

A MOST SUCCESSFUL ISSUE.

The Ending of the Great Pure Food Exposition.

The Attendance Last Evening Was the Greatest During the Week.

The Pure Food Exposition has ended and it went out in a blaze of glory. Last night's attendance was the largest of any evening during the exposition, fully 2,000 people being present and the aisles being blocked by the promenaders at times.

The second baby show took place in the afternoon, there being fifty babies on exhibition and a large crowd gathered to see them. It was children's day, and they took advantage of it, more than half the audience being school children.

The mothers and babies were better arranged for judging than at the first show and the judges had a better chance to see them and did their work carefully and conscientiously. Following is the list of awards:

General prizes.—First prize, Clarence Hull, cloak; second prize, Ruth Cunningham; third, Rego Schilling. Under One Year.—First prize, Charles Alfred Groves; second prize, Roland Westfall; third prize, Cordelia Sprague.

Under Two Years.—First prize, Marion Gertrude Back; second prize, Ruth Mathews. Two to Three Years.—First prize, Rena Fredom; second prize, Alfred Gropp.

Best Natured Baby.—Gladys Amanda Zile; handsomest girl baby, Dessie Rice; first prize twins, Ethel and Edith Anderson; second twins, Chester and Harold Pugh; handsomest baby boy, Chester Pugh; cutest baby under one year, Glen Fraser; fattest baby, Clarence Benjamin; second fattest baby, George Vanasse.

The judges were Mrs. Sol Runyon of Courtland; Mrs. George Kramer, Sacramento, and Mrs. B. Hoover of Elk Grove. These ladies were assisted by George Lovdahl and Mrs. La France.

The judging was admirable and seemed to give great satisfaction. At its conclusion the management extended to the three ladies a vote of thanks.

PAstry and LUNCH DISHES. Miss Tracy's subject for the cooking lecture was "Pastry and Lunch Dishes" and she had the largest audience to listen to her of any of the lectures.

She said there were two things necessary to make good pastry—that things should be icy cold and plenty of fresh air. Take three cups of flour, sifted, half teaspoonful of salt, a scant teaspoonful of baking powder, two-thirds of a cup of shortening, half butter and half lard.

Have the flour thoroughly cold. Animal fat is better than vegetable fat for pastry. Chop the shortening with a chopping knife till it is the size of a pea, taking care not to pack it, by raising the knife each time.

When the shortening is chopped fine, add two-thirds of a cup of ice water. The quantity of water depends on the kind of flour; for pastry soft wheat flour should be used. Do not chop the shortening too fine, for each particle of shortening is what makes the flakes in pastry.

When it is chopped fine add the wetting gradually and do not make it wetter than is necessary. Make little wells for the water and mix it in with a fork; do not knead it. Do not handle pastry at all till the rolling out process begins.

The old-fashioned way of rubbing the shortening into the pastry has been done away with. The dough is quite soft, but not a dry dough. Add a little wetting at a time, but not too much. The greatest quantity of shortening allowed is one-half as much as the flour, except for puff paste.

Dust some flour on the board and turn out the dough, which will be quite comby. Dust it lightly on top and roll it into shape, forward and sideways. When rolled, brush off the flour that adheres, turn it half over and half around and roll out again.

Roll it again into shape, and when it is rolled this way the third time, roll it as you would jelly roll, and roll it in a towel and set it on ice for an hour or two before using. If it stands an hour or two it is much better.

LINEN PIE. See that the board is free from all flour and crust. Cut off a section of the roll, put on tissue paper and press the end into shape. Try to keep it in circular form. Pastry should

not be made in a warm room, as the butter becomes soft. Do not butter the pans for pie, as the pastry is sufficiently rich. In putting it in the pan have it quite full. If there is to be only one crust put an addition around the top of the pie pan in order to make the pie thicker.

For lemon and juicy fruit pies never cook the filling in the pie; cook the crust first. Cut strips of pastry and put them round the edges, wetting the edge lightly with water. To bake pastry for a single crust pie it is necessary to put something into the pie to keep the pastry in shape. Put tissue paper over the pastry and fill in the pan on top of the paper with pieces of bread, after it is baked they can be used for soup. Bake in a hot oven, so that the crust may not become greasy.

