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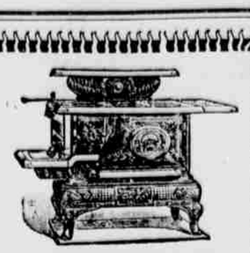

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PETER DEVEREUX, BURLINGTON, VT.

GOOD COOKERY.

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GOOD COOKERY.

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A CHRISTMAS DINNER.

By Louis Rolc.

In advance of the holiday season let me wish all "a merry Christmas." But how can a housewife better make Christmas merry for her family and guests than by preparing a toothsome dinner. One cannot well help being merry as he rises from a table that was laden with seasonable delicacies.

It is easy to suggest a menu for Christmas of an elaborate character, but if that is done it means many long hours of hard work in its preparation and takes all the pleasure out of the day for the wife who does her own cooking.

For this year's Christmas feast let us try and arrange a bill of fare that can be prepared with a minimum of labor on the festival day and yet be worthy of any table. We will consider the following

MENU:

Anchovies with Lettuce.
Cream of Celery Soup.
Olives. Radishes.
Boiled Sea Bass, Hollandaise Sauce.
Roast Turkey, Oyster Sauce.
Cranberry Sauce.
Mashed Potatoes. Baked Onions.
Boiled Turnips. Squash.
English Plum Pudding, Hard Sauce.
Fruit. Nuts and Raisins.
Crackers and Cheese.
Coffee.

As you will observe a greater part of the above dinner that will require much time and labor can be prepared prior to Christmas day, as, for instance, the soup stock, pudding and pies, and only the actual cooking of turkey, fish and celery will require your attention.

Some suggestions as to the several dishes will be pardoned, I am sure.

Cream of Celery Soup—Boil one quart of celery cut in inch pieces in three pints of water until tender. Take out the celery and rub through a sieve. Add to one pint of soup stock and cook slowly half an hour. Heat one and one-half pints of cream or rich milk and stir into it one tablespoonful of butter, cook five minutes. Pour into the celery; let it get very hot, but not boil, and serve.

Boiled Bass With Hollandaise Sauce—Wrap the fish carefully in a floured cheese cloth, sprinkle with salt and place in boiling water. Cook about 20 minutes. Hollandaise sauce can be made by rubbing one-half cup of butter to a cream, then adding the yolks of two eggs and beating well. Stir in the juice of half a lemon, saltspoonful of salt and a pinch of cayenne pepper. When ready to serve add one-half cup boiling water, place the bowl in a pan of boiling water and cook until it thickens, stirring all the time.

Roast Turkey—The bird should be roasted till brown and until so well done that the meat will easily separate from the bone. A hot oven at the start is essential. Turkey should be frequently basted and well filled with stuffing. Don't accept a poor bird as a gift. Unless it is fat no larding can make the meat juicy.

Oyster Stuffing—One pound stale bread, crumbled fine, add two stalks of celery, chopped fine, one-half pound butter warmed, salt and pepper to taste. Add to this two quarts oysters strained from their liquor. When all is well mixed add enough oyster liquor to moisten well the stuffing.

English Plum Pudding—Let me give you a recipe I received from an old English lady who on Christmas used to cook pudding enough to last during the year. It will keep and grow better with age. Chop very fine one pound of beef suet and rub it into one pound of flour. Mix this to a batter with one quart of fresh, rich milk. Beat separately one dozen eggs and add them to the batter, then immediately stir in two pounds of raisins, stoned and chopped, two pounds currants, picked, washed and dried, one pound citron, cut up fine, the grated rind of two lemons and the juice of them. Add spice to your taste and mix all thoroughly. Scald a linen pudding bag and sprinkle well with flour, pour in the pudding and tie the bag, allowing room for swelling. Put a plate at the bottom of a boiler filled with boiling water and drop the bag in. Keep the water boiling steadily and the pudding will be done in about five hours. Serve with hard sauce, or, if you prefer, with ice cream.

Anchovies—Split the fish and remove the backbone and serve on lettuce leaves on which you have put a dressing of equal parts of olive oil and vinegar, with a little lemon juice added.

Baked Onions—Select large onions and place them in the oven with their jackets on just as you would potatoes. Serve as they come from the oven, allowing the guest to consult his own taste as to the use of butter, salt and pepper.

If you try the above dishes and the result is a good dinner I shall be satisfied. In this way of cooking you retain in full the flavor of the onion, and the experiment once tried will often be repeated. You will be reminded of the onion roasted in the ashes. L. R.

IRISH STEW.

