[illegible]D OUT OF TUNE.

[illegible] SUE THINKS AN OLD [illegible] MISMERIZED HIM.

[illegible] Going on for the [illegible] of the International [illegible] Two Women Released [illegible] Because They [illegible] Not Legally in Custody—[illegible] Notes.

[illegible] Rue, who believes himself to be [illegible] mesmeric influence of one of his [illegible] sweethearts, was committed to [illegible] yesterday by Judge Langley, [illegible] examined by Drs. Stevens and [illegible]. Rue is 27 years old, a native of [illegible], a laborer and single. He came [illegible] years ago from Norway. [illegible] the city jail he was very violent [illegible] himself by striking the bars of [illegible] under the impression that he was [illegible] both men and women. When by [illegible] to hold long and earnest chats [illegible] friends. One of his chief [illegible] is that one of the sweethearts [illegible] youth has mesmerized him [illegible] him under her influence. [illegible] of his insanity is said to be [illegible]theism. Rue made a murderous [illegible] on Jailer Peer yesterday morning [illegible] he was in the city jail, and there [illegible] a struggle before he was sub[illegible]. His mania is both suicidal and [illegible]. It seems that he eloped with a [illegible] from Everett, and she, after [illegible] with him for a while, returned to [illegible]land. Rue frequently talks about [illegible] and thinks he sees and hears [illegible].

SCHOOL DISPUTE SETTLED.

[illegible]tendent Layhue Says the [illegible] Shall Be Open for 3 Months.

[illegible] School Superintendent Layhue [illegible] rendered a decision in a dispute [illegible] arisen between the residents of [illegible] district No. 162, which is located [illegible] Island. This school district is [illegible] handicapped by debt. The school [illegible] recently employed Miss Henri[illegible] instructed to teach for a term of [illegible] months, the term beginning on Octo[illegible] last. A protest was filed and the [illegible] parties appeared in the super[illegible]'s office on Saturday last. After [illegible] both sides of the question the su[illegible] decided that the board of di[illegible] have authority to employ Miss [illegible] and to open the school when [illegible], but that it was unwise in them [illegible] for work other than the mini[illegible] required by law, three months, [illegible] found that the district was far [illegible] legal indebtedness of one and a [illegible] per cent., and that it was fast ap[illegible] its constitutional limit of five [illegible] cent., having already reached over [illegible] and a half per cent. of the taxable [illegible] of the district. The decision was [illegible] to the effect that the school [illegible] be kept open only three months [illegible] this school year.

ELECTION BILLS PAID.

[illegible] of the Incoming County Officials Fixed.

[illegible] county commissioners met yester[illegible]. The principal business transacted [illegible] the passing of the election bills and [illegible] of the bonds of the newly elect[illegible] county officials.

[illegible] aggregating $5,000, due to judges, [illegible] and clerks of the recent elec[illegible] and for other expenses incident to [illegible] election, were audited and ordered [illegible].

[illegible]ember 11 was the day set for hear[illegible] of the final report on county roads [illegible] for by the following parties: S. [illegible]ermen and others, Anna M. Leaman [illegible]ther, William Moeller and others, H. [illegible] and others, and E. H. Evenson [illegible] other.

[illegible] amount of the bonds of the several [illegible] county officials were fixed as [illegible]ws: County auditor, $25,000; county [illegible]urer, $300,000, which is $100,000 less [illegible] at present; assessor, $15,000; sheriff, [illegible]; surveyor, $2,000; prosecuting attor[illegible] $5,000; superintendent of schools, $3,[illegible]; coroner, $1,000; county commissioners [illegible] $3,000 each; justices of the peace, $500 [illegible]; constables, $1,000 each. The bond of [illegible] county clerk will be fixed by the au[illegible] judges.

A Struggle for Possession.

[illegible] case of Elizabeth Plancher and Fred [illegible] vs. Josie Williams, which is a [illegible]gle for the possession of the two up[illegible] floors of the International hotel, was [illegible] Judge Humes yesterday, but a final [illegible]sion was not reached.

