NICKEL PLATE

307 NICOLLET AVENUE.

Fall Shoes $3.50

at a Popular Price..

"The Gloria," best $3.50 Boot for Women; new styles in box calf and enamel,

$3.50

30 styles of Men's Box Calf and Velour Calf Winter Shoes. We have the proper shapes,

$3.50

New Enamel and Patent Leather Shoes for Gentlemen. Heavy extension soles. The swell Street Shoe,

$3.50

Society Stationers

Special Stationery Sale,

(as advertised)

Continued Until Saturday.

LARGE STOCK---NEW STYLES.

The Beard Art Co.

624 NICOLLET AVE.

Wedding Invitations

DRINK PURE WATER

THE ROSE STANDARD WATER STILL CO. MANKATO, MINN.

NOT THE LOWEST PRICED FAMILY STILL BUT IT DOES DO ALL THAT IS CLAIMED FOR IT. PATENT ISSUED MARCH 12, 1901. Send for Booklet.

DANCING CLASSES

Malcolm's Opening Informal

FRIDAY, OCT. 25, MASONIC TEMPLE

Beginner's class at 8; program and orchestra at 9. Children's class Saturday, beginners at 2, advanced 4 p. m. Office hours 2 to 4 p. m. Telephone M. 3507.

EXPENSES OF THE COUNTY

THE ACCOUNT UP TO OCTOBER 1

Several Items Show a Saving—Others an Increase—The Totals.

The financial statement for Hennepin county, up to the first of this month, has just been published. At first glance one would get the impression that the present board of county commissioners is no improvement upon that in office last year, for the expenditures for the past nine months have exceeded those of the same period of last year by at least $17,000. A close examination shows, however, that in several instances the expenditures have been held down considerably; for instance in the item for printing and blank books and for the sheriff, for the municipal court, and for the courthouse, jail and morgue. On the other hand the outlay for roads and bridges has exceeded that of last year by nearly $12,000. The district court has cost over $2,000 more this year. The coroner last year drew from the county treasury for fees and inquests up to October, $3,023.63; the present incumbent, although held down by the court on several of his bills, has managed to collect $4,163.61. This shows what can be done toward making an office on the fee system burdensome to the people. The "incidental" account is less than half that of last year. Under the old system of bookkeeping that account was used as a carry-all. When appropriations became nearly exhausted for any particular item, then many things were dumped into incidentals and apparently lost to sight, except when dug up by some one particularly interested. Such items as horse hire, used for roads and bridges account, printing, and even plumbing found lodgment under cover of incidentals. Since the new system of bookkeeping was introduced, such loose practices have not been tolerated.

The interest on county bonds is strikingly large this year. The fact is explained at the courthouse in this way. Under the old method the interest was charged up when coupons were returned to the county treasurer. Under the present method the interest is charged when the money to be used in payment of interest coupons is sent to the New York depository.

Those who are interested in what it costs to run Hennepin county for nine months will find the figures below worthy of study:

	Expended, 1901.	Expended, 1900.
Salaries	$107,311.09	$108,565.12
Sheriff's fees	14,750.10	16,348.80
Coroner's fees	2,026.11	1,831.07
Coroner's inquests	2,137.50	1,192.56
District court	18,652.37	16,464.97
Municipal court	1,895.40	2,170.20
Justice court	449.19	238.85
Roads and bridges	34,388.64	22,740.73
Insane	3,315.37	2,085.08
Poor farm expenses	5,114.30	7,289.21
Poor farm improvements	5,984.71	.....
Births and deaths	172.25	129.00
Incidentals	5,736.98	11,461.82
Stationery, postage, office supplies	2,326.93	2,057.42
Printing and blank books	14,166.68	22,782.18
Courthouse, jail, morgue	11,067.22	16,928.96
Lake improvements	3,158.70	2,224.73
Interest on bonds	75,417.50	56,357.50
Sinking fund	17,500.00	17,500.00
Totals	$325,621.04	$308,368.20
	308,368.20	
Excess same period 1901	$17,252.84	

THEIR PARDONS REFUSED.

