Corner 7th and Eye. **REINHARDT** 824, 826-828 7th Street.

Silks--Building Sale - - - - - - - **25c.**
All colors Washable Japanese and India Silks; extra strong; 20 inches wide—for waist, dresses, linings and fancy work—yard.....

$1.00 Velvets--Building Sale - - **15c.**
1,750 yards Silk Velvets, in all colors, slightly damaged by our building operations; full pieces; on center tables, main aisle. "Shop early." Yard.....

50c. Dress Goods--Building Sale - **10c.**
25 pieces Light Colored All-wool Dress Goods; also a few striped waist goods; 50c. quality; slightly damaged by the building operations. "Shop early." Yard.....

39c. Underwear--Building Sale - **21c.**
Ladies' Fleece Ribbed Underwear, in white or drab; all sizes, including extra large sizes; also Child's Fleece Jersey Shirts and Drawers; all sizes. For one day only.....

8c. Amoskeag Gingham—Building Sale **4⅞c.**
Amoskeag and Lancaster Best 8c. Apron Checks; all colors and styles; full pieces; guaranteed for wash and wear—yard.....

6c. Outings--Building Sale - - - **3½c.**
Striped and Plaid Outings, in all colors; guaranteed fast; new, pretty effects, for underwear, wrappers, waists, etc.; on center tables. Yard.....

$1.50 Sanitary Comforts—Build'g Sale **98c.**
Pretty Silkoline covers; feather weight; "warm as toast;" the ideal bed covering; good, liberal size; the best comfort ever shown for.....

Corsets--Building Sale - - - - **$1.00**
Royal Worcester, W. B., R. & G., Kabo, Thomson's Glove-fitting and other high-grade makes, in all styles.....

$1.50 Blankets—Building Sale - - - **98c.**
Large, Warm, Twilled 11-4 Size White Blankets, with red or blue borders; $1.50 value; the right article at the right time and price.....

50c. Sheets--Building Sale - - - **39c.**
"Mohawk" Sheetings are known as the best for wash and wear; 72x90 Mohawk Bleached Sheets; worth 50c.; hand torn and hemmed.....

824, 826-828 7th Street. **SILK HOUSE** Corner 7th and Eye.

No extra charge for Credit. Terms arranged to suit.

You Must Remember

in reading our advertisements, that the goods we mention are all of reliable quality and thoroughly well made. You should not compare our prices with others' without at the same time comparing the goods. You will find that when our prices are not lower, our goods are of better quality.

This massive Oak Sideboard, 6 ft. 10 ins. high; 3 French beveled plates; swelled top and large linen drawer; one drawer lined for silver; a $30 value, for **$20.25.**

Very choice design in Round Quartered Oak Table, 24-in. circle, dainty French legs, extra polish finish— **$4.50**

A Solid Oak or Mahogany-finished Parlor Table, 24 in. square, heavily beaded rim, shaped legs, high polish..... **$1.95**

Carpets and Rugs.

The efficiency of this department is more pronounced than ever this year. Every make of Carpet is represented by many pretty patterns, many of them exclusive and all of them good. We have miles of Carpets in the piece and a host of different kinds of Bordered Rugs. You will find our prices lower than usual, and we make no charge for making, laying and lining.

Pretty 3-piece Reception Suite, mahogany finished frames, covered in assorted covers; good damask..... **$10.75**

Highly Polished 5-piece Parlor Suite, covered in fine satin damask; frames mahogany finished..... **$41.00**

Fine Solid Oak Cobbler-seat Parlor Rocker, embossed back and turned posts; $2 value, for **$1.25.**

Solid Oak Chamber Suite; 21x30 French beveled plate; swelled-top drawers; has bold overlaid carvings; is brass trimmed and finely finished..... **$24.00**

Handsome Steel Enameled Bed; has brass rail and balls on head and footboard; is extra value—at..... **$4.75**

Extra Large Oak Dining Chair, handsomely embossed back, turned spindles, brace arms; $1.75 value—for.. **99c.**

Neat design of Enameled Steel Bed, with brass trimmings; has 1 1-6 posts and is a heavy, solid Bed **$2.99**

5-piece Parlor Suite, mahogany-finished frames, excellent quality of covering; a $25 Suite —for..... **$18.00**

Mahogany-finished Chamber Suite; pattern French beveled plate, 30x24; swelled-front dresser; cast-brass trimmings..... **$29.00**

Solid Oak Chiffonier, swelled-top drawers; has ample drawers; 24x14 French beveled plate; finely carved. **$12.75**

House & Herrmann,

901-903 Seventh St., Corner of I (Eye) St.