For a juicy fruit pie even the top as for other pies. In rolling out the pastry for the upper crust it will not require as much as for the bottom one. Cut small sections in the upper crust to let the air out. Instead of filling the pie with fruit, put in a piece of linen and bake it instead of fruit. Many of these shells may be cooked at a time and filled when ready. In a cold place they will keep a week. When they are filled reheat the shells and put in the filling warm.

LEMON PIE. For lemon pie use the grated rind of a lemon, not grating the white part, which would give a bitter taste. The rind is in the yellow part. Take three-quarters of a cup of boiling water, three-quarters of a cup of sugar, two tablespoonfuls of corn starch, one teaspoonful of butter and the juice of one lemon.

Mix the corn starch and sugar, pour the water over the lemon rind and then add the sugar and corn starch. In adding corn starch or flour to any fruit juice, mix the corn starch and sugar first and they will not lump. Allow all to cook till it thickens, stirring it constantly and then let it cook about five minutes to remove the taste of the corn starch. Add to the mixture the yolks of two eggs beaten light.

Separate the eggs and preserve the whites for the meringue which is put on top of the pie. When the eggs are beaten till creamy, pour the hot custard over the egg and return it to the fire to cook. Do not pour the egg into the custard or it will be lumpy. When once the custard is thickened, allow it to cook slowly, only stirring it to keep it from burning.

To make the meringue for the top of lemon pies, add a pinch of salt to the whites of the eggs and then beat them. For the yolks use a Dover egg beater and for the whites a spoon egg beater. After the custard is cooked add a teaspoonful of butter, but do not cook it in, and a tablespoonful of sugar for each white of an egg. The egg whites should not be allowed to stand after heating unless the sugar is added, or they will go back to liquid form.

Add the butter and then the lemon juice. Do not cook the lemon juice because it destroys the flavor. Spread the filling over the crust and put the meringue on top, putting it on irregularly, as the more irregular it is, the prettier it is. Put it in a cool oven and allow it to brown slightly on top. If put in a hot oven it will become tough.

To remove the linen from the pie after baking insert a sharp knife around the edges and lift the top crust. Fill the pie while hot; if with juicy fruit, add it while warm. Do not cook sugar with fruit; add it and let it get warm. Add a half-teaspoonful of salt to a quart of fruit to bring out the flavor. A little salt added to all stewed fruit will bring out the flavor. Peaches stewed with the pits in are better flavored.

Another very fine peach pie is made by filling the pie with fruit and put whipped cream on top. Miss Tracy has demonstrated that she is a competent lecturer on cooking and by her sunny, pleasant ways and the courtesy with which she answers all questions, has won her way into the hearts of the ladies of this city, many of whom express the hope that she will return in April to lecture for the Young Women's Christian Association as desired.

Following are the recipes in concise form: Flaky Pastry.—Three cups of pastry flour, one cup of shortening (one-half butter and one-half lard) one and a half teaspoonful of salt, one level teaspoonful of baking powder, one cup of ice water. Have flour, shortening and water ice cold. Chop the shortening with flour into pieces the size of a pea, moisten with ice water, mix with a fork, turn out on board, roll backwards and forwards, fold in thirds, turn half way round, roll out again, fold three times, then roll as a jelly roll. Put on ice and let stand from one to two hours. Cut off piece large enough to cover pie pan and roll into shape.

Lemon Pie.—Cover pie pan with pastry. Line with tissue paper and fill with small pieces of bread. Let bake in a hot oven fifteen minutes. Remove the

paper and bread and fill with lemon filling.

Lemon Filling.—Rind of one lemon, three-quarters cup of water, three-quarters cup of sugar, two tablespoonfuls of cornstarch, yolks of two eggs, one teaspoonful of butter. Juice of one lemon. Grate the rind of the lemon, add the water, boiling. Mix the sugar and cornstarch, add to boiling water and stir constantly until it thickens. Beat the yolks of the eggs until creamy. Pour the hot custard over the beaten egg, return to the fire and cook three minutes, then add the butter and lastly the lemon juice. Beat the white of eggs until stiff, add two tablespoonfuls of sugar and beat together. After filling pastry put meringue, cook in cool oven until light brown. Serve cold.