Pardon has been denied by the state pardoning board to Elsie B. Foss, Ulrika Koehler and Minnie Koehler, three shoplifters now "doing time" at the Stillwater penitentiary. Ham Hong, the Chinaman who murdered another Mongolian, was turned down also. The sentence of Peter Becklein, convicted of manslaughter in the second degree, was reduced to three years and six months. William Eben Faribault received conditional pardon.

IN CARTWRIGHT'S PLACE.

Thomas S. Ingersoll of Minneapolis has been appointed brigade commissary in the national guard with the rank of captain, to succeed C. W. Cartwright, resigned. Wm. A. Chapman has resigned as first lieutenant of Company A, Third regiment, at Duluth. An election will be ordered in order to fill the vacancy.

C. S. Brackett

25 FIFTH STREET SOUTH

Concord Grapes	per basket	18c
Celery	Home grown, per dozen	13c
Sweet Potatoes	11 pounds for	25c
Mince Meat	Home made, per lb	10c
Corn Meal	10-pound sacks	15c
Rolled Oats	10 lbs. for	25c
Hominy, Coarse	10-lbs. for	18c
Citron, New	per lb	14c
Orange & Lemon Peel	new, lb	15c
Prunes	per pound	4c
Coffee	Pickwick blend of Mocha and Java, per pound	27c
Butter	Valley Creamery, 5 pound jars	$1.18
Soap	Santa Claus, 10 bars for	35c
Port Wine	5 years old, per gallon	$1.00
Chambertin	A very fine California Bergundy, makes a good dinner wine, qt. bottles	50c
Scotch Whiskey	Lipton's regular $1.25, for Thursday	$1.10

MEAT MARKET.

Spring Chicken, per lb	11½c
Corned Beef Hash, ready for the table, per lb	15c
Round Steak, per lb	9c
Pork Chops, per lb	11c
Family Mackerel, each	7c
Finnan Haddie, fresh smoked, per lb	12½c
Pickled Pigs Feet, per lb	7c

Mellin's Food

makes a food that is like mother's milk.

Send for a free sample of Mellin's Food.

Mellin's Food Co., Boston, Mass.

In Social Circles

The marriage of Miss Vera Edythe McIntosh, daughter of Mr. and Mrs. James McIntosh, and Tony Arthur Perry, took place last evening at the home of the bride's mother, 2434 Colfax avenue S. A canopy of smilax and ferns overhung the mantel, which was banked with palms and sword ferns. In among the green nestled a bunch of American Beauty roses. The chandeliers were wreathed with smilax and the hall was hung with the feathery green. Red and green were the prevailing colors in all the rooms but the dining-room, where La France roses were on the table and sideboard. William J. Hill played the Lohengrin bridal chorus for the entrance of the bridal party, and the Mendelssohn march after the service. Miss Picktball sang "Love and Flowers" as an accompaniment for the service, which was read by Rev. C. J. Tannar. The ushers were Herman Arnot and Leon Shell. Howard Moore was groomsman and Clark Evans was best man. Miss Ernestine McNevin of Rock Island was the maid of honor. She wore an embroidered gown of lavender French lawn, trimmed with white silk and velvet bands. Miss Laura McIntosh, the maid of honor, was in pink mousseline de soie over pink taffeta. Both the maids carried white roses. Little Hazel Barrer, the flower girl, wore a frock of white mousseline de soie, trimmed with satin ribbon, and carried a basket of white roses. The bride's gown was of ivory peau d' Argentine made over white taffeta. The flounced skirt and tucked bodice were trimmed with Chantilly lace. Miss McIntosh wore pearls and carried bride roses. She was met at the foot of the stairs by her father, who led her to the altar. The service was followed by a wedding supper. Mr. and Mrs. Perry left for the east and they will be at home after Nov. 1 at 2434 Colfax avenue S. Mrs. Perry's traveling gown was of blue serge, trimmed with green velvet and white silk.