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London's Three-Wheeler Hansom.

From the London Chronicle.

A three-wheeled cab has made a modest appearance on the streets. The third wheel is in front of the passenger, and saves him from headlong catastrophe when the horse slips and falls upon the watered roadway. There is, we believe, but one three-wheeled cab to be found at present, and few there be that find it. But its driver stated to one that found it that it is lighter than the ordinary hansom. It should therefore be more successful than the four-wheeled hansom that some years ago tried to gather in those who shirked the perils of two wheels and the delay of four. An interesting game for the dull season would be to find the three-wheeled hansom.

Thousands of situations have been obtained through the want columns of The Star.

CONTAINS

All the Virtues of Malt
All the Strength of Wheat

Recommended by

FOOD EXPERTS
NOTED CHEFS
THE MEDICAL PROFESSION
ALL FIRST-CLASS GROCERS

THE WORTH OF DIAMONDS.

Value of the Precious Stones Artificially Maintained.

From the London Express.

Diamond dealers say that if it were not for the operation of the great De Beers monopoly the precious stone, loved of all women and most men, might be cheap and vulgar.

For years the price of diamonds has been rising steadily. The war has had little or nothing to do with it. Irrespective of raids and sieges, without count of income tax and cost of labor in the mines, the price has gone up, until it is now 100 per cent higher than it was twelve years ago, when the great diamond trust was first formed. In the early days of the trust the members were Messrs. Porjes, Barnato, Mosenthal and Dunkelsbuhler, all of which firms had their representatives on the board of the De Beers Company. Today the trust is in the hands of five well-known firms: Messrs. Wernher, Beit & Co., Messrs. Bernheim, Dreyfus & Co., Messrs. Joseph Brothers, Messrs. L. & A. Abrams, and Mr. Dunkelsbuhler.

These five firms are the customers of the De Beers Company, taking from the mine owners diamonds in the rough to the value and extent, it is said, of £4,000,000 every year.

Is that the limit of production of the diamond mine? People who know Kimberley say it is far short of the possible output. If the De Beers Company chose it is believed they could easily multiply next year's production ten-fold. The stones are there in those wonderful holes at Kimberley, and a little extra labor would bring them out in such marvelous quantities that every butcher's wife in Smithfield market might go to the play in the necklet and tiara of a duchess.

Very naturally, the chief owners of the mines and the sellers of diamonds, who are practically one and the same, have no intention of allowing the market to be glutted with cheap stones. Having the chief center of diamond production in their hands, they can control the output, and are doing so with mathematical nicety.

"But," asks my lady, aghast at the price she must pay for a new suite of diamonds for the coronation, "why are they not content with the monopoly? Why has the price been raised year by year?"

"Because," said a dealer to whom an Express representative put the question, "the trust must make provision against a rainy day. At present it has all the known diamond fields in its hands. It cannot, however, provide against new discoveries and the terrible catastrophe of cheap diamonds unless it builds up a reserve fund big enough to buy out every competitor. That is why, though the price of diamonds rises, the value of De Beers shares remains practically stationary."

The newspapers at Copenhagen revive the rumors that King Edward is in a serious condition from cancer of the tongue without adducing any evidence to that effect.

NO ARGUMENT NEEDED

EVERY SUFFERER FROM CATARRH KNOWS THAT SALVES, LOTIONS, WASHES, SPRAYS AND DOUCHES DO NOT CURE.

Powders, lotions, salves, sprays and inhalers cannot really cure Catarrh, because this disease is a blood disease, and local applications, if they

accomplish anything at all, simply give transient relief.

