chemise hand-embroidered and scalloped and trimmed with a little fine lace about the edges of the neck and sleeves, while figure 4 shows drawers of nainsook trimmed with round medallions of batiste and Valenciennes insertion. A full lace-edged ruffle finished the hem in shallow scallops.

No. 5 shows a corset cover which closes down the middle of the back, while No. 6 pictures a very attractive Empire chemise.

DOROTHY DALE.

Billboards, as they are known in the United States, are absolutely prohibited in Berlin, but in place of such oftentimes unsightly objects, public advertising is confined to a system of neat pillars or columns on the edge of the sidewalk at the principal street corners or intersections.

Some Seasonable Suggestions.

BY SARA CRANFORD

CHICKEN SOUP—This recipe requires one quart of chicken broth, flavored with onion, celery, sweet herbs, etc., one pint of milk, two yolks of egs, one-half a cupful of cream, salt and pepper, whites of two eggs and two tablespoonfuls of fine, quick-cooking tapioca. Scald the broth, stir in the tapioca. and let cook over hot water (double boiler) until transparent. Add the milk, scalded, remove from the fire and stir in the beaten yolks, diluted with the cream. Let thicken without boiling, then turn into the tureen, adding salt and pepper; arrange on the top the whites of the eggs, beaten dry, with a few grains of salt and poached by spoonfuls in hot water or milk, or serve in bouillon cups, with a spoonful of the poached white on the top of each cup.

TOMATO SOUP—Procure one quart of stock, one quart of tomatoes, one tablespoonful of sugar, onion juice, celery salt, fine-chopped parsley, two tablespoonfuls of cornstarch, macaroni, salt and pepper. Press the tomatoes through a sieve; bring the pulp to the boiling point, add the cornstarch, diluted with cold water to pour, the sugar, onion juice, celery salt and parsley, if used; let cook 10 minutes and add the hot broth, season and serve. Garnish with inch pieces of cooked macaroni or with egg balls, noodles or yolks of eggs poached in water, "just off the boil."

TOMATO AND GREEN PEA SOUP.—One cupful of green peas, one cupful of tomatoes, one quart of seasoned stock, two tablespoonfuls of cornstarch, two tablespoonfuls of butter, salt, pepper, half a cupful of cooked peas and crisp crackers. Cook the peas and tomatoes until tender in water to cover; press through a sieve and add to the stock; when boiling dilute the cornstarch with cold liquid to pour and stir into the hot soup; let simmer ten minutes; add the butter in bits; stirring well; add the salt, pepper and cooked peas. Serve with crisped crackers.

PUREE OF CHICKEN—For this recipe take one-fourth of a cupful of pork lardoons, one-quarter of a cupful of chopped onions, the same of chopped carrot, parsley with thyme and bay leaf, one four-pound fowl, two and a half quarts of cold water, half a pound of white bread, salt, mace, one ounce of blanched almonds, one pint of milk and three ounces of butter. Put the lardoons, onions, carrot and the parsley garnished, into the soup kettle, with the fowl above them; add one pint of water and let slowly reduce to a glaze, then add the rest of the water; bring to the boiling point, then let simmer until the chicken is tender. Remove the chicken and pound the meat (without skin, fat or bone) with the bred crumbs, moistening with the broth as needed. Season with salt and mace and press through a puree sieve; reheat without boiling, add one pint of almond milk, and when ready to serve stir in gradually the batter. Serve small chicken quenelles made from part of the breast in the soup. To make the almond milk pound the freshy blanched almonds in the mortar, adding a little milk to moisten, then heat with the milk and press through a napkin.

POTATO PUREE—One dozen potatoes, two onions, one head of celery, white part of two leeks, four ounces of butter (one-half a cupfull), three cloves, two quarts of veal broth, salt, parsley, three yolks of eggs, one-half a cupful of cream, two ounces of butter and some finely chopped chervil. Saute the potatoes, pared and sliced, with the onions, celery and leeks, also sliced, in the four ounces of butter ten minutes; add the cloves, broth, salt and parsley and cook until tthe potatoe, are tender, then press through a fine sieve. Return to the fire, add more broth, if too thick, and let simmer 20 minutes, skimming as needed. Just before serving add the beaten yolks, diute with the cream, and the two ounces of butter in little bits. Sprinkle over the soup in the tureen a little finely chopped chervil, if at hand. Serve with croutons.

