

GEMS TO MATCH GOWNS.
Semi-Precious Stones Win Feminine Admirers Daily.

In the old days one could count upon one's fingers the varieties of precious stones that women wore. Diamonds, pearls, rubies, emeralds, and a few others—these were the richest women had comparatively few ornaments, the notion of having different necklaces and clasps and bracelets and tiaras to match different costumes had not entered anybody's head. Nowadays all that is changing. Women, through the study of artistic objects, and all the advantages that wealth gives, are growing more artistic. It is not enough now to have splendid ornaments. They want the ornaments to suit the gown.

Semi-precious stones consequently are being used more and more. Without them it would be impossible to match all the new shades now seen in women's costumes, and to please his customers the fashionable jeweller must do that. In Paris and Vienna and Berlin, the three great fountains of beauty in dress, the matter of matching fabrics with semi-precious stones is being made an art. The innovation is an excellent thing for America commercially. It is said, for this country produces a number of the semi-precious stones. There is the California stone, the tourmaline, which is found in various shades of pinks and yellows and greens, from light to dark, and from bluish green to bottle green and even to reds and browns, perfect matches for some of the new shades in brocade, and velvet. An American stone that is successfully used with green costumes is the chlorastrolite, which has a peculiar sage green mottled effect. For pink gowns the stone of the Thompsons, a pink mottled stone found on the shores of Lake Superior and just beginning to be known.

Montana sapphires, which are considered remarkable for their purity and uniformity of color and have the admirable quality of not costing too much, are popular with women who dress much in blue. Nothing is a more perfect match for electric blue than a Montana sapphire. For evening costumes the sapphires of which many are found in North Carolina are used a great deal. They suit the palest tints, delicate blues and greens, and especially do they harmonize with the blues in which there is a faint green tinge.

For gowns of red or black there is the opacite, which goes well with either of those colors with green. Sodalite harmonizes with the Deft blue shades that are worn so much now. Rutillated quartz is fairly popular, and it has a curious checked appearance—various shades of brown across the brownish or blackish foundation making it look exactly as if nature had manufactured it to go with the popular Scotch plaids.

Naturally few women can afford to have jewelry to match every costume, even the semi-precious stones. But they can have jewelry to harmonize with their favorite colors, in which most of their wardrobe is made up. A man went to a jewelry shop to buy a La Valliere for his wife. He hesitated about the color of stone to select, and the jeweller asked what were his wife's favorite colors. The man said that they were brown and light blue. The jeweller selected a La Valliere set with an aquamarine, which he placed on a pad of palest blue, and another with a topaz, which he laid on a pad of soft brown. Both brought out the wonderful brilliancy of that stone. The man was so delighted that he bought both sets, "one for the blue gowns," he said, "and one for the browns. And as my wife is a very artistic person, she will wear blue or brown, the former of which matches her eyes and the latter her hair, her jewels will always be in harmony with her costumes and herself."

HOW TO COOK SHELLFISH.
Olive Green's Recipes Offer Welcome Change from Meat Diet.

Most people eat too much meat, says Olive Green, in "How to Cook Shellfish," the fourth volume in the Home-maker series. (G. P. Putnam's Sons, New York and London.)

"When so many delicious preparations of fish are readily available," she continues, "it would seem advisable to lighten the diet, especially in warm weather, by substituting fish for meat. Even in the winter months oysters or clams, prepared at the table in a chafin dish, may be substituted and agreeable change from the ever present steak, chop and roast. With a nourishing soup on the menu and a moderate amount of fish, the food usually supplied by meat would be furnished in a lighter and more readily assimilated form." The following are a few selections from "How to Cook Shellfish," which is to be followed by a volume on how to cook fish without shells:

TERRAPIN A LA COLUMBIA.
Prepare two terrapins according to directions previously given. Cut into dice, put into a saucepan, add water to cover and simmer for fifteen minutes. Mash the yolks of two hard boiled eggs to powder and rub a sack with the yolks until they are like a fine powder. Add six tablespoonsful of cream with a bit of soda, and add gradually to the paste. Season with salt, cayenne and grated nutmeg and add to the terrapin. Bring to the boiling point, add two tablespoonsful of sherry and serve very hot.