The catarrhal poison is in the blood and the mucous membrane of the nose, throat and trachea tries to relieve the system by secreting large quantities of mucous, the discharge sometimes closing up the nostrils, dropping into the throat, causing deafness by closing the Eustachian tubes, and after a time causing catarrh of stomach or serious throat and lung troubles.

A remedy to really cure catarrh must be an internal remedy which will cleanse the blood from catarrhal poison and remove the fever and congestion from the mucous membrane.

The best and most modern remedies for this purpose are antiseptics scientifically known as Eucalyptol, Guaicol, Sanguinaria and Hydrastin, and while each of these have been successfully used separately, yet it has been difficult to get them all combined in one palatable, convenient and efficient form.

The manufacturers of the new catarrh cure, Stuart's Catarrh Tablets, have succeeded admirably in accomplishing this result. They are large, pleasant-tasting lozenges, to be dissolved in the mouth, thus reaching every part of the mucous membrane of the throat and finally the stomach.

Unlike many catarrh remedies, Stuart's Catarrh Tablets contain no cocaine, opiate or any injurious drug whatever and are equally beneficial for little children and adults.

Mr. C. R. Rembrandt of Rochester, N. Y., says: "I know of few people who have suffered as much as I from Catarrh of the head, throat and stomach. I used sprays, inhalers and powders for months at a time with only slight relief, and had no hope of cure. I had not the means to make a change of climate, which seemed my only chance of cure.

"Last spring I read an account of some remarkable cures made by Stuart's Catarrh Tablets, and promptly bought a fifty-cent box from my druggist, and obtained such positive benefit from that one package that I continued to use them daily until I now consider myself entirely free from the disgusting annoyance of catarrh; my head is clear, my digestion all I could ask and my hearing, which had begun to fail as a result of the catarrh, has greatly improved until I feel I can hear as well as ever. They are a household necessity in my family."

Stuart's Catarrh Tablets are sold by druggists at 50 cents for complete treatment, and for convenience, safety and prompt results they are undoubtedly the long-looked-for catarrh cure.

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RECOGNITION OF GALLANTRY

SCOPE OF WORK OF THE ARMY BREVET BOARD.

Rewards to Be Bestowed for Bravery in the Spanish, Philippine and Chinese Hostilities.

The army brevet board, headed by Gen. MacArthur, met at the Lemon building this forenoon. The work of the board is to be comprehensive, its scope having been greatly enlarged. While it was originally intended that only brevets earned in the Chinese and Philippine campaigns should be considered, the board has now been charged to include the Spanish-American war operations, which, of course, involved the Cuban campaign. All of the nominations sent to the Senate last session recommending brevets for this Spanish war service have been withdrawn, and the present board will consequently have a clean field. There are more than 1,000 of these nominations, the result of the work of the Schwan board, which dealt with Cuban brevets, and of a board, headed by Gen. Chaffee at Manila, which made recommendations for brevets based upon service in the earlier stages of the Philippine campaign. It has been deemed well to recommit all these nominations to the present board, which, having in hand the whole subject, can arrange a more uniform and equitable system of awards than would be possible for a board dealing with only one phase of the campaign. This board may also recommend the award of medals of honor, so in view of the wiping out of all previous action it is possible that a medal may be recommended for bestowal upon Col. Theodore Roosevelt, now President of the United States, for distinguished gallantry in the Santiago campaign. There will be without doubt many other distinguished names on the new list of brevets, and in view of the more equitable arrangement to be had it is expected that the Senate will act upon the brevet nominations without fail next session.

No action on the part of Congress is required in the case of medals of honor, the President being the final authority.

While the fact that a brevet had been recommended to Congress for Col. Roosevelt was published at the time the nominations were sent to the Senate, it appears that the fact that there were two separate recommendations and the exact bases for the board's action were not made public. The adjutant general furnishes these transcripts from the proceedings of the board: "Lieut. Col. Theodore Roosevelt, 1st United States Volunteer Cavalry, to be brevetted colonel United States Volunteers, for gallantry in battle, Las Guasimas, Cuba, June 24, 1898."