Two and one-half pounds of neck of mutton, four potatoes, two onions, one small turnip, one carrot, two springs of parsley, pepper and salt. Cut the meat in small pieces, chop the onions, lay in a stew pan with one quart of cold water, and when brought to the boiling point, set it where it will simmer for three hours. About an hour before dinner time add the vegetables, cut into small pieces, and the seasoning. Make a few light dumplings with one cup of sifted flour, one teaspoonful baking powder, and cold water enough to make a stiff dough. Roll out until half an inch thick; cut the dumplings very small; flavor them well, and add them to the stew ten minutes before, if the vegetables have cooked soft. An Irish stew to be good must be thoroughly and equally cooked, and should have plenty of gravy. After adding the dumplings do not lift the lid of the stew pan until they are done, which will be in about fifteen minutes if steadily simmering. Dish the meat, vegetables and dumplings on one large dish, the meat in the centre, surrounded by the vegetables, and the dumplings on top. Chop the parsley, add it to the gravy and serve in a gravy boat.

CREAM OR COCOANUT PIE.

Two eggs, one cup of sugar, one-half cup of water, one-half teaspoonful of soda, dissolved in the water, one teaspoonful cream tartar, one and one-half cups flour and a small lump of butter. When baked, split, and put in the following cream: One-half cup of sugar, one-half cup of flour, one egg, beat the egg, stir in the sugar and flour, then stir in one-half pint boiling milk, and two tablespoonfuls cocoanut. Make a frosting for the cut side and sprinkle thickly with cocoanut before dry. This makes a delicious pie.

SOFT MOLASSES COOKIES.

One cup sugar, three eggs, one cup lard, one cup molasses, one teaspoonful soda dissolved in two tablespoonfuls of hot water, two tablespoonfuls ginger and one of cassia, a pinch of salt, and flour enough to mix light. Do not mix them hard.

CROUTONS.

Cut baker's bread into thin slices and butter them slightly, cut them into dice and bake a light brown in a rather slow oven, so that they may become thoroughly dried.

THE NIGHT AFTER CHRISTMAS.

'Twas the night after Christmas, when all thro' the house
Every soul was aled and as still as a mouse;
The darlings had duly been tucked in their beds,
With very full stomachs and pains in their heads;
When out in the Nursery rose such a clatter
I sprang from my sleep crying, "What is the matter?"
For, what to the fond father's eyes should appear
But the pale little face of each sick little dear;
* * * * *
I turned from the sight, to my bedroom stepped back,
And brought out a phial marked Pulv. Ipecac.

—Selected.

Forewarned is forearmed—at least such may be the case.

In the hope that our readers will grant us the privilege of sharing their plans, our school is now preparing for Good Cookery's next issue, a Christmas menu, composed of natural foods, which will not only leave the joy of the occasion undiminished, but greatly perpetuate it, because of not afterward requiring nauseating mixtures to restore the system to even comfortably conditions.

Nature is extremely kind when man is obedient, and the cause for the penalty so almost universally being paid for violation of her laws is a shame and disgrace to our civilization, and a desecration, especially of the holiest and happiest season given to man.

The New Era Cooking School,
Worcester, Mass.

Baylor's COCOA and CHOCOLATES
FOR EATING DRINKING COOKING, BAKING &c
Purity of Material and Deliciousness of Flavor Unexcelled
FOR SALE AT OUR STORES AND BY GROCERS EVERYWHERE

When You Marry

It will be money in your pocket and you are sure to be satisfied, if you get the wedding cards of the

FREE PRESS ASSOCIATION.

A FINE OF $100.

Imposed on I. N. Chase for His Connection With the Scola Case.

New York, Dec. 9.—The board of review of the National Trotting association held an executive session this afternoon lasting six hours.

In the "Scola" case the alleged pulling of the pacer at Saugus, Franklin Park, Mass., was at last disposed of. Edward M. Gillies of Medford, Mass., driver, was refused his application for reinstatement. The horse itself and W. T. Abbott of Boston, were reinstated. A Mayo, jr., of Springfield, Mass., in the same case, who had failed to meet his obligations in the pool box had the penalty of expulsion removed, the fine of $100 imposed by the judges at that meeting being allowed to stand. I. N. Chase of Essex Junction, Vt., was also fined $100.

PASSUMPSIC CONGREGATIONAL CLUB.

St. Johnsbury, Dec. 13.—The fourth annual meeting of the Passumpsic Congregational club will be held with the Barton Congregational church Monday, December 19. The programme consists of social greetings and annual business meeting, with election of officers in the afternoon, and a banquet at 6 o'clock.

Among the prominent after dinner speakers are Hon. F. D. Hale of Lunenburg, Lieut.-Gov. Henry C. Bates, Hon. Henry C. Ide, Arthur F. Stone and Superintendent Henry J. Jones of St. Johnsbury, F. W. Baldwin of Barton and C. F. Ranney of Newport. The address of the evening will be given by Rev. Frank L. Goodspeed of Springfield, Mass., on "The Puritan and the Pilgrim."

The Vienna illumination at the jubilee of the Emperor Francis Joseph is described as fair like and unequaled by any previous occasion. Hundreds of thousands crowded the streets all night.

IN HUB MARKETS.

Flour Quiet, but There Is Some Local Trading.

