



THE KLIKITAT.

The barkentine Klikit, Cutter, from Port Gambler with 630,000 feet of lumber and shingles for Wilder & Co., Ltd., came into port about 9 o'clock yesterday morning.

The Klikit left Port Gambler Monday, November 20 and shipped a crew at Port Townsend, leaving the latter port at 1 a. m. At Clallam Bay she was wind bound two days leaving there Friday the 24th for Honolulu and arrived off port about 7 p. m. Monday.

The Klikit spoke the French bark Admiral Coubet, December 4, in 22 deg. 25 min. N., 139 deg. 44 min. W. from Cardiff for San Francisco with her main royal mast carried away. She had been out about 134 days and the Klikit furnished her with potatoes and the last papers. Her officers had not heard of the treaty of peace between Russia and Japan. The Frenchman had been listed as overdue.

The Klikit had a very pleasant trip down. As soon her cargo is discharged she will return to Port Gambler for more lumber. She does not require ballast, so that expense of time and money loading and unloading ballast is saved.

KINAU TOO SMALL.

President Kennedy of the Inter-Island Steam Navigation Company will recommend to the annual meeting of his stockholders to be held early next month the construction of a larger boat than the Kinau for the Hilo run. If his plan is accepted, the Kinau will eventually be placed on the Kaula run.

YOUNG WANTS THE MALOLO.

Herbert Young, who sold out his interest in Young Bros. some months ago and went to the Coast and who recently returned, is said to be trying to buy the steamer Malolo from the Inter-Island people for use in towing and lighthouse and buoy work.

C. L. Wight of the Inter-Island Steam Navigation Co., has been making plans and specifications for the new Inter-Island steamer for the Hilo route, to replace the Kinau which may be put on the Kaula run.

The plans call for a 1500-ton, 15-knot boat. This is nearly twice the size and almost half as fast again as the Kinau.

The expectation is that tenders will be called for building the steamer on the Pacific coast and that she will be completed within eighteen months.

It is understood that the directors are all in favor of immediately going ahead with the boat in question. The plans and specifications will be submitted to the directors at an early date for formal consideration.

The steamer would be scheduled to leave Honolulu at noon, making all the stops now made by the Kinau, and arriving at Hilo at 8 o'clock the following morning.

LAUNCH PURSUED SHIP.

"Paying by the jib," an old-time expression which held well here in the whaling days, is also an adage which apparently applied to the French ship Ernest Reyer yesterday, when that vessel put to sea without first paying a wharfage claim of the Oahu Railway Co. As the vessel was about to leave in tow of the tug Fearless a man went aboard and made claim for the amount, which is said to be in the neighborhood of \$300. As the claimant had no papers to press the claim, the Captain waved him aside. The man went ashore and saw attorney J. J. D'Inne. As the vessel was going out the channel a launch pursued the Frenchman, and Deputy J. S. Marshall Winter went aboard and served papers. The vessel continued until the anchorage was reached where the Frenchman dropped his mudhook. The captain explains that his understanding was that the wharfage was a matter of settlement with the vessel which supplied him with ballast.

W. P. Dillingham of the Oahu Railway Co. makes the following statement: "The ship Reyer cleared from the Custom House on Tuesday evening, although it was understood the vessel had another day for taking on ballast. The captain made arrangements to pull out of the harbor early this morning, before he could be stopped for non-payment of wharfage.

"When demand was made on the captain for the wharfage he refused to make payment, saying he had arranged with Captain Graham of the ship Erskine M. Phelps to pay the bill. This was denied by Captain Graham, who refused to settle the bill. Demand was again made on the French captain for payment of the wharfage and he again flatly refused to make settlement.

"Papers were then prepared against the ship by Attorney Dune and the ship was libeled. The vessel had gotten under way but was brought to anchor near the bell-boy, and the captain returned to town. This afternoon the Captain settled the account in full with costs."

It is said that the Deputy Marshal, and others who pursued the ship in the launch, had an interesting time when they went aboard. The captain angrily threw the papers on the deck, cursed in French and refused to take cognizance of Deputy Marshal Winter's gold badge. At one time that official and his friends feared that they would be shanghaied and taken to Sydney.

The Reyer sailed from the anchorage for Sydney at 5 p. m.

THE OLD RELIABLE ROYAL BAKING POWDER Absolutely Pure THERE IS NO SUBSTITUTE

SHIPPING INTELLIGENCE.

ARRIVED.

