

NEW PUBLICATIONS.

EIGHTIETH THOUSAND THE PRAISE OF

The Cardinal's Snuff-box

By HENRY HARLAND

A Symposium of Critics on a Delightful Love Story

READER: "Well, gentlemen, I now want your opinions on Mr. Henry Harland's new novel. What do you think of it?"

CRITIC OF THE NEW YORK TRIBUNE: "It is a book to enjoy and to praise."

CRITIC OF THE CHICAGO TIMES-HERALD: "The chief virtue of the story is the freshness and idyllic quality of the manner of its telling."

CRITIC OF LONDON "ECHO": "Superlative!"

CRITIC OF THE LONDON "WORLD": "A work of art!"

CRITIC OF THE LONDON "SPECTATOR": "A charming romance."

CRITIC OF THE "SATURDAY REVIEW": "Wholly delightful."

READER: "Yes. Yes. But I want some more definite criticism. What is the nature of the book which arouses so much admiration from you?"

CRITIC OF THE "BOSTON HERALD": "So happily flavored with witty and brilliant conversations and so full of charm in its love avowals that it is utterly irresistible. * * * Altogether it is one of the most refreshing love stories of modern fiction."

CRITIC OF THE "ALBANY ARGUS": "One of the prettiest love stories one can find in searching the book shelves over. * * * There are few books that give so broad and beautiful a picture of the Catholic as this garden idyll."

READER: "Thank you. I must have that book. After all, there is nothing so appealing to all hearts as a delightful love story. Who publishes it?"

CHORUS OF ALL CRITICS: It is published by

JOHN LANE, 251 Fifth Ave., New York.

RED BOOK The Wonder of the Century.

EXPECTED MORE RELIEF FROM STATE.

Galveston Disappointed by Failure of Legislature to Do More for Unfortunate City.

CONVICT DEFENDS HIMSELF.

Prepares an Answer to His Wife's Petition for a Divorce.

USED PIE TINS FOR OARS.

Boy Saves Himself From Being Carried Out to Sea.

JUDGE JOHN HAYDEN DYING.

Is the Oldest Living Graduate of Harvard University.

GIRL IS IN A QUANDARY.

Vaccination "Wouldn't Take" and She Is Barred From School.

TO EXPLOIT RUSSIAN TIMBER.

London Syndicate Hopes to Compete With American Enterprise.

ARRESTING MOVING MOUNTAIN.

Huge Cement Wall Built to Support It by Swiss Engineers.

POLLY'S EXPENSIVE PECK.

Tried to Swallow American Girl's Five-Hundred-Dollar Sunburst.

LITTLE PLANET IS A MYSTERY.

Astronomers Trying to Explain Eros's Change of Light.

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GOT MEALS BY WAY OF FIRE ESCAPE.

Laura Bigger, Former Actress, Cleverly Eludes Deputy Sheriff Armed With a Summons.

BRUTALITY OF THE COSSACK.

St. Petersburg Picture Illustrates Truth of Old Charge.

EDNA MAY'S FATHER DENIES.

Says She Will Not Become Reconciled to Fred Titus.

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MARCH OF CIVIL SERVICE REFORM.

Chairman Foulke of Special Investigating Committee Reports Much Progress.

CONGRESS RETARDING FACTOR.

Comparison of the "Merit System," Where It Has Full Sway, With That of Giving Spoils to Victors—Cleveland's Work.

REPUBLIC SPECIAL.

Washington, April 16.—Nearly every year the National Civil Service Reform League, through a special committee, makes an investigation of the operations under the classified service of the Government during the twelve months past.

Mr. Foulke expresses the opinion that year by year the merit system is becoming more firmly fixed in the approval of the public, and that the system is now more generally accepted as an irrevocable fact than ever before.

"What progress has civil-service reform made since you were here ten years ago, making a similar inquiry?" was asked.

"We have made a good many gains during these ten years," replied Mr. Foulke. "It was during Harrison's administration that I was here before, and we had a great many criticisms to make of the shortcomings of that administration."

"All of our gains had been legacies from departing administrations. They preferred to give us the places by will than by deed, like many who endow our benevolent institutions. The Carnegie civil-service reform has not come."

"Congress is to its patronage." "And then, Cleveland, during his last term, made that blanket order, of which many Republicans complained so much, to give the bill to Cleveland. The order was made a good while before the election; he was not a man of an ally between the fourth and fifth streets. McNulty is employed as night foreman for the Valentine-Blest Galvanizing Co., No. 111 East Second street. He was on his way to work when the two men held him up. He was inclined to open his mouth while he put the gun barrel in it. The other then went through McNulty's pockets, taking 50 cents."

"I think even more would have been done during Cleveland's administration by Postmaster General Wilson, who was making two fourth-class post offices by making them branches of larger offices if Congress had not stood in the way."