Miss Mary Janander, daughter of Mrs. A. E. Janander of Stewartville, and Frank Underhill, were married last evening at the home of Mr. and Mrs. C. O. Bedbury, 3418 Ninth avenue S. The rooms were decorated with carnations and roses. Miss Josephine Bedbury and Miss Gridley were bridesmaids and wore white organdie and carried American Beauty roses. The bride wore cream cashmere and her flowers were pink roses. George Abbott was best man and Rev. C. F. Davis read the service in the presence of forty guests. Mr. and Mrs. Underhill will be at home at 2931 Sixteenth avenue S, after Nov. 1.

An interesting affair of the day was the reception given this afternoon by Mr. and Mrs. S. A. Stockwell at their home, 3204 E Fifty-first street, in honor of the golden wedding of Mrs. Stockwell's parents, Mr. and Mrs. De Witt Clinton Conkey. The rooms were decorated with a profusion of flowers and clusters of yellow roses appropriately mingled with the green of palms and ferns in the parlors, where the guests were received by the bridal couple, assisted by Mr. and Mrs. Stockwell. Red roses and branches of autumn leaves brightened the hall and the dining-room was in yellow. A great cluster of roses was in the center of the table, which was crossed with yellow satin ribbons, caught with garlands of smilax. Assisting through the rooms were Mmes. E. H. Day, G. H. Warren, Mamie Knettle, Frank Commons, Horace Gray and Miss Carrie Pierce. There were about fifty guests and the receiving hours were from 3 until 6 o'clock.

Mr. and Mrs. Thomas Lowry and Horace Lowry will give the first of a series of dinner dances Tuesday evening at their home on Lowry hill.

A group of young men interested in the formation of a cotillion club met last evening and informally discussed plans for a series of dances to be given during the winter. No definite arrangements were made but a committee was appointed and it is safe to say that the club cotillions will be among the novel affairs of the winter.

Mrs. E. B. Ames will entertain at cards Friday afternoon at her home on Second avenue S, for Mrs. George Eastman of Hot Springs, Ark.

This evening O. J. Messer will give a musicale at his home on Girard avenue for Mrs. B. F. Allen of Glencoe, Minn.

Mrs. George R. Newell gave a card party at her home on Vine place yesterday afternoon. A profusion of flowers decked the rooms. Seven tables of six-hand euchre was played and supper was served after the games. Handsomely bound books rewarded the lucky players. Mrs. Louis B. Newell assisted Mrs. Newell.

Dr. and Mrs. Frank C. Todd of the Imperial gave a dinner last evening in honor of the anniversary of their marriage and for Mrs. M. Bennett and W. Teminghouse, whose marriage takes place next week. The decorations and appointments were in white and green. Bride roses and ferns were in the center of the tables and the name cards were adorned with hearts. Red roses, carnations and smilax brightened the parlors. Covers were laid for ten and the guests were Mrs. Bennett, Misses Morehous, Wood, Mary Esmond, Mr. Heminghouse, H. A. Strong, Dr. Fred A. Kiehle and Dr. W. Murray.

Fred Kimball of Emerson avenue S. entertained a group of friends Monday evening. Games were played and supper was served. The guests were Misses Cross, Rice, Fisher, Paterson, Messrs. H. C. Hall, F. Fowler, W. Kimball, J. R. Hall and C. F. Hall.

Mr. and Mrs. C. W. Hastings entertained at their home on Dupont avenue in honor of their sister, Mrs. P. J. Sheldon, of Owatonna. Covers were laid for twelve and Mrs. Hastings was assisted by Miss Slaid of Owatonna. It was a family affair and the guests were Mrs. Sheldon's sons and daughters.

