

moved. General Sumner then arrived, and the result was that the bridge was opened and the boats allowed to pass.

A day or two ago there was another bit of friction, in which both sides rather overstepped the limit, and are fairly chargeable with some blame.

Three of them through the draw abreast, in coming through the gate jammed in the draw, and the American on the leading boat and the French-bridge guards clashed.

The Frenchmen attempted to arrest the American, and the latter, in which one Frenchman went overboard and several were badly used up.

The feeling between the French and American soldiers apparently dates from the killing of Corporal Hughes, of the Third Artillery, some years ago by a French sentry whom he, with two companions, attempted to rush in order to cross the bridge after dark.

The camps of the Fifteenth Infantry, the Third Artillery and a section of the French force are very close together, and there is evidently considerable ill blood between the two.

The French soldier cut the lead team of an American army wagon from the head of the wagon, and, according to reports, gave the offender and several of his companions some pretty rough handling.

Work of Mr. Hornaday, Director of the New York Zoological Park.

William T. Hornaday, whose article in the November Century has aroused general interest throughout the country in the New York Zoological Park, is at present making an extensive Western trip to Seattle and Portland.

A DRAMATIC CRITICISM

WILLIAM WINTERS'S SHARP CENSURE OF LICENTIOUS PLAYS.

The Presentation of "The Gay Lord Quex," by John Hare, Gives a Chance for Plain Speaking.

New York Tribune.

MR. PINERO'S METHOD.

THE CORE OF THEM ALL.

THE SCENES OF PROPRIETY.

THE GENTLE READER.

THE ARE OF ROMANCE.

THE SCENES OF PROPRIETY.

to anybody, whether moralist or prig, is not the least of the play's deficiencies; it is the theme—the portraiture of warped natures, depraved manners, unwholesome things, and over all pervading the atmosphere a kind of grim satisfaction and sardonic joy in the predominance and triumph of clever wickedness.

A DISAPPOINTING DRAMATIST.

For this dramatist is not a Swift or a Thackeray, grasping the whole of human nature and human life, and showing how, in the conflict and contrast of good and evil, the nobler and the baser, the true and the false, the real and the artificial, transcend everything else, but an artificial, pinhead satirist, only or chiefly intent on devising tainted theatrical situations.

AS TO PURITANS.

It is the common cry of fools, and, of course, it may be expected again to become audible now, that persons who object to tainted subjects on the stage are Puritans, and are necessarily persons of prurient mind.

THE DELECTABLE OYSTER.

Ten Ways to Serve It, as Demonstrated by Mrs. Rorer.

Philadelphia Record.

THE GENTLE READER.

THE ARE OF ROMANCE.

VIEW OF WU TING FANG

CHINESE MINISTER THINKS HIS PEOPLE DISCOVERED AMERICA.

Carried by Wind and Wave Across the Pacific—Natives of Alaska Are Said to Be Mongolians.

Washington Special.

Minister Wu Ting Fang said to-day that he regards it as an established fact that the Chinese are the discoverers of America.

Right upon the heels of his statement is another corroborative of this interesting question, that the Chinese, and not the Alaskan division in the office of the commissioner of education, spent a number of years in Alaska.

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chopped parsley, a dash of red pepper. Turn out to cool. When cold form into oyster-shaped croquettes, or into oyster forms; then dip in egg and bread crumbs. Fry in smoking hot fat. Serve around a mound of cabbage salad.

Curried Border of Rice.—Drain and dry twenty-five oysters, dusting with salt and pepper. Put two tablespoonsful of butter and one onion, chopped fine, into a saucepan, and when the onion is tender, tender, not browning. Add a teaspoonful of curry, a tablespoonful of flour and a half pint of boiling water. Boil for a moment, and strain into a double boiler. Add half a teaspoonful of salt. Throw the oysters, a few at a time, into a very hot griddle, turn, and when they are done, dip them into the curry sauce. When all are boiled add two tablespoonsful of lemon juice and turn a smoking hot fat. Serve around a mound of cabbage salad.

Oysters with Steak.—Those who like the oyster flavor the most will get the best of this recipe. Drain and wash twenty-five oysters, though a dozen will do. Then cut a Hamburg steak or for stuffing purposes, a round of beef for eight or ten oysters on one side and three on the other if you use one, but turning constantly if you use two. Put the least cooked side down in a baking pan, cover with the oysters and allow to cook over. The oysters will curl in about ten minutes, when the steak is done. Sprinkle with salt and pepper and a little melted or clarified butter poured over. A sauce of lemon juice and minced parsley forms the finishing touch.

Oyster Salad.—Drain twenty-five large oysters. Put them in a bowl with a little kettle of boiling water. Drain and place on ice till very cold. Then make a French dressing (four tablespoonsful of oil to one of tarragon vinegar, one-half teaspoon of salt and a half teaspoon of pepper) and pour over the oysters when they are cold. Place on a dainty bed of lettuce. Cover with one-half pint of chopped celery and four avocados sliced, when they are cold.

Broiled Oysters.—Drain twenty-five and throw them, a few at a time, on a very hot griddle. Turn quickly and lift into a double broiler, adding a tablespoon of butter, half a teaspoonful of salt and a dash of pepper. Serve on toast.

Fricasseed in Bouche Cases.—These cases are made from French fritter batter and fried on a bouche mold. Dip the mold in the batter and fry in a hot oil. Then fill with Oyster Sauce for Turkey. This and creamed oysters are identical. Drain twenty-five oysters and boil in their own liquor. Drain again, this time saving the liquor. Add a tablespoonful of butter and one of four avocados sliced, when they are cold. When they are boiling season.

COMMON-SENSE REMARKS.

Elizabeth Cady Stanton on the Question of Home Deterioration.

At the present time pessimists are making a great deal of capital out of what they are pleased to call the deterioration of American home life, which they affirm is evidenced in the weakening of family ties, the breaking up of the privacy and sanctity of home, the increase of divorce and kindred evils, which are depicted in lurid colors by these frightened moralists.

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