"Congress is often reluctant to give up its own patronage, and nothing can better show how that patronage is abused than the report of the committee of the House in regard to its own employees, where it was shown that the majority of the clerks and others who did the work were compelled to receive their salaries with political favors, and generally with almost confusion and inefficiency prevailed."

"That is what the spoils system is sure to lead to, and it is contrary to service with the departments at Washington, the large post offices and the railway mail service, coming in or out of the rooms. At midnight Saturday they quit the place because service on Sunday would be legal. When they got back to the hotel Sunday midnight they found Miss Bigger had left. She was in the room with her trunk and a room view as she entered and a convenient window. She has not been acting for over a year."

"The summons was given to two Deputy Sheriffs, who went to the Hotel Victoria where Miss Bigger had had apartments for over a year. She had had them there coming and refused to receive them. They waited until about 10 o'clock, but Miss Bigger did not appear. They were afraid to try breaking in, and no one was seen coming in or out of the rooms. At midnight Saturday they quit the place because service on Sunday would be legal. When they got back to the hotel Sunday midnight they found Miss Bigger had left. She was in the room with her trunk and a room view as she entered and a convenient window. She has not been acting for over a year."

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CHARGED WITH HIGHWAY ROBBERIES.

Doctor Hyman Brooks and Herman Floun Held Up Near Ninth and Morgan Streets.

ROBBERS SHOT AT POLICEMAN.

James McNulty Robbed of Sixty Cents—Arrest of Dennis McCarthy, J. Conley, Lew Curran—Warrants Issued.

REPUBLIC SPECIAL.

Dennis McCarthy, John Conley and Lewis Curran, prisoners at the Four Courts, charged with highway robbery, were captured Tuesday morning by the police of the Fourth District.

Conley was positively identified in connection with one robbery and McCarthy and Curran with two.

Shortly before 3 o'clock, while Doctor Hyman Brooks of No. 1219 North Ninth street and Herman Floun of No. 1088 Morgan street were on their way to the doctor's house, they were stopped by three highway men, who confronted them with revolvers, in Morgan street, near the mouth of an alley, between Ninth and Tenth streets. Doctor Brooks had been attending Floun's mother, and had some surgical instruments with him. They were taken. Floun was searched first, then a man held guard over him while the other two turned their attention to Doctor Brooks, taking \$1.50, besides the surgical instruments, from him.

While the searching was in progress Policeman Henderson of the Fourth District appeared. The robbers fled and Doctor Brooks was released. The robbers were taken into the arms of Policemen Asylward and Henderson. In Morgan street, between Sixth and Seventh streets. At the Fourth District Police Station, where they are named as Dennis McCarthy, John Conley and Lewis Curran. Doctor Brooks and Floun positively identified the robbers.

Identified by Another Victim. An hour after their capture James McNulty of No. 422 East Esplanade street called at the station and identified McCarthy and Curran as two highwaymen who held him up about midnight in Morgan street. He was not a man of an ally between the fourth and fifth streets. McNulty is employed as night foreman for the Valentine-Blest Galvanizing Co., No. 111 East Second street. He was on his way to work when the two men held him up. He was inclined to open his mouth while he put the gun barrel in it. The other then went through McNulty's pockets, taking 50 cents."

McNulty swore out a warrant charging the general against McCarthy and Curran. Doctor Brooks swore out a warrant against the robbers. The robbers were taken to the Four Courts and Berlington.

HORSE IN FENDER CAUSES SMALL RIOT.

Crowd Threatens to Lynch Motorist if He Breaks Animal's Legs Willfully.

REPUBLIC SPECIAL.

New York, April 16.—Several hundred angry men and women, many of them in evening dress, blocked the tracks of the Metropolitan system at Broadway, Sixth avenue and Thirty-fourth street for half an hour Monday night and threatened to lynch a motorist.

J. V. Radigan of No. 218 East Thirty-fifth street, was driving through Thirty-fourth street, when at 8:40 o'clock his horse was knocked down by a Sixth avenue car bound north, and Mr. Radigan and his negro driver, John Ray, were thrown to the ground. In falling the horse's legs became tangled with the fender of the car, and a crowd quickly gathered, when Mr. Radigan protested against the car inspectors' plan of pulling the animal out of the way. "I declared that such action would break the horse's legs."

"To hang with the horse's legs," one of the inspectors shouted; "we don't want to stop the car."

Before the owner of the animal could report a distinguished-looking man said: "If you injure that horse, I'll have you in jail. It takes an hour to get a horse out of a repair shop, and the car is not to be returned until it is repaired. After a delay of thirty minutes the inspectors sent for a repair wagon. Soon the horse was hauled away and the animal was released."

