

Wallace's MILLINERY SALE

Thursday and Friday.

Special Sale on Trimmings and Flowers

300 elegant trimmed Hats and Bonnets, exact copies of imported patterns; also our exclusive designs will be put on sale at the **Lowest Prices** ever offered for up-to-date Millinery. Our **\$5, \$6, \$7, \$8** and **\$10** hats can't be matched elsewhere for quality, style and price.

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19c, 29c, 39c, 50c, 69c and 89c.
American Beauties, Crushed Roses and Foliage.

M. E. WALLACE 515-517 Nicollet.

Woman's World

OUR DAILY BREAD

Valuable Suggestions for the Kitchen and Dining-room.

By Katherine Kurtz.

CELEBRATING EASTER

The many forms of observing the Easter festival, from its first celebration down to the present time, furnishes most interesting reading to a nation having peculiar customs of its own.

With our Saxon forefathers the Goddess Easter personified the opening of the year, or spring, as well as the "dawn of the East," and was worshiped with elaborate ceremonies.

During the middle ages Easter-tide was observed like a religious carnival; after the restraint and austerity of Lent the people gave themselves up to wild sports, dances and feasts. In our own country we have the gorgeous celebration of King Carnival. This immediately precedes Lent and is supposed to mean farewell to meat. The definition derived from the Latin carnis, flesh, and vale, farewell.

Lenten Dishes.

Many dishes now commonly served on our tables are derived from the old English Lenten observances. The Monday preceding Lent was Collop Monday, collops being meat cakes served on this particular day. Shrove Tuesday gave us pancakes and fritters. On this day no meat was eaten, it being the day of confession, preparatory to Lent. It was also called Doughnut day.

No regular meals were served on Mondays and Saturdays during Lent, each one eating whatever they wished and already prepared.

These days were called the days of the Lenten observances in England, Germany and France.

Easter Eggs.

Eggs have always played an important part in Easter observances, this being especially true in Germany. In former times, it is said, people were forbidden to eat eggs during Lent. This, of course, led to a great accumulation of them, and as they were considered a most appropriate symbol of the resurrection of the body they were entered largely into the Easter festivities. The tradition of the Easter egg was introduced into this country by our sturdy German immigrants and is one of the most popular features of the day, especially among the children. The egg-rolling on the White House grounds is well worth a visit to the national capital.

Easter-Tide Markets.

The succulent green vegetables and fruits are here spread before us in tempting array; tempting, in fact, for the slim pocket-book and appetite longing for the fresh green herbs. How the varying shades of green peas, yellow and brown please the eye as it roves over all these delightful products of the earth! From palest green to red; the symphony of color, the perfume of cauliflower, lettuce, cress, dandelion, peas, string beans, spinach and cucumbers, touched to warmth here and there with beets, radishes and fruits.

What to Have for Easter Dinner.

From the abundant products one can choose according to their means, if not their desire, a dainty and very suitable menu for their Easter feast. The simplest and saniter the more in keeping with the season, not to mention consideration for health. The diner with a jaded and delicate appetite will fancy nothing but something of the fresh green peas, strawberries, fresh lamb, fresh luxuriant indulgences. But the individual who chooses a nice roast of well-grown mutton, string beans and cabbage and has them skillfully and artistically cooked will derive more satisfaction in every way from his Easter dinner than his neighbor with more expensive tastes, but less ability to enjoy the good things set before him. Tradition dictates that lamb and mutton must be the meat served on Easter Sunday, but this need not necessarily be the most expensive of its kind; a mutton pie, made of the steaming and cheaper parts of the meat, will be quite as suitable for the occasion. This with rice, mashed potatoes and spinach garnished with sliced, hard-boiled eggs can be made a tempting and wholesome feast if good digestion waits upon the diner.

Somersetshire Furnet.

This pudding was considered indispensable on a Reformation Sunday or Mothering Sunday. It was made as follows: To a pint of ready-bolled buttermilk put by degrees a quart of warm milk, mixing to a smooth batter. Then add two ounces of well washed and picked currants are done. Beat yolks of two small eggs and a grating of nutmeg with two spoonfuls of milk and add to the pudding; sweeten to taste and stir and cook for five minutes, until the sugar is well dissolved and eggs sufficiently cooked. Turn into a deep glass dish. This can be eaten hot or cold, with the addition of sweetened plain or whipped cream.