[illegible] Williams and Fred Muller formed [illegible] partnership some time ago to run a [illegible]ing house in the International hotel [illegible]ding. They quarreled and the business [illegible] placed in the hands of a receiver. It [illegible] sold by order of the court by the re[illegible], and Josie Williams became the [illegible]chaser. Then Elizabeth Plancher and [illegible] Muller secured a lease of the build[illegible], and they are now seeking to have [illegible] Williams ejected from the premises [illegible] the alleged reason that she has not [illegible] the rent for September and October. [illegible]ring a portion of this time the property [illegible] in the hands of a receiver, and Mul[illegible] was therefore jointly responsible with [illegible] Williams for the rent.

[illegible] Humes was inclined to hold yes[illegible] that as Mrs. Elizabeth Plancher [illegible] a married woman, her husband should [illegible] joined her in the suit. The attorney [illegible] Mrs. Plancher asked for an opportuni[illegible] to argue this point, and the court said [illegible] argument would be heard on Saturday [illegible].

[illegible]gally Detained Women Released.

Nellie Blye and Clara Hughes, colored [illegible]men, were yesterday released from the [illegible] jail by Judge Humes on a writ of [illegible]eas corpus, because it was shown that [illegible] was no legal cause for their deten[illegible]. They were arrested at Franklin on [illegible] charge of vagrancy. They are lewd [illegible]men, and on trial before the justice of [illegible] the peace were duly convicted. Nellie [illegible]ye was fined $40 and $15.48 costs. Clara [illegible]ghes was fined $50 and $16.95 costs. As [illegible] they did not have the money with which [illegible] pay their fines they were on October 29 [illegible]harged in the county jail, where they re[illegible]ained until yesterday, when a writ of [illegible]beas corpus was issued at the request [illegible] their attorney. Upon the showing that [illegible] they were not legally detained they were [illegible]charged by Judge Humes.

Court Notes.

County Auditor Nathan Beman, who [illegible] been ill for the past two weeks, was [illegible]considerably improved yesterday, and [illegible] was able to be out in a few days.

[illegible] B. Farelli & Co. yesterday sued Romano [illegible]ggliotti & Co. to recover $281 87 alleged [illegible] goods sold and delivered by plaintiff to [illegible]fendants within the past three years.

Judge Osborn made an order yesterday [illegible] the case of J. A. Gould vs. J. D. Mien[illegible]ck et al., enjoining the defendant from [illegible]ferring disposing of his property until [illegible] plaintiff's claim of $50 is satisfied.

[illegible] H. Tilden, trustee for the Guarantee [illegible] and Trust Company, yesterday [illegible] John L. Dawson and others to recov[illegible] the principal sum of $2,700, interest $100, [illegible]ttorney fees and costs, and to foreclose [illegible] mortgage.

[illegible]ff Van de Vanter yesterday made [illegible]ders of a venire of six jurors in the [illegible] department of the superior court [illegible] follows: James Steele, D. H. Le Clair, [illegible] Kyle, W. H. Clark, G. M. Leighton [illegible] Arthur Boucher.

[illegible] order confirming sale was made by [illegible]ge Langley yesterday in the case of [illegible]ry Fuhrman against Frank A. Pon[illegible] and others. The property sold consists [illegible] lots 1, 2, 12, 13 and 14, in block 16, of the [illegible]ng-Fuhrman addition, and the price [illegible] was $2,016.65. It was bought by Hen[illegible] Fuhrman.

[illegible]rriage licenses were issued yesterday [illegible] F. G. Perkins and Emelie Carson, both [illegible] Seattle; David Lutz and Tillie Degan [illegible] of Ballard; John P. Anderson and [illegible] Gustafson, both of Seattle; [illegible] C. Turpee, of Seattle, and Agnes [illegible], of Duwamish; Ernest V. Mad[illegible] and Annie C. Bonney, both of Se[illegible]; James Henrikson and Maron Jen[illegible], both of Seattle; Walter R. Taylor, of [illegible] and Gladys Ratcliffe, of Cherry [illegible]; Harvey Olsen and Mary Larson, [illegible] of South Park.