Personal and Social.

Mrs. L. G. Blymyer is home from an eastern visit.

Mr. and Mrs. Alexander Chrystie have returned from Brooten.

Miss Ethel Strong left to-day to spend the week in Tempeleau, Wis.

The Misses May and Agatha Chrystie are home from Lake Okeboji.

Miss Louise Barons, of Lyndale avenue, has returned from Red Wing.

Mr. and Mrs. J. Studebaker have left for Hamilton, Mont., where they will reside.

G. L. Wade returned from the Pacific coast on Saturday and left to-day for the east.

Miss Grace Kittelson, of 2210 Minnehaha avenue S, is teaching school in Oakes, N. D.

Miss Josie Wanous left last night for a few days' stay at Long Lake, Itasca county.

Mrs. C. L. Iverson, of Chicago, is visiting her cousin, Mrs. Sarah Farr, 1925 Nicollet avenue.

Professor C. C. Heintzeman, of The Journal Newsboys' Band, left Saturday evening for a trip east.

The Henley Club will give the second dancing party of the season to-morrow evening, in Masonic Temple.

Rev. and Mrs. F. M. Richardson, of Littleton, N. H., are visiting Mr. and Mrs. F. M. Chase, of Harrison court.

Mrs. H. E. Day and daughter, Ethel, of Missoula, Mont., are the guests of Mrs. M. C. Widmyer, No. 2103 Colfax avenue S.

Fraulein Schoen-Rene has returned from a summer's study abroad and is occupying a studio in the Metropolitan Music building.

Mrs. L. J. Templeton of Hotel Berkeley leaves to-night for Richmond, Ind., called there by illness of her father, C. C. Binkley.

Mrs. Alice M. Gould, of Boston, formerly of Minneapolis, is spending a month at the Wheeler, Nicollet avenue and Thirteenth street.

Mrs. J. H. McNall and cousin, Miss Josephine Monahan, have returned from an extended trip to Chicago, Buffalo, Cleveland and Canada.

Judge and Mrs. M. B. Koon will leave Friday evening for New York. They will sail Oct. 23 on the steamer Fuerst Bismarck for a European tour.

Rev. and Mrs. L. L. Lord, of Cincinnati, are guests of Dr. Lyman W. Denton, 2022 Portland avenue. Mr. Lord is the editor of the Christian Standard.

The congregation of Trinity M. E. church, Twenty-fifth avenue NE and Taylor street, will give a reception this evening for Rev. and Mrs. C. F. Sharpe.

The Young women of St. Mark's church served luncheon to-day in the parish-house. They will serve a second luncheon to-morrow, from 12 until 2 o'clock.

Rev. Dr. R. N. McKaig and family will be at the home of B. M. Hicks, 2727 Pillsbury avenue, until Friday morning, when they will go to Sioux City, Iowa.

Mrs. R. D. Rogers, who has been visiting in Minneapolis since September, will leave early in November to join Mr. Rogers in Seattle. Mr. and Mrs. Rogers will reside in Seattle.

Minneapolis people at New York hotels are: Holland, Mrs. Frizzell, W. W. Heffelfinger; Imperial, A. McLeod, T. Voegeli. St. Paul—Imperial, E. B. Hubbard; St. Denis, Mr. and Mrs. E. A. Brown; Holland, E. N. Saunders.

The Quo Vadis Social Club reorganized last evening at the home of Miss Mae Cross. The members are: Miss Lizzie Rodney, president; Miss Lucy O'Brien, secretary; Miss Mae Cross, treasurer; Miss Rose Rodney, Florence Hafner and Millie Shocknessy. The club will meet Monday evening, at the home of Miss Lizzie Rodney.