Linen Pie.—Line the pie pan with pastry, fill with linen, cover with pastry and cook fifteen minutes. When baked remove the linen and fill with stewed fruit.

Cheese Straws.—Cut pastry into strips six inches long and one-half inch wide. Line in pan, season grated cheese with a little salt and cayenne, sprinkle the pastry thickly with grated cheese. Bake in hot oven ten or fifteen minutes. Remove from pan and separate as soon as baked.

During the evening Miss Mary Lewis sang a solo with excellent taste and in pleasing style, and received a liberal meed of applause, and Messrs. Lewis and May gave a fine violin and 'cello oblation.

Ira May, the crack bicyclist, rode a race against time on the home training machine, in 54 seconds, Welch rode a mile in 47 1/2 seconds and Payen went against his time in 46 1/2 seconds. Welch tried to beat Payen's time and succeeded in doing it in 46 1/2 seconds.

The animatograph pictures worked to a charm and were greatly appreciated by the crowd, which applauded each one loudly.

It was announced that Mrs. Hattie A. Baughman of 1414 Tenth street had won the handsome bedroom set offered by Breuner Bros., guessing the space occupied at 75,458 square feet, the actual measurement being 75,342 feet.

Then the lights were turned out and the first pure food exposition was a thing of the past. The prospect is, however, that there will be another one inside of a year.

O. P. Dodge tendered another trolley car excursion to the exhibitors and employes yesterday, a number of them not having had an opportunity to go on the first one. They went over all the car lines and were very much pleased, and tendered Mr. Dodge a vote of thanks for his courtesy.

Messrs. Buckley and Pease and the officers of the Retail Grocers' Union sent a letter of thanks to C. A. Neale, director of the orchestra, complimenting him on the superior music furnished by him, and asking him to convey to all those who had taken part in the musical programme their thanks and also the ladies who acted as judges for the baby shows.

Mr. Buckley also sent a letter to Captain R. Underwood of the Capital City Wheelmen, thanking the members for their kindness in participating in the home trainer races.

Managers Buckley and Pease have, by their energy and sagacity, carried to a successful issue, under the auspices of the Retail Grocers' Union, an exposition of great educational value to the people of this city, the effects of which will be beneficial and far reaching.

The Weather Bureau reports show the highest and lowest temperatures yesterday to have been 66 and 48 degrees, with light northerly and southerly winds and clear weather prevailing, although the weather was partly cloudy during the forenoon.

The highest and lowest temperatures one year ago yesterday were 69 and 54 degrees, with 01 inches of rain, and one year ago to-day 64 and 50 degrees. There was no frost yesterday morning; the dew point the night before at 5 p. m. was 46.

The dew point last evening at 5 o'clock was 50, with light southerly winds and a falling barometer, that instrument reading exactly 30 inches.

Red hats were first worn by Cardinals in the year 1245.

EXCHANGE OF JUDGES.

Judge Hunt of San Francisco to Sit Here This Week.

Judge Hunt of San Francisco will on Monday occupy the bench in Judge Johnson's department of the Superior Court.

While here he will try the cases of the county against various deputies in the suits brought to recover salaries paid them a couple of years or more ago, which suits were commenced on the recommendation of the LaRue Grand Jury.

The cases against the Southern Pacific and California Pacific Railroads and the Supervisors, brought in the name of E. J. Croly and growing out of the construction of the overhead roadway above the railroad bridge across the river, will also be tried.

While Judge Hunt is here his court will be occupied by Judge Johnson.

"So Far Ahead."

(From the Rio Vista River News.) The Sacramento "Record-Union" has entered upon its forty-seventh year. The "Record-Union" is in a class by itself as a morning daily, being so far ahead of what is termed "metropolitan journalism" as to make comparison odious. Long may it prosper.

ANDREW CARNEGIE. A Man Who Has Risen From a Messenger Boy to a Manufacturer.

The recent shattering of the steel pool makes Andrew Carnegie, who was one of the principal figures in that concern, a person of unusual interest. Mr. Carnegie is native of Dumferline, Scotland, and was brought to America at the age of 12. His rise from a messenger boy to the possessor of a fortune of many millions is an interesting story.

During the evening Miss Mary Lewis sang a solo with excellent taste and in pleasing style, and received a liberal meed of applause, and Messrs. Lewis and May gave a fine violin and 'cello oblation.