TO PREPARE TERRAPIN.
Plunge the terrapin head first into boiling water, cover and boil for fifteen minutes. Take out, remove the black skin from the shell and nails from the claws. Wash thoroughly in warm water and remove the under shell by chipping through the thinnest part, but keep the blood which will be found in the deep shell. Take out the gall bladder, the sand bag and the entrails. Keep the eggs, if there are any. Loosen the meat from the top shell by cutting through the apical column just above the tail, where it is attached to the shell. Put the terrapin into a pan and cut off the head. Separate the two legs and two hind legs to make four pieces. Trim off the claws and scrape off the thin outer covering. Keep in water until ready to use.

MAYONNAISE OF CELERY AND SHRIMPS A LA MME. BEGUE.
Boil two dozen nice shrimps, peel when cold and set aside. Take the yolks of three boiled eggs, mash them well with a spoonful each of butter, oil, vinegar, and salt and pepper to taste. Add the chopped whites, a bunch of celery cut in strips and a spoonful of sliced pickles. Pour the oil on the shrimps and set in a cool place until ready to serve.

SCALLOP SCRAMBLE.
Simmer two cupfuls of scallops in salted water for ten minutes. Drain in a colander, rinse with cold water and cut each scallop in two. Put two tablespoonsful of butter into a frying pan, add the scallops and cook until they are tender. Add six eggs, well beaten, and salt and pepper to season. Cook until the eggs set. Serve on buttered toast and sprinkle with minced parsley.

EAST INDIAN OYSTER CURRY.
Chop fine a medium sized Spanish onion and fry in brown butter. Add two tablespoonsful of curry powder, a teaspoonful of butter and one cupful of beef stock. Peel and chop a large sour apple and add to the mixture with a whole coconut, grated. Simmer slowly until the coconut is soft, and then add the oysters, with their liquor, their liquor, the milk of the coconut and three fresh tomatoes which have been rubbed through a fine sieve. Simmer slowly until the edge of the oyster shells are just rising. Rub through a thickener with a little cold water and boil for five minutes, stirring constantly. Take from the fire, add the juice of a lemon and serve with a border of hot boiled rice.

ANGELS ON HORSEBACK.
Select large oysters, drain and dry on cloth. Season with salt, pepper and lemon juice. Roll each oyster in a very thin slice of fat bacon, and fasten with a toothpick and stick two cloves in the fat end of each oyster. Cook in a hot frying pan until the bacon is crisp and serve on small squares of toast.

MAY IRWIN'S DEVILED LOBSTER.
Put into a double boiler one cupful each of milk and cream, and a small lump of butter. Put one cupful of flour rubbed smooth with a little cream and cook until thick. Add the chopped meat of two boiled lobsters, season with salt and pepper and make the mixture very thick with mustard. Turn into a buttered baking dish, sprinkle with crumbs, dot with butter and brown in the oven.

MUSSELS A L'AMERICAINE.
Heat one quart of mussels until the shells open. Remove from the shells, clean and strain the liquor. Melt four tablespoonsful of butter, add one tablespoonful of flour and cook thoroughly. Add the liquor drained from the mussels and cook until thick, stirring constantly. Season with salt, pepper, minced parsley and lemon juice, add the mussels, reheat and serve.

CRAWFISH A LA FRANCAISE.
Chop fine an onion, a clove of garlic, a few slices of a small lump of butter. Put one cupful of brandy and two tablespoonsful of brandy and half a cupful of water. Bring to the boil, add the crawfish and pepper and salt to season. Cover and cook for ten minutes. Serve on buttered toast.

CRAB CANAPES.
Melt one tablespoonful of butter and fry in it one small onion chopped finely. Add one cupful of stock and cook thoroughly. Add one cupful of stock and cook until thick, stirring constantly. Add the meat of a dozen and a half boiled crabs. Cook for fifteen minutes and set away to cool. Melt one tablespoonful of butter and add one tablespoonful of flour and cook thoroughly. Add two ounces each of grated Parmesan and Swiss cheese and stir until melted. Set away to cool. Toast or fry crisp bread and spread thickly with the crab and put a ball of the cheese mixture in the centre of each cracker. Set into a hot oven for five minutes and serve immediately.

LONG ISLAND CLAM PIE.
One quart of clams, finely chopped, a quarter of a pound of fat salt pork, chopped, a heaping tablespoonful of butter and one cupful of flour, using either clam juice, milk or water for the liquid, season to taste and add the clams. Make a crust of a pint of flour, a cupful of lard and a teaspoonful of salt. Roll out the dough with cold water as for pie crust and roll out. Line a baking dish with the crust, fill with the clam mixture, placing a layer of sliced boiled potatoes on top, cover with a thin crust and bake.