Butter Developes Steadier and More Confident Tone—Fair Demand For Cheese and Eggs—Mutton and Lambs In Full Supply—Quotations on Fruits and Vegetables.

Boston, Dec. 14.—The local demand for flour has been quiet on the whole for a week or more past. Still there has been something doing all the time, and some of the millers' agents have succeeded in booking a fair amout of orders. The business has been almost wholly with the home trade. The export sales have been light. It has been a pretty good market to work on in the way of closing sales one day on bids made previously, as it has been a declining one. Not much business is expected in the closing month of the year, when jobbers are disposed to buy as sparingly as possible, in view of the annual stock taking. That trading has been as good as reported is, therefore, encouraging.

The following quotations, covering the inside millers' and the outside jobbers' prices, are those made yesterday by the flour trade price committee. They show little change from a week ago, except in the outside prices for spring wheat brands, which, for some unexplained reason, are reduced 25 cents: Spring wheat patents at $3.75 to $4.50, spring wheat clears at $2.90 to $3.50, winter wheat patents at $3.75 to $4.25, winter wheat straights at $3.50 to $4, winter wheat clears at $3.25 to $3.75 per barrel, as to quality and size of purchase.

Cornmeal holds steady, under the influence of the corn position. Oatmeal is fairly firm, with the cereals unchanged.

Corn is fairly steady, with the general situation looked upon as firm. The reserves of old corn have been reduced to a minimum, while every corn-consuming industry is being driven to the utmost. Last year saw the largest export of corn ever recorded. This year will more than equal it. Already since July 1 we have exported over 1,000,000 bus more than for the same time last year, and the demand seems to increase, stimulated by partial failures of the Danubian corn crop, which leaves Europe almost entirely dependent on us for its corn supply.

Oats are very steady, with pretty firm market reported.

Hay is steady, with fair demand. Straw is quiet and rather easy. Millfeed is well sustained. Hay, $8@14; fancy old, in jobbing lots, $15@16; rye straw, $8@9; oat straw, $6@7.

The butter market has developed a steadier and more confident tone. Buyers have been around in larger numbers the past two days and both fresh and held grades are moving more freely than last week. The situation in New York and the west has improved, and the outlook for the remainder of the year is quite encouraging. There is no great activity, nor any desire to respond to higher rates, but receipts are cleaning up more closely and the accumulations of the past few weeks are being taken by exporters to some extent. This latter feature comes just in time to put the market in a healthy condition before the close of the year.

There is a fair jobbing business at 22 to 24 cents, including fresh creamery in tubs and boxes, and 21 to 22 cents for June stock. Jobbers could see no reason to change these rates, except that they might have to stiffen up on very fine fresh, as the quantity offered was very small. Choice June stock is still in favor with grocers who find it desirable for the retail trade.

The cheese market maintains a strong tone, and although buyers are not operating to great extent, holders are not urging business except at very full prices. Sales to the trade have been mostly at 10¼ to 10¾ cents, with occasional fancy twins at 11 cents. Some holders refuse to sell their best late under 11 cents, and are awaiting results with confidence. Favorable advices continue to be received from England, where the stock is smaller than usual at the close of the year.

There is a fair demand for eggs, with sales of choice fresh Michigan and northern Indiana and Ohio at 24 to 25 cents, and special marks at 26 to 27 cents. Ordinary western, 22 to 23 cents. Eastern fresh sells at 25 to 27 cents, and fancy new laid at a higher rate. Refrigerator stock in demand at 16 to 18 cents. The stock in cold storage is reduced about 4500 cases, and stands at 24,387 cases, against 28,021 cases the same time last year.

Reports from the shippers of beans in the country are firm, with suggestions of stronger prices, but trade is dull here and will be until after the holidays. A shade easier prices are noted. Carload lots, pea, $1.30@1.35; medium, $1.30@1.35; yellow eyes, $1.50@1.60; red kidneys, $1.80@1.85; California, small white, $1.90; California, Lima, 4@5c per lb; jobbing, 10c more.

The pork and lard markets are steady and unchanged. Boston packers have made another large kill of hogs, the total for the week having been about 45,700; preceding week, 49,500; same week a year ago, 40,100. The movement into export has been large, with a total value of pork exports from Boston of about $217,000; preceding week, $80,000; same week a year ago, $205,000.

The beef market continues very firm in the west. Trade is dull here, and it is found to be very hard to raise prices to correspond with the west and the actual cost of cattle, from the fact that this market is very fully supplied with fairly cheap poultry and low-price mutton and lamb. Still the lower grades of beef are firmer, from the fact that the supply is largely running to the better grades.

The mutton and lamb market has been fully supplied of late, and under only a fair trade prices are not very firmly sustained. Veals are steady: Spring lambs, 7@9c; Brighton fancy, 8½@9½c; muttons 5@7c; Brighton and fancy muttons, 7@7½c; veals, 9@10c; fancy and Brightons, 10@11c.