Ira May, the crack bicyclist, rode a race against time on the home training machine, in 54 seconds, Welch rode a mile in 47 1/2 seconds and Payen went against his time in 46 1/2 seconds. Welch tried to beat Payen's time and succeeded in doing it in 46 1/2 seconds.

The animatograph pictures worked to a charm and were greatly appreciated by the crowd, which applauded each one loudly.

It was announced that Mrs. Hattie A. Baughman of 1414 Tenth street had won the handsome bedroom set offered by Breuner Bros., guessing the space occupied at 75,458 square feet, the actual measurement being 75,342 feet.

Then the lights were turned out and the first pure food exposition was a thing of the past. The prospect is, however, that there will be another one inside of a year.

O. P. Dodge tendered another trolley car excursion to the exhibitors and employes yesterday, a number of them not having had an opportunity to go on the first one. They went over all the car lines and were very much pleased, and tendered Mr. Dodge a vote of thanks for his courtesy.

Messrs. Buckley and Pease and the officers of the Retail Grocers' Union sent a letter of thanks to C. A. Neale, director of the orchestra, complimenting him on the superior music furnished by him, and asking him to convey to all those who had taken part in the musical programme their thanks and also the ladies who acted as judges for the baby shows.

Mr. Buckley also sent a letter to Captain R. Underwood of the Capital City Wheelmen, thanking the members for their kindness in participating in the home trainer races.

Managers Buckley and Pease have, by their energy and sagacity, carried to a successful issue, under the auspices of the Retail Grocers' Union, an exposition of great educational value to the people of this city, the effects of which will be beneficial and far reaching.

The Weather Bureau reports show the highest and lowest temperatures yesterday to have been 66 and 48 degrees, with light northerly and southerly winds and clear weather prevailing, although the weather was partly cloudy during the forenoon.

The highest and lowest temperatures one year ago yesterday were 69 and 54 degrees, with 01 inches of rain, and one year ago to-day 64 and 50 degrees. There was no frost yesterday morning; the dew point the night before at 5 p. m. was 46.

The dew point last evening at 5 o'clock was 50, with light southerly winds and a falling barometer, that instrument reading exactly 30 inches.

Red hats were first worn by Cardinals in the year 1245.

ROYAL BAKING POWDER Absolutely Pure. Celebrated for its great leavening strength and healthfulness. Assures the food against alum and all forms of adulteration common to the cheap brands. ROYAL BAKING POWDER CO., NEW YORK

A NARROW ESCAPE. Presence of Blind Saves Switchman Morey From Being Run Over.

About 8:30 o'clock last night, as John J. Morey, a switchman employed in the railroad yard, was attempting to pass from one car to another, the train parted and he fell to the ground.

He had the presence of mind to swing himself clear of the advancing cars and save being run over, but he received a very severe shock to his system.

He was assisted to the Receiving Hospital, where his injuries were examined by the officers in charge and attended to. No bones were broken, but he has no feeling in his heels and has sustained some rather severe bruises.

Later in the evening he was taken to the Empire House, where he and his wife live, and he hopes to be at work again in a few days.

SOCIAL EVENTS. The delightful reception at the Golden Eagle Hotel on Friday night was given by Mrs. William Beckman, Mrs. C. C. Voorhies, Mrs. A. W. Barrett, Mrs. F. S. Stratton and Mrs. Thomas Flint, Jr., assisted by Mrs. Frank Gray, Mrs. C. J. Titus, Mrs. Charles Aull, and Mrs. Campbell.

Senator and Mrs. Boyce of Santa Barbara last evening gave a theater party to Mrs. Louis James, wife of the noted tragedian, at the Metropolitan Theater. The members of the party included Governor and Mrs. Budd, Mayor and Mrs. Hubbard, Mrs. Cushman and one or two others. The box was prettily decorated with potted palms and smiles.

PERSONAL MENTION. Mr. and Mrs. Eugene Stevens have returned from a month's visit to Pacific Grove.

Trotters at Auction. On Thursday, March 4th, Bell & Co. will sell at auction at 10 a. m., at Agricultural Park, the standard-bred stallion Lenmar and 3-year old filly Lady Lenmar, also a new bike sulky, road cart, harness and blankets.