Tuesday, December 19. O. S. S. Ventura, Hayward, from the Colonies, 3 a. m. U. S. A. T. Dix, Ankers, from Nagasaki, 10 a. m.

Wednesday, December 20. Stmr. Kausal, Bruhn, from Kaula ports, 6:30 a. m., with 4000 bags sugar.

Thursday, December 21. Stmr. Claudine, Parker from Maul ports, 6 a. m.

S. S. Coptic, Finch, from Yokohama, 8 a. m.

DEPARTED.

Stmr. J. A. Cummins, Searle, for Koolau ports, 7 a. m.

Stmr. Kinau, Freeman, for Hilo and way ports, 12 m.

Stmr. Likelike, Naopala, for Maul county ports, 12 m.

Stmr. Mauna Loa, Simerson, for Kona and Kau ports, 12 m.

U. S. C. Chicago, Badger, for Hilo, 4:30 p. m.

A. H. S. S. Nebraska, Weedon, for Kaula and Kaula ports, 7 p. m.

O. S. S. Ventura, Hayward, for San Francisco, 2 p. m.

Stmr. J. A. Cummins, Searle, for Koolau ports, 3:30 a. m.

Schr. Kawailani, for Hauaii, 4 p. m.

Fr. ship Ernest Reyer, Dieulangard, for Sydney, 5 p. m.

S. S. Coptic, Finch, for San Francisco, 3 p. m.

Stmr. Mikahala, Gregory, for Kaula, 5 p. m.

Stmr. Kausal, Bruhn, for Hawaii ports, 7:25 p. m.

PASSENGERS ARRIVED.

Per stmr. Kausal, from Kaula ports, Dec. 20.—J. R. Bergstrom, A. Hanneberg, J. M. Muir, Mrs. Muir, Miss M. Mengler, Miss A. Mengler, J. M. McClellan, Mrs. McClellan, R. W. T. Purvis, Mrs. O. Blackstad, Miss A. Blackstad, N. Townsend, Mrs. F. Andrecht, Rev. E. W. Thwing, H. Wilgeroth and 43 on deck.

Per stmr. Claudine, December 21, from Maul ports—E. M. Brown, Mrs. H. A. Baldwin, child and servant, C. Copp, Jr., wife and 5 children, C. Murasky, J. C. Pleanco and wife, J. P. Canico, S. Hoeking, O. Peterson, Mrs. W. E. Reinhardt, Miss E. Kekua, Miss Payne, Miss McGoun, C. W. Ashford, H. E. Cooper, C. Gay and son, C. Willis, Dr. E. A. Armitage, Martin Lee and bride, Miss M. Fisher, Mrs. M. A. Lee, Mrs. J. Kane, Ah Sam and wife, Miss Ah Sam, Lau Chung, Ah Chong and 65 deck.

Per S. S. Coptic, December 21, from the Orient—J. A. M. Johnson, Ambrose, J. Buckley, Capt. Francis G. Irwin, U. S. A.

PASSENGERS DEPARTED.

Per stmr. W. G. Hall, December 19, for Nawiliwili—Geo. H. Fairchild, J. H. Spitzer. For other ports: Col. Z. S. Spalding, C. M. Lovsted, Mrs. J. L. Robertson, Otto Schilling.

Per stmr. Kinau, December 19, for Hilo and way ports—P. P. Peck, Dr. Albert Vogler, Miss Latimer, C. Saroona, G. Lycureus, G. Jamieson, Martin Lee, R. W. Shingle, C. C. Kennedy, A. Mason, Miss Helen Kaina, Mrs. Rositer, S. Woods, Miss Stoddard, Miss M. Phillips, M. T. Lyons, Miss Goodrich, Mrs. H. W. Lyon, Miss Daisy Neal, Mrs. E. E. Conant.

Per stmr. Likelike, December 19, for Molokai and Maui ports—A. Ahrens and son, C. C. Conrad.

Per stmr. Mauna Loa, December 19, for Maul and Hawaii ports—J. K. Nahaie, Master Nahaie, Jr., Mrs. A. S. McWayne, Hop Wo Tong, G. C. Sea, J. J. Dowling, F. C. White, Father Victor, Alfred Schreiber, G. Romits, R. M. Fulmore, G. W. McDougall, R. M. Overend, Mrs. John Todd, J. R. Paris.

Per stmr. Ke Au Hou, December 19, for Kaula ports—George Richards, W. F. Wilson.