Plain Pancakes.

Beat the yolks of four eggs, until very light; add one pint of milk; sift two cupfuls of flour with a pinch of nutmeg and half a teaspoonful of salt into the milk; add egg yolks gradually into the flour from the center of the mass until you have a smooth batter. Beat well, then add the whites of the eggs to a stiff froth and fold into the batter. If the pancakes are to be rolled, as they should be,

A Defense of the Prune

Put to sleep with its boots on was the old dried-apple joke the moment the patent fruit evaporator began to plow its way through the plum crop of California and the foxy promoter of a new fruit threw the word "prune" at a people who knew a plum when they saw it.

No fruit has been reviled as much as the prune. To such an extreme has this been carried that the mention of the name brings a smile, insinuating and aggravating. There are echoes of a conversation about seven days a week, fifty-two weeks in a year and prunes for breakfast and dinner. The boarding house is mentioned and then there are more smiles flavored with insinuation.

In all human probability the boarding house prune has been subjected to more uncalculated abuse than anything that has ever appeared in print unless it is the mother-in-law. And there are at least a thousand boarding house keepers in the west who could not tell a prune from a junior sweet potato if they saw one. Yet an unmarried man with a raveling on his coat sleeve cannot speak of his boarding place when out in company without someone letting loose a smile and remarking something about prunes.

These knowing ones are frequently all wrong. Our young man may have a landlady who has been a mother to him. He may be getting real hordesadish served in cut glass for a relish, and two pieces of pie for dessert at dinner, while the price reviewers present are biting up with the inconveniences of hurry-up catsup, price 50 cents per gallon, and bread pudding partly carpentered from the pancakes which the school teachers did not eat at breakfast. His landlady may be the most gentle-eyed creature that has been dreamed of since Mr. William Baxter drew the comparison about the kind-faced cow. But the mention of prunes brings visions of a table cloth of blue with a yellow sunflower figure, red napkins with fringe stuffed in bone rings, a lean landlady with a consumptive look and a glinting eye, and above all a two-quart bowl filled with a rusty liquid in which are floating several prunes of ruby radiance to give it tone.

The entire trouble with the prune was with the christening. No boarding house patron has ever yet kicked on dried cherries. The dried-apple joke has been passed for years. Dried apricots are a favorite on some of our best tables, and the wrinkled, crinkled, homely dried peach has a place in the home of many of our best families. A rose under any other name would smell as sweet. But the attempt to make the plum taste sweeter under some other name has brought the blase smile and the sneering reference to the boarding house prune as the reward. The man in whose brain the word prune was born has this big sin to answer for.

What's a name? Much. The prune shows it. Right at the christening the prune was given a wicked blow below the belt. A grocer tells that three-fourths of the prunes are ordered in writing. But that is not the case. There's been a lot of tall lying done about prunes. But when you come right down to it the only thing that can be said against the fruit is that you cannot swallow the seed and keep in good standing in a fraternal life insurance society. It is not hard but on anything but store teeth and all the sins of omission on that score that can be laid at its door will be shared by the 9 o'clock pancake and the 7 o'clock baking powder biscuit made by the demonstrator who was given her start in cooking in the cooking school. The prune has a fascinating taste. Peaches and this juice do not win you skin more than six inches in length and breadth and the love of all the world. The prune is a healthy article of diet. Give it a chance. Don't handicap it with ordinary creek water sweetened, nor with that so-called cream with a blue line around the outer edge. The prune has a right to an even start and a cream pace-maker along with the rest of them.

make the batter very thin, a cupful of flour to a scant cup of liquid.

Parker House Rolls.

Take sufficient bread dough after it has been made to make a large loaf of bread. Spread thickly with butter and sprinkle with sugar over the butter. Knead until the butter is thoroughly worked in, then roll out and cut with a large biscuit cutter. Brush top of each with melted butter and roll each half way over. Place in biscuit pans; cover and let stand in a warm place until very light. Bake in a quick oven same as other biscuit or rolls.

