

THE ANIMATSCOPE NIGHT.

It Drew a Crowded House at the Food Exposition.

Fifty Babies Entered to Compete for Prizes in To-Day's Baby Show.

Last night was animatSCOPE night at the Pure Food Exhibition and the people had read the "Record-Union" and found it out, for they kept Ticket Seller Dodge busy passing out the pastebards to them.

At no time since the Exposition opened has the crowd been so great at Armory Hall, except on the afternoon of the first baby show and it is confidently expected that the attendance this afternoon will exceed even that.

Miss Tracy's lecture was well attended in the afternoon and many had calculated on hearing her in the evening, but as so many pictures were shown by the animatSCOPE it had been decided to have no evening lecture and they were disappointed.

Two or three layers of lard being better than the old way of having five or six layers. You can look at the cake while baking as often as you please, if the oven is kept at the same temperature and do not hold the oven door open too long, but be careful about the position of the stove.

For panned oysters take one tablespoonful of butter and put in the chafing dish, use fresh oysters when possible, add them to the butter and cook till the edges begin to curl, then add some liquor taken from the oysters.

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and sift it into the cake. The flavoring of different cakes should be made a study, so as not to have them all alike. In pound cake take mace as much as can be taken on the spoon. It is used simply to give flavor with other extracts. A few drops of extract of mace can be used, also a combination of one scant teaspoonful of extracts of orange and vanilla, about one and one-half teaspoonfuls together. Combinations make a better flavor and lemon and orange make a good combination. Lemon is not good alone, the grated rind being better. Oil of lemon and of orange become rancid very quickly and are sometimes so before they are put up. It also takes considerable alcohol, giving a taste that many people dislike. If this quantity is baked in one loaf, it will take from an hour to one and one-quarter hours to bake. If in two loaves, they will take from thirty-five to forty minutes. It is not necessary to butter the pans, as the paper can be buttered.

A lady once told her she had followed her directions, but the cake fell. That was because it was not baked enough and she did not try it properly. Make the cake level on the top and corners, so it will rise in the middle. If it cracks in the middle, the fire has been too hot. The process of baking cake is that it takes heat and moisture to form the gas made by baking powder. It can be allowed to stand in a cold place for several hours without injury, but never in a warm room. During baking the heat should strike the cake from the bottom and pass up through it, making it light. If there is too much sugar or shortening, or if the cake gets a heavy jar, it will fall.

Two or three layers of lard being better than the old way of having five or six layers. You can look at the cake while baking as often as you please, if the oven is kept at the same temperature and do not hold the oven door open too long, but be careful about the position of the stove. See that the door and window are not struck into the oven. Leave the cake in the pan till you can handle it without a holder and then remove it. Cut warm cake with a fork instead of a knife, inserting the fork; it is best for sponge and angel cake, hot or cold. Never ice pound cake as the crust is delicate and will without icing.

CARAMEL ICE CREAM. The word "caramel" means burnt sugar, but in making caramel do not allow the sugar to burn—only to turn to a rich golden color. It can be used as a syrup for hot cakes and many prefer it, and it keeps well. It is made by melting sugar in a pan and adding water. It is necessary to be accurate about shortening. If there is too much, it will take too much flour and if there is not enough, it will take too little. It is better to cream the butter. Use one cupful of sugar, using the same cup for both sugar and butter, and creaming in dishes is necessary in cooking and is one of the things taught in cooking schools.

Add the sugar gradually, creaming in a little at a time. When the sugar is thoroughly moistened with the butter, cream it carefully before adding the eggs. Add five eggs unbeat, one at a time, beating carefully. This makes less labor and it beats in the air. Beat the eggs first is a waste of labor. If more than one egg is added at a time they do not get mixed in as thoroughly. The more pound cake is beaten, the finer it will be. It is really the most difficult kind of cake to make, as it requires five much beating. It should be beaten five minutes between each egg. The old-fashioned way of making pound cake, with a pound each of butter, sugar, eggs and flour does not call for baking powder, as the eggs lighten it and make much labor. Baking powder is better, so use a rounding teaspoonful to two cupfuls of flour, measured after sifting. In pound cake never use any wetting but wine or brandy. She preferred to use neither.

