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NATIVE-BORN CHINESE

THEY PLAY NO PART IN GOLDEN STATE POLITICS.

Probable Effect if the Chinese in the Philippines Should Be Admitted to Citizenship.

"To be a native son of the golden west is an honor much esteemed by native-born white Californians," said a representative in Congress from a Pacific coast state to a Star reporter this morning, and likewise carries with it not only that honor, but citizenship to such Chinese who may first see the light in the golden state.

"The term 'native son' is distinctly Californian in the sense used, and the organization known as the Native Sons of the Golden West is an order of much social and political power there. The native-born Chinese, however, play no part in its councils.

"The native-born Chinese of our population at present constitute too small a proportion of our citizens to cause any immediate apprehension, but if it should be determined and declared that all native-born Chinese in the Philippines are to be classed as 'native born' and entitled to the resulting privileges of American citizenship, a proposition would be presented which commands the utmost consideration and careful deliberation as to probable results on the question of racial problems.

How We Would Be Affected.

"It is estimated that there are approximately close to 2,000,000 Chinese in the Philippines at present, and if that estimate be reasonably accurate it may be assumed, in the absence of official data, that at least 1,000,000, and perhaps even more, were born in the Philippines. Let us consider actual possible results, situations and conditions.

"Assuming that ultimately these 1,000,000 Philippine-born Chinese be declared native born in the sense mentioned, they would be entitled to come and go at will in the United States. This country to the Chinese is a land filled with golden lilies to be plucked, stored away and transported to the flowery kingdom by all faithful celestials. The influx of Chinese from the Philippines if the exclusion act should not apply rigidly thereto, and, if it should so apply, then of the native-born Philippine Chinese, would be tremendous in either lamentable event.

"Let us suppose that all these latter Chinese should determine to cast their lot with us, 1,000,000 of them, their distribution and location would be a matter of peculiar interest to our people. An equitable distribution of the 1,000,000 Philippine-born Chinese would be like this:

"New York, 100,000; Chicago, 75,000; Philadelphia, 70,000; Boston, 60,000; San Francisco, 60,000; St. Louis, 55,000; Washington, 40,000; Buffalo, 35,000; Milwaukee, 30,000, and Detroit, Cincinnati, Cleveland, New Orleans, Denver, Minneapolis and St. Paul, 25,000 each, or 870,000 Philippine-born Chinese distributed among the great centers of population, to which they would immediately flock, and the remaining 130,000 distributed among the different cities and towns all over the country.

"Under conditions stated this influx is not only not impossible, but it may be entirely probable to its fullest extent, and reasonably certain to an undeterminable degree at the present time.

Invasion of Our Manufacturing Cities.

"Once the yellow stream were turned in the direction of the country of the golden lilies it would flow steadily, unceasingly and silently in ever-increasing volume. It would distribute its tributaries and offshoots in every community in the land, to a greater or less degree, depending upon the portion which would be found to be most remunerative to Chinese cheap labor. The large cities and the manufacturing centers would serve as loadstones to attract the dreaded never-to-be-citizens, as Americans understand the term, and hold them there with the tenacity of particles of iron to a magnet trailed through the sand. First a few, then more and more, prying into this trade, crowding into another, and slowly, surely, persistently and stolidly making headway to the expulsion of white labor, and the paralyzing of the local industries into which the yellow mites had penetrated.

"It is reasonable to suppose that New England would be visited by the Chinese blight with particular severity. That section is filled with factories turning out goods, in the making of which Chinese on the Pacific coast have demonstrated that they can crowd out white labor. This is especially true in the manufacturing of shoes. The shoe making cities of Brockton, Lynn and other cities in Massachusetts would swarm with the creatures the philanthropists of the Hub so greatly admire, but whom the operatives in their mills and factories dread as residents of the tropics dread a reptile. Once free, once released from restraint, the sting and the poison of the Chinese cheap labor cobra would permeate the industrial interests of this country and wither them by its deadly effects.

City Ordinances Against the Chinese.

"I read an article in The Star recently on the question of Chinese labor as applied to the laundry business in Washington and elsewhere, and it reminds me of two city ordinances in San Francisco, the existence of which will prove of interest and surprise to eastern people.

"I do not know whether such ordinances are in existence in Washington, but if not they ought to be at once enacted for the protection of white labor on the one hand and of the patrons of the Chinese laundries on the other.