Hot Cross Buns.

Heat a pint of milk and melt in it a quarter of a cupful of butter. Sift together a quart of flour, beat a cupful of sugar, half a teaspoonful of salt and half a nutmeg, grated, then mix in a cupful of dried currants and white of two eggs beaten stiff. Add the milk to the flour, then beat in the sugar, two eggs, and when cool enough add half a yeast cake dissolved in a little water. Make into a soft dough; cover and let stand over night. In the morning break off pieces of the dough and mold into little biscuits, place in buttered tins some distance apart. Cover and set in a warm place for two hours. Just before placing in the oven cut a deep cross on the top of each with a very sharp knife. Bake for half an hour in moderate oven. When done brush with a syrup of sugar and water and sprinkle with a little concolated sugar or cover with thin water icing.

An Easter Pudding.

First make a clear orange jelly and line an oblong or melon-shaped mold with the jelly to the depth of half an inch; have your mold well chilled on the ice before you begin. When jelly is set, line the mold with a layer of sponge cakes or macaroons soaked in orange juice. Fill up with apricot Bavarian cream (using canned fruit). Cover the mold and pack in ice and water. Press into the mold a layer of whipped cream, sprinkled with grated coconut or candied violets.

Apricot Bavarian Cream.

Cover half a box or package of gelatine with half a cupful of cold water and soak until tender. Press pint of apricots through a sieve and add a little sugar, too tart, dissolve the gelatin over boiling water in half a cupful of water. Whip gelatin into the fruit pulp, then stand the dish in ice water and allow it to set. Remove the mold at once if it shows signs of becoming lumpy and fold in the cream; then turn into the mold.

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IN ART CIRCLES

While the attendance at the annual exhibition of American paintings at the public library gallery is keeping up well and most appropriately symbolizing an increase as the Society of Fine Arts had hoped to see. The attendance of school children was large last week, as they had a vacation, and many of them are accompanied by their parents. In some of these cases, undoubtedly, the parents brought the children, but in many more it is quite certain that the children, not the parents, for the attention of all the children has been called to the exhibition at school and their memories are long and their eagerness to see pictures strongly developed.

The Hopkinson Smith water colors have attracted much attention and are superior examples of his paintings. They have the softness of the water color, but the detail that is much admired by many, although strongly condemned by many artists who regard such qualities as wholly foreign to the water color. "Along the Kaiser Gracht" is a beautiful piece of composition and a delightful study of color. It has a convincing air of reality and will bring up vividly many pleasant recollections to travelers in the Low Countries. Atmosphere and sentiment are both well expressed. A long vista of a quiet, shaded quay is shown with a few leisurely figures on it. A large household cuts off all of the canal but a suggestion, while beyond the boat and through the trees are seen the roofs of a near-by village.

"The Fountain of Sweet Waters" is a picture full of the same oriental sunlight that is accentuated by a bit of deep blue water seen in the distance. The white marble fountain flows in the heat and the white-robed figures are all shown in the foreground. "The Fountain of Sweet Waters" shows a wide expanse of water across which dart all kinds of craft from the great black-hulled liner to the row-boats propelled by red-ferred Turks. The domes and minarets of Constantinople rise gloriously in the background, softened by the warm haze.

An attractive musical program will be given to-morrow evening at the exhibition. Fred Cady will sing two songs, Carl Riedelberger will give two violin quartets, and Miss Lillian V. Linnell will sing two groups of songs. Mrs. Vienna Neel Connor and Mrs. Thomas Russell will be the accompanists. No doubt the attendance to-morrow evening will be considerably increased by those who enjoy both music and pictures.

A pleasant variation next week will be a musicale which will be given upon an evening not yet decided upon.

Miss Henrietta Clopath has an interesting exhibition of her paintings in the Y. W. C. E. rooms in the university. The collection shows a pleasing variety of portraits, landscapes, flower studies and character sketches illustrating the versatility of the artist. The portrait that is of special interest to the university people is of President Northrop. That of the late Isabel Burns, a university girl who died early in the year, shows a rosy young girl in the costume of a Swiss peasant. A third portrait is of little Janet Rankin with her books. It is a pleasing effect of color and pose, and the expression is unconscious and sweet. One of Miss Clopath's most charming portraits is that of her mother. Another picture shows Mrs. Clopath reading by a lamp. The subdued coloring of the room is enriched with the soft tones of the oriental rugs and the delicate transparency that is quite in keeping with the spring flowers. A study of Easter lilies has been presented by Miss Clopath to the Y. W. C. E.