Measure the flour rounding, beat thoroughly, putting the first cupful before adding the rest, so as to make the batter perfectly smooth. In making ordinary cake where wetting is used, break the eggs in separately. If all the milk is added to the butter, sugar and eggs, the butter will separate and rise to the top, so add the milk and flour alternately. Another way is to add the flour first, and then the milk. Lighten the baking powder, as when packed tight too much will be used, and too much destroys the texture of the cake.

She had done away with saying heaping teaspoonfuls, as some people do not use judgment and use as much as can be heaped on the spoon. Mix the powder with the last cupful of flour

cook together a few minutes before milk is added. A half cupful of oyster juice can be added if desired, but milk has not so strong a flavor. Add cream or milk to the butter and flour. All can be added at once, but must be stirred well together. If the sauce has thickened, the seasoning can be added, seasoning to taste. To the sauce add a dozen oysters. Sauce for creamed oysters should not be very thick.

After the oysters are added, let them cook about three minutes in the sauce. In preparing fresh oysters for the table, each oyster should be fingered carefully to prevent pieces of shell from adhering to them. Use your judgment in seasoning to taste.

WELSH RAREBIT. Make sufficient for four slices of bread. Take one-quarter pound full cream New York cheese, which will melt without the addition of anything else, and cut it in fine pieces, one cupful cream or ale, half teaspoonful of dry mustard, and a few grains of cayenne. Put them together in a chafing dish and still till begins to melt. If the cheese becomes stringy, use one teaspoonful of baking powder. Stir constantly till smooth, then add one of Worcester'shire sauce and if you like the flavor of catsup, one teaspoonful. Serve on four slices of toast.

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two two assistants and there will be two door tenders and an extra special officer to handle the crowds. There is plenty of aisle room and balcony seats for all, so that none need stay away on that account.

The baby show will surpass Tuesday's in points of interest. The fifty entries filled yesterday before 8 o'clock so that all others are notified that it will be of no use to make application to-day to enter their babies. The fiftieth infant was Master George Parker, aged 7 months. There are many beautiful children and three new twins. One set is the Pugh twins—Chester and Harold, aged 2 years, and very bright and handsome children. Two bright little ones entered yesterday were babies Charlie and Ruth Hunt. Another baby with an honest, old-fashioned, yet always beautiful name, is Ruth Mathews, who is 18 months old and very pretty. There are two Margarets entered and one sturdy youngster is stanchly named John.

The prizes embrace for a first prize winner one of the finest and most expensive baby cloaks to be found in the city given by a prominent firm. There are fully twenty or twenty-five prizes, with more to follow to-day. These will be given out from the stage after the judging, the manager naming the donors. The entire baby show runs but two hours, and mothers will be thus able to preserve remarkably good order among the infant contestants. The doors will be opened to the public at 1 p. m. to-day, so as to give every mother a chance to get good answers. The whole scene of the masses, the operas and symphonies of this period, one work of Schubert's stands out in all its glory. One gloomy winter's day a friend found him in one of the narrow rooms of his father's house, pacing the floor in great excitement. He had been reading Goethe's "Erlking," and its weird beauty appealed to him with irresistible power. His imagination was all on fire. He was with the terrified child; he could hear the tramp of the horse's feet; he could hear the caressing voice of the phantom, the soothing voice of the father in answer. The whole scene of this night-ride through the lonely forest became so vivid that he seized paper and pencil, and with feverish haste the immortal poem was set to immortal music.

Albert B. Bach has recently told for the first time the story of Schubert's taking the song to show it to his former schoolmates, how they flocked in, how he played the accompaniment for Bandstandinger, how Randhartinger had to sing it over and over, and how the smiling composer was rewarded by numerous presents of music paper on which to write more of this marvelous music which thrilled by its dramatic intensity and opened out unending vistas to the imagination.—Kenyon West in The Outlook.

