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LADIES' CLOTH and KID-TOP OXFORDS, coin toes, patent leather tops, turn soles, all sizes. Offered at 95c. a pair. This shoe sold elsewhere at \$2.00.

We are offering a few specials in MEN'S WEAR. A fine monkey skin lace to the top. CYCLE SHOE, coin toes for this week \$1.95. You have always paid \$3.00 for this shoe. LOW SHOE in the same style \$1.45.

OUR MEN'S \$3.00 CALF LACE and the ELASTIC SIDE SHOE—the square, pointed and round toes. A fine value for \$5.00. A CALF BUTTON SHOE for BOYS—neat, durable and tidy. Sizes 2-2-5 for \$1.75. You cannot duplicate for less than \$2.50.

Space will not permit us to enumerate all the bargains we can honestly offer you. We use the knife on prices and cut deep for CASH.

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FAIRCHILD'S HONOLULU SHOE HOUSE.

E. J. MURPHY & J. S. LYNCH, Managers, 426 and 426½ Fort street, Corner of Hotel street.

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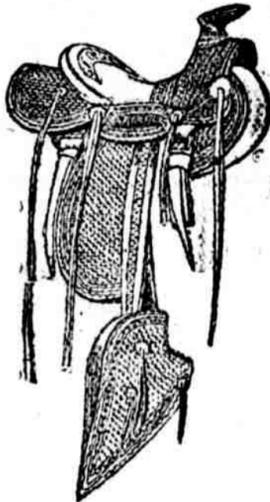
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Genuine Australian Stock Saddles, complete; Price, \$11.50.



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It is very fine to see the sunrise and the dew sparkle like gems in the early morn in the country, but a little later in the day comes that hungry feeling.

A bountiful supply of hearty foods will assist nature in making your stay in the country pleasant.

Diminutive sized tins of meat and fishes, little tins of fruits and cheese, small tins of biscuits and puree of foie gras, individual bottles olives for a bicycle luncheon or excursion.

The latest novelty in biscuits especially for bicyclists.

For those away from home we offer perfected facilities for prompt shipment of mail orders. small orders shipped quicker than big ones and just as cheerfully. Do as we do—get the best for your money.

Quantity counts; but what is the use of food if it isn't good? True of Hawaii and the whole country: Plenty of food, not plenty of good food.

To live well need not mean extravagance; it means good taste and knowing where to buy.

Our store is the where to buy. It's big, bright, up to date, busy, alive to the march of prosperity; importing direct from the fountain heads of production, and selling direct to families.

That ought to count, and it does. Our prices are the lowest.

LEWIS & CO.,

Leading Grocers. 211 Fort Street.

The Honolulu Sanitarium 1082 King Street.

A Quiet, Home-like Place, where Trained Nurses, Massage, "Swedish Movement," Baths, Electricity and Physical Training may be obtained. DR. C. L. GARVIN, In Charge. Telephone 639.

For Sale. Two Houses containing 9 and 7 rooms situate on Punahou street opposite Punahou College. Prices, \$4000 and \$2500. Terms, \$1000 cash each and balance in mortgage. Apply to A. V. GEAR & CO., 210 King street.

ITEMS FROM HARBOR FRONT

New York Bark Nuanuu and the Aloha From the Coast.

Steamers Keanou, Kaala, Kaena and Mokoli Arrive—Nouau Takes Coal to Lahaina—Schooner Norma Sails for Kona.

The steamer Nouau took 100 tons of coal and lot of water pipe to Lahaina this afternoon.

The A W Spies from New York out 118 days is due at this port with railroad material to C Brewer & Co Limited.

The bark Nuanuu from New York hung around Koko Head all day yesterday until the tug Elou went out for her. She was becalmed and drifting within ten miles of Molokai.

Wong Dick Wai the Punaluu rice planter estimates the damage done by the storm last week to his rice crop to be not short of \$2000. He will have 1300 sacks of paddy ready for shipment on the Kaala from Laie next week.

The steamer Kaena from Puniki this morning with sugar from Halstead's plantation reports that all the sugar is cleaned out there. At Mokuleia there is 400 sacks paddy and at Keawenui 1500 sacks paddy awaiting shipment.

