

1000 Persons
Find 1,000 persons—men, women and children—who eat

DR. PRICE'S
WHEAT FLAKE CEREAL
FOOD

and you will find 900 of them that it has helped to cure of constipation. You will never know what a real, delicious breakfast food is until you have eaten this food. In preparing it there is no part of the wheat berry lost, for which reason it is always found to agree with the most delicate stomach and to excite the required natural action of the bowels to vanquish constipation.

Palatable—Nutritious—Easy of Digestion and Ready to Eat
Can be served hot. Put in a hot oven for a few minutes; or cook in boiling milk.
10c a package
My Signature on package
All Grocers

Railroads
TUNNEL IS DRIVEN THRU SOLID ROCK

Billings & Northern Works Day and Night Shifts to Pierce Hill.

Special to The Journal.
Billings, Mont., Dec. 24.—Work on the 1,500-foot tunnel being constructed on the Billings & Northern road, about ten miles from this city, is being pushed vigorously, a night and day shift being worked. The big hole is now in about sixty feet and still is going thru solid rock. It is being pushed at the rate of several feet a day and it is expected that the hole will be completed about the middle of March or the first of April. Work is being prosecuted from both ends and the refuse rock is being used for grading. Twoby Bros., who have the contract for constructing the tunnel, are also doing considerable rock work near by. Several hundred men are employed. A powerful electric plant has been installed to furnish light for the night shift, as well as to the miners engaged in the tunnel work.

ORE CUTOFF PLANNED
Great Northern Reduces Distance from Mines to Duluth.

Special to The Journal.
Hibbing, Minn., Dec. 24.—Surveyors are now at work on a cutoff on the Great Northern by which it is expected that the hauling distance on ore from Hibbing to Duluth will be reduced materially. The present road runs from Kelley Lake east thru Hibbing, thence almost at right angles to the south, making a long detour from Kelley Lake thru Hibbing to Zim. It is proposed to run the new line directly from Kelley Lake southeast to Zim, which will shorten the haul on ore at least twenty-five miles. In case the cutoff is found to be feasible, a large force of men will at once be put to work building the new line with the idea of having the road ready for ore traffic when the season opens in the spring.

Alphabet Ready for Traffic.
Special to The Journal.
Albert Lea, Minn., Dec. 24.—H. C. Huebner, who had the contract for the construction of the Alphabet road from this city to the grade construction last year, has completed his work and has turned the road over to General Manager Tobie. The laying of track is progressing favorably and it is expected that Freedom will be reached on Christmas day and that the first of the year will see the road in operation for the entire distance.

Spain Wants Artillery
Tries to Secure Restitution of Arms Left in Cuba.

Madrid, Dec. 24.—The foreign minister, replying to a question in the chamber of deputies today, said that Spain was still trying to secure the restitution of the artillery left in Cuba when the treaty of Paris was signed, and was also continuing the negotiations to secure recognition of the Spanish debt of the island.

The Plymouth Clothing House
Established 1852

An Xmas Evening Gift From Our Millinery Section
200 Hats Given Away
Monday, Between 8 p. m. and 9 p. m.

To those women of this city who, through poverty, are in need, we make this offering. The lot contains a great many hats for misses and children.

The Plymouth Clothing House, Nicollet and Sixth

GOING TO TAKE INVENTORY?

Inventory Sheets, ruled, printed and punched, per hundred \$1.25

This Binder to Hold Them \$2.50
Wears Loose Leaf Specialties. See us or phone us. Either phone 204.
Our Systems Man Will Call on Request.

COOTEY-BLODGETT COMPANY,
Stationers, Lithographers, Printers, Binders.
308-314 4th Av. S., opp. Chamber of Com., Minneapolis.

OF FEMINE INTEREST

News of Society

MRS. WHITNEY'S WORK

Mr. and Mrs. L. A. Arnold of Park avenue will give an informal dinner Monday evening, Dec. 31, for their son, M. Leroy Arnold, who came home Saturday for his year-end vacation. The guests will be a group of the young college people. Mr. Arnold is taking a post-graduate course at Columbia college and will return to New York after the holidays.