It should also be noted that the constitutional prohibition of convict labor in New York State went into effect on January 1st of this year. As the New York product was by far the largest in the list, both in 1885 and 1886, it will be seen at once what an important additional reduction in convict labor competition this prohibition will effect. Of course, it is not proposed to leave the convicts in idleness. They will be employed in making prison supplies, breaking stone for public roads, and so on. Under the head of prison supplies would come all such occupations as making boots and shoes, cloth and clothing, tile and matting, canning fruit, etc., so that possibly enough work can be provided to keep all the convicts employed. Governor Black, also, in his message to the Legislature, suggests that convicts be employed in making supplies for the State hospitals and charitable institutions. The Superintendent of State Prisons, General Austin Lathrop, in a recent interview, expressed the belief that under the new Constitution sufficient work can be provided for the convicts, though several weeks might be required to adjust the prisons to the new order of things.—Gunton's Magazine.

Following is the programme for to-day: Professor Neale's Solo Orchestra. March, "King Cotton".....Souza Gouture, "Barber of Seville".....Rossini Waltz, "Garden of Love".....Rosenhecker 1871, "Mandolin Serenade".....Jungman Spanish Dances (a "Bolero".....Moszkowski (b) Intermezzo, from "Nalia".....Delibes Selection, "Heinzelmarchen".....Gungl Cooking Lecture at 7:30 p. m. Subject, "Fastry and Lunch Dishes," by Miss Tracy.

Fancy Dancing by the Misses Irma and Edna Farley, Mrs. Grady, accompanist. Soprano Solo, Miss Mary Lewis. Great Serpentine Dance. Chinese Dance, Leon.

There was a regular jam in the evening and persons could hardly get through the crowd at times. Fully 1,500 people were on hand to hear the excellent music and look at the exhibits which in themselves were well worth the price of admission, but everybody was on tiptoe to see the animatSCOPE pictures, "AnimatSCOPE night" having drawn them there, and they were disappointed either, for everything worked smoothly, and the new pictures captivated them. Each picture was heartily applauded, the "Widow Jones' Kiss" bringing down the house. The water rolled on Niagara Falls as naturally as it does every day and one could almost imagine he heard it swirling by the Cave of the Winds, it was so real. It is a wonderful instrument and is a show in itself.

The Treble Clef Ladies' Choral Society, with Miss Lida Clinch as directress, gave a fine selection in excellent style and the audience testified its appreciation. The mandolin duet was well-rendered and the Monday Night Orchestra, under Professor Shepstone's direction, scored a distinct triumph, the number given being well chosen and well played.

Miss Clinch's solo was given in her usual charming style and she was forced to respond to an encore.

The first bicycle race was a mile handicap of eighty yards between Welch and Hubbard. The latter was ahead when his chain broke and the referee stopped the men. Welch refused to ride again and the heat was given to Hubbard by default.

The second heat was between Patterson and Hunt. The latter lost his pedal and his shoe flew off and Patterson won in 57 seconds.

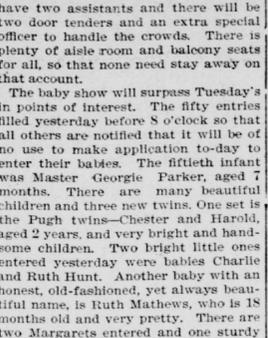
The final heat was between Patterson and Hubbard, the former being handicapped and Hubbard won a close race in 54 seconds.

The evening's programme was finished with what was announced to be a two-mile scratch, but the contestants did not stop with that and rode a close five-mile race, Hubbard winning it in 6 minutes and 6 seconds.

THE BABY SHOW. Of course there is once again but one thing talked about in Sacramento and adjacent points to-day and that is the food show and its baby show feature set for to-day. This being the last chance to see both, the grocers anticipate a house filled to overflowing all day.

In the afternoon the babies will claim most of the attention and at night the fishes of the home-trainer bicycle race, the mile exhibition race by Mag, the crack professional rider; the cooking lecture from 7:30 to 8:30 p. m.; the Farley children in fancy dances; the Leon dances; the special solo songs; Neale's orchestra; the animatSCOPE, and the giving out of all samples left in booths, will do the work of drawing hundreds to Armory Hall.

Every season ticket and benefit or grocer's single admission ticket will be presented for use, and Ticket Seller Dodge anticipates doing the biggest box office business of the week. He will



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The Nonpareil

REVELATION AND INNOVATION—TWO NEW DEPARTMENTS!

