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WANTED. When you want anything, advertise in the new special column of this paper.

GOV. HUGHES TO VISIT VERMONT. The Vermont Fish and Game League has entertained a number of noteworthy visitors at its annual banquet.

GOVERNOR HUGHES HAS BECOME ONE OF THE MOST CONSPICUOUS FIGURES IN THE COUNTRY. In the first place his masterful way of cross-examining witnesses in the famous insurance investigation stamped him as one of the keenest and ablest lawyers in the nation.

GOOD ROADS AND OUR FARMING INTERESTS. Farmers who haul hay and other produce into Burlington must have the difference between good and poor roads forced constantly upon their attention.

A STRONG PLEA FOR HIGHWAY IMPROVEMENT BY OUR FARMING DISTRICTS WAS MADE BY GOVERNOR HUGHES OF NEW YORK IN THE COURSE OF HIS ADDRESS IN CONNECTION WITH THE DEDICATION OF THE NEW BUILDINGS OF THE NEW YORK STATE COLLEGE OF AGRICULTURE AT CORNELL UNIVERSITY.

THE GOVERNOR THEN PROCEEDED TO SHOW THAT THE IMPROVEMENT OF THE ROADS OF THE STATE WOULD GREATLY FACILITATE ACCESS TO MARKETS AND SUPPLEMENT THE PROGRESS WHICH IS BEING MADE BY OUR FARMING DISTRICTS IN VARIOUS OTHER DIRECTIONS.

MR. ROOSEVELT AND A THIRD TERM. President Roosevelt is credited with the opinion that existing conditions demand a reiteration of his statement that he would not accept a third term.

In the White House. In the first place a number of United States Senators in succession have recently announced soon after interviews with President Roosevelt that they were heartily in favor of his re-election, and this fact is held by friends of the President to give the appearance of an effort on the part of the administration to perpetuate itself.

President Roosevelt is said to feel that a good deal of this third-term talk is part of a reactionary movement to prevent the carrying out of his policies in the administration of his successor.

It must have seemed at that time that the United States would never again experience so great an impetus of alien workers as had in 1882 carried the record to nearly double any previous attainment.

Another reason why President Roosevelt feels that a new statement is required by existing conditions is that he is told by a number of his friends that as long as this third term boom goes on it will be impossible for any other candidate to make progress.

It must be admitted that there is considerable force to this latter statement. There is a general feeling that many people want president Roosevelt for another term, and there are comparatively few who want the policy of holding down the trusts abandoned.

If President Roosevelt's position is correctly stated, it is certain to be a difficult matter to distinguish between those who sincerely favor a third term and those who are using a third term boom, as he holds, for the purpose of securing delegations who later on can be thrown to some reactionary candidate.

According to private advices there is a feeling among New York politicians that the way is being prepared for the election of Mr. Roosevelt to the United States Senate after he retires from the White House.

Another point of view is that President Roosevelt will be faced in the national convention by a situation not unlike that which resulted in his nomination for the vice-presidency despite his protestations that he would not accept the place, preferring another term as governor of New York and that he will be compelled by the force of circumstances to accept it.

As we have already said, a host of people both republican and democrat unquestionably want to see President Roosevelt renominated, but if he is determined not to accept a re-election under any circumstances and keeps on saying so, devoting his efforts in the meantime to the strengthening of Taft or Hughes as a possible successor, republicans will be merely wasting time in continued talk about a third term.

There is gain in having public sentiment settle toward one candidate or another some time in advance of a convention so that delegates can feel that they are representing the people, and the situation ought to be cleared up before long for the benefit of all concerned.

GRATEST OF MODERN NEGROES. (From the Springfield Republican.) On one day last week more than 20,000 immigrants landed at the port of New York alone—over 2,700 coming on a single ship.

On one day last week more than 20,000 immigrants landed at the port of New York alone—over 2,700 coming on a single ship. This one day's immigrant arrivals at one port exceed in number the total for all United States ports for the three years of 1822, 1823 and 1824 together, and it exceeds the average yearly immigration from 1827 to 1882.

Border for materials are another feature that is popular just now and a gown of brown silk has a deep border figured with dots arranged vertically and at the bottom a band of plain brown. The sleeves are made of this border.

There have been in the past 90 or 70 years five great waves of European immigration to the United States coincident with periods of unusual industrial activity in this country. The first rose in the decade from 1846 to 1855 and had the added stimulus of famine in Ireland.