The schooner Aloha brought a general cargo of 1500 tons from San Francisco for Hackfeld & Co this morning, besides 43 mules and 13 horses for B. T. McCullough the stockman. There are 300 cases of powder on board for the railway extension and the pali road.

A Bottle's Long Trip.

Martin Kleis, a South Sea island trader, picked up a bottle on the beach of the island of Nui, of the Ellice group, on May 20, 1897, says a San Francisco paper, in which was a note stating that the bottle was thrown overboard from the British bark Villalta on August 24, 1896, by Captain Harland, in latitude 30 deg. north and longitude 161 deg. 30 min. west. The bottle, with its message, had traveled 2600 miles in the ocean currents before stranding on the beach in the South Pacific. The message was received at the Branch Hydrographic Office.

A Whale in the Bay.

A big hump-backed whale came spouting in through the Heads in San Francisco harbor a fortnight ago and those who saw it claim it was the largest one that has paid a visit to the bay in many years. The leviathan was first seen when off Lime point and then it was steering a straight course up the bay. It circled around Alcatraz island, nearly running foul of Barrel rock as it went. Then it came back and took a look at the barge office at the foot of Powell street and went to sea again.

PASSENGERS ARRIVED.

From Molokai, per stmr Mokoli, Nov 13—Thos Nott, Miss McCriston and 12 on deck.

From San Francisco, per schr Aloha—B T McCullough, R K Bowers and Th H Hanton.

His Can Opener.

At a dinner given by the Authors' club of New York city to Richard Henry Stoddard, ex-Judge Henry E. Howland, president of the Century club, told this story of the guest of honor: "Stoddard was opening a can of tomatoes one night. Sounds that came from the kitchen convinced Mrs. Stoddard that her husband was not accomplishing his task without a struggle. Finally she called to him, 'What are you doing, dear?' 'Opening this can of tomatoes,' came the rather gruff answer. 'What are you opening it with?' 'With a knife. Did you think I was using my teeth?' 'Not at all, dear,' came the answer. 'I thought from your language you were opening it with prayer.'"

An Appeal.



Stern Parent—You marry my daughter, sir? Why, she would starve! Suitor—Well, sir, if you are the kind of man to let your daughter and her husband starve, I don't wish to enter the family.—Boston Globe.

SHIPPING INTELLIGENCE.

Diamond Head Signal Station, Nov 13, 1 p.m. The weather clear; wind light S E. Schooners Mawema and Norma lying off—no wind.

MOVEMENTS OF STEAMERS.

Steamers due and to sail tomorrow and for the next six days are as follows.

ARRIVE.

STEAMERS.	FROM.	DUE.
Helene—Kahului	Nov 14	Nov 14
W G Hall—Kona	Nov 14	Nov 14
Mauna Loa—Kona	Nov 15	Nov 15
Alameda—San Francisco	Nov 15	Nov 15
Gaelli—Yokohama	Nov 15	Nov 15
Kinau—Hilo	Nov 18	Nov 18
Mokoli—Molokai	Nov 20	Nov 20

DEPART.

STEAMERS.	FOR.	SALES.
Mokoli—Molokai, Lanai and Maui	Nov 15	Nov 15
Helene—Maui	Nov 16	Nov 16
W G Hall—Kona	Nov 16	Nov 16
Alameda—San Francisco	Nov 17	Nov 17
Alameda—Sydney via Apla	Nov 18	Nov 18
Gaelli—San Francisco	Nov 19	Nov 19
Mauna Loa—Kona	Nov 19	Nov 19

ARRIVED AT HONOLULU.

Stmr Mokoli, Bennet, Molokai live stock to Metropolitan Meat Company.
Stmr Kaala, Mozell, 6 hours from Punaluu, rice to Hyman Bros.
Stmr Kaena, Parker, 6 hours from Pauiki, sugar to Castle & Cooke, Ltd.
Stmr Keanou, Thompson, 6 hours from Lahaina.
Haw bk Nuanuu, Jaseelyn, 119 days from New York, merchandise to C Brewer & Co Limited.

Am schr Aloha, Dabel, 13 days from San Francisco, merchandise to H Hackfeld & Co.