"These laundries have as yet not become sufficiently numerous in Washington to attract especial attention, or so seriously cut into the white labor laundry business as to call for positive action on the part of the trade unions, I suppose, but I notice that their number has increased since my visit at the last session. The accretion of the Chinese here may be found to be slow, but it sticks once it is plastered upon a city.

"One ordinance in my city requires that all laundries in San Francisco shall close at midnight, just as the local law here decrees that the saloons shall close at that hours. Inquiry would immediately be made: 'What, close at midnight? Do you mean to say that the Chinese work in their laundries in San Francisco until after midnight?'

"And the answer is, yes, and all night, all day, Sundays, holidays and every day the law allows. The police 'raids' Chinese laundries just as the police of eastern cities raid places of questionable resort. They take with them axes, crowbars and battering rams. Why? Because the Chinese continue to work after midnight. They barricade the laundry doors and windows with thick, heavy, tightly fitting wooden shutters lined with sheet iron, as on Chinese gambling houses, held in place by iron bars bolted to the sides of the windows and doors as the gates of a stockade. The light is excluded from the crevices of these barricaded windows and doors. The Chinese within work as silently as possible. These are the 'good citizens' some people talk about. White laundries open and close at Christian hours, but all day and all night constitutes the Chinese 'working day.'

The Communication of Disease.

"The police, when suspicious of the violation of the ordinance, watch a laundry carefully, and when the time is ripe for a raid, descend upon it suddenly, breaking their way through the barricades. These Chinese work in close, air-excluded rooms hour after hour, night after night, in an atmosphere which would suffocate a white man.

"The second ordinance is against Chinese laundrymen squirting or spraying water from their mouths in dampening washed and unironed clothes. White people sprinkle clothes by dipping the fingers in water, or by spraying with an apparatus. The Chinese have sitting on the ironing board a bowl filled with water, to the surface of which they apply their lips, and suck in a quantity of its contents, squirting it out in fine streams all over the clothes.

"It is seen at once that this is a disagreeable practice at best, and on second thought it is realized what a very dangerous one it is. Consumption and other communicable diseases of a serious and specific nature afflict the Chinese race, and the danger of contagion and infection to the wearer of the clothes by this means is at once apparent, and is the reason for the existence of the ordinance.

"The thought of a Chinese afflicted with a specific and probably fatal disease squirting water from his mouth over the clothes which you are to wear is the same in the minds of the residents of San Francisco as it is in the minds of the residents of Washington, who may now fully comprehend the reasons for the ordinance, and why it is rigidly enforced by the police of San Francisco."

AVOID CATCHING COLD

NO NEED OF SNEEZING IF ONE ONLY TAKES CARE.

Simple Precautions That Will Aid Any One in Passing Through Cold Weather.

From the New York Sun.

A famous English doctor once wrote in the Lancet, "A chilly man is a sick man." If that is true the percentage of invalids in the American public is somewhat appalling. A New York doctor, when asked about his English confrere's statement, laughed, but gave his indorsement.

"Of course, that doesn't mean that every man who feels cold is seriously ill," he said; "but, as a matter of fact, only very exceptional exposure is sufficient excuse for a well man's suffering from cold in any climate to which he is accustomed. If ordinary exposure in this climate can make a person uncomfortably cold, there is something wrong with that person's physical condition or clothing.

Temperature Not Important.

"Taking cold isn't a matter of temperature. It is a question of physical condition. Fatigue causes more colds than all the draughts that blow. A draught isn't going to harm a man whose nerves and circulation are in perfect tone. A man goes home fagged and jaded at the end of the day. He goes to an evening function, in dress clothes, takes liberties with his stomach or nerves. He is chilly, takes cold—and swears it was all a matter of temperature or draught. If his blood was pure, his nerves steady and his digestion good, the temperature wouldn't have affected him.

"Quite aside from the problem of what we call colds, the ordinary sensations of cold seldom have an external cause. Their cause is internal. The men and women who go shivering along our streets in winter weather ought not to be cold, unless they have some disease that explains their chilliness. They think they can remedy matters by piling on heavy clothing. It can't be done that way. Naturally warm clothing will help to offset a low temperature, but it will not make a man warm if there is, as is usually the case, some internal reason why he is cold.

"I believe that fully three-fourths of our people wear too many heavy clothes in cold weather. They feel cold and the only thing they think of doing is to put on another thickness of flannel. Warm clothing is all right, but heavy clothing isn't, and the close-fitting flannels that are so universally worn are an abomination. They keep the skin from breathing and the moment the skin gets out of breath the owner of the skin will be cold, even if he wears flannel and fur a foot thick.