Per stmr. W. G. Hall, December 21, for Nawiliwili—Geo. H. Fairchild, wife and child, Bradley Fairchild, J. H. Coney, wife and child, J. T. Garren, R. W. T. Purvis, Master John Fernandez. For Makaweli: Marion Hastings, Miss Leonie Thevenin. For Koloa: W. D. McBryde. For Eleele: Mrs. Bickford. For Waimea: Jack Smythe, Chas. Smythe. Other ports: Mrs. P. C. Buzzell, Paul Kahlbaum, J. D. Neal, J. D. Neal, Jr., W. A. Kinney, Miss L. Kopa, Albert Harris, J. Dyson, Mrs. Robinson.

THE KAPAA LANDS.

The price which the appraisers have put upon the Kapaa lands wanted by the Russian Molokans will not be made public until the pending differences between their representative, Mr. Castle and Mr. Spalding are settled and not then unless the Russians accept the proposition. Land Commissioner Pratt stated yesterday that he had passed the buck up to Col. Spalding and was awaiting the outcome. "If Col. Spalding and Mr. Castle come to an agreement," said he, "then the shoe will be on the other foot." The price which is low, is made for these people only and not for the purposes of general settlement.

In the Kitchen

Individual china bakera are attractive and convenient to use for the cooking and serving of puddings. They may be used for baked puddings by setting them in a pan of hot water. And they can be just as successfully put into the steamer. Custard in proportion to one egg to one cupful of milk and one tablespoon of sugar is steamed without overcooking more easily than by baking. The dishes should not be filled quite full to leave room for whipped cream on top.

Whipped chocolate is delicious and easily prepared. Make the chocolate entirely of milk, boiling it thoroughly and put in the egg beater while it is over the fire, churning steadily until it is a yeasty froth. It will hold the foam for a long time and when served part of the whipped cream should be stirred down in it.

A remnant of apple dumpling or apple pudding with crust may be warmed over into a fresh pudding similar to a Brown Betty. Break up all crust and apple lightly and finely put the pudding in a nice shape. If you find there is not enough apple in proportion to the crust mix a little apple sauce or fresh finely chopped apple with it. Drop in some bits of butter, cover the whole with a pretty thick layer of white sugar, and set in the oven to heat and brown.

To boil a pudding in a tin boiler, butter the tin well and fill it only two-thirds full with any mixture that swells or rises. Fit on the cover tightly without removing it again until the pudding is done. Have just enough water in the large kettle to boil around it, without reaching too near the top as to boil over the tin. If it is inclined to rise up in the water put on a slight weight. Keep the outer kettle covered so that the steam may surround the pudding boiler with the same effect that the surrounding water would have.

Spinach is delicious with sardines. Prepare and cook spinach in the ordinary way. Pound it up with a dozen sardines to a pint and a half of the cooked spinach. This acts as a seasoning. Arrange it on a dish in a fat mold and serve with a circle of sardines on top, mixing in slices of hard boiled egg if you choose.

Coffee iced is a good combination with spice cake. Boil four ounces of best Java coffee with one pint of water down to half a pint, keeping it covered. Strain through a fine cloth and add two table-spoonfuls of browned sugar or sugar coloring, and either a bowl of cooked white icing, which has become stiff, or a bowl of fondant.

SCRAMBLED EGGS BY FAMOUS COOKS. Mrs. A. D. T. Whitney—Make ready eight eggs broken all together in a bowl, a frying pan, with a round table-spoonful of butter scattered in bits, pepper lightly and sprinkled with a scant teaspoonful of salt, a large lumber knife or a griddle spade. Put the pan on the fire. As the butter melts turn in the eggs. Begin at once to scrape and toss up from the bottom as the egg "sets" there. Handle quickly following the cooking of the egg, keeping all turned and mixed and scrambled, until there is just no liquid and no tough, leathery solid, but a delicate mixture of white and yellow, set, but not hard, moist, but not running, which will pile into a dish. Keep the handle of the pan in your left hand, as you stir with your right, shifting it over the heat as needed, or even raising it if cooking too fast. It will go on hardening in the hot water pan after it is taken from the fire; therefore, either allow for this, and for stirring a moment or two after removal, or turn quickly into a hot dish when finished exactly right.

Mary J. Lincoln—Chafing Dish Recipe.—Have one table-spoonful of butter in the pan heating over hot water. Beat three eggs slightly, shake in a little pepper, turn into the hot butter, and as they cook, scrape toward the middle, and when all is a quivering, jelly-like mass, sprinkle slightly with salt and serve at once on wafers, toast or shortcake.