SAILED FROM HONOLULU.

Stmr Nouau, Peterson, for Lahaina, Honokaa and Kukuluaele.
Schr Norma, for Kona.

MEMORANDA.

Stmr Keanou from Lahaina, Nov 13—Fair weather and moderate N E winds.
Stmr Mokoli from Lanai, Nov 13—Fine weather the whole week.
Stmr Kaala from Punaluu, Nov 13—Sailed from Honolulu, Nov 8, 9:45 a.m. Bad weather experienced first half of week, lay at Punaluu from Monday evening to daylight Thursday morning, too rough on Laie bar to go there sooner, took on 350 sacks rice and 133 sacks bran while awaiting at Punaluu, after finishing freight at Kaula went back to Punaluu and took on balance of rice. Fine weather coming home with heavy N. E. swell.

IMPORTS.

Ex stmr Mokoli—105 sheep and 13 head cattle.
Ex stmr Kaena—500 bags sugar.
Ex stmr Kaala—950 sacks rice and 133 ex bran.

CAR HORSES HARD TO GET.

The Demand Is Now So Small That the Trade Neglects Them.

One of the most curious effects of the general replacing of horses by electricity and cable traction for drawing street cars is being experienced by one of the extensive car lines in this city which still uses horses. One would suppose that, since the only lines in the whole country which continue to use horses now form but a very small percentage of those which used them five years ago, these lines would have a much wider range of choice and could get horses of a grade superior to the general run of those which used to be offered to them. Remarkable as it may seem, this is the exact opposite of the truth.

The New York city line referred to runs in direct competition with the cable lines of the upper west side, and its managers, who recently purchased it, determined as soon as they came into possession to place upon it a superior lot of horses, and in this way improve its running until mechanical propulsion could be introduced. Orders were sent out to buy the needed horses. Much to the surprise of the managers, it was discovered that there were almost no street car horses of any kind to be bought.

The explanation of this situation lies in the fact that since the demand for street car horses almost ceased the trade machinery by which they were gathered has fallen into disuse. A few years ago the street car horses were one of the most important features of the horse market. They were animals of a standard grade and of almost stable price, and every part of the country contributed its quota. The street car horse had to be big and able and sound of limb and wind, but it might be of any age. Few lasted long enough in the service to make the question of a few years more or less of any consequence. The demand was constant, and the price never varied in New York more than from about \$125 to \$150 each. Dealers could always count upon getting this price and getting it promptly, and as a consequence every horse which would answer the purpose was a safe investment at a little smaller price, and a clean profit of \$10 a horse was regarded as a fair margin in handling them.

Horses of all sorts, which lacked the qualities of speed, beauty or youth, but possessed the other requirements, were quickly sorted out from the markets of the whole country, and every big dealer was always able to gather droves of car horses as fast as the companies needed them. The trolley has superseded the car horses, and car horses are no longer quoted as staples in the market. The companies which still use them are obliged to go out and search the markets and buy them one by one instead of simply sending out an order for 100 or 200 or 500 and getting them as readily as they would so many loads of hay or grain.—New York Sun.

CHOICE CONFECTIONS.

How to Make the Gastronomic Tidbit Called Turkish Delight.

Break an ounce of sheet gelatin into pieces and soak in half a cup of cold water for two hours. Weigh a pound of granulated sugar and put it in a granite pan with half a cup of cold water. Sand the pan, cover the fire and when the sugar is melted and comes to a boiling point add the dissolved gelatin and boil steadily for 30 minutes. Flavor with the rind and juice of an orange, the juice of a lemon and a tablespoonful of rum. Wet a tin in cold water and turn this mixture in, having it about an inch in thickness and stand away to harden. When it is jellied, cut into inch square pieces and roll them in confectioners' sugar. A few chopped nuts added with the flavoring are good.

Another delicious confection is made by chopping any kind of nuts you may have at hand, but do not have them too fine. Butter a bright biscuit tin and scatter the nuts over the pan. Add to the nuts a little chopped candied orange and lemon. Put in a few raisins and candied cherries. Make a sirup of two pounds of granulated sugar and a small cup of water. Boil it until it will be soft and puttylike when rolled between the fingers after being dropped in cold water. Flavor the sirup with a tablespoonful of wine, or lemon juice if preferred, and pour over the prepared nuts. Take a thin knife and mark into inch squares while the candy is still soft. When it becomes cold, it can be broken apart in the lines.