Circulation and Digestion.

"It seems queer to me that people will never learn and put in practice the simple rules that will insure them comfort in cold weather. Putting aside invalids, we'll take the man who considers himself perfectly well, but who gets blue and shivers on a cold day. His circulation is out of gear. He must find the cause and remove it, if possible. If not, he must offset it as far as he can by simple and rational means.

"Imperfect digestion may have impoverished his blood. Then he must forswear gastronomic indulgence and eat plain food that will make pure blood. The first plunge into wintry air, out of a warm house, will always make the pores gasp, and drive the blood from the surface to the inner fortresses in the big veins and arteries and around the vital parts of the body; but, if the circulation is good, the reaction will follow almost immediately, and the blood will flow back to the surface with a rush, producing a fine tingling glow.

"In order to bring about this happy condition a man must take care of his body and encourage his circulation. Pure air, wholesome food, plenty of exercise, frequent bathing and ventilation of the skin and avoidance of sweltering clothes will put the average man where he can defy any winter weather this climate can furnish. If his nose and fingers do get cold temporarily in extreme cases they will warm up quickly and general prolonged chilliness will be unknown to him."

ABAB MARRIAGE PROCESSION.

Bride's Camel Decorated With Inscription From Koran.

From the Woman's Home Companion.

A marriage procession among the Arabs is a very elaborate affair. The camel which bears the bride is decorated with bright henna dye on his neck and shoulders, while there are verses from the Koran inscribed on the hangings. His uncouth legs are often swathed with bright cloths, his head bedecked with plumes and small mirrors, while his back is resplendent with bright-colored bits of tinsel, which glisten against a patchwork of many-hued cloths. A hood or cage conceals the bride, and no doubt adds to the discomfort of the cramped ride on the beast. There are attendants, and last of all the musicians, chiefly drummers, who attract the crowds by their incessant pounding on small but high-keyed instruments.

If the journey to the groom's home is a short one it is lengthened by stops at frequent intervals, and all the while the lover must not show any eagerness to welcome her, no matter what his feelings may be. The Arab may be affectionate, but he cannot with dignity betray emotion. Among the lower classes buffoons accompany the procession with performing bears or other wild animals, and when the bride is wealthy largess is distributed along the route in the form of clothes or coin. When the groom's tent or fixed home has been reached the bride is expected to show great reluctance about entering it, and in some cases she has to be lifted by the husband over the blood of a sheep he has just slain.

Parks and Trees.

From the New York Times.

The effort of this city to beautify itself and increase its lung capacity by the provision of parks as breathing places for the dwellers in crowded neighborhoods is a movement which appeals to right-minded citizens of all classes. But to be useful and attractive parks must be something more than barren stretches of mangy grass and hot asphalt. Such spots are places to be avoided. The German Exercirplatz is typical of all that a park or pleasure ground should not be. To multiply these will be a waste of public money and a misappropriation of ground which might be much better employed for building purposes.

If our parks are to serve any useful purpose and give rest and pleasure to the unfortunate people whose lives are passed amid the artificial and generally disagreeable conditions of our tenement neighborhoods they must have trees and shrubs, yielding pleasant shade during the season when parks are useful for other purposes than as thoroughfares. To plant trees is easy enough; to maintain them and insure their healthy and vigorous growth is something very different.

Carnivorous Plants.

From the Chicago News.

It is well known that certain plants, of which the sundew and the Venus' fly trap are examples, capture insects for food and digest them. Botanists have discovered that the leaf which captures the prey throws out a digestive fluid upon the insect, and that this fluid exhibits a composition analogous to that found in the gastric juice of the human stomach. Certain other plants capture insects by means of their pitcher-like leaves. In the pitcher-like leaves the insects are drowned and their bodies undergo decomposition. A member of an English botanical society points out now that in the plants mentioned the digestive ferment is not so much like that of the animal as that found in the pancreas or sweetbread. This latter organ furnishes a fluid which can digest all kinds of food, and one substance in its fluid, trypsin, acts specially on nitrogenous matter. It is this tryptic principle which is represented in the eating plants. Another likeness to the higher animal world is found in the difference between the mode of feeding seen in the sundews and in the pitcher plants. The former take their food in a fresh state; the latter, it is commonly believed, like their food rather "high."