Get the Genuine NEW VICTOR

There are many poor imitations on the market. See that NEW VICTOR is on the name plate.

Z. C. MILES CO. Yesler Way, Between First and Western Ave.

S. P. DAVIDSON, Manager.

SUCH A FINE STEAK.

MRS. LAUGHLAN TELLS HOW TO COOK IT AT THE FOOD SHOW.

Once Again the Lecturer Has a Crowded Hall of People to Whom She Illustrates the Intricacies of Her Art—The Exhibits Are Interesting, Too, and the People in the Booths Are Kept Busy Serving Hot Coffee, Bouillon, Cocoa and Other Good Things.

Just before 2:30 o'clock yesterday afternoon a wagon from the Fulton market backed up to the rear door of the Armory building and unloaded half a beef, divided into fore and hind quarters. This beef was to furnish a considerable portion of the afternoon lecture, when Mrs. Greene-Laughlan was to instruct the ladies how to go marketing. The statement is made that the beef was to furnish a portion of the lecture, and so it did, its work being a thousand times more serviceable than any number of charts and accompanying explanations. In the way that Mrs. Laughlan discribed how to get along with the butcher she produced ocular evidence of results by having them cut from the side of beef, and her mouth-moistening remarks concerning juicy steaks were illustrated by the cutting of the very articles she was describing, of the thickness mentioned and of exactly the sort asked for. When the great quarter sections were laid on the operating table, for no other name is more appropriate, the exhibition being largely one of dissection, they formed an imposing exhibit, a symphony of sunset colors in the bright red flesh and the layers of yellow fat.

Before commencing her lecture Mrs. Laughlan said that the success of setting the table in the model dining room was due mainly to the beautiful china and cut glass with which the Seller Company had furnished her in unlimited quantities. Mrs. Laughlan said that in no city where she had lectured had she found more beautiful china and cut glass. While she was talking of the model dining room there were many ladies present who were discussing the lecture of the previous day. One, with gray hair and nodding plumes above her toque, said that she had tried the croquettes and with indifferent success, as the center of the croquettes seemed to be soft and creamy, conveying the idea of its being underdone.

"I suppose," said another, "that in giving these hurried lectures there is a likelihood of underdoing or overdoing things." "Oh, yes," said the one with the nodding plumes, "I suppose so." In front of the Post-Intelligencer man there sat a group of well-dressed women who were deeply interested, taking copious notes of what Mrs. Laughlan said. One of them spoke to her neighbor and made the remark that the cookery ought to be good, because there was no consideration of expense entering into the practical demonstrations before them. Butter of the best, ad libitum; eggs by the basketful and cream by the quart. "It would be hard to make bad food with all of these things," said the critic.

Mrs. Laughlan was directing the placing of the quarters of beef, so as to make the exhibition perfectly plain. The "big hat nuisance" was more offensive than at yesterday's lecture; the floor of the room being level, it was at times impossible to see through the forest of waving feathers, ribbons and milliners' constructions that at times was agitated by a common impulse to push itself further up into the air. Mrs. Laughlan said that sirloin steaks are the best, they are called in the East "porterhouse" steaks and are cut so as to include part of the tenderloin—that is, if the butcher hasn't taken the tenderloin out and sold it at a higher price to someone willing to pay for the dainty. All sorts of steaks from all quarters of beef were described, and while the descriptions were being made the dismemberment of the various parts was accomplished by a tidy-looking cutter from the Fulton market, arrayed in immaculate white, who deftly manipulated a knife, saw and cleaver, illustrating his own familiarity with the portion of the lecture devoted to marketing.

"The perfect steak, according to my ideas," said Mrs. Laughlan, "is from one and a half to one and three-quarters inches in thickness, broiled in a gas stove. Here is a lady who says three inches. I consider that too much.."