Receipts of poultry are steadily increasing, and prices are easier. Western turkeys sell at 12 to 13 cents. Northern turkeys quoted at 13 to 14 cents, but, with the large quantities of western expected, it may not be safe to count on much more for northern than for western. Chickens and fowls are in large supply, and are being put away for a better market. The indications are that poultry of all kinds will be plentiful for Christmas trade.

Games is in only fair supply, with grouse and quail not very plenty, and bringing good prices. Venison is in good supply and rather easy. Some very fine black ducks are seen in the market, the result of the late storms: Grouse, $1.25@1.50 per pair; partridge, $1.25@1.50; quail, $2 per doz; canvasback ducks, $1.50@1.75 per pair; mallard ducks, $1.50 per pair; black ducks, $1 per pair; rabbits, 30c per pair.

Potatoes are firm at the advance noted early in the week. Sweet potatoes are firm, with Virginias about out of the market, for the present, at least. Aroostook and eastern Hebrons, 58@60c per bu; Green mountains, 60@65c; northern, 55@58c; sweet potatoes, double heads, $2@2.50 per bbl.

Onions are rather quiet at $1.50@1.75 per bbl, with the jobbing price 55c per bu. Spanish are quoted at $1.25 per crate.

Cabbages are steady, and selling at about 75c per bbl. Squashes are quiet at 75c@$1 per bbl.

Turnips sell at $1@1.25 per bbl for French white; yellow, 75c@$1 per bbl; common flat white, 30@40c per bu; beets, 40@45c per bu; carrots, 40@50c per bu; parsnips, 75c per bu.

Celery is easier at all the way from $1.25@2.50 per box, as to quality. Spinach jobs at 40@50c per bu, and sells at $1@2.25 per bbl. Cauliflower jobs at 75c@$1.50 per box. Lettuce jobs at 50@75c per box; radishes, 25c per doz bunches.

Cucumbers are very firm at $1 per 100 for the best native hothouse, and from that price down, as to quality.

The apple market is firmer, with a feeling that the supply is short. Trade fair, with quotations a little stronger. For the week the receipts of apples were only 15,061 bbls; same week a year ago, 6655 bbls.

Still a few pears, out of cold storage, are to be had at $2@3.50 per bush.

Native grapes are still on the market but sell rather slowly at 12@13 for Concords and Catawbas, in pony baskets. There are still a few California cornichons on the market, and they job at $1.50 for single crates, but no more are expected to arrive. Tokays are done.

Florida oranges are about steady at $3.50@4.50 per bx. Jamaicas, repacked in bxs, sell at $2@3.50; barrels, $5@6; Valencia oranges are on the market at $4@4.50 per case for regular 420s.

Lemons are easy, at $2.50@3.50 per bx as to quality. One or two cargoes are to be sold here this week.

Grape fruit is to be had in fair supply at $6@7 per bx.

Malaga grapes are about steady at $7@10 per bbl, as to quality.

Cranberries continue easy at $5@6 per bbl, and at $1@1.50 per crt.

New York Produce Market.

New York, Dec. 14.

FLOUR—Receipts, 22,344; exports, 25,377 barrels; sales, 8600 packages. Market moderately active and firm, particularly for spring patents, closing unsettled with wheat. Winter patents, $3.60@3.80; winter straights, $3.45@3.50; Minnesota patents, $3.65@3.85; winter extras, $2.05@2.90, Minnesota bakers, $2.50@3.05; winter low grades, $2.40@2.65.

RYE FLOUR—Firm. Fair to good, $3.05@3.15; choice to fancy, $3.15@3.25.

WHEAT—Receipts, 72,150 bushels; exports, 314,42[illegible] bushels; sales, 1,175,000 bushels futures, 150,000 bushels spot. Spot easier. No. 2 red, 76 f. o. b. afloat; No. 1 Northern Duluth, 74½c f. o. b. afloat to arrive; No. 2 Northern Duluth, 71¾ f. o. b. afloat to arrive; No. 1 Northern New York, 71½ spot. Options opened firm and for half a day showed a strong undertone on continued light spring wheat receipts; local covering and big clearances. The subsequent reaction was occasioned by foreign selling and rumors concerning Russian stocks. Closed 1½@1⅝c net lower. March, 73@73¾, closed 73; May, 70 7-16@71 5-16, closed 70½; December closed 71½.

CORN—Receipts, 26,000 bushels; exports, 12,111 bushels; sales, 125,000 bushels futures, 192,000 bushels spot. Spot firm; No. 2, 41¾ f. o. b. afloat. Options at first firm and higher on a light movement, covering and stretch in wheat, later gave way to realizing and closed ¼@¾c net lower. May, 38⅞@39 13-16, closed 38½; December closed 39¼.

OATS—Receipts, 16,000 bushels; exports, 5065 bushels; spot firm. No. 2, 31¾; No. 3, 31; No. 2 white, 33; No. 3 white, 32½; track mixed Western, 31@33; track white, 32@37. Options dull.