"For gallantry in battle, Santiago de Cuba, July 1, 1898, Lieut. Col. Theodore Roosevelt, to be brevetted brigadier general."

The board now in session is composed of the following members:

Major General Arthur MacArthur, Col. H. C. Hasbrouck, Artillery Corps, and Col. Francis Moore, 11th Cavalry, with Captain Robert A. Brown, 4th Cavalry, as recorder.

AFFAIRS IN ALEXANDRIA

MRS. MILSTEAD MAKES TWO ATTEMPTS AT SUICIDE.

Alleges Domestic Troubles as Cause—Two Funerals This Afternoon One Announced for Tomorrow.

Evening Star Bureau,
No. 701 King Street,
Bell Telephone No. 106.

ALEXANDRIA, Va., October 8, 1901.

Mrs. Stella Milstead, wife of Robert Bruce Milstead, swallowed laudanum Sunday night on Royal street near the Washington, Alexandria and Mount Vernon railway station, but was relieved of the drug at the Alexandria Infirmary and her life was saved. Mrs. Milstead claimed that she wanted to end her existence on account of domestic troubles, but Mr. Milstead's friends say they doubt this. Mr. Milstead met his wife at Colonial Beach the past summer while spending his vacation at that resort and they were married, after an acquaintance of only about three weeks.

Mr. Milstead is employed at the navy yard in Washington. He remained at his home here and his wife returned to her former home in Washington.

Drank Laudanum Twice.

Sunday night Mrs. Milstead came here, and locating her husband in a hotel on Royal street, sent in for him. As soon as he joined her on the sidewalk, it is said, she asked to be allowed to return to him. He refused, it is understood, and she said she would end the matter there. Producing a bottle of laudanum, she swallowed a portion of the drug before her husband succeeded in getting it away from her. He then advised her to return to Washington, and she left him.

Proceeding to a drug store, Mrs. Milstead purchased another vial of laudanum, and then repaired to the electric railway station, where she was soon located by her husband and several friends who had followed to prevent her from carrying out her threat. As they approached the woman raised the second bottle to her lips and drank a considerable quantity of the poison. She was hurried to the infirmary, but had already lapsed into unconsciousness when they arrived at that institution, and was resuscitated with difficulty.

Mrs. Milstead had recovered sufficiently to leave the infirmary yesterday afternoon.

Funeral Services.

The funeral of Mr. Leopold Genzberger, whose death occurred Saturday night, took place at 2:30 o'clock this afternoon from his late residence, 415 Wolfe street, and was attended by a large concourse of relatives and friends. The funeral services were conducted by Rabbi Stern of Washington and interment was made in the Jewish cemetery.

Funeral services over the remains of the late Miss Mary H. Miller, whose death occurred Sunday morning last, took place at 2 o'clock this afternoon at her late residence, 812 Prince street. Rev. Berryman Green of Christ Episcopal Church officiated. A large number of relatives and friends attended. The interment was in the Union cemetery and was private.

The funeral of the late Thomas T. Carter, whose death occurred Sunday afternoon, will take place tomorrow afternoon at 2 o'clock from his late residence, corner of King and Henry streets. The services will be conducted by Rev. Berryman Green, and the interment will be in the Presbyterian cemetery.

General and Personal.

Major William M. Smith has purchased the handsome old Wheat residence on Prince street between Columbus and Alfred streets.

Mrs. Agnes Scrivener has entered suit in the corporation court for a divorce from her husband, Benjamin Scrivener.

Mr. R. P. W. Garnett left today for Richmond to attend the sessions of the United States court.

A regular semi-monthly meeting of city council will be held tonight.

Street Car Facilities Needed.