"Do you advise pounding a steak?" inquired a voice from the middle of the audience. "No, I don't; I think it only makes a tough steak tougher," replied the lecturer. Mrs. Laughlan then told of the various uses that the shank might be put to, besides the making of soup stock. Some of the suggestions were revelations and furnished food for thought in the matter of the school boys' lunch baskets. The neck was said to be good for mince meats. Sauce, maitre de hotel, was then described and its component parts given for the benefit of those taking notes. "Take one-quarter cup of butter and rub it to a cream," said Mrs. Laughlan. "I measure the butter as my grandmother used to; I guess at it, as in this sauce it doesn't make any difference if there is a little more or a little less." Mrs. Laughlan then told her hearers to add one teaspoon of salt; one salt spoon of pepper, a tablespoonful of lemon juice and a tablespoonfull of chopped parsley. "If you don't like the flavor of parsley, leave it out."

Some one in the audience said: "Will lemon extract do instead of lemon juice?" "Mercey, no!" said Mrs. Laughlan, shuddering. "Did I say anything about the parsley?" she asked. "Take a tablespoonful of parsley, and if you don't like parsley leave it out. I don't like it myself. It makes this dressing very pretty; a green and yellow sauce."

Then Mrs. Laughlan held up one of the big, fine steaks and showed the ladies just which part of it was the sirloin and which the tenderloin. "When your husbands carve the steak, show them how to do it; make them cut it across this way," showing them, "so that each will have a portion of the tenderloin. If you don't show them you will get all sirloin and your husbands all the tenderloin." Mrs. Laughlan took the T bone out and left only the lean portion of the steak, with an occasional streak of yellow fat. Then she set the broiler and placed the meat[illegible] lower oven of the gas range, th[illegible] the full heat in order to braise the [illegible] of the steak, and then reducing [illegible] to the proper broiling temperatu[illegible] the operation of broiling was [illegible] through with Mrs. Laughlan [illegible] about cook books, and recom[illegible] of the ladies of St. Mark's [illegible] said also that all standard [illegible] should be in the kitchen, as well as reliable books of reference in the library. One was quite as important as the other; through the medium of one, by the physical benefits of good cookery, a finer appreciation of the books of the library might be obtained.

Long before the time set for opening the exposition in the evening the lobby of the Armory was filled with eager visitors, and by 8 o'clock several thousand of visitors were promenading the spacious aisles, laughing, chatting, visiting and enjoying, not only the promenade concerts, but the sampling vigorously pursued from the booths by pretty maidens. The vocal solo of Mr. William Thomas, "Day by Day," baritone, with Miss Langer as accompanist, and the flute and clarionet duet by Professor Bruce and Signor Duranti also made a hit.

The reception to the members of the council and city government was also a most successful feature of the evening's programme. At 8 o'clock the delegation was met by Committeemen Conner, Ferguson, Frasch and Stetson, and after meeting Manager Buckley a tour of the hall and inspection of the displays followed.

Among those present were: Mayor W. D. Wood, Dr. J. E. Crichton, R. J. Dodds, Thomas Navin, F. H. Hurd, J. A. James, G. T. Raymond, Dr. William Chapman, Captain John Taylor, members of the city council, and Chief of Police C. S. Reed, City Comptroller Will H. Parry, Ralph Cook, City Treasurer George F. Meacham, F. M. Little, of the board of public works; L. B. Youngs, superintendnt of the water works; John Schram, president of the civil service commission; A. H. Grout, secretary of the civil service commission; C. W. Smith, city librarian, and Frank Olson, secretary of the board of public works. After the official tour of the hall the city officials proceeded to enjoy themselves in an informal but delightful way.

There were fully 500 ladies and gentlemen, the latter principally physicians, crowded into the lecture room at 7:30 p. m. to hear Mrs. Greene-Laughlan lecture on "How to Feed Our Sick." Her lecture was divided under the following heads: "Egg Lemonade," "Broiled Beef Essence," "Eggnog," "Farina," "Mutton Broth," "Grape Juice," "Mrs. Laughlan's Hot Milk."