The landscapes are in both oil and water color, and reproduce bits of Swiss, German and Turkish scenery as well as the more familiar scenes around Lake Minnetonka and Minneapolis. The character studies are in charcoal, pastel, oil and water color, and reproduce types that Miss Clopath has met in her travels,--an old Mendota Indian, Mississippi riverman, Irish boatman, German and Swiss peasants, Turkish beggars and Italian women.

There are two tapestries after Murillo. One shows a Madonna and child and the other a group of boys eating fruit, and both are produced with a transparency of color that is charming.

Miss Clopath is also exhibiting one of her pictures at the annual exhibition of the Society of Fine Arts in the public library building. She is an instructor in art in the university, and has studied extensively in Paris.

The Art Club at the university was formed about two years ago. It has about forty members, the majority of whom are interested in the art department. The officers are Professor Kirchner, president; Fred Patterson, vice president; Miss Westfall secretary, and Miss Baxter, treasurer.

The object of the society is to promote an intelligent interest in art and art subjects and lectures are given once a month by local and visiting artists and those interested in art. This year Professor Richard Burton gave a lecture on "The Personality of Art" and a small admission fee was charged. The proceeds went to swell a fund to be used for prizes in a contest to which all students of the university are eligible. This year it is called the Bur-

New Ideas in Spring Footwear. The Smartest Boots in Town.

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THURSDAY'S EXTRA SPECIALS:

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| Ladies' patent kid and patent calf lace, mat tops, very swell, \$4 and \$5 styles, per pair. | \$3.50 | Gents' French Enamel calf lace, on the new Gopher last, Good-year welt sewed, new models; only | \$3.50 |
| Ladies' extra fine vici kid lace, patent and kid tips, new Princess Ida too, pair. | \$2.50 | Gents' tan Russia calf lace, with the new stitch heel seat, per pair. | \$3.50 |
| Ladies' new Nobby fine vici kid lace, new shapes, only. | \$2.00 | Gents' Chocolate vici kid lace, Good-year welt sewed, new Korroco last | \$3.00 |
| Ladies' new patent vici kid Oxfords, Good-year welted soles, spring of 1901, pair. | \$3.00 | Boys' and Youths' School shoes, box calf and satin calf, only. | 98c |
| Misses' vici kid lace and button, worth \$1.50, special for Thursday. | \$1.29 | | |

4 Big Bargains for Thursday.

Gents' patent leather calf lace, on the new Regent last, worth \$3, only **\$2.45**

Gents' fine diamond calf lace, new Admiral last, worth \$3.00, special **\$2.45**

Gents' fine vici kid lace, new 5th avenue last, worth \$3, special **\$2.45**

Gents' tan Russia calf lace, regular \$3 style, special **\$2.45**

Men's Tan Russia calf lace, regular \$3 style, special **\$2.45**

Men's fine satin calf lace, all styles, per pair **\$2.00**

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Funk's DELICIOUS Chocolates

Would be a serious matter to lovers of high grade chocolates if more could not be obtained at the drug-gists or dealers. Funk's are unconditionally the purest and most refined chocolates made.

GOOD FIRE CLAY

Mr. Mayo Says It Exists in North Dakota.

H. A. Mayo, of Wahalla, N. D., was a visitor at the Minneapolis Chamber of Commerce yesterday. The object of his visit was to interest capital in the manufacture of fire brick and various utensils of clay. For a long time geologists have known of rich deposits of clay in North Dakota of the quality required in the manufacture of fire and building brick of the finest kind. Mr. Mayo owns 1,200 acres in Pembina county, N. D., about five miles from Wahalla. The land is almost a mass of clay, showing a variety of qualities suitable for any purpose. A few weeks ago five barrels of this clay representing the different strata, which are practically inexhaustible, were sent to Chicago, where they were put through the moulding and firing process, and turned out as fine a variety of fire brick as has ever been seen here. Mr. Mayo is here to organize a company to develop the property, and has already received assurances of assistance from moneyed men.

