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Again We offer Silk Values That Will Create a Furore.

27-inch Colored Plisse, all silk, and worth every penny of \$1.00 yard; nice for waists or entire dresses. Be quick, quantity is limited.

59c Yard.

27-inch Extra Heavy Japanese Silk, in all colors and black. Worth 85c.

At 69c Yard.

Every thread silk.

27-inch Black All-silk Satin Duchesse. A regular \$1.25 value.

For 99c Yard.

Nice for skirts or entire dresses. A rare value. Respond promptly.

27-inch Habutai, guaranteed perspiration proof. Also 27-inch heavy Black Rustling Taffeta. Regular \$1.19 values.

For \$1.00 Yard.

Lansburgh & Bro 420 to 426 Seventh Street.

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Mattings, Baby Carriages, Refrigerators, Willow Rockers, and Furniture of every kind.

You can make no mistake in quality here—because we handle only such grades as we can GUARANTEE for satisfaction and durability.

GROGAN'S Mammoth Credit House, 617, 619, 621, 623 7th St. N. W., Bet. H and I Sts.

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Chesapeake Beach, The Atlantic City of the South.

Situated on Chesapeake Bay. Trains every half hour, forty minutes' ride from Washington. Boats and steam cars direct from Baltimore. Entire season engaged for excursions.

OIL HEATING STOVES At Reduced Prices—\$4.50, now \$3.90 \$2.90, now \$2.68.

GAS STOVES, \$2.75, \$3.25, \$3.75, \$4.25.

MUDDIMAN & CO., 1204 G. 616 12th

Easy to Take Easy to operate—Is true only of Hood's Pills, the best, mildest, safest cathartic ever offered the people.

There's No Denying It. It has been established beyond doubt or fear of contradiction.

OUR NEW SOUTH FLOUR. It has been established beyond doubt or fear of contradiction.

YOUR GROCER SELLS IT. W. H. Tenney & Sons, CAPITAL MILLS, BETH & WATER STS.

PLAITING. Pink, Blue, Red, Green, and all kinds of fine stitching. Machines repaired and warranted, \$1.00.

At OPPENHEIMER'S, 514 9th St. N. W.

HYMEN RULES THE DAY

Two Notable Weddings at Noon, Another in the Early Morning.

Daughter of Former Senator Gorman Weds Mr. Stephen Gambrell—Miss Jane Stone Abert and Mr. John P. Story, Jr.—Miss Esther Hill Heiskell and Mr. Edwin Sefton.

Hymen may control the wedding bell, but he plainly has no influence with the Weather Bureau. The soft, warm rain of this morning was more acceptable to the spring blossoms than to the spring brides.

The Belgian Minister and the Countess de Lichterwelle were host and hostess at a dinner last night, at which the guests were: Miss Lovering, Miss Louise Horstmann, Miss Beattie Davis, Mrs. Sheridan.

Nothing is more stylish for spring wear than the short jackets which the importers are showing in such various patterns.

and with a joyous disregard on the part of the happy principals to the lugubrious folk-lore prophecy regarding the bride on whom the sun falls to shine.

The first wedding of the day was that of Miss Esther Hill Heiskell and Mr. Edwin Sefton, whose marriage was solemnized at St. Paul's Catholic Church by Rev. Father Mackin and succeeded by a nuptial mass at which the pastor also officiated.

The church was well filled with guests and the sanctuary and stately white altar was adorned with Easter lilies, lights, and graceful palms.

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BREAD AND ITS MAKING

An Interesting Bulletin Issued by the Agricultural Department.

Used as a Food Among the Different Peoples of the World Since Long-Gone Days—Various Modes of Its Preparation—A Staple Article of Diet Everywhere—Numerous Kinds.

The Agricultural Department has prepared an extremely interesting and instructive bulletin upon the subject of the "Principles of Bread and Bread Making." It describes every phase of the subject, from the history of bread as a food among the different peoples of the world to a discussion of its nutritive qualities and various methods of modern manufacture.

"There is hardly any food, except milk, which is so universally used, and not only is it now known almost everywhere, but since history first began it has in some form or other made one of the staples of diet among all but the most savage people.