The clever adept at cookery prepared these articles, explaining the methods and giving in detail receipes for making them. She was followed very attentively, especially by a number of nurses from the several public and private hospitals present.

Food Show Notes.

Mrs. Edmunds, one of the finest soprano singers in this city, will sing tonight by request at the Food Exposition.

The St. Mark's church ladies were selling many of their cook books yesterday from their booth, as Mrs. Laughlan, who had examined it, pronounced it most excellent.

The clergy of the city take great interest in the exposition. Every day several members of the cloth are present, and they pronounce it not only a clean, wholesome entertainment, but an educational one.

There is one very tired worker, who would look anxiously for the close, were it not for the profits he, as well as the grocers, will derive therefrom. The attendance tomorrow and Saturday will be simply phenomenal.

There are only three more days for the people to enjoy the fair, and receive samples of food shown in the Armory. These closing days are replete with special features, and all those who have patronized it each day will go again, and many hundreds more. It's the talk not only of the city, but surrounding country, and now the out-of-town visitor is in daily evidence.

The table in the Model Dining room was set yesterday for a state dirner, and it was one of the finest of the session. The service was Haviland blue and white and gold, and the arrangement was modeled after a dinner recently served in London. This afternoon the arrangement will be for a pink tea. These illustrations of a late style of social function are greatly interesting the ladies.

Saturday is school children's day, and the little ones will be admitted at 10 cents each, if a pupil in any of the schools. All they need to do is to come to the box office and state what school they attend to be entitled to this reduction. The grocers will give their young guests bags of candy free. A special musical programme with children as soloists, will be rendered, under Prof. Lueben's directions.

The subjects for the cooking lecture by Mrs. Greene-Laughlan for this afternoon are as follows: Bread, rolls, Parker house Vienna rolls, etc., whole wheat gems, boundins, an entree of meats and sauces, with Bechamel sauce, strawberry charlotte. The subjects for Friday afternoon will be: Angel cake, snow pudding, soft custard, salad dressing, French potato salad, tomatoes dressed.

By request, the subject for tonight's lecture by Mrs. Laughlan will be: Waffles, served with lemon syrup. The ladies request a lecture on turkey cookery, in view of the near approach of Thanksgiving, and it is probable that Saturday night Manager Collins will provide a fine gobbler, and Mrs. Laughlan will lecture on cooking it in a gas stove, and serve it to the ladies. A number of small tables were placed in this booth last night, and cups of delicious bouillon were served to the ladies free.

There can be no doubt about the success of the Crescent Manufacturing Company's exhibit. There is always a crowd at this booth, where the attendants serve the delicious Vienna brand coffee, put up by this company. A very tasteful display is made of the Crescent extracts and Crescent baking powder. The Crescent company will tomorrow night award three handsome prizes for the best cakes baked by Seattle ladies using Crescent baking powder. Particulars may be obtained at the booth. The Crescent company's goods are home products, which are of unusual merit.

The musical programme for tonight is as follows:

PART I.

March—"Evergreen State" ..... Bray
Waltz—"Faster Waltz" ..... Lanner
Overture—"Semiramide" ..... Rossini
Violin Solo—"The Bird on the Tree" ..... Hansen
Prof. Langer; accompanist, Miss A. Langer.

PART II.

Selection—"Mikado" ..... Sullivan
Zither Solo—"Romance" ..... Zehren
Mr. Frank [illegible]
Waltz—"100 Nights" Ex-officio City
Gavotee—"Sun[illegible]
Champagne" [illegible]ovember 12, 1896.