Mrs. W. L. Stevens of Lyndale avenue is entertained at an afternoon tea today for her daughter, Miss Dorothy Stevens, and Miss V. Mrs. were the hosts. The hours were from 3 to 6 o'clock and about seventy guests called.

The Misses Mildred and Bernice Barnes will open their home on Blaisdell avenue for an informal dancing party to be given by the Nu Sigma sorority New Year's Eve.

Miss Janet Gillilan, who has been spending the past two months in Chicago, is home for the Christmas holidays and is with Mr. and Mrs. J. B. Gillilan at their home. Mrs. Gillilan is entertaining her cousin, Miss La Fourque of Paris, France, who is a pupil at Miss Baldwin's school in Pennsylvania, and who came west with a group of St. Paul girl friends.

The Week End club, composed of Central and East high school girls and boys, held a Christmas party Saturday evening in Mrs. Noble's hall on Hennepin avenue. The decorations were in red and green, and Christmas greens and bells made a pretty setting under the light of red and green chandeliers. The girls wore Christmas tinsel in their hair and the idea of a holiday party was suggested in many other effective ways. The programs were in red and green and showed a picture of a ballroom girl in all her dainty finery. Frappe was served in the Japanese room, where the decorations of red were enhanced with red tapers and holly wreaths. Misses Childs, Lyon and Van Vleet were the chaperones. The club will give a masquerade party in two weeks.

The wedding of Miss Clara Fleener and George B. Pratt will take place at 8 o'clock this evening at the home of the bride's parents, Mr. and Mrs. J. Fleener, 806 East Thirty-sixth street.

Mrs. Christine Stuhlfier has issued cards for the marriage of her daughter, Minnie Julia, and Elmer N. Walcott. The ceremony will take place on Monday evening at 7 o'clock in Vanderburgh Memorial church.

Miss Helen Donnelly and James M. Torkelson are planning to be married. The ceremony will be held at the home of Mr. and Mrs. Torkelson and his bride left for a wedding trip and on their return they will be at home in this city.

Mr. and Mrs. Frederick S. Swain announce the marriage of their daughter, Rose Louise, and Philip W. Brown, which took place Saturday in Chicago. Mr. and Mrs. Brown are spending the holidays with relatives at 86 Arthur avenue SE.

PERSONAL AND SOCIAL

Paul and Kingsley Murphy are home from Ansonia, Mass., for the holidays.

Miss Louise E. has returned home after a visit with her brother, Lieutenant W. S. Eyer, at Annapolis.

Mr. and Mrs. Dana Case of Moleky, Minn., are guests of Mr. and Mrs. S. Beardslee for the holidays.

Mr. and Mrs. Robert Mackay of Fargo are the guests of Mr. and Mrs. Thomas Blomquist, 2701 Colfax avenue S.

The Nobby club will give a dancing party in the Nobby club hall, 21st and Nicollet avenues, Monday evening, Dec. 31.

Mrs. Joseph E. Frank and little son, who have been visiting week's parents in Boston, returned last week.

Burt W. Benckner, recruiting officer at Duluth, Minn., has returned home with his parents, Mr. and Mrs. Thomas Benckner.

Northwestern people at New York hotels are as follows: Minneapolis—Grand Hotel, W. H. Zopp; DuSable Hotel, R. A. Harris; R. D. Smith.

Mr. and Mrs. J. Ferriter entertained the Episcopate club at home, 3212 Fourteenth street, Tuesday evening. Prizes were won by Mr. Colebeck, Mrs. Wheeler, Mr. Dibble and Mrs. Colehour.

A RED DINNER
By Cornelia C. Bedford.

With the approach of the holiday season we turn attention to the special colors suitable for the occasion and day offer a dinner embodying dishes in accordance with a red dining room or color scheme.