HAY—Market quiet; shipping at 30@45; good to choice, 65@72½.

HIDES—Market firm; Galveston, 20@25 lbs., 16@16½c; Texas dry, 24 to 30 lbs., 13c; California, 21 to 25 lbs., 18c.

WOOL—Market steady; domestic fleece, 17@22c; Texas, 11@14c.

LARD—Easier; Western steamed closed $5.40; December, $5.42, nominal; refined, easy; continent, $5.55; S. A., $6.00; compound, $3.87½@4.12½.

PORK—Market firm; old mess, $8.75@9.50; short clear at $10.75@12.50; family, $10.00@11.50.

BUTTER—Firm; Western creamery at 15@21c; do. factory at 12@14½c; Elgins at 21c; imitation creamery, 13@17c. State dairy at 15@19c; do. creamery at 15@21c.

CHEESE—Market firm; large white at 10¼; small white at 10¾; large colored at 10¼; small colored at 10¾; part skims, 7@8; part skims, 6½@7; full skims, 2@3½.

EGGS—Market firm; State and Pennsylvania, 26@27; Western fresh, 26; Southern, 23@24c.

POTATOES—Market steady; Jerseys, $1@1.37½; New York, $1.35@1.50; Long Island, $1.25@1.75; Jersey sweets, $1.25@2.25; Southern, 90@75.

TALLOW—The market is dull; city at 3⅝; country at 3⅝@3¾.

PETROLEUM—Steady; refined New York, $7.40; Philadelphia and Baltimore, $7.35; do. in bulk, 4.85.

COFFEE—Options closed steady; December 10 points higher, others unchanged to 5c. higher. Sales, 18,500 bags, including December, $5.75; January, $5.80; March, $5.95@6.00; April, $6.05; May, $6.05@6.10; June, $6.15; August, $6.20; September, $6.25; October, $6.30.

Spot coffee, Rio firmer; No. 7 invoice, 6¾; No. 7 jobbing, 7¼; mild, firm, tending upward; Cordova, 7¾@15.

SUGAR—Raw weak and nominal. Fair refining, 2⅞. Centrifugal, 96 test, 3⅞. Refined market is easier and quiet; No. 6, 4 5-16; No. 7, 4⅜; No. 8, 4 7-16; No. 9, 4⅝; No. 10, 4 5-16; No. 11, 4¼; No. 12, 4 3-16; No. 13, 4 3-16; No. 14, 4¼; mould A, 5⅝; standard A, 5; confectioners' A, 5; cut loaf, 5⅝; crushed, 5⅝; powdered, 5⅛; granulated, 5⅛; cubes, 5¼; molasses sugar, 3c.

BUTTER AND CHEESE MARKET.

Boston, Dec. 14.

BUTTER—Market firm; Northern, 21c; Western, 20½@21; imitation, 15@16; ladles, 14c.

CHEESE—Market firm; Northern, 10@10½c Western, 10¼@10¾.

LIVE STOCK MARKET.

New York, Dec. 14.

BEEVES—Receipts, 2862; steers dull and 10c. lower; bulls and fat cows firm; common and medium cows barely steady. Steers, common to choice, $4.20@5.30; oxen, $2.85@4.90; bulls, $2.60@3.75; cows, $1.65@4.15; choice fat cows and bulls, $4.00@4.25; cable steady. Exports, 540 cattle and 2000 quarters of beef.

CALVES—Receipts, 1150; dull and 25@50c. lower. Veals, $4.00@7.00; choice and extra, $7.25@7.50; barnyard calves, $2.50@3.00.

SHEEP AND LAMBS—Receipts, 2072. Market quiet but steady. Sheep, $3.00@4.50; culls, $2.00@2.50; lambs, $4.62½@5.62½; culls, $4.00@4.50.

HOGS—Receipts, 6120; pigs lower; medium and heavy hogs steady. Whole range quoted at $3.70@3.70.

CHICAGO PRODUCE MARKET.

Chicago, Dec. 14.

The leading futures closed as follows.

WHEAT—December, 64⅝; May, 65¾; July, 64⅝.

CORN—December, 33⅛@33¼; May, 34⅝; July, 34⅝.

OATS—December, 26¼@26⅜; May, 26⅝@26⅞.

PORK—January, $9.97½; May, $9.62½.

LARD—January, $5.17½; May, $5.37½.

RIBS—January, $4.65; May, $4.82½.

Cash quotations were as follows:

FLOUR—Market easy; winter patents, $3.40@3.50; straights, $3.10@3.20; spring specials, $3.70@4.00; spring patents, $3.30@3.50; straights, $3.00@3.10; bakers, $2.20@2.40.

WHEAT—No. 2 spring, 61@63½; No. 2 red, 66@68.

CORN—No. 2, 33⅝; No. 2 yellow, 33⅞.

OATS—No. 2, 26¾@27; No. 2 white, 29; No. 3 white, 28@28¾.