Janet McKenzie Hill—Butter a saute pan generously, add the beaten eggs, seasoned with a dash of pepper and salt, also, if desired, half as many table-spoonfuls of cream or water as eggs; the liquid will give a more custard-like look to the dish. Stir the eggs continually until they are a soft, custard-like consistency all through; the last of the cooking should be done by the heat of the pan. Scrambled eggs may be varied by the addition of any articles usually used in omelets. These materials should be chopped fine or cut in small, distinct cubes. They should be mixed with the eggs just before the pan is taken from the fire. They may be served simply with a sprig of parsley, or on toast, or in cases, with or without a sauce.

Fannie Merritt Farmer—Beat five eggs lightly with a silver fork. Add half table-spoonful salt, one-eighth table-spoonful of pepper and half cup of milk. Heat omelet pan, put in butter, and when melted turn in the mixture. Cook until of a creamy consistency, stirring and scraping from the bottom of the pan.

A clever way to preserve the soft quality insisted upon in these recipes is one that seems to be unrecorded in cook books. The eggs are turned from the bowl into which they have been broken into the frying pan containing melted butter, and are stirred constantly from the minute they begin to turn white. When done they are taken from the fire and one raw egg is stirred through them thoroughly. It is cooked by contact with the hot eggs, and serves to keep the dish soft and creamy.

THERE ARE—

Two modes of frying. One is to have just enough fat to prevent the article from burning or sticking, and the other is to have enough not only to cover the food, but to float it. The latter is by far the better way, as all the surface of the article is instantly hardened, and therefore will not absorb fat. It is also the cheaper way, be-

or two after it is baked, it shows that there is something wrong with the flour. There are several kinds of molds which will give a musty smell to the bread without decomposing it. These are apt to be present in flour that has been kept in a damp place, and low grade flour often contains them in a large quantity. The baking process kills the organisms, but the musty flavor is not killed even by the heat. Also the chemical character of the bread is changed to one which favors the growth of any bacteria which may exist.

TO MOLD— Ice cream in a brick a single lidded brick should be chosen, as the double ones come only for the use of professional bakers. In selecting the mold be sure to get one to which the cover fits rather loosely. The loose-fitting cover allows the cream to squeeze out between the corner and the box, which seals it against entrance of ice and salt, as it freezes hard instantly on touching the ice and salt.

Buttered paper is not necessary and it also positively endangers the cream, as it prevents it from freezing to the cover, which is in itself a safeguard against the ice and salt.

The cream should be taken out of the freezer while it is still soft enough to pour slowly or to gently "flow" into the corners and all parts of the mold. It ought not to be packed down, as this takes away the lightness, which has been turned into it by the freezer. Hold the mold in the hand and dip the soft cream in with a large spoon, filling it so full that when the cover is put on it oozes out around the entire edge. Put salted ice into small tub or bucket, lay in the brick and fill with alternate layers of ice, salt and other bricks if you happen to have them. When the ice is just about melted the cream will be hard.

To take out, dip the mold quickly into hot water. Quart molds are the best size to buy, as they are the most convenient to handle.

SUNDAY DINNER— MENU. Cream of potato soup. Roast beef. Yorkshire pudding. Sweet potato croquettes. Cream cauliflower. Tomato jelly salad. Salted almonds. Prune soufflé. Coffee.

Cream of Potato Soup—Boil four or five potatoes with a stalk of celery and a small onion. Mash all together through a colander, adding the water in which they were boiled and a pint of hot milk. Serve with a table-spoonful of whipped cream on top of each plate.

Tomato Jelly Salad.—One-half can of tomatoes cooked with two cloves, one-half bay leaf, and one-half table-spoonful each of salt and paprika. Strain while hot over a heaping table-spoonful of granulated gelatin.

Prune Soufflé.—Beat the whites of six eggs to a stiff froth and add a third table-spoonful of cream tartar. Beat the yolks of three eggs and add them to a pint of cooked and sweetened prunes that have been picked up into fine bits. Mix lightly into the beaten whites and bake in a buttered pudding dish set in a pan of water a half hour.