Raw Roasts.
Lobster Cakes. Cream Sauce.
Parisienne Potatoes.
Saddle of Mutton. Currant Jelly.
Rice Balls. Cranberry and Red Peppers.
Squab Parisienne.
Escarole. French Dressing.
Wafers. Edam Cheese.
Cherry Bavarian Cream. Fancy Cakes.
Coffee.

This is a decidedly elaborate menu, and, where deemed more so than desired, any or all of three courses may be omitted—oysters, punch and game.

Work on the dinner may be begun the day before in preparing the consommé, cooking rice for balls, the lobster mixture and (if they are to be made at home, which we would not advise) the fancy cakes. For the consommé clean and disjoint a small chicken; put in a pot with two pounds of lean beef cut small, cover with cold water, heat very slowly and simmer for four hours. Try out a slice of bacon, add two tablespoonfuls of lean raw ham cut fine, one small onion chopped, one-quarter of a cupful of chopped carrot and fry all a light brown. Add this to the stock with one bay leaf, two stalks of celery, six cloves, a sprig of parsley and one teaspoonful of salt and simmer another hour then strain. When perfectly cold remove all fat, add salt and pepper to taste and put in a clean kettle with the whites and broken shells of two eggs. Heat and stir until boiling, boil untouched for five minutes, slightly strain thru a wetted cloth. Slightly color with a speck of fruit-juice coloring. Mix together a half-cupful with two well beaten eggs, pour in a shallow buttered dish and steam slowly until firm. When cold turn out and stamp in tiny fancy shapes. A few of these are to be dropped into each plate.

Have ready a gallon of water boiling rapidly; tint it red with some of the color paste, add a half-teaspoonful of salt and a scant cupful of washed rice. Keep at a galloping boil until the rice is tender then drain. Put in a double boiler, add a half-cupful of clear veal or chicken stock and a high seasoning of salt, pepper and onion juice. When the stock is absorbed add two beaten eggs, cook one minute and set away. When cold form in tiny balls, egg and crumb them. These are to be cooked in deep, hot fat just before the dinner.

For the entrees make a thick sauce with two tablespoonfuls each of but-



MRS. HARRY PAYNE WHITNEY.

Not everyone who had admired the beautiful sculpture in the main dining room of the new Hotel Belmont, New York, knows that it is the design and to a large extent the handwork of Mrs. Harry Payne Whitney, daughter of Mrs. Cornelius Vanderbilt, Sr. Attracted by the artistic sculpture in Mrs. Whitney's own dining room and other delightful and original conceptions, all of her design, the architects, after careful consideration, gave to Mrs. Whitney the commission to work out the decorative scheme of the hotel dining hall.

The Newport season was scarcely under way when Mr. and Mrs. Whitney opened their place on Ochre Point. Low down on the rocks is her workshop, a mere shanty, where she passed most of her time. There she toiled over her little clay carvings, scarcely hoping that they would be produced in giant molds.

Sylviano Saliero, one of the first sculptors in Paris, was brought to this country to carry out Mrs. Whitney's designs. There was not much for him to originate. Mrs. Whitney made frequent pilgrimages to the new hotel, and standing on the scaffolds she suggested a hundred little details which Mr. Saliero has worked into the carvings.

ter and flour, one egg and one cupful of milk. Season well with salt, paprika and chopped parsley; add one cupful of canned lobster drained, chopped fine and sprinkled with lemon juice. Set aside and when cold mold into cutlets; this will make nine. Egg and crumb them ready for frying. Paprika added to the cream sauce will give it a delicate tinge.

Raw pared potatoes are cut in small balls and simmered in salted water until barely tender. They are then drained, placed in a saucepan at the side of the fire and from time to time a spoonful of melted and seasoned butter is poured over them; they are occasionally shaken slightly until they are thoroughly coated with the butter. Sprinkle parsley over them after dishing.

The butcher will cut the mutton properly and pin the side flaps. As it should be rather rare, a good-sized saddle will be sufficiently roasted in a little less than an hour and a half, providing the oven is very hot. Baste frequently. Make a good brown gravy with the top with crumbs and brown in a hot oven.