To the Editor of The Evening Star:

The citizens residing in Mount Pleasant are getting very anxious to know when they are to get the additional railroad facilities for which they have waited so long and worked so hard. The Metropolitan railroad is a wealthy corporation. It desired and accepted the privilege and franchise of building an extension of its road from 18th street to the west end of Park street and 16th street extended. The award of the jury was confirmed in July last, and it is understood the District authorities are ready to grant a permit for the work. The residents in this section would like to see something done before bad weather sets in and delays matters until spring. The railroad would be assured of an income to pay running expenses from the start, and our families would have the long-desired connection with the shopping district and the liberal transfers of the company. It seems to me that it is up to the railroad company to move in this improvement; it wanted the franchise to further its general plan; it got it with the help of the people of Mount Pleasant, and the people now want the work done.

WM. MONTGOMERY.

Table and Kitchen.

THE GAME SEASON IS HERE AND THE DAINTIES IT OFFERS.

Game holds a very different place on our list of foods from that given it by our early American ancestors.

With the first settlers it was a necessity, and in no sense a luxury either by virtue of its price or scarcity. They had but to take down their trusty flintlock from its place over the mantel and go but a few rods into the forest around their homes to find their meat market, supplied with the very choicest game of the season, without cost or price—the only thing needful a firm, steady aim.

Game still holds its place among the "first families," but how altered the conditions! Scarcity and price have relegated it to the luxuries, and abundance of other meats have made it a non-essential except to those who have the inherited taste for this wild and "woodsy" meat.

Game as found in the markets of the present day is not very generally appreciated, owing to this "wild flavor" and the length of time it is usually kept, and often, too, owing to the carelessness of the hunters.

The very noticeable flavor peculiar to wild game and enjoyed by those who have inherited their taste for it is imparted to the flesh by the wild food the bird or animal feeds upon. This may be removed when it is disagreeable to those who do not relish it by careful bleeding as soon as the animal is killed. This is done by opening the large vein found under the tongue of both birds and animals. The body is first suspended from the limb of a tree with head downward. If the birds are to be cooked immediately the feathers should be removed by stripping them down carefully and quickly from the tail to head, leaving the tail feathers and those on the head and tips of wings. The feathers will come off very easily at this time while the bird is hanging. The birds should be drawn at once. The hunters cut a slit inside the leg and lengthwise of the body, remove the entrails and wipe out all the blood, then fill the body with prairie grass; this keeps the bird in form and dry.

Game is considered a valuable meat for invalids, as the flesh is more easily digested and has less fat distributed through the meat than the tame birds. Fresh game should be given and no risk taken in giving meat that is not in the very best condition, even though "keeping" brings out the flavor and makes the flesh more tender.

All shot should be removed at once from the flesh. Do this, if possible, even when the game is not intended for immediate cooking.

How to Prepare for Cooking.

To remove pin feathers from game, plunge into a pan of boiling water to loosen them. Never wash game more than is absolutely necessary. Frequently a thorough wiping inside is sufficient. The skin needs a more complete cleaning

Large birds, like pheasants, peacocks and prairie chickens, may be made more delicate in flavor by soaking them for eight or nine hours in cold salted water, or parboiling them in water, to which you have added an onion and a little vinegar. To remove any unpleasant odor or flavor from wild fowl, peel the yellow rind from a lemon and place the lemon inside the fowl before cooking. When birds are kept for some time before cooking they should have a piece of charcoal laid inside; this will prevent its becoming too strong. Do not remove the skin or feathers from game if it is to "hang" any length of time. To keep rabbits or squirrels sweet and fresh for several hours before cooking and after skinning them, rub well with salt inside and out and place bits of charcoal about them, cover with a cloth and keep them in a cold place.

Venison.

This meat is generally best enjoyed roasted or broiled, especially if the roasting can be done before an open fire. Those who do not like the slight "musky" taste will find the flavor more delicate if they make it into a fricassee.

To Roast Birds.

Wild duck, grouse and pheasants are best roasted. Allow thirty minutes if roasted plain and longer if stuffed. The flavor is best preserved if they are served without stuffing; they should be seasoned with pepper and salt and butter only; place a good-sized lump of butter inside each bird, truss and skewer and place in the oven. Baste with more butter if required to keep the birds from becoming too dry.