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

THE TOOTHSOME OYSTER

NOURISHING FOR THE MOST DELICATE PERSON.

As Well as a Hearty Dish for Everybody Else—Ways to Cook.

Nobody knows when oysters first became popular as an article of diet. It doesn't really matter anyway whether or not the stone age acquired muscle on a diet of mollusks. What is really vital is that we can eat them to our advantage and gratification.

This delicious bivalve is in season in every month containing an R. Canned oysters are available at any season and taste very well when properly cooked. Fresh oysters may be bought all the year round in large cities near the ocean. There is a well-founded prejudice against using them except in the accepted season, for there is no doubt that unseasonable oysters may be tainted.

Oysters are said to be very nourishing for delicate persons. Many find cooked oysters indigestible, but that is the fault of the cooking. Some persons allow them to grow tough instead of tender during their preparation.

Raw oysters are served on the half shell either on fancy plates or on deep plates filled with cracked ice. Small clean looking shells contain the best flavored oysters. To open an oyster hold it with one hand in a thickly folded napkin, turning the deep shells downward. Then work an oyster knife in seesaw fashion between the edges of the bivalve, cut the eye and pry off the upper shell.

The oysters are left on the deep half of the shells and served with five or six on a plate, with the pointed ends toward the center. Cracked ice forms a cushion for the oysters, and a piece of lemon is placed in the center of the circle. Sprigs of green may be used as decorations. With each plate is served a smaller one containing very thin slices of brown bread and butter or oyster crackers. Finely cut cabbage, served on individual plates, may accompany the raw oysters. The regular oyster plates are generally made with a deep indentation for each oyster. Some of them are decorated to represent shells.

How to Make Soup.

Oyster soup is made by some cooks as follows: Take a dozen oysters, and after they have been removed from the shells beard them. Cut the oysters in halves and put them into a soup tureen. Boil the beards alone in a quart of mutton broth for a few minutes, then strain the liquid and cast the beards aside. Thicken the soup with three teaspoonfuls of arrowroot. Strain through a sieve and add the oysters to the liquor, with a little salt, a pinch of cayenne and a quarter of a pint of milk. Simmer gently for five minutes, then pour the soup into a tureen upon the oysters and serve hot. This will be enough for five or six persons.

Oyster soup is too often spoiled by boiling the oysters. This only makes them tough.

Oysters baked in their shells are a delicious dish. Remove the beards from one dozen oysters. Beat up an egg and bake about two tablespoonfuls of crumbs. Dip each oyster in the egg and cover it with crumbs, to which has been added a good dust of salt, pepper and grated nutmeg. Replace the oysters in their deep shells, put a tiny piece of butter on the top of each. Bake in a quick oven a pale brown. Serve in their shells, with a few drops of lemon juice on each.

A Digestible Broil.

Broiled oysters are digestible and are made as follows: Select two dozen large oysters. Beard them and lay them in a clean, dry cloth for a few minutes, to remove all moisture. Brush each over with a little melted butter and sprinkle with pepper and salt. Brush the bars of the gridiron with a little of the melted butter, put on the oysters and cook over a brisk fire about three minutes. Serve very hot in little heaps on neat rounds of hot buttered toast.

Oyster fritters, if once tried, will be a staple dish in every household. They are made as follows: Beard some oysters. Season them with lemon juice and a few grains of cayenne. Roll each oyster up in a very thin piece of fat bacon. Make some frying batter. Dip each oyster in it and fry a golden brown. Drain on paper. Serve very hot on fancy paper.

Oyster omelet may be prepared for luncheon or tea, as follows: Beard six oysters and cut each into four. Break three eggs carefully. Put the yolks into one basin and the whites into another. Stir the yolks till they are a thick froth and of a paler color. Then add the oysters and pepper and salt. Put an ounce of butter into the omelet pan and let it get very hot. Add a few grains of salt to the whites of egg and whip them to a very stiff froth. Add them to the yolks and stir them lightly but thoroughly. Pour the mixture into the pan. Place it on the fire for about three minutes. Then put it in the oven for about three more minutes and slightly brown the top or hold the pan before a clear fire for a few minutes. The inside should be soft and frothy. Serve on a hot dish.

Look and Taste Well.