Food for the Hungry. The Theosophical Society of this city gave a bountiful supper to the poor and unemployed in the lower hall of Pythian Castle last night, to which many grateful people did ample justice.

Is the Czar a Scotsman? A claim is put forth that the Czar is to some extent a Scotsman. Czar Paul, when in London, is said to have fallen in love with a Miss Macgregor, a lady noted for her beauty, who happened to be riding her Shetland pony in Hyde Park. He married her privately, so the story goes, and she was the mother of Nicholas I. The present Czar would, therefore, be her great grandson.



Mr. Carnegie believes in using his money while he still lives and to an unprecedented extent he has done this. By the size of his gifts he ranks with Girard, Cooper and Peabody. Mr. Carnegie is an author of note and a great lover of music. In 1887 he was married to Miss Louise Whitfield of New York City. Both Mr. and Mrs. Carnegie are extremely fond of traveling and spend little time in New York. They have no children.

Weather Report. The Weather Bureau reports show the highest and lowest temperatures yesterday to have been 66 and 48 degrees, with light northerly and southerly winds and clear weather prevailing, although the weather was partly cloudy during the forenoon.

The highest and lowest temperatures one year ago yesterday were 69 and 54 degrees, with 01 inches of rain, and one year ago to-day 64 and 50 degrees. There was no frost yesterday morning; the dew point the night before at 5 p. m. was 46.

The dew point last evening at 5 o'clock was 50, with light southerly winds and a falling barometer, that instrument reading exactly 30 inches.

Red hats were first worn by Cardinals in the year 1245.

PAINFUL ACCIDENT.

John Goodrich of Yolo Will Lose Two Fingers. A painful and serious accident happened yesterday to John Goodrich, bartender in Lionberger's roadside inn on the road leading from Washington to Woodland, which will at least cause him the loss of two fingers.

He was handling a shotgun in the tavern during the forenoon, and while one hand was over the muzzle of the gun the butt was placed on the floor so hard as to cause one of the hammers to fall.

The weapon was discharged, and the load tore its way through his fingers, lacerating and mangling two of them so badly that it was thought amputation could not be avoided.

Goodrich was brought to this city, where Assistant City Physician Ogden dressed the wound, and he was then taken to the hospital at Woodland.

WILSON WON'T.

Declines to Step Down as Clerk of Brighton School District. The Trustees of the Brighton School District have declared vacant the position of Clerk held by H. F. Wilson. The difficulty grew out of expenditures connected with repairs to the school-house, the trustees insisting that Wilson has not accounted for all the money expended.

There were some discrepancies, it seems, but Wilson declares they were the result of clerical mistakes. He says he will not give up the clerkship of the board.

AT EAST PARK.

The Popular Toboggan is Now Ready for the Public. After the long months of the rainy season the management of East Park announces that the toboggan railway there and other suburban pastimes will open up.

The toboggan has been overhauled and placed in good condition, and those who last summer enjoyed exhilarating rides thereon will no doubt be on hand to "tackle" it anew.

Hotel Arrivals.

Arrivals at the Golden Eagle Hotel yesterday: Samuel Carson, Catharine A. Tingley, H. T. Patterson, F. M. Pierce, Geo. Bowler, New York; Mrs. A. Catherly, W. Williams, London; Dr. Wood, Rhode Island; M. Mayer, J. E. Marks, S. L. Jones, B. Martin, C. T. Melrose, J. Clark, Chas. Spring, P. Brown, N. Evans, San Francisco.

To-Day's Coursing.

To-day's coursing at Agricultural Park is expected to be first-class. The fine weather the past week has put new life and ginger into the jack-rabbits, and though the dogs that will compete include the pack of the town the long-eared immigrants from the Merced plains are likely to give them some merry racing.

Memorial Grove Benefit.

On Wednesday evening, March 3d, the Ladies of the Grand Army of the Republic will give an entertainment at Foresters' Hall for the benefit of the memorial grove fund.

The Assembly Junket.

Yesterday a special train left here for Berkeley, carrying the members of the Assembly, who went to visit the State University on invitation of the Regents. Eliza L. Wilkes goes to Stockton to preach to-day, but will return to speak here on Sunday, March 7th.