How to Make a Bricolage.

The correct bricolage is now a simple loaf spiced and fruited, iced and wreathed in natural orange blossoms, and only large enough to exactly supply the bridal party. Of course the ring, spoon and thimble will be baked into the loaf, and the center of the table occupied by the gorgeous plaster and nougat edifice meant for ornamentation, not for food. Then for guests at the reception the confiseur sends tiny bridal loaves. Every one is a miniature cake in itself, appropriately spiced, cut square, in a circle, or heart form, iced, wreathed with artificial orange blossoms and bearing in high sugar relief the couple's initials in the center. Every one of these toy cakes is to fit, at the costly wedding, in a box of watered white silk, having a hinged top and fastened with white wax, stamped with the bride's seal.

How to Make the Best Rose Pillows.

The roses chosen must be as perfect as possible, all withered, scentless petals being discarded. They are cured much in the same manner as those for jar use. They must in no case be dried in the hot sun, but spread out upon a board or some other flat surface, where there is dim light and no intense heat. As in the case of the jars also, they are treated with common salt, which is at first laid in layers and afterward thoroughly mixed through.

There is a preparation known as Japanese potpourri, which comes at very reasonable prices. A small quantity of this mixed with the leaves imparts a sweet, mystic odor, which, added to the fragrance of summer roses, makes a delicious pillow.

It may be, of course, of any covering whatever, but the petals should first of all be enclosed in a lining of thin material.

With a rose pillow in her den any woman is warranted a siesta with sweet dreams. She who is insensible to its sweet influence is in a fair way to become the inmate of a sanitarium.

How to Make Head Rests For Piazza Chairs.

Head rests or cushions for piazza chairs are covered with cream linens and grasscloths. They are embroidered in wash silks, and when soiled may be washed and made to look fresh and new. The cushion is made in the shape of a half circle, but the cover is straight and cut seven inches longer than the cushion, the ends being finished with a half inch hemstitched border. The cover is drawn up at each end, leaving a three inch frill, and is tied with linen cords and tassels, by which the cushion is hung to the chair.

How to Dress a Wound.

Three useful things to have in the house as a provision in case of wounds are a spool of adhesive plaster, some iodine, and a package of carbolic acid. Carbolic acid is a powerful antiseptic and will kill any bacteria that may be on the surface of the wound. The iodine is used to clean the wound. The adhesive plaster is used to hold the dressing in place. The dressing should be made of a piece of gauze, which should extend an inch beyond the wound. Over the gauze apply a liberal layer of the absorbent cotton, allowing it to extend beyond the gauze. The cotton may be kept in place by a bandage of cheesecloth, or a part of a leg of a stocking may be drawn over it. Moderate pressure, if evenly distributed, is helpful. The pressure of a string is hurtful.

How to Make Good Butter.

The secret of good butter is in the way it is managed after it is made. It is pressed and worked to get out the whole of the buttermilk. If the whole is not removed, the butter will spoil in a short time, and if it is too much worked it will be tough and gluey. But the more the buttermilk is extracted the longer the butter will keep, and by clarifying it will keep even weeks and months without salt.

A CUNNING TURCO.

Mohammed Ben Ibrahim was a private of the Third regiment of Turcos, Arab infantry in the French service. He was tall and raw boned, fearing nothing, believing but little in Mohammed, the prophet, and not at all in Allah.

He drank wine and ate pork, two things held in abomination by the Mohammedans; he swore in bad Arabic and worse French—in fact, he was the most perfect blackguard in the whole body of Turcos, which were 16,100 strong, and that is saying a great deal.

Ben Ibrahim lived happy and contented until one day, while passing before the bribe-broc pawn office and dry goods shop of Yussuff, he saw, hanging in the window, some gold watches. Then his happiness was gone, for one thought invaded his mind so completely that 30 times a day he exclaimed loudly: "By the prophet's beard, I must have one!"