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ings, a turned down collar of velvet of a contrasting color or to match the light hair stripe, and once again the inside, collar and cuffs are of pique. They are a most becoming fashion that has for a time laid aside. For those women who travel or live in the country and wish a chic shopping gown, these plain tailored gowns are indispensable. They are becoming but owe their beauty to cut and fit and finish rather than to color or model.

For the first spring wear in these warm days we demand a lighter costume. The serge and cheviote give into favor for ordinary wear. They should be very neat, trim and becoming, but are made on an extremely severe style. This is usually the gown that is to do all sorts of hard service, for they in spite of their style, are not dressy enough for anything except for such service.

The pleated or full skirts are the favorite models just now, and it is astonishing how many different arrangements of pleats there can be. A favorite trimming is a silk band around the front of the skirt or bands of braid put on in the same way. Where this is not being used, the head out on horizontal lines is also used, for under no circumstances is the effect of the long lines to be done away with.

There does not seem to be any fixed law as regards material or color this year, but it is noticeable that one or two materials in the same costume is thought to be very smart, and it is true that the effect is very attractive. For the fact of the difference between the new styles and the old, a chic air that is not obtainable in different colors that to many women it appeals.

They check in black and white or grey and white, which is never, is to be seen in the cottons as well as the wool goods. Some very charming effects are seen when combined with the new tan and brown shades and colored materials. The new yellow and browns for wear with the rambles colors and combinations and if the brown is a warm tint it works in well with these checks, or it may be simply the gloves and shoes that give the touch and it is a very effective one.

The shortwaisted Napoleonic is being worn afterwards. It is a sort of Empire coat with long skirt fastened to a very short waist that is attached to the bust line. The coat is tightly fitted to make it more graceful than the loose coat. It has short wide sleeves and is trimmed with a little dark colored velvet and some big covered buttons.

For those who can wear plaids nothing could be more suitable and becoming than the black and white checks which come this season in the very pretty little and large sizes. The skirt is trimmed with a light ribbon pocket flaring in front, something like an old fashioned blazer coat, and open in front to show a becomingly blue lining.

The princess is capable of infinite variety. It can be trimmed with embroidery or a plain front breadth which is one of the revived styles, or it can be ornamented with a broad band of embroidery about the foot. The shoulder trimmings are also embroidered and there is a little embroidery upon the cuffs. This is the motive for making of many of the house dress gowns intended for informal wear.

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Good Cookery. DOMESTIC SCIENCE. "Let all women, pretty and plain, married and single, study the art of cookery. If you are an artist in the kitchen you will always be esteemed."—Elizabeth and Her German Garden.

MENUSUNDAY. BREAKFAST. Grape Fruit (Cereal) Eggs in Ramekins. DINNER. Vegetable Soup Radishes, Artichokes Casserole of Rice and Meat Baked Potatoes Spinach Dandelion Salad Cheese Straws Pineapple Shortcake Coffee

Supper. Scotch Woodcock in Chafing Dish Cheese and Olive Salad Tart: Chocolate Cake Sliced Bananas with Cream Tea.

"Artists in the kitchen" these days get great store by their assortment of casseroles and ramekins. The day is passing, praise be! when any old cooking utensil is deemed good enough for the housewife, while the man of the house discourses volubly on the fact that the workman is known by his tools, and invests in every labor-saving device or new invention that comes along.

It is illogical to expect that fine cooking can be done with makeshift apparatus. There are some women who seem to be able to turn out delectable dishes with almost nothing to work with; but they are the exception, and first nerve and dexterity are indispensable.

According to trade classifications both ramekins and casseroles are baking dishes of china or earthenware, the casseroles having covers and coming in family sizes, the ramekins being uncovered and usually for individual service. Both do come, however, in individual and family sizes, and in a great variety of designs.

There are the exquisite French china decorated ramekins fluted or plain, the quaint thick yellow or brown earthenware dishes that bear suggestion even in the stores of all sorts of savory concoctions; some of the best china perfectly plain with stumpy handles ranging in price from 25 to 50 cents, according to size; others so charming in their decorations of crabs, turtles, fruits, vegetables, etc., they might easily find their place among the bric-a-brac and curiosities of a museum.