Boil a quart each of cranberries and water until the berries can be rubbed thru a sieve. Make a syrup with one cup each of water and sugar; boil ten minutes; add to the pulp from time to time one tablespoonful of lemon juice. Chill and freeze to a mush. Add two tablespoonfuls of brandy, repack and set for a full two hours. Serve in punch glasses.

Clean eight squab, put in each a half-teaspoonful of butter and two chopped pin oils. Truss and roast thirty minutes. Serve on heart-shaped croutons.

Soak one-quarter of a package of granulated gelatin in four tablespoonfuls of cold water; stand over hot water until melted thoroughly. Fill with a very heavy cream to a solid froth. Lightly stir into it one-third of a cupful of powdered sugar and the melted gelatine. As it thickens, add gradually one teaspoonful of vanilla, two tablespoonfuls of kirsch and two-thirds of a cupful of candied cherries which have been cut fine and soaked in two tablespoonfuls of sherry. Turn into a mold and chill to a stiff.

What the Market Affords

Any old rice left from dinner may be made with the hands or with a spoon into cakes. About an inch thick, dipped in an egg and flour batter and fried a good brown.

Waffles made of rice are more delicious than the plain flour kind. Mix four cupfuls of flour that have been sifted with two teaspoonfuls of baking powder with a cupful of boiled rice, three eggs that have been beaten thoroughly, a tablespoon of melted butter, half a tablespoon of sugar, a level teaspoon of salt and sweet with a dash of lemon juice. Bake them in thoroughly oiled waffle irons.

An old-fashioned pudding familiar in New England uses up the stale bread. Make a batter of a pint of the bread crumbs and a cup of hot water to soften them, a cup of molasses, a cup of raisins and currants dredged with a cup of flour, an egg, a tablespoon of melted butter and a teaspoon of soda dissolved in hot water. Turn into a well-buttered mold and steam for two hours. Serve hot with hard sauce.

If cold boiled or fried ham is left run thru the meat chopper, add twice its quantity of breadcrumbs, moisten with hot water, season with melted butter, add an egg or two and salt and pepper and saute in the frying pan.

For quality, healthfulness, purity, and factor in the baking, use Hunt's Perfect Baking Powder—the demand grows every day.

The Eighth Novel of the Famous \$150,000 SERIES

WILL BE BY

Anna Katherine Green,
Author of "The Leavenworth Case," etc.,

Entitled

THE CHIEF LEGATEE

It Will Begin in

THE SUNDAY JOURNAL

December 30,

And be Completed During January.

Christmas and the Clubs.
The Women's club of Chippewa Falls furnished Christmas gifts and baskets for the poor of the city. The club received contributions from the citizens and arranged for its judicious expenditure.

The Women's club of Eau Claire made a Christmas gift of \$25 to the public library of Eau Claire, to be used for the children's room.

A Chicago women's club pledged its membership to abstain from indiscriminate buying and giving of Christmas gifts. The members' less intimate friends this season by personal letters and cards sent early and conveying the following announcement: "I am not sending you any Christmas presents this year, but I wish to convey to you my love, my wishes for the most merry Christmas and happy New Year." By this means it was hoped to forestall the buying of gifts for themselves.

Morgan W. R. C.
Morgan W. R. C. will entertain the federation of corps Jan. 4. The corps will hold public installation of officers on Thursday, Jan. 3. The sewing society has postponed its meeting for a week, when it will be held with Mrs. Leandry, 416 Bryant avenue N.

Past Presidents Honored.
Mrs. C. S. Whitelaw and Mrs. Celia A. Rastron entertained the past presidents of L. P. Plummer, W. R. C., at the home of the former last week. The Christmas colors brightened the parlors and in the dining room, where covers were placed for sixteen, poppies and ferns made the centerpiece, while red carnations were at the cover of the honor or guest, Mrs. Naomi Palm. All of the guests had been members of the corps for more than twenty-one years.