The following items besneak much more than is to your interest than may seem apparent. To read between the lines and verify this is to call and inspect the offerings.

Saturday and Monday—Men's Furnishings—Two Days Only. Suspenders.

Bleached Twilled Crash, 17 inches wide; about one-half linen. Makes splendid roller towels or dish cloths. Worth the Special Saturday and Monday. 6c Yard.

120 full pieces of about 60 yards each Bleached Muslin, full 30 inches wide. Not a bit of starch, but soft finish. Good enough for muslin underwear, gowns, etc. Special. 5c Yard.

Would it pay you to make them? Fifteen dozen Bleached Sheets, all made from good sheeting, 31x90 inches or 9-4; ready for use. Special. 44c Each.

Thirty dozen Pillow Cases, size 45x36, made from good sheeting and the size that is correct for most all pillows. 11c Each.

Twenty-five pieces Dark and Medium Cashmere Flannelettes, probably the last good selection of the season. They are in stripes, plaids, all-over or scroll designs; very suitable for morning and evening wrappers. Special. 7c Yard.

Hosiery Specials. These three items mean very much more than is chronicled in words and figures; convincing proof at our hosiery counter.

Ladies' Fast-black Drop-stitch Hose, double heel and toe. Price, 12c.

Ladies' Fast-black Cotton Hose, extra fine 40-gauge double sole and toe. Price, 18c.

Child's Fast-black Hose, 1x1 ribbed, double knee, heel and toe. Sizes 6 to 9 1/2. Price, 15c.

Our New Toilet Dep't. And New Additions Daily. We invite attention to a make of Quadruple Extracts that is manufactured with special care, and we recommend it for its delicate sweetness and lasting odors. The odors are always new and up to date. One-ounce size bottle (the popular size), 50c Bottle. One-half-ounce size bottle, 25c Bottle.

WASSERMAN, DAVIS & CO. Agents for Butterick Patterns. Big New Store, K, Between Sixth and Seventh.

APPLE AND HONEY. The "Old Times Remedy" for coughs, colds and all bronchial and pulmonary affections. Try a bottle. It excels all remedies. Price, \$1 25 per bottle. ROBERT D. FINNIE, Grocer, 721 J.

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Our New Spring Stock To-Day, Saturday, SPECIAL CLEARANCE SALE

Every department will participate. We'll Mention But One Item From Each: THE MEN'S CLOTHING DEPT. THE SHOE DEPARTMENT

offers the balance of the Broken Lots of Cassimere, Cheviot and Worsted Suits, which were formerly sold at \$10, \$12 50, \$15, and as high as \$20, at \$6 50

For the choice. THE BOYS' CLOTHING DEPT. has some attractive values in BOYS' SHORT PANTS SUITS of Blue Tricot or Cheviot. They come in Reeler and Junior styles. Sizes 4 to 8. Worth \$3 to \$5, for \$1 65.

IN THE FURNISHING DEPT. another lot of the MEN'S NATURAL WOOL SEAMLESS SOCKS will be placed ON SALE at 10c.

Ladies can get a good Viel Kid Shoe cloth or kid top, pointed or square toes. Worth \$1 35 \$3 for \$1 35

Girls' PEBBLE GOAT SCHOOL SHOES. Reduced from \$1 25. 85c

Boys' GOOD SUBSTANTIAL SCHOOL SHOES, worth \$1 25, for 85c

THE HAT DEPARTMENT offers Men's Fedora Hats, NEW STOCK, in either black or mixed colors, at 50c.

STATE OF CALIFORNIA. County of Sacramento. On this 20th day of February, 1897, before me, the subscriber, a Notary Public in and for the County of Sacramento, State of California, personally came C. Wilson Frankel, who being duly sworn, says that he is the manager of The Model Clothing Store, that the present location of the business must be vacated by April 1, 1897, and that to the new store which the firm intends to occupy August 1, 1897, not a single dollar's worth of Clothing, Furnishing Goods or Hats now forming the stock of the concern will be taken, but that whatever is not disposed of at the closing out sale now in progress, will be sold at public auction or distributed gratis among the charitable institutions of this county.