RYE—No. 2, 55.

BARLEY—No. 2, 36@49 f. o. b.

FLAXSEED—No. 1, 104½; No. 1 N. W., 109½.

TIMOTHY SEED—Prime, $2.27½@2.30.

PORK—$8.07½@8.10.

LARD—$5.02½.

SHORT RIBS—$4.55@4.75.

SHOULDERS, dry salted (boxed)—$4.25@4.37½.

SIDES—Short clear, $4.85@4.87½.

WHISKEY—Distillers' finished goods, per gal., $1.26.

SUGAR—Cut loaf at $5.85; granulated at $5.45.

On the produce exchange to-day the butter market was steady; creamery, 14@19½c; dairy, 13@18c. Cheese, steady, 8¾@10½. Eggs, firm, fresh, 21@21½.

VERMONT MARKETS.

Richmond, Dec. 12.

The market to-day is as follows: Butter, dairy, 18 to 20 cents a pound, creamery, 20 to 22 cents a pound; cheese, 9 to 10 cents a pound; eggs, 25 cents a dozen; pork, dressed, 5 cents a pound; turkeys, 12 to 15 cents a pound; chickens, 12 to 14 cents a pound; fowls, 8 to 12 cents a pound.

Vergennes, Dec. 10.

The market was a trifle off to-day. Prices have dropped somewhat. There is very little extra nice butter received. Most of the butter that is being offered is not first class. Eggs have dropped a little, although nice fresh ones ri. five a good price. Dairy butter, common, 13@15 cents a pound; fancy lots, 17 cents a pound; eggs, 25@28 cents a dozen; chickens, 10@12 cents a pound; fowls, 8@10 cents; ducks, 10@12 cents; beef, live weight, 3½@4 cents; beef, dressed, 6 cents; hogs, five weight, 3¾ cents; pork, 4½@5 cents.

THE BURLINGTON MARKETS.

Local Retail Markets.

Burlington, Dec. 15.

The following quotations are furnished by some of Burlington's leading merchants:

DAIRY PRODUCTS.
Dolan Brothers.

Dairy butter, 22 to 25 cents a pound; creamery butter, 24 to 27 cents; plain cheese, 15 cents a pound; sage cheese, 18 cents; eggs, 22 to 30 cents a dozen. Fancy cheese, 12 to 15 cts a pound; sage cheese 18 65 cents to $1.00 each, according to size; Roquefort cheese, 50 cents a pound; English dairy, 30 cents; Edam, 90 cents to $1.00 each; Neufchatel, 6 cents a package; Cheddar cheese, 35 cents a pound; American club house cheese, 30 and 40 cents per jar; McLaren's Imperial cheese, 30 and 50c per jar; Switzer cheese, 35 cents a pound, Philadelphia cream cheese, 25 cents each. Milk 5 cents a quart; pure Jersey cream, 40 cents a quart.

FLOUR, SUGAR AND VEGETABLES.
C. A. Barbor.

New St. Louis flour, $4.75 per barrel; Michigan's best, $5.00; spring patents and Minnesota patents, $5.00. Buckwheat, 4 cents a pound; rye flour, 3 cents. Maple sugar, 14 cents a pound; maple syrup, $1.00 a gallon. Granulated sugar is 6 cents a pound or 17 pounds for $1.00; coffee A, 6 cents; light brown, 5 cents; loaf and pulverized, 8 cents. New White Clover honey, 15 cents a pound; cabbage, 3 cents; potatoes, 18c a peck; beets 5c a bunch; popcorn, 4c a pound; curly lettuce, 5c a head; lettuce, 10c; egg plant, 15 to 25c, each; celery, 5 to 10 cents a bunch; tomatoes, 5 cents a pound; squash, 3 cents a pound; sweet potatoes, 4 cents a pound.

TEAS COFFEES AND SPICES.
F. E. Perkins.

Teas—Russian Caravan Tea, $2.00 per pound; Ceylon and India, 85 cents and $1; Formosa Oolongs, 50, 70, 90 cents and $.00, English Breakfast, 60 cents; Gunpowder, 80 cents; Young Hyson, 60 cents; Japans, 30, 40, 50, 60, 70 and 80 cents; Apleiten's Tea, 85 cents; and O., 50 cents; Ceylon, 60 and 75 cents; Talley's tea, $1.00; Weddel tea, $1.25; Gold Star tea, 60 cents.

Coffee—Private Growth Java, 40 cents; Old Government Java, 35 cents; Mocha, 40 cents; Bourbon Java, 20 cents; Maricabo, per dozen; Grain-O Cereal, 25 cents, $2.75 per dozen; Father Kneipp's, 15 cents, $1.65 per dozen; New Era Coffee, 25 cents; $2.75 per dozen; Shredded Wheat Coffee, 20 cents, $2.20 per dozen; Dandelion Coffee, 30 30 cents; Golden Rio, 25 cents; Cereal Coffee and Carmel Cereal, 20 cents, $2.20 per dozen; Old Grist Mill Coffee, 30 cents, $2.20 per dozen; Postum Cereal, 25 cents, $2.75 cents; Malt Coffee, 60 cents; Kaffeebroad Coffee, 35 cents; Borden's Extract Coffee, 45 cents; Coffee Essence, 30 cents; Gold Star coffee, 35 cents.