Escalloped oysters have the merit of tasting well and looking well when served. To make them, put one dozen oysters, with their liquor, into a saucepan. Bring them nearly to the boil to plump them out. Then drain off the liquor and drain the oysters. Have ready about half a pound of finely chopped cooked fish—cod or haddock answers well. Put the fish and oysters into a pan and add to them enough good white sauce, boiling, to moisten them. Season with lemon juice, salt, pepper and cayenne. Slightly butter a deep dish. Put in the mixture. Over the top sprinkle grated parmesan cheese, a little chopped parsley and cayenne pepper. Brown in a quick oven and serve.

Oysters may be fried in cracker crumbs or in a batter. For the latter the oysters are first scalded in their own liquor, bearded and laid on a cloth to drain. Break the eggs into a basin, mix the flour with them, add the milk gradually, with seasoning, and dip the oysters in batter. Put some hot lard in a deep frying pan and drop the oysters into it one at a time. When done take them up with a sharp-pointed skewer and place them on a napkin.

Pie may be made of either fresh or canned oysters. Line a baking dish with puff or biscuit paste dredged with flour. Pour in a dozen oysters which have been washed and seasoned with pepper and salt. Add a piece of butter, some of the liquor of the oysters and an upper crust. When served, add a garnish of parsley.

Patties and Canned.

Oyster patties require two dozen oysters, two ounces of butter, three tablespoonfuls of cream, a little lemon juice, a blade of pounded mace and cayenne to taste. Scald the oysters in their liquor, beard them and cut each one into three pieces. Put the butter into a stewpan, dredge in sufficient flour to dry it up and add the strained oyster liquor with the other ingredients. Put in the oysters and let them heat gradually, but not boil. Fill patty cases with the mixture and serve.

For serving oyster or any other soup there is a device consisting of a double dish, the lower compartment of which is filled with boiling water to keep the soup warm. Silver tureens are now made with a stand and spirit lamp attachment.

Canned oysters should be carefully removed from the tin and placed on a hot dish in the oven to be gradually warmed. To make soup the liquor should be strained and put into a saucepan with an equal quantity of milk, a little salt and cayenne and gradually warmed. Thicken with a little flour and butter and boil. Then strain over the oysters and serve at once.

Titanium the Wonderful.

From Science Siftings.

The properties of the metal titanium are many and various. It gives hardness and toughness to steel and a fine luster to silver, while, added to carbon used for arc lamps, it increases the brilliancy of the light. Titanium is also added to the fertilizers used on tobacco plantations, and it is said to improve the flavor of the leaf. The oxide increases the brilliancy of incandescent gas mantles; its strong affinity for nitrogen promises a cheap means of preparing ammonia direct from the atmosphere, while with carbon it yields a product hard enough to scratch diamonds.

GRAND ARMY TO MEET

DEPARTMENT ENCAMPMENT TO ASSEMBLE THE 18TH INSTANT.

Arrangements to Be Made for Aiding Canton Memorial Association—Standing Committees.

Members of the Grand Army of the Republic in the District of Columbia are greatly interested in the annual encampment of the Department of the Potomac, which will begin its sessions at the Grand Army Hall, 1412 Pennsylvania avenue, Tuesday evening, February 18, Gen. Eli Torrance, commander-in-chief of the order, who has been in the city several days, departed this afternoon for Boston. He will visit other cities in New England, and will return in time to be present at the encampment. It is also expected that the executive council of the national organization, which will be in session here later in the week, may remain until after the encampment and will attend.

The most important matter that will be taken up by the encampment concerns the relation of the Grand Army of the Republic to the Sons of Veterans. Israel W. Stone, commander of the Department of the Potomac, yesterday said:

"The national encampment at Cleveland took steps for a closer relation between the Grand Army of the Republic and the Sons of Veterans, and the commander-in-chief of that organization will meet in this city with the Grand Army at its coming session. It is obvious that the time has come when the Grand Army should prepare to leave its precious memories in the keeping of our sons. We owe it to this patriotic organization to induce our sons to come forward and join its ranks; we have long neglected this plain duty, but now let the comrades in this department urge upon their boys to join the order; let us enter upon a vigorous campaign in that direction. With that object in view, I have appointed a committee, which, it is hoped, will devise some measure to help in that direction."

The Canton Memorial.

The question of the participation by the Grand Army of the Republic in the memorial to be erected to the late President McKinley at Canton, Ohio, will also be discussed. General Torrance has issued a circular to the various departments of the organization commending the purpose of the Canton Memorial Association. He says that the success of the project is assured and every department of the G. A. R. should be represented by some contribution. The quartermasters of each post have been authorized to receive contributions. The manner of sending funds raised to Cleveland, which is the headquarters of the memorial association, will be arranged for at the encampment.