Among the dishes that are best suited to the casserole-family size—the following: CHICKEN EN CASSEROLE. Cut into joints one large fowl or two small, removing as many of the bones as possible, and the skin, if very tough. Put two tablespoons olive oil, pork drippings or butter in a frying pan, and as soon as smoking hot lay a few pieces of the chicken in a tin, turning often until the flesh loses its pinky tinge and turns white. Do not allow the pieces to brown. As fast as the white skin is removed take from the pan and drain on soft paper while cooking another batch. When all are cooked and you may have to add more butter or oil before you have finished do so as when there is no chicken in the pan—place where the chicken will keep hot while you prepare the sauce. Put three tablespoons butter in the pan where the chicken was cooked, and as soon as melted add a little flour. As soon as blended and frothy turn in three cups veal or chicken stock, which can be made from the bones, cleaned feet and trimmings of the fowl, well seasoned with vegetables and soup herbs. Cook until smooth and thickened, strain into the casserole, add the pieces of chicken, cover closely with oiled paper, adjust the casserole cover and bake in a moderate oven an hour or more, dependent upon the age and tenderness of the chicken. A little sherry is sometimes added when the chicken goes into the casserole, but for the majority of people this is not deemed essential. Game and veal are cooked in the same way as the chicken. Rabbit is specially nice prepared in this way. Serve en casserole.

CASSEROLE OF RICE AND MEAT. Wash one cup of rice in two or three waters until they run clear. Drain; throw into a kettle of boiling water with a teaspoonful salt. Boil 15 or 20 minutes, until the rice is tender; drain and set back on the stove or in the oven for the rice to cool and dry. Take one-third of the cooled rice and set aside. With the remainder line sides and bottom of the buttered casserole. To one pint of cold milk, cover and bake in a moderate oven an hour or more, dependent upon the age and tenderness of the chicken. A little sherry is sometimes added when the chicken goes into the casserole, but for the majority of people this is not deemed essential. Game and veal are cooked in the same way as the chicken. Rabbit is specially nice prepared in this way. Serve en casserole.

FISH EN CASSEROLE. Haddock or cod is especially nice for this, selecting, if cod, the middle cut, weighing about two and a half pounds. Remove the skin; put in the casserole, then cover with a prepared sauce made in this way: Heat a pint of milk in a saucepan with a sliced onion, two tablespoonfuls parsley, a blade of mace, little grated yellow peel of lemon and salt and pepper to season. Simmer 15 to 20 minutes, then strain, put into a saucepan three tablespoonfuls butter and a little salt, and when bubbly add a half cup of strained milk, a little at a time, stirring constantly. Cook until smoothly thickened, then add to the fish. Cover with a thick piece oiled paper; cover and bake about half an hour in a moderate oven. When done remove the paper, add a teaspoonful lemon juice and serve.

MUSHROOMS EN CASSEROLE. Arrange in a buttered casserole alternate layers uncooked mushrooms, bits of butter, seasonings of salt and pepper, cream and fine buttered crumbs. Pour in a little more cream, cover and bake an hour. Uncover, brown slightly and serve from dish.

BEUF EN CASSEROLE. Slice a large onion and fry to a golden color in two tablespoonfuls butter or cold drippings. Add two tablespoonfuls flour, and when smoothly mixed add gradually, stirring all the time, three cups cold stock well flavored with vegetables, a little ham, herbs and spices. When thickened add a teaspoonful mushroom catsup, more salt and pepper, if necessary, a tablespoonful culinary bouquet, to color to a good brown. Strain the sauce into an earthenware casserole, and set it where it will keep warm until the meat is ready. Cut a pound and a half rump steak into pieces about an inch thick and two and a half square and saute in butter or dripping until browned on both sides. Put the steak in the casserole with the sauce, cover with buttered paper and the lid, then bake for two and a half or three hours in a moderate oven. About 30 minutes before serving uncover, stir in a half cupful gravy made from a teaspoonful beef extract, two teaspoonfuls cornstarch and hot water, with a teaspoonful culinary bouquet to color, and, if desired, a half cupful mushrooms, canned or fresh, that have been sauteed in butter. Sprinkle with a little minced parsley and serve. Lamb cutlets and nearly trimmed pieces of mutton, carrots and turnips boiled and cut in fancy shapes, and added with the gravy just before serving.

TO BE COOKED IN RAMEKINS. For all omelets, many cheese dishes, sweetbreads, macaroni, spaghetti, eggs, divided mixtures and souffles of many kinds, the ramekins, individual or family size, are best adapted.

CHEESE FONDU. Scald a pint of milk in a double boiler, then stir into it one cupful melted mild cheese, two cups stale bread crumbs, two tablespoonful butter and a teaspoonful salt. Heat slowly, stir into it the well-beaten yolks of four eggs and take at once from the fire. Cook somewhat, then fold in the stiffly beaten whites of the eggs, stir until smooth and mix in and bake 20 minutes in a moderate oven.