SEATS FOR THE MESSIAH
Auditorium Box Office Will Be Open Christmas Day.

The advance sale for the performance tomorrow evening of Handel's "Messiah" by the Philharmonic club assures a magnificent audience for the annual Christmas presentation of the greatest of all oratorios. The box office in the Metropolitan music store will be open today until 6 p. m., and tomorrow, the music store being closed on account of Christmas, the seats will be on sale at the Auditorium, the office being open all day after 10 a. m.

The management of the Philharmonic club decided last evening that Marie Stoddard, soprano, Reed Miller, tenor, and Tom Daniel, bass, had left New York City for Minneapolis. They are expected to arrive early tomorrow morning. Mabelle Crawford-Welpton, the contralto for the "Messiah," is coming from Omaha, and will reach the city about the same time as the other soloists.

In addition to the soloists the Philharmonic club will be assisted by the Minneapolis Symphony orchestra. The performance of the "Messiah" will begin promptly at 8:15, and late comers will not be admitted until after the first number.

NEW MORTALITY TABLES
METROPOLITAN LIFE TABULATES SOME OF ITS OWN EXPERIENCE.

President Hegeman of the Metropolitan Life Insurance Company has just issued a Paper Conveying Important Information to the Public.

It appears that the Metropolitan Life has for some time been engaged in the preparation of new "mortality tables" based upon its own experience. By comparison of given periods in recent years with corresponding periods in former years, back to 1890, the fact is established that among the company's policyholders there has been sufficient improvement in mortality (that is, a smaller average of deaths at various ages) to warrant certain changes affecting future premiums and benefits all directly in the interest of those insured in the company. With characteristic thoroughness and frankness these results and changes are specified in minute detail, not only as "estimates" or vague promises.

Their significance to the insuring public is a reduction in the price of insurance in the industrial department, and a corresponding reduction of rates of commissions to agents, a reduction of premiums charged in the ordinary department.

Concerning the policies to be issued in 1907 this information is given: "Our new policies will be the most attractive in form and even more attractive in substance. They contain all of the advantages and concessions which we can afford to give and which the public have the right to expect. The surrender values will be found to be generous and take the optional forms of extended insurance, paid-up insurance and cash. They are the standard form of the New York Department, the work of experts who have legislative approval. They are as plain to the understanding as can be made. We have discontinued many plans as unnecessary. We shall issue ordinary life, limited payment, endowment and term plans, and we have applied for permission and hope to issue in addition three plans which the public have stamped with their approval—namely, the optional life or endowment, under a new name, the modified endowment, also under a new and more descriptive name, the guaranteed increased endowment, and the reduced premium life under its new name, life with reduced premium after twenty years."

One noteworthy passage relates to the company's liberal policy of distributing dividends and benefits not contemplated in its contracts with the policyholders. President Hegeman asks his agents to note that "This year the company has been disbursing the enormous sum of about two millions of dollars in voluntary dividends upon non-participating industrial policies, bringing the total amount of unpromised dividends in twelve years to about ten millions of dollars to industrial policyholders in the form of dividends on premiums, dividends on death claims and increases of benefits upon existing policies."

President Hegeman of the Metropolitan Life Insurance Company has just issued a Paper Conveying Important Information to the Public.

It appears that the Metropolitan Life has for some time been engaged in the preparation of new "mortality tables" based upon its own experience. By comparison of given periods in recent years with corresponding periods in former years, back to 1890, the fact is established that among the company's policyholders there has been sufficient improvement in mortality (that is, a smaller average of deaths at various ages) to warrant certain changes affecting future premiums and benefits all directly in the interest of those insured in the company. With characteristic thoroughness and frankness these results and changes are specified in minute detail, not only as "estimates" or vague promises.

Their significance to the insuring public is a reduction in the price of insurance in the industrial department, and a corresponding reduction of rates of commissions to agents, a reduction of premiums charged in the ordinary department.