The committee on resolutions will hold a meeting at headquarters February 17 in order to prepare for its work during the encampment. The Old Guard, under the command of Captain Edgar, will act as honorary guard to the encampment. Captain Edgar has been designated as officer of the day.

Wednesday evening, February 19, a banquet will be given at the New Willard in honor of Commander-in-Chief Torrance and the other members of the national legislative body of the G. A. R. who may be in the city. President Roosevelt has been invited to attend, and has stated that he will do so provided nothing intervenes.

Department Committees.

The following committees have been appointed by Commander Stone:

Credentials—B. P. Entrikin, assistant adjutant general; Fred H. Smith, Richard Bennett, John S. Hoover, Rudolph Ulmer.

Address of department commander—Arthur Hendricks, William Gibson, J. M. Pipes, M. Emmet Urell, Jerome B. Burke, Robert Grant, George Smith.

Employment committee—Marion T. Anderson, Joseph A. Sparks, Thomas H. Martin, William F. Reed, W. H. Grimshaw.

Relief—J. E. Hart, James E. McCabe, Charles Matthews, George W. Fletcher and James H. Brooks.

Report of assistant adjutant general—Gilbert M. Husted, B. F. Chase, L. Vanderhoef, J. Tyler and E. A. Haradon.

Report of assistant quartermaster general—Abram Hart, Thomas Calver, Fred G. Calvert, N. H. Miller and H. Romeyn.

Report of council of administration—George H. Slaybaugh, A. H. G. Richardson, Hiram Buckingham, Newton Ferree and T. B. Crisp.

Report of medical director—J. E. Johnson, H. S. Stevens, Harvey V. Colton, J. R. McKelvey and Lewis Mundheim.

Report of department chaplain—William Hunter Myers, William H. Honn, R. H. Marcellus, F. L. McKenna, A. P. Tasker.

Report of department inspector—John S. Walker, A. C. Irvine, B. F. Brockett, D. W. Beach, Thomas S. Kelley.

Report of judge advocate—E. J. Sweet, George H. French, J. M. Dalzell, J. L. Thornton, Convis Parker.

Report of chief mustering officer—A. A. Maxim, Lawrence Wilson, Frederick T. Bickford, Christopher Storm, S. C. Robb.

Resolutions—Nathan Bickford, S. S. Burdett, A. F. Dinsmore, Newton M. Brooks, George E. Corson, Harrison Dingman and Benjamin F. Hawkes.

Report of committee on legislation—Calvin Farnsworth, James Wood, E. A. Wilbur, William H. Anderson and T. W. West.

Relations with Sons of Veterans—A. H. Frear, C. F. Benjamin, George R. Ferguson, George P. Davis and Charles F. Keefer.

The committee on legislation is as follows: B. F. Bingham, chairman; John M. Keogh, George H. Slaybaugh, John J. Freeland, H. A. Cobaugh, S. E. Faunce, J. L. Davenport, F. J. Young, W. H. Liverpool, B. F. Graham, J. R. Hayes, J. E. Snow, D. W. Glassie, Edward Webster, Jacob Moore, A. B. Grunwell, E. J. Sweet and C. R. Douglass.

Committee on arrangements—Thomas S. Hopkins, chairman; H. L. Johnson, Abram Hart, L. P. Williams, C. M. Robinson, J. L. Davenport, Calvin Farnsworth, George W. Hazer, John McElroy, Nathan Bickford, Ivory G. Kimball and Frank L. Campbell.

Lonely Mormon Grave.

From the Laramie Boomerang.

Close beside the Guernsey line of the Burlington, between Fort Laramie and Guernsey, where the railroad follows the course of the old Mormon trail for miles through Wyoming, there is an old grave with a bit of history. Last spring there was found a few feet from the grave an old cart wheel, on which had been carved this legend: "Rebecca Winters—1846." This date is the Mormon exodus to Utah, and the idea naturally suggested itself that a member of the party which accompanied Brigham Young on his memorable trip had been buried there. It seemed probable that some of the friends or relatives of the deceased might be located, even after the lapse of so many years, and with that end in view the information was given to one of the Salt Lake papers. Within three days after the publication of the story the Burlington's general agent at Salt Lake received thirty letters from members of the family and a call from a gentleman more than sixty years of age, who said that his mother, Rebecca Winters, had been a member of the Brigham Young party and had died on the trip overland. A neat fence has been placed around the grave by the Burlington, and members of the Winters family in Utah are now collecting a fund for the purpose of erecting a monument over the remains of the unfortunate woman.