CORRIED SWEETBREADS. To prepare the sweetbreads soak in cold water two hours, changing the water two or three times. Then remove the membranes and pipes, and simmer gently for 20 minutes in salted water to which a tablespoonful of lemon juice has been added. Take from the fire and drop in cold water. When cold cut in large shaped pieces. Fry a sliced onion in two tablespoonfuls of butter or olive oil until lightly colored. Add two tablespoonfuls of flour, cook until blended, add a cup and a half of white stock and cook until thickened. Strain. Season with salt, pepper, a teaspoonful of curry powder and a tablespoonful of lemon juice, vinegar or lemon juice. Let the sauce cook a moment, add the sweetbreads, turn into individual ramekins and bake about 20 minutes.

A RATHER UNUSUAL HOT DESSERT IS THIS made in ramekins. Whip two cupfuls cream stiff, and beat five eggs without separating. Have ready one cupful bananas chopped fine. Stir fruit and cream carefully together without destroying the lightness of the cream, add the eggs with a half cup sugar, half a cup butter, jam and bake in a moderate oven, until puffed and browned on top. Serve at once, as a soufflé falls as soon as it cools.

DATE FLUFF-DUFF. This is one of Mr. Berry's unique recipes. Slice one cupful stoned dates until tender. Put through a colander and mix with a cup sugar that has been sifted with a teaspoonful cream of tartar. Beat the whites of five eggs until stiff, with a pinch of salt, and when perfectly stiff add the yolks of two and whip again. Now mix lightly, a little at a time, with the dates and sugar, and place in ramekins or other buttered baking dish. Sprinkle over the top one-half cup fine chopped nuts and bake about 15 minutes. Serve with cream, plain or whipped.

WEATHER NOT FAVORABLE. Reports to Bradstreet's for the week show weather conditions have not been favorable for larger buying; demand for goods from manufacturers is large, particularly in that true for vendors. The furniture manufacturers note orders are coming in more brisk and considerable improvements over months of March and April. Many sugar dealers note that farmers have in nearly all instances gathered buckets and but little more will be made. Not only has crop been heavy in Vermont but reports from Canada show large yield. It is expected prices will be established this week. Many merchants are looking for decided improvements in collections, now slow, when returns from sale of maple products come in. Record of week show one firm trying to affect a compromise with creditors.

Burlington wholesalers report large amount of trade in groceries and kindred lines with collections for month of April slow. Rutland industries are with one exception employed to capacity and general mercantile trade fully up to average for season of year. Expected crops will be more or less late by reason of cold weather.

St. Albans reports normal conditions exist among retail merchants, the farmer are bringing in some produce but country roads are still in bad condition in the vicinity. Unseasonable weather is commented by St. Johnsbury merchants and is given a main reason for light spring trade. Labor is generally well employed and demand for building material is good.

Montpelier granite firms report shed employed full time and demand for monumental work is brisk. A similar condition exists among granite trade at Barre. Some slight improvement is noted in collections in the line.

At Bellows Falls mills are employed full time and report orders coming in well. With additional men at work it shows there is an apparent demand for more horses. With mills at Beaulieu running full time and general retail trade said to be improving, wholesale firms note collections coming in slowly.

At Ferrisburgh some building work is in progress. At Ferrisburgh the townspeople are planning to erect a new hall. Hardwick reports new granite firm has commenced business.

At Ferrisburgh, Ferrisburgh considerable activity is noted among lumbermen an outlook in this direction is that large amount of business will be done in the vicinity the coming year.

MORGAN HORSES. (From the Landmark.) That this famous breed may not die out, Col. Joseph Hattell of Middlebury has donated to the national government his splendid farm of 490 acres in W. Bridge, only a mile and a half from Middlebury village, as a breeding station for Morgan horses. The farm is well adapted for the purpose intended, and should meet the expectations of its former owner, Col. Joseph Hattell.

The practical feature of this gift is the removal of Morgan horses, now in process of gradual extinction, shall be permitted to go down in oblivion, he shall live to perpetuate a history of glorious achievement. The Morgan horse has a road record second to none. He is a free and willing traveler, and "bought as a nut, God Morgan horses will a ways command satisfactory prices. We are glad to note that Vermont is in line to revive a real "infant industry."

VERMONT SETS THE PACE. (From the Vergennes Enterprise.) With the sugar makers reporting a yield of two or more pounds to a tree it would seem that Vermont is pretty fair in the fact it is the best for years and means thousands of dollars to the farmers and more money in circulation throughout the State. It is impossible for Vermont to produce enough pure maple sugar to meet the demand, so great is the call for it. It is conceded that we set the pace when comes to quality and the producer can name his own price without any danger of being obliged to carry over part of the product to the next season.

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