Miss Vera Louisa Hocum of 2640 Emerson avenue S entertained the members of her Sunday school class of Fowler M. E. church last evening in honor of her fourteenth birthday. Autumn leaves decorated the parlors and roses were in the dining-room. Miss Frances Warner and Miss Estella Rich won prizes. The guests were J. H. Kerrick, teacher; Misses Warner, Maud Woodside, Ida Lindberg, Agnes Raine, Hazel William, Sarah Silloway, Lillie Hauser, Frances Edgerton, Rich, Vera Clark, Renia Silloway, Irene Raine, Mamie Stern and Amelia Hillman. Miss Leona Verdeaux assisted in entertaining the guests.

MISS CHRISTIE WILLIAMS

A Minnesota Young Woman Who Leaves This Evening for a Chinese Mission.

Miss Christie Williams, formerly superintendent of Asbury hospital, will leave this evening for San Francisco, to sail Oct. 23 on the America Maurie for China, where she

goes as a missionary to Chung King. She will be joined in Omaha by Dr. Agnes Edmond and Miss Helen Galloway, a returned missionary.

This afternoon the young women of the mission circle of Hennepin Avenue M. E. church gave a reception for Miss Williams in the church parlors. Miss Williams gave an interesting talk on her work and told something of the William Gamble Memorial hospital at Chung King, which she goes to superintend. It is a large building, three stories high, with accommodations for 100 women and children. Miss Williams will train the native women for nursing. Dr. Agnes Edmonds will be the house physician. The hospital is a new one and will not be equipped until Miss Williams arrives.

Miss Williams is a Minnesota young woman and her home was formerly in Duluth. She attended Hamline university for three years, and then entered the training school for nurses at Asbury hospital. Her wonderful executive ability made her superintendent of the hospital before she left to enter the Bible training school in Chicago. Her business training comes from actual experience as a stenographer and bookkeeper. While in Chicago she also took the kindergarten course and otherwise prepared herself for mission work, although she did not expect to leave immediately. While at the Bible school she received a request from Dr. and Mrs. McCartney, who were in China, to come to Chung King, but it was not deemed advisable to consent.

Peoria, Ill., had never had a hospital, and Miss Williams was sent to organize hospital work in the town. She remained there a year, meeting with great success, and then went to Brookfield, Mo., to organize a hospital. It was while she was at Brookfield that the second call came for her to go to Chung King. Miss Galloway had returned from China hoping to secure a nurse, doctor, teacher and evangelist for Chung King. When the call came to the hospital, Miss Williams, her doctor, head nurse, and a young woman evangelist, who was at the hospital on a tour through the state, answered it. Miss Williams and Dr. Edmonds were accepted and at once began to make preparations to leave. That was in July, and in this short time all obstacles have been overcome and the two young women will sail next week. Miss Williams goes under the auspices of the Minneapolis branch of the Woman's Foreign Missionary Society. She attended the branch meeting in Owatonna and gave an address Sunday evening.

BREAKING IT GENTLY.
Boston Traveler.

"What do you want, little boy?"

"Is this where Mr. Upjohn lives, ma'am?"

"Yes."

"The Mr. Upjohn that runs the bank?"

"He is an officer in the bank."

"The Mr. Upjohn that went down town on a trolley car this morning?"

"I presume he went on a trolley car. What——"

"Is he the Mr. Upjohn that was in that horrible street car accident?"

"I haven't heard of his being in any street car accident."

"Didn't you hear 'at h'd sprained his ankle jumpin' out o' the car when the train run into it?"

"No, my little boy, you frighten me. What has——"

"Didn't you hear how he run into a drug store for a piece o' court plaster to stick on a little cut he'd got over the eye?"

"Not at all. For mercy's sake——"

"He isn't in, is he, ma'am?"

"No, he's——"

"Name's John U. Upjohn, isn't it?"

"Yes, that's his name."

"Then he's the same man. He won't be here for an hour or two, I guess, 'cause he's stoppin' to have one of his teeth tightened that got knocked a little bit loose when he was jumpin' out o' danger, y' know."

"Little boy, tell me the whole story. I think I can bear it now."