In the earliest historical records it is spoken of, and the wild tribes which today inhabit South Africa know something of its use. Of course, the bread made by the Kafir today, or by the American Indian 200 hundred years ago, is very different from our own. It would be interesting to trace the relationship between the bread baking processes of given peoples and their rank in the scale of civilization.

The Kafir simply grinds his grain between two stones, makes a paste of this meal and water, and bakes it in the ashes of his camp fire. In Egypt, the ancient leavened bread; the ancient Greeks cultivated the yeast plant; in Pompeii an oven was found containing eighty-one loaves of bread so unlike our own, the Swiss peasant still bakes his weekly loaves in the village oven; and so on, to the mammoth bakeries and innumerable fancy breads of our own large towns.

"In regard to its ingredients bread is one of the simplest of our cooked foods, but in regard to the changes which the raw material undergoes to produce a finished loaf, it is one of the most complicated. Flour, water, a pinch of salt, and a little yeast—the necessary things can be counted on the fingers of one hand, yet one of the best bakers who describes the processes of bread making with any degree of completeness is a large volume of over 600 pages."

"To prepare the grain for bread making it is usually cleaned, crushed, and sifted into a fine, soft powder which we call flour. Among the cereals, wheat is the preferred one, and of course the better the wheat, the better the flour, and the better the flour, the better the bread it makes."

"In a discussion of the general process of manufacture and the nutritive properties of good bread the bulletin says: "In regard to its ingredients bread is one of the simplest of our cooked foods, but in regard to the changes which the raw material undergoes to produce a finished loaf, it is one of the most complicated. Flour, water, a pinch of salt, and a little yeast—the necessary things can be counted on the fingers of one hand, yet one of the best bakers who describes the processes of bread making with any degree of completeness is a large volume of over 600 pages."

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RAW COTTON IN JAPAN.

A Tendency to Increase the Importation of the American Article.

Samuel S. Lynn, United States Consul at Hogo, Japan, writes the State Department under date of February 1 as follows: "I have recently interviewed a member of the Mitsui Bussan Kaisha, the largest importers of raw cotton into Japan, with a view to obtain the opinion of the company concerning the outlook in this country for American cotton, and his remarks are given below: "There are 200,000 bales of American cotton and 500,000 bales of Indian cotton used every year in Japan. Of all cotton employed by the mills, American cotton forms 20 to 30 per cent and Indian cotton 50 to 60 per cent; but there is a tendency to increase the importation of the American cotton at the expense of the other. It is difficult to say even approximately what the percentage would be next year, as the demand is greatly influenced by the fluctuation of rate; but with the present quotation, it would be something like this: American cotton, 60 per cent; Indian, 20 per cent; miscellaneous, 20 per cent."

"About 13,000 bales in a month could be imported from the Pacific Coast, namely, San Francisco, San Diego, Tacoma, and Seattle. But as the steamers generally give space to the cargoes for China, the shipment of cotton is limited. Consequently, the average amount in a month from these ports is about 8,000 bales. "Freight has at present risen to \$12.15 per ton, but it will come down to \$8.50 per ton when the quick-despatch boats are no longer in demand. As to the rates on cotton imported from America via the Pacific Coast, there is an agreement between railroad and steamship companies covering all their produce, the demand for cotton will not decrease. On the other hand, if Indian cotton becomes dearer than American, all the mills will use the latter and its importation will increase to the exclusion of the former."

"According to the record of last year, the shipment of the cotton from the Pacific Coast was small—about 1 per cent. "In answer to the question, 'Do high prices of Indian cotton increase the demand for American cotton, and in what degree?' my informant said: "If all the mills work full time, even if they suffer some loss in consequence of high price of cotton and had market for their produce, the demand for cotton will not decrease. On the other hand, if Indian cotton becomes dearer than American, all the mills will use the latter and its importation will increase to the exclusion of the former."

"As compared with most meats and vegetables, bread has practically no waste and is very completely digested. It is too poor in protein to be fittingly used alone, but when used with due quantities of other foods it is invaluable, and well deserves its title of 'the staff of life.'"

OLD LADIES AT A FEAST. Every One of the Guests Beyond the Allotted Age Limit. (From the Chicago Times-Herald.)