TO CI[illegible] ASSESSMENT ROLL OF [illegible]Improvement District No. 122, for Te[illegible] improvement of Cherry Street from First Avenue to Second Avenue, under [illegible]ordinance No. 4282, and hearing thereon. Notice is hereby given that the assessment roll of Local Improvement District No. 122, Cherry Street from First Avenue to Second Avenue, under ordinance No. 4282, has been reported by the board [illegible] provi[illegible] time [illegible]ay or [illegible] Council [illegible] No[illegible] Mayor. [illegible] November, [illegible]

PARRY, [illegible] officio city [illegible]

[illegible]TICE—The fol[illegible] placed in the [illegible] 4, 1896, will be [illegible] the highest bid[illegible] pay cost of im[illegible]. Monday, No[illegible] clock a. m., at the [illegible] headquarters, cor[illegible] and Yesler ways [illegible] old.

[illegible]ve-described heifer [illegible]

C. S. REED, Chief of Police. [illegible]tion, November 7.

Much refreshmen[illegible] in little bulk,

Liebig COMP[illegible] Extract

That's why [illegible] should take [illegible] your travel[illegible]

A HOLE IN HIS HEAD.

JACK MAHARA'S THIRD NOSTRIL, AND HOW HE GOT IT.

Shot With a Rifle Bullet by One of Bill Cook's Gang of Desperadoes, the Missile Makes Its Way Through His Forehead, Just Missing His Brain—What Can Happen to a Man and Life Still Remain.

There arrived in Seattle Tuesday a man who has been talked about by the leaders of the medical and surgical profession of the United States for over two years. At first glance a person would not think there was any reason for so much interest on the part of the men who handle saws and knives and needles and red hot irons, but on careful observation the truth comes to light. In the middle of this man's forehead is a big hole, which the skin fails to conceal. At the bottom of this hole is still another hole, which has been bored down through the bone into his nose. He can hold his nostrils and blow air out through this little opening. There is not another man in the United States who can boast of three nostrils and good health at the same time. Those who know what he has gone through in order to have health involuntarily shudder when they tell the story. Pictures of the operating table come up vividly in their minds; they see his forehead cut wide open and hot irons being pushed around in the cavity; they hear the grating of the bone saw as it rips and tears; they hear the buzz of the drill as it works its way down through the bone and finally comes out into the nose; they see the doctors and ministers gathering around his body waiting for the last breath.

Next spring this man will once more place himself at full length on the table, the name of which makes people of sensitive feelings cringe, and he will take all the chloroform that his system will stand. Then the most expert surgeons in Chicago will gather around, and while some commence work others will watch and give advice if called upon. This operation will consist of putting a new frontal bone in the place of the one that had been knocked in, and if it is successful the last trace of one of the most remarkable cases on record will have disappeared.

"No, I do not dread the operation," said Jack Mahara, for that is the name of the man who has been talked about by the leaders of the medical and surgical profession of the United States for over two years. At first glance a person would not think there was any reason for so much interest on the part of the men who handle saws and knives and needles and red hot irons, but on careful observation the truth comes to light. In the middle of this man's forehead is a big hole, which the skin fails to conceal. At the bottom of this hole is still another hole, which has been bored down through the bone into his nose. He can hold his nostrils and blow air out through this little opening. There is not another man in the United States who can boast of three nostrils and good health at the same time. Those who know what he has gone through in order to have health involuntarily shudder when they tell the story. Pictures of the operating table come up vividly in their minds; they see his forehead cut wide open and hot irons being pushed around in the cavity; they hear the grating of the bone saw as it rips and tears; they hear the buzz of the drill as it works its way down through the bone and finally comes out into the nose; they see the doctors and ministers gathering around his body waiting for the last breath.

Next spring this man will once more place himself at full length on the table, the name of which makes people of sensitive feelings cringe, and he will take all the chloroform that his system will stand. Then the most expert surgeons in Chicago will gather around, and while some commence work others will watch and give advice if called upon. This operation will consist of putting a new frontal bone in the place of the one that had been knocked in, and if it is successful the last trace of one of the most remarkable cases on record will have disappeared.

"No, I do not dread the operation," said Jack Mahara, for that is the name of the man