THE NONPAREIL

"The Nonpareil"

TWO NEW DEPARTMENTS! Millinery and Fine Shoes.

THE power of THE BIG NEW STORE in the whirl of the merchandising world here and now is to be practically demonstrated. The marts and looms of two hemispheres have no secrets from our buyers abroad. One of them says: "I have secured for us, our friends and our patrons something out of the ordinary. Fortune surely favored all in this purchase. When the goods reach your hands turn them over to the people at the people's price. No reserve; share with them our good fortune; demonstrate the power that signifies equality, justice and economy to all." Hence the

\$1 35 FIRST \$1 35 The Suit. The Suit.

SPRING DRESS GOODS SPECIAL! Monday Morning at 9 O'clock.

One hundred pieces Two-toned and Self-colored Brocade Chameleon Mohair Brilliants at \$1 35 the suit. AND AMPLE FOR THE SUIT, NOT A STINGY SUIT.

SEE WINDOW DISPLAY. \$1 35 The Suit. \$1 35 The Suit.

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

Another lot of that Eastern cured, Eastern smoked Bacon received to-day. Most every one who has tried it thinks it is the best bacon sold in this city. ROBERT D. FINNIE, Grocer, 721 J.

BACON. CORWIN'S MILLINERY. Opening continued Monday and Tuesday. Another shipment of Imported Novelties will be displayed Monday morning.

SPECIAL ATTRACTIONS FOR THE COMING WEEK.

SHOES. BOYS' CLOTHING.

For Ladies: The Lily Kid. Narrow, narrow square, square or pointed toes and tips; cloth or kid top. A beauty for \$2 00.

A good Vici Kid, cloth or kid tops, pointed or square toes. A bargain at \$1 35.

For Men: We offer a good, heavy Heavy Calf Shoe; medium heavy soles, square toes, with or without tips. A serviceable shoe for \$1 50.

For Young Men: We have a dress wear, nice Shoe for dress wear, in lace or congress. Made of best American calfskin. A very dressy shoe at \$2 50.

For Girls: Pebble Goat School Shoes, reduced from \$1 25 to 85c.

For Boys: Good, substantial School Shoes, worth \$1 25, for 85c.

LONG PANTS SUITS of Black All-Well Cheviot, sizes 11 to 17. Worth \$5. We'll offer for \$3 00.

BROWN OR GRAY MIXED CHEVIOT LONG PANTS SUITS, sizes 11 to 17. Formerly sold at \$4. 00 at \$2 50.

BOYS REEFER SUITS, in gray or mixed chevots, trimmed with Hercules braid. Worth \$2. We reduce to \$1 00.

We have also a few excellent values in small sizes. Knit Pants Suits. They come in "Ree ers" and "Junior" styles—tricot or chevot—two of which are some money worth \$3 to \$5; you may have the choice at \$1 65.

OUR NEW BLOUSE WAISTS HAVE ARRIVED.

The Chas. B. Nathan Co. 67 1/2 to 69 1/2 ST. BETWEEN

SCIMITERS FLASHING IN THE ORIENT, SPANIARDS BUTCHERING IN THE WEST. These are the sanguinary scenes of the hour. Picture them to your mind and then come Where Our Stock Lies Bleeding. We have cut and slashed, exercising superhuman efforts, which resemble madness, to unload our goods. IT MAY LOOK LIKE MADNESS But there is a method in it. We are not going out of business. We are closing out this stock in order that we may open in our new store with perfectly absolutely new goods and continue in the lines of progress which we have mapped out. ALL SUMMER CLOTHING AND UNDERWEAR NOW AT HALF PRICE. The choice of hundreds of Men's \$10, \$12 and \$15 Suits, plain and fancy tweeds, cassimers, chevots and homespuns. These are decidedly the biggest bargains we've ever offered. Now \$6 48 Choice of the Finest Youths' Suit or Overcoat \$7 92 Choice of the Finest Two-piece Suit or Overcoat \$2 86 coat in the house; worth up to \$12. Now... The choice of 100 dozen Men's \$2 and \$2 50 85c Derby and Fedora Hats, all colors. Now... Men's 10c Half Hose, in black and tan, warranted fast colors. Now... 4c THE MODEL. EXACTLY ONE MONTH LONGER AT SIXTH AND K.