Spices—Shot Pepper, 40 cents per pound; White Pepper, 40 cents; Cayenne Pepper, 30 cents; Java Cassia, 80 cents; Allspice, 30 cents; Ginger, 30 cents; Cloves, 40 cents; Nutmegs, $1.20; Mace, $1.20; Mustard, 30 cents; Paprica, 30 cents; Mixed Spice, 40 cents; Curry Powder, 60 cents.

FRUITS.
N. W. Jones.

Bananas, 25 to 40 cents per dozen; oranges, 30 to 60 cents; lemons, 30 to 40 cents; figs, 15 to 20 cents; dates 10 cents per pound; citron, 20 to 25 cents per pound; olives 35 cents per quart, and 16cts to $1.50 per bottle; evaporated apples, 12 cents; peaches, 15 to 20 cts.; apricots, 12 to 15 cts; raspberries, 25 cents per pound; nuts, assorted, 15c; apples, 40 to 50 cts a peck; cranberries, 10 to 12½ cts a qt; prunes 10 to 15 cts a pound; nectarines, 10 cents a pound; grapes, 25 to 35c a basket; peaches, 40 to 50 cents a dozen; quinces, 15 cents a pound; apples, $2.25 to $3.50 per barrel, 30 to 50 cents a peck; pears, 40 to 50c a peck.

HAY, GRAIN AND FEED.
Jones & Isham.

Hay, $6@8 per ton; baled, $10@12; oats, 30@40c a bushel; beans, $1.40@1.75 a bushel; spring rye, 75 cents a bushel; buckwheat, 60 to 75 cents a bushel; peas, $1.00 a bushel; corn, 50@55c a bushel; middlings, $18 to $20 a ton; bran, $16 to $18 per ton; corn meal, $17 to $18 a ton; No. 1 provender, $20 a ton; No. 2 provender, $18 a ton; baled shavings, 50 cents a bale; baled rye straw $12 per ton.

MEATS, POULTRY AND FISH.
Albert E. Jones.

Spring lamb, hindquarters, 15 to 18 cents a pound; forequarters, 12½ cents; lamb chops, 18 to 20 cents; mutton hindquarters, 15 cents; forequarters, 10 to 12 cents; mutton chops, 12½ to 15 cents per pound. Beef Western, porterhouse, 20 cents; sirloin, 18 cents; round 18 cents; roasts, 12½ to 20 cents; coarse beef, 5 to 6 cents per pound. Hams, sugar cured, 12½ cents; breakfast bacon, 15 to 18 cents; California ham, 11 to 13½ cents; smoked shoulders, 8 cents; tripe, 10 cents; pickled pigs' feet, 12½ cents; pickled lambs' tongue, 5 cents each; corned beef, 6 to 12½ cents. Pork roasts, 10 to 12½ cents; steaks, 12½ cents; salt pork, 8 to 10 cents; lard, 10 to 12½c. Veal, roasts, 15 to 20 cents; veal steak, 15 to 20 cents. Sausage, 10 cents; German bologna, 10 to 15 cents. Turkeys, 20 cents per pound; fowls, 14 cents; ducks, 15 to 16c; chickens, 15 to 16c. The different varieties of fish are quoted as follows: haddock, 5c; bluefish, 15 cents; cod steak, 15c; halibut, 20 to 25c; salmon trout, 15 to 18 cents; fresh salmon, 35 cents; shad, 18 cents a pound, pike, 15 cents a pound; Labrador herring, 25 cents a dozen oysters, 40 cents a quart.

Wholesale Produce Market.

Burlington, Dec. 15.

Quotations are as follows:

Provisions—Dairy butter 20 to 21 cents per pound; creamery butter, 23 cents a pound, cheese, 10 to 12c a pound; eggs, 18 to 27 cents a dozen; beans, $1.00 to $1.25 per bushel; honey, 12½c per pound; potatoes, 40 to 45 cents a bushel; apples, $2.50 to $3.00 a barrel.

Meats—Beef, Vermont, dressed, 5 to 5½ cents per pound; pork, dressed, 4½ to 5 cents; lamb, 9 cents; mutton, 7½ cents; fowls, alive, 8 cents; dressed, 10 to 12 cents; chickens, 9 to 10 cents per pound alive; 12½ to 14 cents dressed; turkeys, 15 to 17 cents dressed.

Quartermaster Herman C. Green of the United States navy is the guest of his mother, Mrs. James Green at her home in Fair Haven. Mr. Green stood at the wheel of the Gloucester during the destruction of Cervera's fleet at Santiago and was one of three who were given honorable mention for bravery in Lieut. Commander Wainwright's report of the engagement.