STUFFED CHICKEN LEGS. For this dish use the legs of a small chicken (the remainder can be used for a saute, or fricasse, or for quenelles). Carefully remove the bones, leaving a small portion of the drumstick in each. Mix half a pound of sausage meat with finely chopped chopped tongue, chopped parsley and one egg. With this fill the boned chicken legs. Cover each well with thin twine. Braise them on a bed of vegetables and a little stock. When done, take up and let cool. Remove the string, egg and crumb them carefully, and fry in hot fat to a golden color. Dish up on a bed of green pea puree, garnish them with the same puree, and serve with a rich brown sauce.

NOT— Often to be had in store chocolate creams is the flavoring of cordials or liqueurs which can be added to homemade ones from a well stocked side-board. They make a delicious combination with the chocolate and keep the candy moist longer than any other filling.

Knead a little piece of the fondant until it is warm and soft, make a little hollow in the center, pouring in the cordial from the top and kneading it over. Let it get cold and thoroughly hard before dipping.

The coating will be more glossy if you thin the melted chocolate partly with butter instead of all water. It should be the consistency of good, thick cream, and the butter thins it as well as giving it gloss. It should be melted in a pan of water and kept standing in it while coating the bonbons, keeping it at that temperature where it feels warm to the touch. Use a silver butter pick for dipping and insert at the top and as you take it out twist it so as to give the little curl of chocolate over the top.

CREAM— Is whipped more successfully if the white of one egg is used for every pint of good, thick cream. If it is whipped the day before and set aside it is a finer grain and firmer. It also keeps the froth firmer to dissolve a little powdered gum arabic, say a table-spoonful to a pint of cream, in orange flower water.

The flavoring and sugar should be added after the froth has become firm. One of the best flavorings is a small glass of brandy or sherry, sweetened with loaf sugar that has been well rubbed with lemon peel. Stir this gradually into the white of the egg well beaten and add to it the cream. There is a patent powder that is used by bakers both for whipping cream and making ice cream, which insures lightness.

A good substitute for cream is to boil down a quart of milk to a pint and add it to the whipped whites of three eggs.

WHEN—

Bread molds or tastes musty in a day

ONE FARMER'S SHOWING.

Land Commissioner Pratt refers to the option given by L. G. Kellogg to the Tropic Fruit Co. on 120 acres of land at Wahiawa for \$25,000 as showing "whether there is any chance for settlers on land in Hawaii." Kellogg bought 200 acres of land from the government on February 1, 1899, when it was deemed comparatively worthless, for \$1000 and is understood to have made a good income from it. Now 150 acres of it stands him for \$20,000.

PINKERTON CAUGHT MARKS.

The alleged Directory man Louis A. Marks, who had a tilt here with the late P. M. Husted, the publisher of the local directory, has been captured through circulars issued by the Pinkerton detective agency and confessed to cashing bogus drafts in California and southwestern United States to the total amount of \$1700. He is now doing time in the Arizona penitentiary.

It is reported that W. L. Vredenburg will resign the management of the Puako plantation at the beginning of the year and that his place will be taken by John C. Searle, formerly deputy sheriff of Hawaii.

For electrical novelties and fancy stand lights see Guy Owens on Union street.

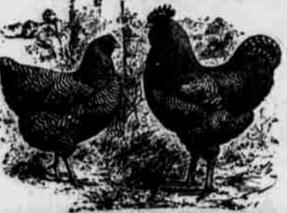
If you're a judge of good champagne Schaefer & Co are willing to accept your opinion of their famous Heidsieck Extra Dry Monopole. If you are not a judge you may rely on their guarantee of its purity and age and upon the testimony of the people in this city who have used it. Order some now for the holidays.

Only two more days left and if you delay you will miss it. The fine Oriental goods displayed in the art rooms of the Pacific Hardware Co. are the talk of the town. You must not miss seeing them.

For the festive table Lovejoy's wines and liquors are unsurpassed because they are pure and wholesome. They buy only the best and sell only the best. Orders by phone Main 208, promptly attended to.

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One of the best general purpose breeds—good layers of large brown eggs, good sitters and mothers, and of fine table quality.

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The parent stock is from the yards of Mr. I. K. Felch of Natick, Mass., and is of the Essex strain.

HAWAIIAN-BRED.

My exhibit of Hawaiian-bred fowls at the Hawaiian Poultry Association's show, December 7, 8 and 9, won two firsts and five specials.

COCKERELS AND PULLETS FOR SALE.

J. J. Greene, HONOLULU — BOX 587

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No better selection of the most exquisite, suitable for Holiday gifts. Prices to suit all purses. Enough said.

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