"I was the numbers of that conductor, motorist of the run," Radigan then declared. The motorist started his car, but the angry crowd swarmed upon the platform, and there were cries of "Lynch him!" and "Burn him!"

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TO FIGHT INHERITANCE TAX.

Vanderbilt Heirs Seek to Avoid Payment of \$64,208.

REPUBLIC SPECIAL.

Albany, N. Y., April 16.—The appeals of the heirs of Cornelius Vanderbilt from the decision of the lower courts, taxing the estate left by W. H. Vanderbilt to his son, Cornelius Vanderbilt, as a trust for the widow of the late John Francis Vanderbilt, was down on the Court of Appeals calendar for argument Monday, but was not reached.

The heirs mean to fight the payment of \$64,208 imposed on the estate, which was appraised by Robert Mazzi at \$6,421,000. They hold that the estate is unlawfully taxed, as it consists of a certain trust fund created before the inheritance-tax law was enacted, and that every right of inheritance with respect to this fund passed, and became complete before the passage of the inheritance-tax law.

GETS HIM AN AMERICAN BRIDE.

Manager of Drury Lane Theater, London, Weds in New York.

SWELLING CONSCIENCE FUND.

Contribution of \$100 Received by New York Comptroller.

REPUBLIC SPECIAL.

New York, April 16.—A \$100 gold certificate, included in the "Anonymous" fund, was received at Comptroller Cole's office in the Department of Finance on Monday. The certificate, the letter said, was to be placed in the "Conscience Fund," as it rightfully belonged to that fund.

The amount of one of the largest of the Comptroller has received. On last Friday the Comptroller received \$20 for the same fund, the letter being mailed at Station H, in Manhattan.

SUGGESTIONS FOR TABLE AND KITCHEN.

As far as your means will allow, you should equip yourself with every convenience necessary for cooking and see that your supply of utensils and materials is kept up in this way much valuable time may be saved and vexation avoided.

A resourceful cook can accomplish good and surprising results under the most adverse conditions. It is not the wisest economy to put her intelligence and will to work to often to the test, except when unusual demands are made upon her. She can easily improve a double boiler that will not cook so far as the method of cooking is concerned, but this makeshift utensil may be very inconvenient to handle and may not be consumed in its use without requiring a large proportion of the quantity of meat in the same proportion. Without a thorough knowledge of proportions an inexperienced cook should not attempt to alter recipes in the important points. When it is expedient to reduce or increase the amount given, the accomplishment is not difficult, but when you are short in the given and necessary quantity of the ingredients, you must be careful to reduce other ingredients in the same proportion. For example, in making a soup stock, you find the quantity of meat in the proportion weight called for in the recipe, but you find you have only a little less than a quart of water to cook upon. In such a case, unless your stock meat is of good quality, you must reduce the quantity of the other ingredients, but you must not reduce the water, otherwise you will have poor stock and soup.

Flourings and seasonings being ingredients that simply affect the taste, in the composition of a dish, you may change or omit them as you wish, providing you adhere to the law of combination and blend them carefully.

When you refer to something not on hand or readily obtained, consider whether this ingredient is one of the essential parts of the dish and whether it is necessary, or whether it is a mere accessory for which something else will answer as well. Changes in cooking, some other flavoring will not do just as well, for the wine gives the distinctive character to the dish.

On the other hand, the recipe is for a sauce and directs you to use cream, milk will answer as well as cream, providing you enrich it with an extra addition of butter, washed and stirred into the sauce just before removing from the fire, but do not allow the butter to become too stiff, do not add more milk or water than the recipe calls for; an extra egg will do the work. Muffins and light breads should depend more on the baking powder for their lightness than upon eggs, as the use of eggs in cooking, when rich, sweet cakes as possible. Many muffins recipes calling for three eggs would be better if only two were used, and the egg if by any chance you allow your sauce to become too thick, you may thin it with a little hot stock or broth. If you thin it with cold stock or water, it will be ruined. When you are to bake a cake, do not put the batter in the cake tins. It takes but a few minutes, and in this way you can ascertain whether you are too much or not enough flour. If the batter is too stiff, do not add more milk or water than the recipe calls for; an extra egg will do the work. Muffins and light breads should depend more on the baking powder for their lightness than upon eggs, as the use of eggs in cooking, when rich, sweet cakes as possible. Many muffins recipes calling for three eggs would be better if only two were used, and the egg if by any chance you allow your sauce to become too thick, you may thin it with a little hot stock or broth. If you thin it with cold stock or water, it will be ruined. When you are to bake a cake, do not put the batter in the cake tins. It takes but a few minutes, and in this way you can ascertain whether you are too much or not enough flour. If the batter is too stiff, do not add more milk or water than the recipe calls for; an extra egg will do the work. 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