CLAM COCKTAIL.
For every cocktail required use eight Little Neck clams, one teaspoonful of lemon juice, one teaspoonful of vinegar, half a teaspoonful each of walnut catsup, mushroom catsup, grated horseradish and tomato catsup. Season highly with salt and tabasco sauce and serve very cold.

WHERE TO TAKE TEA

New York's Famous Tea Rooms—Recommended Traveler's Co., 300 E. 30th St., N. Y. 5100 Mad. Sq.

ARNAUD'S 420 5th Av. Afternoon Tea & Luncheon in "Fergolia"—Rear Jacobin's Fruit Store

COLONIA 20 W. 23d St. Breakfast, Lunch, Tea, Waffles & make up service from 3 to 6

FERNERY 114 W. 23d St. (Branch) 62 Broad St. 9 to 5. Also on 1st Ave. and plants.

Green Teapot, At the Sign of, 21 West 23d Street, 11th Floor. Exhibition of Antiques

LONDON, THE "21 1/2 AVENUE" (31st St.) Daily catering from 11 to 11.50. Antique furniture for sale.

Maidstone Tea Room 17 W. 23rd St. Breakfast, Lunch & Dinner. Luncheon & Afternoon Tea.

REGENT, THE, 9 W. 25th St. opp. McCreey & Co. LUNCHEON AND TEA ROOMS.

JAPANESE TEA ROOM Hway, 1st. 15 E. 19 St. Special Brew of Teas.

Simpson Crawford Co. 4th Av. 19-20th Sts. 1st floor. Lic. Luncheon. Tea.

CLEAN FININGS

Henceforth women who adorn their headgear with bird plumage will not have to bear all the blame for the destruction of the feathered tribes. Dr. Clifton F. Hodges, of Clark University, thinks that cats are responsible for a great deal of mortality among birds, and is engaged in a vigorous campaign against poor pussy. Dr. Hodges has sent out letters to prominent men and women throughout the world asking for their opinions about the cat.

A Canadian woman now in England has told the mother country that Canada wants ten thousand educated and refined women immigrants. This is the result of the impossibility of getting domestic servants. These women are wanted to help do the housework on the farms of the North-west. But the prospects held out to them sound rather alluring, notwithstanding. On these Western farms are many households of refined people. The men do much hard work, but they are not dull or ignorant clowns, and their wives are gentlewomen, even if they do the dairy work and cooking. They want to secure the assistance of women of their own class, and to such women perfect equality is promised. They will do their share of the work and be members of the families. They will have many good times and will find, as in every new country, the best of matrimonial opportunities.

That a large number of young girls would gladly give a little time to industrial training, if such were provided, is the testimony of the National Society for the Promotion of Industrial Education in its fourth bulletin. The girls go to work at fourteen, not because their parents are unable or unwilling to keep them longer at school, but because there is no place to send them but the high school, and they do not see that a year or two there will give them any additional qualification for wage-earning. The Massachusetts Commission on Industrial and Technical Education in a report for 1906 supports this conclusion. According to the investigators, it was a common thing for parents to say: "Yes, I could have sent my daughter to school a year or two longer, but what good would it do? She would not be any better off than she is now. It is not fair," says the bulletin, "that these people, who are in the majority in all of the larger cities and whose children must, of necessity, become industrial workers, should not be able to give their girls a training which definitely prepares them to enter some chosen field of industry. There are few conscientious teachers who do not feel the sadness of trying to drive their girls to algebra, Latin or history, into the heads of girls who are attending the high schools simply for want of something better to do."

One of the most interesting of all the letters in Queen Victoria's correspondence, in a way, is that which she wrote to her son, King Leopold, after the death of her husband. It was upon the subject of large families. Evidently her uncle had expressed the desire that she might have a goodly number of sons and daughters, which desire the queen, being pre-eminently, in spite of her rank, a domestic woman, would by most people be expected to echo with all her heart. Not so. She told her uncle that she thought a large family a great evil, and she would not be any better off than she is now. "It is not fair," says the bulletin, "that these people, who are in the majority in all of the larger cities and whose children must, of necessity, become industrial workers, should not be able to give their girls a training which definitely prepares them to enter some chosen field of industry. There are few conscientious teachers who do not feel the sadness of trying to drive their girls to algebra, Latin or history, into the heads of girls who are attending the high schools simply for want of something better to do."