"Well, ma'am, he's in the hospittle with four ribs broke an' one leg's in a sling an' his nose is knocked kind o' sideways, but he's getting along all right, an' he'll be out again in about a month, an' here's a letter f'm the doctor tellin' ye all about it, ma'am."

HARD LUCK IN THE WEST.
Indianapolis Sun.

The cowboy sat down on the ground, fingered a roll of bills and looked sadly at his pard.

"Bill," he said, "it's no use. I can't go to town with you to-day."

"Why?" asked Bill.

"I've only got $25 to my name."

"Figger it up ag'in," said Bill.

"No use. I've figgered it up a dozen times and it always comes out the same. It ll take $20 for the drunk, dollar an' a half fer bed an' breakfast, three an' a half fer ca'tridges an' that won't leave a cussed cent to pay the fine."

NOT STRONG ENOUGH.

"It seems to me that our friend has so much faith in money that he almost makes a religion of it."

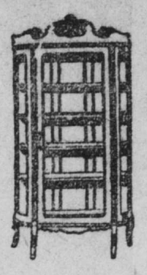
"I don't like the comparison. The word 'religion' implies at least a remote chance of backsliding."

73 So. 6th St. **F. H. PETERSON & CO.** 75 So. 6th St.

Three-Piece Parlor Suit

Mahogany Finish Frame with velour coverings. This week only, at..... **$10.48**

Quarter-sawed golden oak, flaked and polished, size 20x20. The prettiest table ever offered for $3.50. Our special price..... **$1.99**



China Closet

Golden Oak polished, with bent glass corners, actual valueanywhere $25. Thursday only **$17.50**

$1.49

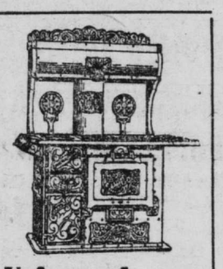
Just 12 Overstuffed Parlor Chairs

worth from $10 to $18. To close them out this week, each **$5**

95c Indian Stools, in assorted colors.

Carpet Dept. Specials for Thursday Only

Five patterns best quality Ingrain Carpets, regular 75c value, at only, per yard..... **49c**



Universal Steel Ranges.

(Find their equal if you can.)

Complete line in all sizes and styles.

See our **$20** range. It has no equal.

Stove Zincs, 29c 35c 39c 45c

SPARKLING UNIVERSAL

Note Size of Fire Pot 13 Inches.

Note Size of Fire Pot 13 Inches.

NEW AND NOVEL. ONLY **$27.50** A Big Bargain

PRODUCED BY ART. ONLY **$27.50** Has No Equal.

SELLS ON QUALITY.

The best Cook Stove ever offered for the money. Guaranteed a first class baker..... **$9.75**

Air-tight Wood Heaters **$1.49**

GOOD SECOND-HAND COAL HEATERS AT $5.00 EACH.

OUR DAILY BREAD

Valuable Suggestions for the Kitchen and Dining-room.

BY KATHERINE KURTZ.

HOW TO PREPARE FORCEMEATS

The term forcemeat is used almost entirely in high class cooking; but is not so familiar to the ears of the average cook as stuffing or dressing.

Forcemeats are the various compounds that are used to stuff poultry, game, fish, tomatoes, eggplants, squash, cabbage, lettuce, etc. Some are composed principally of chopped veal, bacon and herbs with seasoning; some of the finely pounded chicken breasts, bread crumbs, butter, egg yolks, etc.

Forcemeats for fish are made of the flesh of the fish pounded in a mortar with eggs, butter and flavoring added.

Egg plants, tomatoes and cucumbers are stuffed with forcemeat made with minced onion, bread crumbs, butter or suet, or cheese and seasoning mixed with the portion of the pulp removed from the interior of the vegetable.

Cabbage and lettuce forcemeat contains meat.