An Historic Church.

From the London Chronicle.

With a history reaching back to the days of Alfred the Great, a special interest attaches to the Church of St. Thomas, quaintly situated in a backwater of Regent street, and which is now celebrating its bicentenary. A site granted by Alfred's niece to St. Peter's Church, Ghent, was in the reign of Henry V, in accordance with an act for the supression of alien priories settled upon the Carthusian priory at Shene. In 1530 Henry VIII appropriated it to the crown. The next stage was reached in 1687, when Thomas Tenison, afterward archbishop of Canterbury, secured the old property and built, first a wooden "oratory," and then (in 1702) the present building. At length the charity commissioners thought fit to upset the original scheme, and with the funds of the trust built the Tenison schools in Leicester square. Thanks to the present vicar, a freehold site has been purchased and parish buildings have been erected at a cost of about £8,000, where the parochial work involved in caring for the 3,000 people of the parish—most of them poor—can be carried on. The vestry has an interesting collection of portraits.

A Restaurant Episode.

A Sort of Straw Vote

An advertising agent, representing a prominent New York magazine, while on a recent western trip, was dining one evening in a Pittsburg restaurant.

While waiting for his order he glanced over his newspaper and noticed the advertisement of a well known dyspepsia preparation, Stuart's Dyspepsia Tablets; as he himself was a regular user of the tablets he began speculating as to how many of the other traveling men in the dining room were also friends of the popular remedy for indigestion.

He says: "I counted twenty-three men at the tables, and in the hotel office I took the trouble to interview them and was surprised to learn that nine of the twenty-three made a practice of taking one or two of Stuart's Dyspepsia Tablets after each meal.

"One of them told me he had suffered so much from stomach trouble that at one time he had been obliged to quit the road, but since taking Stuart's Dyspepsia Tablets had been entirely free from indigestion, but he continued their use, especially while traveling, on account of irregularity in meals, and because like all traveling men he was often obliged to eat what he could get and not always what he wanted.

"Another, who looked the picture of health, said he never ate a meal without taking a Stuart Tablet afterward because he could eat what he pleased and when he pleased, without fear of a sleepless night or any other trouble.

"Still another used them because he was subject to gas on stomach, causing pressure on heart and lung, shortness of breath and distress in chest, which he no longer experienced since using the Tablets regularly.

"Another claimed that Stuart's Dyspepsia Tablets was the only safe remedy he had ever found for sour stomach and acidity; he had formerly used a common soda to relieve the trouble, but the tablets were much better and safer to use."

After smoking, drinking or other excesses which weaken the digestive organs, nothing restores the stomach to a healthy, wholesome condition so effectually as Stuart's Tablets.

Miss Delia Dively, 4627 Plummer St., Pittsburg, Pa., writes: "I wish everyone to know how grateful I am for Stuart's Dyspepsia Tablets. I suffered for a long time and did not know what ailed me. I lost flesh right along until one day I noticed an advertisement of these tablets and immediately bought a 50 cent box at the drug store. I am only on the second box and am gaining in flesh and color. I have at last found something that that has reached my ailment."

Stuart's Dyspepsia Tablets contains the natural digestives, pepsin, diastase, which every weak stomach lacks, as well as nux, hydrastin and yellow parilla, and can be safely relied upon as radical cure for every form of poor digestion. Sold by druggists everywhere. A little book on stomach troubles mailed free by addressing F. A. Stuart Co., Marshall, Mich.

PSI UPSILON BANQUET.

Annual Reunion of the Washington Alumni Association.

The annual banquet of the Washington Alumni Association of the Psi Upsilon Fraternity was held Saturday evening at the Raleigh. Senator Hawley presided as toastmaster, and a number of impromptu speeches were made.

Among those present were Senator Hawley, Amos L. Allen, Dr. J. E. C. Smeads, Judge Luther R. Smith, Charles Q. Tirrell of Massachusetts, Judge A. C. Geer, Dr. E. M. Gallaudet, Dr. A. D. Mayo, A. J. Wagstaff, W. E. Whittemore, M. M. Johnson, Major H. C. Kirke, W. D. Windom, S. W. Wells, A. L. Rogers, Mr. Wright, A. P. Greeley, A. A. Fisher, A. R. Serven, A. W. Smith, Charles R. Dean, J. Kennedy Stout, Ralph W. Lee, James A. Watson, Alfred E. Jessup, Barry Mohun, Clarence Barnard, W. A. Megraw, R. E. Clark, George X. McLanahan, Solon A. Dodds, Harry R. Stone and Harvey P. Barnard.