If stuffing is used, a plain bread dressing is the best to preserve the flavor, and a piece of bacon or fat ham skewered or laid on over breast and thighs. A most delicate way of dressing small birds is to dip a large oyster in melted butter or beaten egg and then cover with soft, coarse bread crumbs and place inside the bird. A mashed potato stuffing is also delicate and is often used for stuffing for braised squabs.

Larding Game.

The natural flavor of birds is destroyed or disguised to a great extent when they are larded, but for the dry meat birds larding has its advantages; the fat pork moistens the meat, if the larding is done properly, and at the same time bastes the outside, preventing a hard, dry skin.

Grain-fed young pigeons and partridges that frequent the grain fields and stubble are the best and are equally good broiled, roasted or baked.

Roast Birds.

Cut off the neck so as to leave two-thirds on; draw carefully, being careful not to break the gall bag in the liver. Remove everything from the inside, especially the lungs that are imbedded in the ribs and will impart a bitter taste. Draw the legs up close together and tie loosely; fill with a plain, well-flavored dressing of bread, or the oysters or potato stuffing, filling rather loosely; lay the birds in a baking pan, placing each one on its back on a strip of fat salt pork or bacon. Arrange in rows. Spread them thickly with butter or lay strips of fat salt pork over them; put a little water in the pan to prevent burning to the pan; bake half an hour if birds are young. Birds may be prepared in the same way for braising and placed on a layer of carrots, turnips and onion cut into dice and a little parsley, with just enough water to cover the vegetables. Then the cover is put on and the pan placed in a hot oven. Old pigeons are nice cooked this way, but it is not the best way to cook young birds.

Prairie Chickens Sauted.

Young prairie chickens are very nice fried or sauted. Joint the chicken and season with salt and pepper and sprinkle with flour and let stand in a cool place. Heat enough bacon fat or vegetable oil to cover each piece. Dip the pieces of chicken in beaten egg and bread crumbs, put into the fat without crowding and fry a nice brown. Do not have the fat too hot, as it will require thirty or forty-five minutes to cook the chicken. Keep covered until the chicken is brown enough to turn them; leave uncovered. When all is sauted, keep hot while you make the sauce. Measure the fat in the pan and for a pint of the sauce take four level tablespoonfuls of the fat, four level tablespoonfuls of sifted flour and a pint of milk or one-half pint of milk and half pint of chicken or veal stock. First melt your butter, but do not brown; then stir in the flour and when smooth add the milk and stir until it begins to thicken and boils up. Season to taste with salt and pepper. Old birds are not so good this way and must lay over night sprinkled with salt. They are better boiled, braised or fricasseed.

Prairie Chickens Steamed.

Wash the chicken thoroughly and quickly in warm water, using a little soda in the water; rinse and dry quickly, fill up with plain dressing, sew up, tie down the legs and wings and place in a steamer over boiling water and steam until tender. Then place in a dripping pan, spread thickly with butter, dredge with salt, pepper and flour and place in the oven. Baste with melted butter until a nice, rich brown. Serve with apple butter or spiced wild grapes.

Quail on Toast.

Dry pick the birds and singe over the gas flame or a tablespoonful of alcohol poured in a saucer. Cut off the heads and the legs at the first joint; draw and split down the back; place in salt and water for ten minutes, drain and dry on a cloth, cover with bacon or butter, season with salt and pepper and place on a broiler; broil ten minutes on either side, brushing frequently with melted butter. When done place each bird on a slice of buttered toast, with breast upward, garnish with parsley and serve with creamed celery or cucumbers.

Wild Goose Roasted.

Soak in salt and water for twelve hours before cooking, and if you are not sure that it is young and tender parboil it for an hour at least. Old geese are better boiled or steamed; for roasting they should not be more than eight months old and very fat to be tender and juicy. A green goose, four months old, is considered a very choice dish by a New Englander. It should hang at least twenty-four hours before cooking.