WOMAN'S EDUCATION IN CHINA.
"China has changed rapidly in the last ten years," even more rapidly in the last five years, with respect to her ideal of woman's education," says one of the Chinese women students now in this country. "In China, as in other nations of the Orient, woman's existence during the past centuries has been so ordered as to debar her from claiming any right or from standing for herself. The world of old held that a woman's chief virtue and duty lay in absolute yielding to her parents, husband, sons, and closely related to her—her parents, husband, sons—and that she needed no avocation personally. High charm of womanhood lay in the old ideal. Indeed, there are yet many who maintain that the highest charm of womanhood lies in the gentleness, piety, and unflinching cheerfulness which are characteristic of the Eastern women. But the old order changes the world over.

"As a result of the importation of Western civilization, the far-sighted Eastern peoples, Chinese as well as Japanese, have seen the disadvantage and unfairness of keeping woman in her former secluded state. They have recognized formerly secluded state, and the paths of that time may be as wide open to her as to man.

"For the Chinese as well as for the Japanese young woman home life is the Chinese girl the life of a young woman in the West. It is a wholly new experience. The circumstances she meets with are so strange, so unprecedented even, that it is difficult for her to adjust herself to them. It is one of the few are naturally made a matter for severe criticism. It is inevitable that some of the young women abuse the small in comparison with number who are earnest students."

CAUSE OF THE CRISIS.
Correspondent Says Credit Expansion of Dollar Has Reached Limit.

To the Editor of The Tribune.

Sir: The stringency in the money market, the shrinkage in values, the failures of banks and the financial embarrassment of all industries are attributed to President Roosevelt. Wall Street is violent in its denunciation of the methods pursued by the administration; sober, intelligent newspapers bitterly reflect the same feeling, and as a consequence a wave of distrust and want of confidence is sweeping over the land. Yet President Roosevelt is no more responsible for the present condition of affairs than the Czar of Russia, the Emperor of the German Empire or the King of England. It is a condition which exists throughout the world, and while it is more dangerous here than in other countries, it is not confined to the borders of the United States.

It is not my purpose to give unqualified indorsement to the President's policy in attacking corporations. The wisdom of that policy is to be determined by results and the preponderance of public opinion, but it is certainly not responsible for present conditions, although its relentless enforcement may have hastened events. At present, in the opinion of the writer, the only remedy is to stop the cause of the trouble, and it is based on the fact that the credit expansion of the dollar has reached its utmost limit and cannot be further expanded one single cent.

In the last ten years this country has experienced a stupendous growth, as reflected by the increased number and transactions of banks, increase in population and the rapid closing of houses. The number of banks has trebled, deposits and loans have increased in the same proportion, while the Clearing House reports show an increase of nearly double the volume of business. Merchants, manufacturers, corporations, trusts, farmers, professional men and the people generally have felt this prosperity. Improvements have been made, facilities increased, heavier lines of stock carried, more land purchased and more houses erected. Probably nine out of ten of those who have entered into new ventures are still borrowers from the banks.

Money has been easy to get; there has been no hoarding up of gold, and the nimble sixpence cannot be compared with the great activity of the American people. Its potential power is something phenomenal when compared with that of the dollar in circulation in the times of Washington, or even twenty years ago.

But has it occurred to the unthinking mind that during this period of prosperity there has been no substantial saving?

This is shown in the expansion of loans, which is the result of the credit expansion of the dollar. In 1906, and there has been an increase in gold and other kinds of circulating medium issued under the authority of Congress of less than one-half. The Clearing House reports for 1906 show that business to the extent of nearly \$30,000,000,000 was transacted on a basis of a circulation of little over \$3,000,000,000. That amount is the total sum of money which has been taken out of the United States upon it, and of that sum Treasury experts claim they cannot trace \$1,000,000,000. It is supposed to be in the pockets of the people, at least, it does not find its way into the statement of banks. Consequently, the reports of clearing houses, the loans of banks, the deposits in banks and the reserves of banks are all based upon an actual cash circulation of less than \$3,000,000,000. The amount upon it, and of that sum Treasury experts claim they cannot trace \$1,000,000,000. It is supposed to be in the pockets of the people, at least, it does not find its way into the statement of banks. Consequently, the reports of clearing houses, the loans of banks, the deposits in banks and the reserves of banks are all based upon an actual cash circulation of less than \$3,000,000,000.

BOOTBLACKS ON FERRYBOATS.
New Jersey Commuters Complain of What They Say Has Become a Nuisance.

To the Editor of The Tribune.