Mohammed Ben Ibrahim had a cousin, a lieutenant in the same regiment, and he went to him and told him a story about his mother being sick and needy, and the lieutenant, who loved his aunt, gave him 12 francs, with the recommendation to use it well, a thing that the Turco did, much to the sorrow of Yussuff, in whose shop he appeared five minutes later.

Yussuff was alone, and seeing the Turco entering his store, he arose to meet him, not through deference to the caller, but from a knowledge that the Turcos are the greatest provokers of Africa.

"I salute you, Rabbi Yussuff," said Mohammed, touching his fez.

"I salute you, Turco," said Yussuff politely. "What do you want?"

"I came to pay you 12 francs for the 7 you loaned me a fortnight ago," answered the Turco.

"Did I loan you money? I do not recollect to have seen you before."

"You don't! Well, then, you were more drunk than I was when I borrowed the money from you. But no matter. I owe you 12 francs, and there it is."

Then the Turco put 12 francs in the other's hand. Yussuff took it just as an Arab priest entered the shop.

Yussuff saluted the newcomer with the greatest respect, as he was one of his best customers, and said:

"Will you allow me to present this Turco to you as one of the few honest men we have in this town?"

The Arab looked with astonishment on the pair.

"Well, well!" thought he. "What are we coming to if a Turco turns to be so honest as to be praised by Yussuff?" Then he asked, "May I inquire what this Turco has done to deserve your commendations, Yussuff?"

"I loaned him 12 francs and I forgot all about it. Many would have taken advantage of my lack of memory, but he did not, for he has paid me like an honest man that he is."

"My friend," said the Arab to the Turco, "will you favor me with your company to my house?"

Mohammed Ben Ibrahim answered that as soon as Rabbi Yussuff had returned his pledge he would follow him.

"A pledge," cried Yussuff, turning pale. "You have given me none."

"What?" replied the Turco indignantly. "That gold watch there is mine." And Mohammed pointed to a watch worth about \$50.

"That watch was bought by me from a chief now dead," yelled Yussuff.

"Yussuff," interposed the Turco, "it seems to me that this chief died very conveniently for you. Will you give me my watch?"

"No," answered Yussuff.

"All right, sir. I will have you arrested on the spot." And opening the door Mohammed went into the street calling for the police.

The police took Yussuff by the throat, and the whole party left the store to go to the judge.

"What is the matter?" inquired the Arab magistrate.

"Your wisdom, this man has robbed that Turco," replied the officer.

"Turco, how did the thing happen?" inquired the judge.

"Your wisdom, this man loaned me 7 francs on my gold watch. I returned him his money, together with 5 francs as interest, and now he refuses to give me my watch."

"How did you get a gold watch?"

"Your wisdom, it is a present from my dying father."

"Did any one see you paying the money?"

"Your wisdom, this holy Arab was present."

"Arab, is it true what the Turco is saying?"

"Your wisdom, he has spoken the truth," replied the Arab. "Yussuff introduced the complainant to me, with the remark that he was one of the few honest men we have in this town."

"Yussuff, do you deny the accusation made against you?"

"Your wisdom, I do deny it."

"Did you take 12 francs from the complainant?"

"Your wisdom, I did."

"For what?"

"Because I loaned it to him."

"Without any pledge?"

"Yes, your wisdom, without any pledge."

"Officers, go to Yussuff's house and bring here all the gold watches he has," said the judge.

The officers went and soon returned, bringing about 30 gold watches, which they spread before the judge.

"Look and see if your dimplee is there," said the magistrate to the Turco.

The cunning Turco advanced, and, without any hesitation, took, not the best, but the third from the best.

The judge, who had eyed sharply the action of the Turco, seeing him discard the costliest watch to take another inferior in value, felt convinced of the justice of his claim to the object of his selection. He said to him:

"Take it and go. Remember that the present from a dying father is a sacred thing, not to be polluted by the hand of the money lender, who is a thief, a usurer and a liar. Go!"

Then the judge turned to Yussuff.

"For lying to me, for exacting usurious rates of interest, for trying to rob a poor soldier of a sacred memento from a beloved father, you shall get 50 strokes on the soles of your feet, and if in two hours you have not paid \$500 fine you shall get 100 more. Officers, execute the sentence."—London News.