Cut the neck off close to the back, but leave the skin so it can be drawn over and down on the back under the wings when they are placed in position. Flatten out the breast with a rolling pin; tie wings and legs securely into place and fill loosely with a plain bread stuffing. Sew up securely, and if the goose is not fat enough to baste itself lay strips of salt fat pork over the breast and tie in place. Put a little water in the dripping pan, add a little salt and pepper and baste the goose frequently with this. Turn occasionally so as to brown evenly on all sides until tender and a nice color. Serve with giblet gravy and apple sauce.

Canning Fresh Mushrooms.

The ordinary field or market mushroom is not suitable for canning. The French champignon (cultivated button mushroom) is grown for this especial purpose and cultivated in mushroom caves from the spawn. These are the canned mushrooms in common use in cooking. The ordinary mushroom may be dried out, but we would not advise canning unless you cultivate the white button varety mentioned. The dried mushrooms give more of the true flavor of the fungi than the canned. Dry by peeling and trimming them. Place on pans in an oven nearly cold—a baker's oven is the best—and keep them tied up closely in paper bags in a dry place.

Green Turtle Soup.

After killing the turtle separate the under from the upper shell and cut the meat of the breast in six pieces, carefully remove the liver and eggs and green fat and lay all the parts in cold water; care must be taken in removing the gall bag from the liver, as a drop of the bitter fluid will ruin the part of the meat it comes in contact with. Throw the gall bladder and intestines away as soon as removed, separate thee fins as closely to the shell as possible; then take out the green fat that will be found in the sockets of the legs where they join the body, place in water with other parts. Boil the upper and lower shells until the bones fall apart. Then remove the mucilage from the shells; place it in a separate dish. Put the head, fins, liver, heart and all the flesh, a pound of lean ham cut into strips, a good-sized bay leaf, level teaspoon of whole cloves, a bouquet of sweet herbs, two blades mace, a dozen pepper corns and a medium-sized onion in a kettle. Cover with the liquor from the boiled shells and simmer until the meat is thoroughly done. Then strain through a fine sieve and return to the kettle; cut the meat into inch pieces; add to the herbs, etc., a heaping tablespoon of sugar, quarter of a pound of good butter and a bottle of madeira, and let heat to boiling point. Melt another quarter of a pound of butter and thicken with same quantity of sifted flour; add a pint of the turtle shell liquor and simmer gently a few minutes, skimming carefully. When both the sauces are ready add them together. Heat the rest of the liquor from the shells with the green fat and mucilage, put them and the meat in the saucepan with the turtle eggs or yolks of half a dozen hard-boiled eggs, the juice of half a lemon and the other half sliced thin. Season with salt and pepper to taste. Let it all heat to steaming point and serve.

Menus.

WEDNESDAY.
BREAKFAST.
Fruit,
Cereal, Cream,
Calf's Liver, Bacon,
Lyonnaise Potatoes,
Rolls, Coffee.
LUNCH.
Egg Cutlets, Cream Sauce,
Tomato Farci,
Fruit, Tea.
DINNER.
Vegetable Soup,
Braised Pigeons, Mashed Potatoes,
Giblet Sauce,
Creamed Onions, Celery,
Lettuce Salad,
Cider Jelly, Coffee.
THURSDAY.
BREAKFAST.
Fruit,
Cereal, Cream,
Stewed Kidneys, Steamed Potatoes,
Sally Lunns, Coffee.
LUNCH.
Beef Broth.
Vegetable Croquettes, Brown Sauce,
Fruit Salad,
Cheese, Wafers.
Tea.
DINNER.
Cream of Barley Soup,
Fricassee of Mutton, Rice,
Scalloped Sweet Potatoes,
Lettuce,
Peach Tapioca, Coffee.
FRIDAY.
BREAKFAST.
Fruit,
Cereal, Cream,
Creamed Salted Cod,
Hashed Brown Potatoes,
Rice Waffles, Sirup,
Coffee.
LUNCH.
Broiled Oysters on Toast, Brown Sauce,
Celery Mayonnaise,
Brown Bread, Cottage Cheese,
Cereal Coffee.
DINNER.
Clam Broth,
Baked Fish, Dressed Cucumbers,
Plain Boiled Potatoes, Cream Sauce,
Potato Mayonnaise,
Peach Cake, Whipped Cream,
Coffee.
SATURDAY.
BREAKFAST.
Fruit,
Cereal, Cream,
Mutton Chops, German Fried Potatoes,
White Muffins, Coffee.
LUNCH.
Macaroni Balls, Tomato Sauce,
Shrimp and Celery Salad,
Fruit, Wafers,
Cereal Coffee.
DINNER.
Okra and Rice Soup,
Fresh Beef Potted, Mashed Potatoes,
Creamed Carrots, Browned Turnips,
Lettuce Salad,
Deep Apple Pie, Coffee.