Old blood waxed young again at a reception yesterday afternoon given at the home of Mrs. Mary White, 263 Warren Avenue, where ten women, who ranged in age from 72 to 87 years, were invited to spend the afternoon. The pleasant occasion was arranged by Miss Wilhelme T. White, daughter of the hostess, and the guests of honor were Mrs. Elizabeth Wilcox, who celebrated the silver-anniversary of her birthday yesterday, and Mrs. Whitney-Reynell, seventy-two years old, who was married a week ago to Arthur D. Reynell, of the same age. Especial attention was given the ratification of this wedding, and during the luncheon hour the subject of late marriages occupied the minds of the ladies of the elderly guests, many of whom were widows. When they became reminded the remarkable evolution of Chicago entered the discussion, and the subject of the elderly days when Chicago could be traversed in an hour, and others had witnessed the scene of wild ducks swimming about in the forks of the river at Lake Street. The guests were: Mrs. Rachel Prescott, 214 Park Avenue, seventy-four years; Mrs. Joanna Reynolds, 1212 Monroe Street, seventy-seven years; Mrs. Deborah Lee, 751 Washington Boulevard, seventy-eight years; Mrs. Margaret Jerome, 408 Park Avenue, seventy-nine years; Mrs. Mary Thomas, 408 Park Avenue, seventy-six years; Mrs. Isabelle Hall, 614 West Adams Street, seventy-eight years; Mrs. Harriet Van Arsdale, eighty-four years; Mrs. Phoebe R. Stone, 349 Warren Avenue, seventy-two years.

Rev. Thomas D. Wallace, pastor of the Eighth Presbyterian Church, attended the reception and read a poem written for the occasion. Several of the women had been charter members of the Eighth Presbyterian church, which was founded thirty years ago. The only other man present was Arthur D. Reynell, whose bride was one of the guests.

The Negro's Abiding Place. (From the Kansas City Star.) He was born in the land of the cotton and the cane, and he will remain there. He is not to be beguiled into an African jungle or desert, and certainly no sooner is he going to be thrust, forcibly or against his will. He is the best laborer who has ever worked cotton and cane in the South, and he will continue to perform the labor while those staples continue to be cultivated. All the discussion going on about the Negro's abiding place, and the American Negro is the merest twaddle, with the quality of indescribable waste. He will stay in the South, where he was born, live as best he may, and be buried in his soil.

OLD TIME COURTESY. Admonitions Concerning Teachings of Sons and Daughters. (From Collier's Weekly.) A quaint folio is "Ye Boks of Courtesy," lately unearthed by Mr. Furnivale in England. It consists of two companion tracts, apparently written early in the fifteenth century, entitled "How Ye Good Wife Shall Teache Her Daughters," and "How Ye Wise Man Leareth His Sonnen."

The daughter, addressed by the endearing term of "bet childe," is advised that if she would be a wife who must "wisely work" and "look lovely," and not suffer the pain to her from hearing mass daily. At church she is to "bid her best" (i. e., say her prayers), and "make no jangling to friend nor to sib." If a suitor present himself, she is to "speak" him, not again to keep the matter secret. Sit not by him, nor stand, where sin might be wrought. For a slender railed III is evil for to still, My lief child.

When she has secured a good husband she must "love him and honor him most of earthly things," and "show him meekly," not as an "atterling" (i. e., a shame), so mayest thou stak his mood and be his dear darning. For a fair word and a meek Both wrathe slake, My lief child.

She is to keep her "countenance," whatever (of news or of gossip) she may hear, and on no account to "fare as a skize" (i. e., to behave as a giggling girl), but when she laughs "to laugh soft and mild." When she walks she is not to "brandish" her head nor to be too talkative, and by no means to swear. "For all such manners come to an evil proof." But if she chance to be "where good is to be done," she is to drink "measurably." For it is a shame to show "drunkenness," for it is to avoid common shows—as, for instance, wrestling matches, and "shooting at the rooster"—and not to pick up acquaintances in the street; but if any man should speak to her she is to greet him "swiftly" and let him go his way. And for no "wytyness" must she accept a present from any man.

Is the best medicine for the stomach, liver, and nerves. It cures CONSTIPATION, indigestion, biliousness, and all the ailments of the liver and strengthens the kidneys. When you ask for it, be sure you get the genuine.

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