Concerning the policies to be issued in 1907 this information is given: "Our new policies will be the most attractive in form and even more attractive in substance. They contain all of the advantages and concessions which we can afford to give and which the public have the right to expect. The surrender values will be found to be generous and take the optional forms of extended insurance, paid-up insurance and cash. They are the standard form of the New York Department, the work of experts who have legislative approval. They are as plain to the understanding as can be made. We have discontinued many plans as unnecessary. We shall issue ordinary life, limited payment, endowment and term plans, and we have applied for permission and hope to issue in addition three plans which the public have stamped with their approval—namely, the optional life or endowment, under a new name, the modified endowment, also under a new and more descriptive name, the guaranteed increased endowment, and the reduced premium life under its new name, life with reduced premium after twenty years."

One noteworthy passage relates to the company's liberal policy of distributing dividends and benefits not contemplated in its contracts with the policyholders. President Hegeman asks his agents to note that "This year the company has been disbursing the enormous sum of about two millions of dollars in voluntary dividends upon non-participating industrial policies, bringing the total amount of unpromised dividends in twelve years to about ten millions of dollars to industrial policyholders in the form of dividends on premiums, dividends on death claims and increases of benefits upon existing policies."

What the Market Affords

Any old rice left from dinner may be made with the hands or with a spoon into cakes. About an inch thick, dipped in an egg and flour batter and fried a good brown.

Waffles made of rice are more delicious than the plain flour kind. Mix four cupfuls of flour that have been sifted with two teaspoonfuls of baking powder with a cupful of boiled rice, three eggs that have been beaten thoroughly, a tablespoon of melted butter, half a tablespoon of sugar, a level teaspoon of salt and sweet with a dash of lemon juice. Bake them in thoroughly oiled waffle irons.

An old-fashioned pudding familiar in New England uses up the stale bread. Make a batter of a pint of the bread crumbs and a cup of hot water to soften them, a cup of molasses, a cup of raisins and currants dredged with a cup of flour, an egg, a tablespoon of melted butter and a teaspoon of soda dissolved in hot water. Turn into a well-buttered mold and steam for two hours. Serve hot with hard sauce.

If cold boiled or fried ham is left run thru the meat chopper, add twice its quantity of breadcrumbs, moisten with hot water, season with melted butter, add an egg or two and salt and pepper and saute in the frying pan.

For quality, healthfulness, purity, and factor in the baking, use Hunt's Perfect Baking Powder—the demand grows every day.

What the Market Affords

Any old rice left from dinner may be made with the hands or with a spoon into cakes. About an inch thick, dipped in an egg and flour batter and fried a good brown.

Waffles made of rice are more delicious than the plain flour kind. Mix four cupfuls of flour that have been sifted with two teaspoonfuls of baking powder with a cupful of boiled rice, three eggs that have been beaten thoroughly, a tablespoon of melted butter, half a tablespoon of sugar, a level teaspoon of salt and sweet with a dash of lemon juice. Bake them in thoroughly oiled waffle irons.

An old-fashioned pudding familiar in New England uses up the stale bread. Make a batter of a pint of the bread crumbs and a cup of hot water to soften them, a cup of molasses, a cup of raisins and currants dredged with a cup of flour, an egg, a tablespoon of melted butter and a teaspoon of soda dissolved in hot water. Turn into a well-buttered mold and steam for two hours. Serve hot with hard sauce.

If cold boiled or fried ham is left run thru the meat chopper, add twice its quantity of breadcrumbs, moisten with hot water, season with melted butter, add an egg or two and salt and pepper and saute in the frying pan.

For quality, healthfulness, purity, and factor in the baking, use Hunt's Perfect Baking Powder—the demand grows every day.

What the Market Affords

Any old rice left from dinner may be made with the hands or with a spoon into cakes. About an inch thick, dipped in an egg and flour batter and fried a good brown.

Waffles made of rice are more delicious than the plain flour kind. Mix four cupfuls of flour that have been sifted with two teaspoonfuls of baking powder with a cupful of boiled rice, three eggs that have been beaten thoroughly, a tablespoon of melted butter, half a tablespoon of sugar, a level teaspoon of salt and sweet with a dash of lemon juice. Bake them in thoroughly oiled waffle irons.