At the business meeting officers were chosen as follows: Amos L. Allen, president; Judge Luther R. Smith, first vice president; Ralph W. Lee, second vice president; Alfred E. Jessup, secretary and treasurer; executive committee, J. K. Stout, Barry Mohun, A. A. Fisher, A. C. Geer and W. D. Windom.

Resolutions were passed in relation to the deaths of Rev. Byron Sunderland of this city and Prof. Herbert B. Adams of Johns Hopkins University, Baltimore.

A SHREWD LOBBYIST.

Never Said a Word in Public, but Was a Wonderful Listener.

From the New Orleans Times-Democrat.

"One of the shrewdest lobbyists I ever saw," said an old politician who has visited nearly all the capitals of the southern states while the law-making power was in session, "was a fellow who never said a word. He came from the mountains of east Tennessee, and was born and bred in that strange but beautiful section of the old volunteer state. His acquaintance was very limited. He did not seek to get acquainted with men. It was not in his line. He found it to his advantage not to be known. He was a typical mountaineer in appearance. If he had ever visited a barber shop, there was no indication of it in his appearance. His hair was long, shaggy and uneven, and he had an iron-rust sort of cast. His long beard was a shade darker and covered his face and hid the front of his shirt. He had sharp, deep-set gray eyes. He wore boots and generally had his trousers legs stuffed down in the tops. He wore a cheap slouch hat and always pulled it down over his eyes.

"I have seen him hundreds of times at the Maxwell House at Nashville, Tenn., while the legislature was in session, but I never heard him engage in conversation with a single man or with a crowd during that time. He was either leaning idly against one of the big pillars in the rotunda or walking aimlessly up and down the floor. At the same time he was busy. He was listening. Of course, the shrewd men around the capital soon got on to him, as the saying goes, and when they discussed state secrets they would slip beyond the range of his hearing. He knew every public man in the state by sight, knew where he came from, and all about him. But only a few men knew him. I have heard men who knew him discuss his character, and it is claimed for him that he had the most delicately attuned pair of ears ever hung on human head. While apparently heeding nothing, and perhaps too far away to hear, from the way the ordinary man would look at it, he would yet hear and report accurately a half dozen conversations on as many subjects at the same time. He would even know who said this and who said that. Because of his talents in this respect he became of much value to the concerns interested in big legislation, and his services were always sought.

"He was simply a listener, but he became more powerful than a dozen or more of the gabby fellows who dealt in bombast and flattering platitudes and who mixed with members in many ways. His business was to hear those things which came within the range of his ear, and he heard them, and in a select circle became known as the Silent Lobbyist."

Drinking and Smoking.

From the New York Press.

A. B. Hepburn drinks champagne for his cocktail, and with oysters, fish, roasts and everything down to coffee. Colonel S. V. R. Cruger used to drink claret one glass at a swallow. He said it was a gentleman's drink. He sipped champagne so as not to have to take more than a tablespoonful of it at dinner. Andrew Carnegie prefers English ale to Scotch whisky. President Roosevelt is temperate in everything; but his cousin, Roosevelt Schuyler, drank champagne for breakfast, luncheon and dinner until the gout made him give it up. Schuyler smokes from the time he gets up until he goes to sleep. When he goes to bed he has a cigar in his mouth. He smokes $5 worth of cigars a day. John Jacob Astor prefers milk punches. General Brooke's drink is a strong coffee. He never smokes General Miles is supposed to drink a beauty elixir. Admiral Dewey's tipple is sherry and bitters. John L. Sullivan drinks champagne for show; for business whisky. Herman Ridder, the president, secretary, treasurer and executive committee of the Ridderbund, having half a million voters, likes Rhine wine at $17 a bottle. Joe Arthur, the playwright, takes water.

As Explained.

From the Chicago News.

Space—"How it it that humorists are always writing a lot of stuff about cheap boarding houses and financial distress?"

Quads—"Oh, I suppose it comes natural for people to write of the things best known to them."

THE CIVIL ENGINEERS.

Annual Gathering of National Association to Be Held in May.

Local engineers are already