Fish Chowder.—Three to four pounds of fish, scant quarter of a pound of salt pork, one small onion, one quart of sliced tomatoes, one tablespoonful of salt, three cupfuls of milk, one-quarter of a cupful of butter, pepper, 10 or 12 hard water crackers, one-third of a cupful of flour, if desired. The fish must be very fresh: cod, haddock or lake fish may be used. Skin the fish and remove the flesh in two long filets; cut these into two inch pieces and set aside; cover the head, body bones and trimmings with cold water, let come slowly to the boiling point, then simmer half an hour. Cut the pork into bits and cook cut the fat slowly, to avoid discoloring; in this saute the sliced onion without browning, add fat and onion to the saucepan in which the fish is simmering and strain the whole over the fish. Add the potatoes that have been parboiled five minutes and drained, then salt and pepper, and simmer until the potatoes are tender, about ten minutes, then add the milk scalded, the crackers split and spread with butter and the rest of the butter. Serve in soup plates from the tureen. If a thicker consistancy be desired cream together the flour and an equal measure of butter and cook 15 minutes in the milk, then add to the other ingredients.

SARA CRANFORD.

Marlborough's Queer Rent

The Duke of Marlborough, who married Miss Consuelo Vanderbilt, is forced, by an old English law, to pay as rent to the sovereign of England once a year a silken banner.

This banner must be taken by the reigning Duke of Marlborough to the King or Queen on August 2 of each year, which is the anniversary of the famous Battle of Blenheim, won by the English under the first Duke of Marlborough over the French troops. Blenheim Castle was a gift by the king to Lord Churchill, but he and his descendants must give the silken banner as a token of fealty to the English crown, or else they would legally forfeit the title to this superb estate, worth many millions of dollars.

That other great English soldier, the Duke of Wellington, was presented the splendid castle of Strathkieldeaye on condition that a silken banner be brought to court on June 18th for payment of rent to the crown for the castle. The reigning Duke of Wellington always carries the banner in person to wherever the king or queen of England may happen to be on June 18.

LEST WE FORGET

(New York Evening Post.)

Really, Mr. Harriman should have waited a little longer before donning the guise of the softest spoken, best-intentioned Abu Ben-Ahdem that ever loved his fellow-men. In a month people might have forgotten his testimony of last week; but, as it is, a few of them will recall this, for example:

Commissioner Lane—Supposing that you got the Santa Fe?

Mr. Harriman—You would not let us get it. If you will let us, I will go and take the Santa Fe to-morrow.

Commissioner Lane—You would take it to-morrow?

Mr. Harriman—Why certainly I would.

Commissioner Lane—Then it is only the restriction of the law that keeps you from taking it?

Mr. Harriman—I would go on as long as I lived.

Commissioner Lane—Then after you had gotten through with the Santa Fe and had taken it, you would also take the Northern Pacific and Great Northern, if you could get them?

Mr. Harriman—If you would let me.

Commissioner Lane—And your power would gradually increase as you took one road after another, so that you might spread not only over the Pacific Coast, but spread out over the Atlantic Coast?

Mr. Harriman—Yes.

After so complete a disclosure of his predatory instinct, it is certainly too soon for Mr. Harriman to set up as a missionary, rebuking the bandits.

LITERARY ITEM.

Customer—"I'm rather interested in young Mr. Scribbles. I want to get a copy of his novel. H ve you got it?"

Clerk—"We did have a small supply a few weeks ago, but I'm afraid it's exhausted."

Customer—"Really? I heard it was weak, but I didn't think that it was that bad?"

Daniel H. Howland has been a constable in the town of Dartmouth for thirty-two years and a member of the Republican town committee for forty-four years. He lives in the same house in which he was born.

The Ghent communal council has a proposal before it to include women in the police force. The women will not wear uniforms, must be between the ages of forty and fifty, and must be unmarried.