Chestnut and oyster forcemeats are used for turkey and capon, while a plain bread forcemeat is best for game, as it does not disguise or destroy the characteristic flavor of the meat. On the other hand, rich and well seasoned forcemeats are considered an improvement to poultry, moistening the meat and adding a richness of flavor to the milder meat.

Herbs in Forcemeat.

In our grandmothers' kitchens the herbs were as indispensable in cooking as salt, and the proportion used was gauged to a nicety, so that there was harmony that pleased even the most temperate eater. This art seems to have been lost along with many other accomplishments our grand dames excelled in.

The reason many express a dislike to the flavor of herbs in foods is because they have been the victim of bad and careless cooking. Herbs are not only objectionable to the taste, but dangerous when ignorantly used and the prejudice for them comes from their abuse.

How to Use Forcemeat.

One mistake the cook frequently makes is filling her bird, fish or cut of meat too full, and packing it so tightly it has no room to swell. Another failure comes from their failing to make any allowance for a difference in the composition of the meats in which the stuffing or forcemeat is placed.

Turkey is a dry meat bird and the forcemeat should be a little richer or moister than the same kind used for tame duck, goose or meat. Fish contains a considerable amount of moisture and for this reason must have a drier forcemeat. When made too rich or too moist and then packed tightly it will be soggy and pasty. When the fowl or meat is carved the forcemeat should be found light and just moist enough to hold lightly together.

Chestnut Forcemeat.

Use the large chestnuts found in the markets; peel and scald them a few minutes to remove the brown skin. Drain them, cover with broth and cook until tender. Let them get cold; then pound them to a paste with equal quantity of softened butter, adding bread crumbs to make proper consistency. Season with salt, pepper and a little grated nutmeg. Beat the yolks of two eggs and bind the mixture together. This is used for stuffing turkeys, or made into little round balls and fried or steamed and used to garnish the dish.

Forcemeat of Oysters.

Plump two dozen oysters in their own juice, drain and chop fine. Take equal quantity of bread crumbs and two ounces of butter. Scald a small slice of onion and rub through a sieve; season with salt and pepper to taste, a teaspoonful of minced parsley and add the juice of half a lemon. Bind together with the beaten yolks of two eggs. This may be used to stuff turkey for roasting or boiling, especially for the latter way of cooking, or formed into little balls or small cylinders and fried and used for a garnish.

Forcemeat for Ducks, Geese and Pork.

Scald some white onions in salted water for ten minutes, then drain and cover with fresh boiling water; add more salt and cook until tender; chop fine and add an equal quantity of bread crumbs. To a pint of stuffing add eight or ten sage leaves, dried and rubbed to a fine powder. Season well with salt and pepper. This is an English stuffing.

Potato Stuffing.

Pare six large potatoes; boil tender and mash them; season with salt, pepper, a teaspoonful of sage, two tablespoonfuls of butter or a little cream, and onion juice. Whip all together until potatoes are light and fill the body of the goose with the mixture.

Celery Forcemeat for Boiled Turkey.

Chop fine a head of blanched celery; add a quart of bread crumbs, two ounces of butter, salt and pepper to taste and two eggs to bind all together.

Stuffed Peppers.

Cut off the stem of the plant, then cut into halves lengthwise. Scoop out the pulp, leaving a shell about a quarter of an inch thick. Chop the pulp very fine; add a large tablespoonful of butter and cook in an agate saucepan for ten minutes, stirring constantly. Add a scant half cup of water or broth and a cup of bread crumbs; season to taste with salt and pepper; add a little grated cheese. Rub the inside of the shell with salt and pepper and put in the mixture. Moisten a cup of rather coarse crumbs with a little butter and spread over the tops of the stuffed plants; place in a baking pan or dish and cover the sides of the plants half way up with water. Bake in a moderately hot oven for an hour; serve as a vegetable with cold meat or as an entree. Place a folded doily on a hot dish and the two halves of the plant on this and garnish with two or three sprays of parsley.