An old-fashioned pudding familiar in New England uses up the stale bread. Make a batter of a pint of the bread crumbs and a cup of hot water to soften them, a cup of molasses, a cup of raisins and currants dredged with a cup of flour, an egg, a tablespoon of melted butter and a teaspoon of soda dissolved in hot water. Turn into a well-buttered mold and steam for two hours. Serve hot with hard sauce.

If cold boiled or fried ham is left run thru the meat chopper, add twice its quantity of breadcrumbs, moisten with hot water, season with melted butter, add an egg or two and salt and pepper and saute in the frying pan.

For quality, healthfulness, purity, and factor in the baking, use Hunt's Perfect Baking Powder—the demand grows every day.

What the Market Affords

Any old rice left from dinner may be made with the hands or with a spoon into cakes. About an inch thick, dipped in an egg and flour batter and fried a good brown.

Waffles made of rice are more delicious than the plain flour kind. Mix four cupfuls of flour that have been sifted with two teaspoonfuls of baking powder with a cupful of boiled rice, three eggs that have been beaten thoroughly, a tablespoon of melted butter, half a tablespoon of sugar, a level teaspoon of salt and sweet with a dash of lemon juice. Bake them in thoroughly oiled waffle irons.

An old-fashioned pudding familiar in New England uses up the stale bread. Make a batter of a pint of the bread crumbs and a cup of hot water to soften them, a cup of molasses, a cup of raisins and currants dredged with a cup of flour, an egg, a tablespoon of melted butter and a teaspoon of soda dissolved in hot water. Turn into a well-buttered mold and steam for two hours. Serve hot with hard sauce.

If cold boiled or fried ham is left run thru the meat chopper, add twice its quantity of breadcrumbs, moisten with hot water, season with melted butter, add an egg or two and salt and pepper and saute in the frying pan.

For quality, healthfulness, purity, and factor in the baking, use Hunt's Perfect Baking Powder—the demand grows every day.

The Eighth Novel of the Famous \$150,000 SERIES

WILL BE BY

Anna Katherine Green,
Author of "The Leavenworth Case," etc.,

Entitled

THE CHIEF LEGATEE

It Will Begin in

THE SUNDAY JOURNAL

December 30,

And be Completed During January.

Anna Katherine Green, whose world-famous novel, "The Leavenworth Case," completely revolutionized all detective literature and gave rise to a hundred more or less unsuccessful efforts at imitation by lesser writers, has, by her latest book, utterly dumbfounded her army of admirers.

This new book is "The Chief Legatee." It is even more original in its way than was its great predecessor, "The Leavenworth Case." Competent critics declare it is as much better than that earlier masterpiece as the latter was better than the ordinary mystery novel. Not only is this startling originality found in the treatment and novel situations, but in the plot itself. It is in every respect totally unlike any other detective romance ever written.

In the first place, no crime is committed. There is no accepted clue to work on, and the only detective in the book vanishes from its pages early in the action. Thus we have that anomaly, a detective story without a crime and practically without a detective. What is left? If nine writers out of ten were confronted with such a problem there would be absolutely nothing readable left. In the case of "The Chief Legatee," however, the result is the greatest detective story in the annals of literature—a story that will take the world by storm.

It would be unfair to spoil the perusal of this strange tale by explaining boldly how such a story could be built up without the use of the old established materials, nor the succession of brilliant situations and climaxes that work up to the amazing finale and leave the reader gasping and thrilled by the art and endless excitement of it all. "The Chief Legatee" is unlike any other detective story you ever read. It is as original as "Sherlock Holmes," as stirring and full of suspense as "The Leavenworth Case."

If You Desire a Famous \$1.50 Novel Ahead of Book Publication

ORDER YOUR NEWSDEALER
To Deliver Regularly

== THE ==
MINNEAPOLIS JOURNAL