Sir: Many vigorous protests are now heard among the commuters on the various New Jersey railroads over what they term the bootblack nuisance. Each and every ferryboat running between New Jersey and New York carries a corps of bootblacks almost twice as large as the crew of the boat, and as the commuter embarks for the trip to New York he has to pass through a cordon of bootblacks, who in no gentle manner urge him to have his shoes shined. It makes no difference how bright the lustre of one's boots, he is still greeted by the familiar "Shine! Polish!" One morning recently a well known New York business man while engaged in conversation with a friend, was startled by a sharp tug at his coat, and on looking around gazed into the smiling face of a bootblack who, pointing to his boots, asked him in broken English if he wanted his boots polished. The commuter's anger was great, and he was on the verge of picking the lad up bodily and throwing him overboard. But this is only one of the many happenings which go to make the ferryboat bootblack obnoxious. One of the railroads, about six months ago, in response to the protests of commuters, issued an order that bootblacks must not solicit shiners, and had each boy adorned with a sign saying that they were not allowed to solicit shiners. The commuter was able to journey to New York in peace for a while, but now the boys have become as bad as ever. A contractor pays the railroads a large sum yearly for the shoe shining privilege on the ferryboats, and while it may be a convenience to some travellers, the commuters say the bootblacks should be restricted and not allowed to pester the regular patrons of the railroads. COMMUTER.

Passaic, N. J., Nov. 9, 1907.

RHODE ISLAND ELECTION RESULTS.
Charles R. Brayton Writes of Republican Party's Successes.

To the Editor of The Tribune.

Sir: The Republicans of Rhode Island have elected the Secretary of State, the Attorney General and the General Treasurer by pluralities ranging from 4,380 to 6,145. It will require the action of the returning board to decide who is elected Lieutenant Governor, with the changes in favor of the Republican. The Democratic Governor of last year is re-elected by an increased plurality of 201 over last year, or a total plurality of 1,619.

The Republicans have a majority in both the Senate and House, insuring the organization of those bodies by the Republicans, and a comfortable majority in the Grand Committee, insuring the election of Wetmore as United States Senator.

There have been only three Democratic Governors in Rhode Island in the last forty years, during which time the Democrats have never controlled both branches of the General Assembly. The Democratic Governors have not lasted more than two years, and this last one has already seen the "handwriting on the wall" and publicly announced his quitting forever the political field at the end of his second term. C. R. BRAYTON, Member of the Republican National Committee from Rhode Island.

Providence, Nov. 7, 1907.

WALL STREET BEAT INSANE WOMAN.
Brother of Miss Gilman Says She Made Million and Then Lost It.

The things that are possible in Wall Street were suggested by a statement made yesterday by Frazer Gilman, of No. 26 Clinton street, Brooklyn, regarding his insane and wealthy sister, Anna K. Gilman. Gilman has spent several years in an effort to get together the odds and ends of his sister's fortune. After having made investments under assumed names in all parts of the world, she had caught a leaping tuna of 100 pounds or more, using rod and reel and a line of not more than 25 strands.

WOMEN TO AID CLERKS' UNION.
It was reported yesterday to the Central Federated Union by Samuel Prince, of the Cigar Packers' Union, that a women's auxiliary to the Grocery Clerks' Union was being organized by the Women's Trade Union League. The auxiliary is composed of the wives, women relatives and friends of the members of the union, and is formed for the purpose of aiding the grocery clerks in the early closing movement in the stores.

Members of the auxiliary will call upon housewives and ask them to patronize the stores which close early.

HOW TO CATCH SQUIRRELS.
To the Editor of The Tribune.

Sir: If you please, I will tell the boys how to catch squirrels without hurting them. Get a box of matches, a pack of firecrackers, a

DR. CHARLES F. HOLDER, PRESIDENT OF THE TUNA CLUB.
One of the speakers at Anglers' convention to-night.

HIS MUSIC NOT APPRECIATED.
For playing "The Rocky Road to Dublin" on a violin at Eleventh avenue and 42d street early yesterday morning, and then offering to trounce a policeman who interfered with him, Patrick Scully, of Tenafly, N. J., was fined \$2 in the West Side court yesterday.

"Port wine" was Scully's plea, and the magistrate told him that Jerseymen should stick to "apple-jack." The prisoner said he started to buy shoes for his youngsters, but had met a friend, who invited him to have a "smile, which turned into a hearty laugh." He could not explain why he brought his violin along with him. His watch, money, pin, violin and a ticket to Tenafly were returned to him and he left the courtroom.