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THE WEEK'S NEWS.

THURSDAY, DEC. 8.

Senator Morgan, in a report on the Nicaraguan Canal company, makes severe and caustic allusions to the action of the little state in granting a concession to another company——Havana papers disagree among themselves as to the meaning of President McKinley's message——Fire in Danbury, Conn., throws 400 men out of employment——United States construction department to utilize experience gained at Santiago in lighter armor belt, extension of armor protection, and the abolition of wood——Representative Hull presents his new army bill, which differs considerably from General Miles'——Run on Central Savings bank of St. Joseph, Mo——Officers of the Eighth Massachusetts must undergo physical examination to determine their fitness for service in the tropics——John C. Belmont seriously injured in fall from a balloon in Medford, Mass——Armed Cubans marched in Santiago streets, contrary to regulations, to great annoyance of Americans; occasion was "Te Deum" in honor of death of General Maceo——Buffalo experiences snow blockade and blizzard——Marie Fatima Wilmerding released from Bloomingdale asylum——John Sherman writes a letter to the Anti-Imperialist league, saying he concurs in their opposition to the acquisition of the Philippines, and hopes the treaty will be rejected——Mysterious shooting at St. Louis a year ago being cleared up; Bank Embezzler Dolling supposed to have wounded one Duckworth with view to palming off body on authorities as his own——Consul General Fowler, at Chefoo, China, calls attention to the phenomenal growth of American trade in China——Friend of the president explains that he did not intend to ignore the Clayton-Bulwer treaty——Body of J. P. Piche of Montreal, a passenger on steamer Portland, washed ashore at Chatham, Mass.; Jessen Schmidt, his wife and two children, probably numbered among the victims of disaster——Harvard chooses Burden, right guard, to captain her football team next season——Woman's National Indian association meets in Portland, Me——So strong is the sentiment against the execution of Andersen, the mutineer of the Olive Becker, that it is impossible for the United States marshal to secure assistants——Joseph Nicholson of Lynn, Mass., drowned in pond where brother perished several years ago——Centennial celebration of the founding of Milton (Mass.) academy——New Danish line to Boston seems assured——Assignment of the Low Art Tile company at Boston.

FRIDAY, DEC. 9.

Steamer Vedamore arrived at Baltimore with 45 officers, crew and cattlemen of the Londonian; 25 were left on board when the wreck was lost sight of; rescues effected after three days' work——Report that the Prince of Wales will visit the United States next summer——McCoy and Sharkey signs articles to meet in a 20-round bout at the Lenox A. C., New York, on Jan. 10; conditions agreed——Chandler mine in Minnesota voluntarily advances wages of miners 10 percent——George H. Ross of Boston puts three bullets in his breast, and is not expected to live——No more bodies found on Cape Cod from the Portland——Lewis Warner found probably guilty of perjury and held for the grand jury at Northampton, Mass——Mrs. Katherine Paton fatally burned at her home in South Boston——Dwight H. Gay, an electrician, commits suicide in hospital in Portland——Abbe Bernardo, in a sermon preached in the cathedral at Santiago, exhorts Cubans to show gratitude to United States——Exeter, Mass., boy accidently struck in head by an ax by father while splitting a log——Believed among Americans in Havana that General Wade will be the military governor of western Cuba——Terms of the peace treaty agreed upon and there will be but one more session, and that for signing; Spaniards bitter over the result; Rios and Ojeda collapse——British ship Jane Burrill puts to sea with most of the crew in irons, having mutinied——Mrs. Harriet R. P. Stafford presents to the country the stars and stripes of John Paul Jones.

SATURDAY, DEC. 10.

Order of finish in six-day race at Madison Square Garden, unless something unexpected happens, will be: Miller, Waller, Pierce, Albert——Mrs. Nellie Moses of North Pembroke, N. H., shot by strange man, she says; officials don't believe her story, and warrant has been issued for her husband's arrest——War department to send lyddite shells to principal seacoast batteries; rending power terrible, but the navy will stick to black powder shells, because they cause fearful fires on ships struck, as at Santiago——Americans hold their usual session at Paris, and it is agreed that the treaty will be signed Monday; Spaniards fearfully bitter over the allusion to the loss of the Maine in McKinley's message——J. E. Moore, a private of the First Maine heavy artillery, fined $300, or six months on the chain gang, for embracing the wife of a prominent county official on the street in Savannah——Admiral Dewey tells McKinley that he sees no insurmountable difficulties in the way of successful American control of the Philippines——War department arranging to send eight regiments of regulars to Manila——No more bodies from the Portland found on Cape Cod——John Anderson hanged at Norfolk; rope breaks on first attempt——Body at a funeral in Friendship, Me., carried away in freshet——Receivers of the wrecked Northampton, Mass., banks reach an agreement as to funds in their h