We'll Hurry With the Carpets!

If you are anxious to get your house tidied up for fall we can help you by hurrying with the carpets. We have the best facilities in Washington for making and laying carpets, and we do this work entirely free of cost. No charge even for the linings and waste occasioned in matching figures. Our Carpets have been selected with a care as to quality that enables us to personally guarantee the durability of every yard. It is the height of folly to pay cash for doubtful qualities in Furniture or Carpets when you can buy guaranteed values here on easy weekly or monthly payments arranged to suit you.

CREDIT

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is the representative of up-to-date brewing. It is a pure BEER that all like. It's a healthful BEER, containing nothing but the purest and richest ingredients—brewed by a master of brewing. Order some. 12 qts., or 24 pts., for $1.25. Delivered in unlettered wagons.

Washington Brewery Co., 4TH AND F STS. N.E. 'PHONE EAST 254.

oc8-tu,th&s-36

"Show me GRANOLA"

the picture of the Battle Creek Sanitarium on the package—then I know it is the genuine

A palate-tempting, strength-giving food for big, strong men, for women and little children. Predigested and Sterilized. It is served on the diet tables of the Battle Creek Sanitarium where invalids' lives would pay the forfeit were ordinary foods used.

All grocers sell it. Beware of imitations. Drink Caramel Cereal (instead of coffee) and sleep well. Send 3c. for Granola sample to BATTLE CREEK SANITARIUM FOOD CO., Battle Creek, Mich.

—Send in your order by mail or 'phone for a daily supply of

Milk Bread.

Supplying thousands of families every day, and all say Milk Bread is the best bread they have ever had. 5c. a loaf.

Holmes' Bakery, 1st & F Sts. 'Phone 1564.

oc8-2td

A CLEAR HEAD

guaranteed by the use of Dr. Miles' Pain Pills. At Druggists, 25c. a box.

oc7-m&t-during-oc,14

IS IT AN EPIDEMIC?

VITAL STATISTICS SHOW AN ALARMING INCREASE IN AN ALREADY PREVAILING DISEASE—ARE ANY EXEMPT?

At no time in the history of disease has there been such an alarming increase in the number of cases of any particular malady as in that of kidney and bladder troubles now preying upon the people of this country.

Today we see a relative, a friend or an acquaintance apparently well, and in a few days we may be grieved to learn of their serious illness or sudden death, caused by that fatal type of kidney trouble—Bright's disease.

Kidney trouble often becomes advanced into acute stages before the afflicted is aware of its presence; that is why we read of so many sudden deaths of prominent business and professional men, physicians and others. They have neglected to stop the leak in time.

While scientists are puzzling their brains to find out the cause, each individual can, by a little precaution, avoid the chances of contracting dreaded and dangerous kidney trouble, or eradicate it completely from their system if already afflicted. Many precious lives might have been, and many more can yet be saved, by paying attention to the kidneys.

It is the mission of The Evening Star to benefit its readers at every opportunity, and therefore we advise all who have any symptoms of kidney or bladder trouble to write today to Dr. Kilmer & Co., Binghamton, N. Y., for a free sample bottle of Swamp-Root, the celebrated specific, which is having such a great demand and remarkable success in the cure of the most distressing kidney and bladder troubles. With the sample bottle of Swamp-Root will also be sent free a pamphlet and treatise of valuable information.

No cure for sick and nervous headaches like Royal Headache Tablets. Prompt, safe