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VERXA'S Stores

Carry a full and complete line of food specialties. We sell large quantities and they are always fresh.

TOASTED WHEAT FLAKES

Sold by Grocers.

Actually the only thoroughly cooked Cereal Food.

Magnify a flake of Toasted Wheat and note its translucent heat-browned structure. The quadruple cooking to which it has been subject has dried every pore and portion of it. The "pastiness" of the starch of the wheat does not exist in this greatest of all foods because the starch has been "heat-digested" and thereby converted into dextrine, ready for immediate assimilation to Blood, Bone, Brain and Brawn. This food *does not become a pasty mass when moistened.*

TOASTED WHEAT FLAKES are widely imitated, even in Battle Creek, so in order to protect the public in securing the genuine, and ourselves, we have placed a picture of the Battle Creek Sanitarium on each package. Don't accept substitutes.

Battle Creek Sanitarium Food Co., Battle Creek, Mich.

BANNING ADV. CO.

HEIGHTENED THE ILLUSION.
Brooklyn Eagle.

Mr. Isolate (of Lonelyville, enthusiastically)—Just think. Though we are only twenty miles from New York one would think we were a hundred miles distant.

Mr. Gotham (grimly)—Yes, it seemed like a hundred miles coming out on the accommodation train.

SPOKE FROM EXPERIENCE.
Brooklyn Eagle.

"The pa-per says thot only the immediate family was at Mary Casey's weddin' an' thot it was a very quiet affair," remarked O'Callahan.

"Arrah," chuckled O'Hoolahaan, "it's roight about only the immediate family bein' there, but, b'gob, it was the noisiest weddin' OI iver attended."

For his services the chef of a big hotel may receive $10,000 a year, a big salary for cooking, but by no means out of proportion to the value of the hotel.

NOT GETTING HER SHARE.
Chicago Tribune.

Eunice had been doing some figuring on her slate.

"Papa," she said, "do you know this country eats about 2,600,000 tons of sugar every year?"

"No, I don't know it," replied papa, taught by past experience to be cautious.

"Well, it's so. I saw it in a paper."

"Yes? What of it, dear?"

"Nothing, only I've been finding out how much every man, woman and child in the United States eats on an average."

"Well, how much is it?"

"It's about sixty-six pounds a year. I don't believe I eat half of that, and yet you make a fuss every time I want"——

"That'll do, child. I surrender. Here's a quarter. Go and get your box of candy."

A WRECK.
Detroit Journal.

We contemplated the alcoholic wreck with unmingled pity.

"A sinking ship, indeed!" we exclaimed.

"But the rats do not leave me!" shrieked the fellow, gesturing wildly.

We extended to him the helping hand, of course, but he shrank away, mistaking this for a pink elephant.

A RHYMED OBITUARY.

Georgia is nothing if not original, when it comes to rhymed obituaries. Here is the latest:

He has climbed the golden hills—
Heaven was always his intention;
Fought through the war, died with the chills
And never got no pension.

The Plymouth

Established 1882.
Head to Foot Clothiers.
Correct Dress for Everybody.

Shoe Rightness and Right Shoe Making

Are the two essential features necessary to good fiting and good looking footwear. These features we have succeeded in incorporating into our New Fall Shoes. Come and let us show you that our shoes back up all we claim for them, the best ever shown for the money.

Our new "Empress" lines in heavy soles and high cuts, are just right for these cold frosty mornings—best shoes made for the money, $3.50.

Women's calf extension sole lace shoes, for rough wear, with spring heels, for only $1.98.

A new line of ladies' dress shoes, in Heyl's patent calf, Louis XV. heels and with the new silk velvet top, with neat rounding toe. A very nobby shoe for up-to-date dressers.

Women's calf or kid high school shoes, with good heavy extension soles, for $2.50.

The Plymouth Clothing House, Sixth and Nicollet