NATIONAL JEWISH BODY MEETS.
Organization, with Wide Scope, Elects Officers and Discusses Plans.

Jews from all over the country attended yesterday the annual meeting of the American Jewish Committee at the Hotel Astor. The object of the organization is "to prevent infringement of the civil and religious rights of Jews, and to alleviate the consequences of persecution."

"There is the broadest sweep to the powers of the organization, and it may concern itself with matters of the widest scope for the betterment of conditions of the Jews in this country. In every sense the session was purely executive. It lasted from 10 o'clock in the morning to 6 o'clock. The following officers were chosen for the ensuing year: President, Mayer Sulzberger, Philadelphia; vice-presidents, Julian W. Mack, Chicago, and Isaac H. Kampner, of Galveston, in place of Isidor Newman, of New Orleans; treasurer, I. W. Bernheim, of Louisville, in place of Elias Michael, of St. Louis. Others of the executive committee elected were: Cyrus Adler, Washington; Harry Carter, Providence; Emil G. Hirsch, Chicago; E. W. Lewin-Epstein, New York; Morris Loeb, New York; J. L. Magnes, New York; Louis Marshall, New York; Cyrus L. Sulzberger, New York; Jacob Vooranger, San Francisco; secretary, Herbert Friedland, No. 355 Second avenue, New York City.

A FIRE IN TORONTO.
Toronto, Nov. 10.—Fire last night practically destroyed the Anderson and Macbeth office building in Bay street. The building was occupied by manufacturing agents and wholesale houses. The loss is \$250,000.

MANTELS FIREPLACES AND IRONS TILES.
W. H. JACKSON COMPANY
UNION SQ. NORTH - 25 E. 17 ST.

O. HAAS BROS.
Ladies' Tailors and Importers
20 WEST 27TH ST.

During the week we will take orders for tailors' costumes, to order, silk lined, for only \$48, Regular Price \$75.

Also riding habits and model suits at great reduction of price.

Mr. O. Haas extends personally to all fittings, which assure ladies of an absolutely perfect fit.

EXTRAORDINARY

The Christmas announcement of

The Butterick Publishing Company

consisting of six full pages appears exclusively today in the

NEW YORK COMMERCIAL

This is the largest advertisement ever placed by a publishing house in a daily newspaper

Every merchant, manufacturer and business man should read it.

HONEST ANGLERS HERE.
Determined That the Fish Shall Have a Square Deal.

A convention of "honest anglers," having its inception in a movement begun by the Tuna Club, of Santa Catalina Island, California, will assemble this evening at the American Museum of Natural History, when there will be addresses and discussion of subjects of interest to American and Canadian anglers. The object of the movement is to promote a more sportsmanlike pursuit of fish by anglers and to induce fishermen to use tackle and methods that give the fish a fair chance.

Among the honorary members of the Tuna Club are President Roosevelt and ex-President Cleveland, and the speakers to-night, with their subjects, will be as follows: Dr. Henry van Dyke, "The True Sporting Spirit"; Dr. David Starr Jordan, "The Grayling"; Dr. B. W. Everman, of the United States Bureau of Fisheries, "To the Tuna Club of the United States in Search of the Golden Trout"; Dr. Charles F. Holder, president of the Tuna Club, "The Great Game Fishes of the Pacific Slope"; Dr. Tarleton H. Bean, "Fish Culture Work in New York"; Charles Hallock, "Thaddeus Norris and 'Bob' Roosevelt in Angling Literature."

The Santa Catalina Tuna Club was founded in 1888 for the protection of Pacific game fish and the protection of sportsmanlike angling. Dr. Holder, its first president, has since some fine catches of tuna, but the record is held by Colonel C. P. Morehouse of Pasadena, Cal., who captured a 53-pound tuna under the club rules, with a rod and reel and a 21-thread line. The requirement for active mem-

Two FINED ONE CENT EACH.
Walter M-Kay Jones, a Porto Rican café merchant, living at No. 127 West 44th street, and Rhodes Lockwood, of No. 113 Bremen street, Boston, were fined one cent each when arraigned in the West Side court yesterday charged by Charles Smith, a Tenderloin cabman, with refusing to pay for cab hire. Smith alleged the two entered the side door of a restaurant near 42d street and tried to get out by the front door. When he mentioned the matter of payment to them Smith says Mr. Jones said: "Hitth your cab to a star and fly away; don't bother us."

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