MUMM AND PLUMBERS

They Have Another Wordy Contest--A Compromise.

Alderman Mumm and the plumbers had another set-to yesterday afternoon. The third ward alderman was badly worsted in his first contention that the water department assume all the work of making street connections, the water committee reporting against the proposition to a large concourse of protesting plumbers yesterday afternoon. When he had finished the plumbers took their innings. The committee gave a compromise verdict. It will recommend to the council the advisability of hereafter requiring the water department to care for the meters after being placed, remove the same for repair and replace them, leaving to the plumbers the task of installing meters.

Your Stomach is not your slave. It's your friend. Don't abuse your friend. Help your friend.

Granola

is already partly digested (all the wheat starch having been turned towards sugar). When taken into the stomach it is instantly assimilated. The process is not unlike snowflakes settling on a warm sponge. Granola has the rich nutty flavor of the wheat, and is perfectly delicious. IT BUILDS BRAIN. Every package of genuine Granola bears a picture of the Battle Creek Sanitarium. Ask your grocer for it. Beware of imitations. Drink Caramel Cereal and sleep well--it leaves the nerves strong. Send 3c for Granola sample to Battle Creek Sanitarium Food Co., Battle Creek, Mich.

THE GIRL WITH THE FRYING PAN

IS THE ENGINEER OF OUR FATE. If she uses lard we risk the possibility of disease from Swine. If she uses

Wesson Odorless Cooking Oil

we are protected as it is a pure cleanly vegetable product. It is digestible, which lard is not. Dyspeptics can with impunity enjoy food cooked in it without suffering afterwards. It is odorless, does not taint the atmosphere of adjoining rooms. It is superior to choice (melted) Butter and Lard because it is richer, goes further and costs less. It remains sweet and clean until the last drop does its appetizing work.

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Why don't YOU drink HIRES Rootbeer?

"Who-o?" "You!"

Perhaps you never thought of HIRES Rootbeer as a spring tonic. Perhaps you never knew it contained more blood purifying, health giving agents (sarsaparilla, juniper berries, pepsin, etc.), than many of the so-called spring medicines. It does. Try it. Give it to the children. Drink it yourself.

Sold everywhere in cap-bonated form or in packages. A package makes 2 gallons--sent by mail, prepaid, for 35 cents. Retailers everywhere for our big offer this year.

Charles E. Hires Company Malvern, Pa.

PALMOLIVE

An Oriental Luxury for the Bath that has Achieved Renown by Its Many Virtues.

Palmolive, the oriental luxury for the bath, has won its way with giant strides to popular favor. It would indeed be surprising if so good a thing remained long without the recognition of superior merit.

Public taste is critical and critical folks have become warm friends of Palmolive. And so has Palmolive become a good friend of everybody too.

When the idea was first conceived to produce a bath and toilet soap so far superior to everything else as to win its way by sheer goodness, the world was raked over for the best, the very best cleansing, healing and beautifying properties that money could buy.

The pure Malaga Olive and Palm Oils were imported direct from the Orient in original package, scientifically combined and moulded into the sweet-scented cake that bears the now familiar name of Palmolive.

History tells us how, in ages past, the rich and beautiful anointed their bodies with oil of Olives to make their skin soft and white, and how the oil of Palms was used to heal and soothe.

These wonderful agents skillfully blended in Palmolive possess the power to purify, cleanse, soften, soothe, beautify and keep the skin clear and healthful.

Sold everywhere. Made only by B. J. Johnson Soap Co., Milwaukee.

CARTER'S LITTLE LIVER PILLS

LITTLE LIVER PILLS

SICK HEADACHE

Positively cured by these Little Pills.

They also relieve distress from Dyspepsia, Indigestion and Too Hearty Eating. A perfect remedy for Dizziness, Nausea, Drowsiness, Bad Taste in the Mouth, Coated Tongue, Pain in the Side, TORPID LIVER. They regulate the Bowels. Purely Vegetable.

Small Pill. Small Dose. Small Price.