of milk, ⅔ cup of butter, 3 of flour, 3 eggs, 2 teaspoonfuls of baking powder, 1 cup of nut kernels, cut fine; tried, and not found wanting.—MRS. GEORGE MOTT, Decorah, Io.

Nut—One cup butter, 2 cups sugar, 1 cup milk, white of 7 eggs, yelkes of 2, 1 cup nuts, 2 teaspoons baking powder and 3 cups flour. Another good fruit cake—One cup butter, 2 cups sugar, 1 cup milk, 4 eggs, 2 teaspoons baking powder, raisins, citron, nuts and flour to make stiff.—MISS OLGA MEYERS, 1113 First avenue north, Minneapolis.

Ribbon Fruit—Two and one-half cups sugar, 1 sweet milk, 4 eggs, 1 teaspoonful cream tartar, half full soda, 4 cups flour; reserve one-third this mixture and bake the rest in two loaves of the same size. Add to the third reserved 1 cup raisins chopped fine, ¼ pound citron, 1 cup of currants, 2 tablespoonfuls molasses, teaspoonful each of all kinds of spices; bake in tin the same size as other loaves; put three together with a little icing or currant jelly, placing fruit layer in the middle; frost the top and sides.—MRS. E. L. WORDWORTH, Amboy, Minn

White Fruit—One-half cup butter, 1 cup white sugar, beaten to a cream, 3 eggs, with whites and yolks beaten separately; beat the yolks with butter and sugar, and ½ cup sweet milk, 2 cups of flour and 1 teaspoonful baking powder, sift part of flour and baking powder in cake, add whites of eggs beaten lightly, 2 cups of raisins drenched in flour, then add rest of flour. Flavor to taste.—MISS COOLIDGE, Augusta, Wis.

White—One cup sugar, small ½ cup butter, ½ cup sweet milk, white of 4 eggs beaten to a froth, 2 even cups of flour, 1 teaspoon baking powder; bake in moderate oven.—EFFA DEMILLE, 2743 First avenue south, Minneapolis.

One and one-half cups of sugar, 1½ cups of flour, ½ cup of sweet milk, ½ cup of corn starch, between ½ and ⅔ of a cup of butter, 1½ teaspoonfuls baking powder, whites of 8 eggs beaten to a stiff froth; flavor with bitter almonds; cream, butter and sugar together; add corn starch, then the milk, a little at a time; stir baking powder well into the flour and sift in; add the whites of eggs last; this is splendid if care is taken not to get it too stiff.—MRS. A. N. GILMAN, St. Paul.

Orange—Two-thirds cup butter, 2 small cups sugar, 1 cup milk, 3 teaspoonful baking powder, the yolks of 5 eggs, 3 small cups flour, bake in jelly tins; whites of 3 eggs, beaten to a stiff froth, juice and grated peel of 1 orange, sugar to consistency, put this between the layers, with white frosting on the top.—MISS LIBBIE TELLETT, 227 Pearl street, St. Paul.

Silver—The whites of 8 eggs, 1 cup butter, 1 sweet milk, 2 teaspoons baking powder, and flavor with lemon. For Icing—Whites of 2 eggs and 1½ cups sugar.

Dolly Varden—White part, 2 cups sugar, ⅔ cup butter, 1 cup milk, 2 cups flour, 2 teaspoonfuls baking powder, 1 teaspoonful lemon essence; dark part, 2 cups sugar, ⅔ cup butter, 1 cup molasses, 2 cups flour, 1 cup each of raisins and currants (raisins stoned and floured), 2 teaspoonfuls of baking powder, 1 teaspoonful vanilla essence, 1 teaspoonful of different spices; bake in layers; when cold spread with chocolate.—MISS ELLA A. M. SELL, 1570 Hillside avenue north, Minneapolis.

Grand Duke—Two cups sugar, ⅔ cup butter, 1 cup milk, 3 cups flour, 3 eggs, 2 teaspoons baking powder: bake ½ hour in jelly tins; to the rest add 1 coffee cup chopped raisins, tablespoonful molasses, ¼ pound citron, chopped fine, 1 teaspoonful cinnamon, ½ teaspoonful cloves, ½ teaspoonful allspice, tablespoonful flour: bake in layers and spread with jelly between.—A. E. WHITE, 1[illegible] West Fourteenth street, Minneapolis.

White Mountain—Three cups of sugar, cup of butter, 1 cup of milk, 4 cups of flour, 8 eggs (whites), 4 teaspoons baking powder; frosting, 3 cups sugar, cup water, 3 eggs; make regular boiled frosting; this cake is to be baked in layers with frosting between.—MRS. J. [illegible] PARKER, St. Paul.

Sponge—Four eggs, 1 small teacup sugar, 1 small teacup flour, 1 teaspoon lemon, 1 teaspoon baking powder mixed with the flour.—MRS. CLAYTON VORHIS, [illegible]dwin, Wis.

Chocolate Cream—One cup of sugar, ½ cup of butter, ½ cup of milk, small cups of flour, whites of 3 eggs, 1½ teaspoonfuls of baking powder; stir butter and sugar to a cream, add milk then add alternately the beaten whites of eggs and flour into which the baking powder has been stirred; mix all thoroughly and bake in a moderate oven in a shallow square pan. Cream chocolate icing—One and one-half cups of pulverized sugar, ½ cup of sweet milk, 2 squares of baking chocolate; boil milk and sugar 5 minutes, stir while cooling until it will spread; flavor strong with vanilla until it will spread on the cake; put chocolate in a dish and melt and cover the white frosting with it.—MRS. E. P. BARNUM, Sauk Center, Minn.

Gen. Lee—One cup of butter, 2 of sugar, 3 of flour, whites of 6 eggs, ½ cup of milk and 2 teaspoonsful of baking powder. Bake in layers, ice each layer and use for filling grated cocoanut, juice and pulp of one orange.—MRS. A. O. SUTTON, 417 Wabasha street, St. Paul.

Blueberry—Two quarts flour, 1 cup sugar, butter size of an egg, tablespoon Royal baking powder, milk enough to mix batter as for cake, rub flour and butter, add baking powder, then the sugar and milk; after stirring well add coffee cup of picked over blueberries; bake in shallow tins in quick oven; very nice for tea hot.—MRS. MEGQUIER, 2329 Ninth street south, Minneapolis.

Fig—Two cups of sugar, 1 cup of butter, 4 cups of flour, 1 cup of milk, 4 teaspoons of baking powder, whites of 8 eggs. Frosting for the above: Whites of 3 eggs beaten very light, thicken with pulverized sugar; 1½ pounds of figs chopped fine; one layer of figs between two of frosting.—MISS F. G. SCOTT, 810 Ninth street south, Minneapolis.

Delicate—One cup butter, 2 cups sugar, 2½ cups flour, 1 cup corn starch, 1 cup sweet milk, 1 teaspoonful of baking powder, whites of 5 eggs, stirring very lightly.—BEE GORMAN, corner Rice and Central avenue, St. Paul.

THE SCRAP BAG.

A Lot of Good Things Which Cannot Be Classified.

MEAT BALLS.

One pound of cold veal or mutton, 2 zephyr crackers, 2 tablespoonfuls of sweet cream, 1 egg; season with a little sage pepper and salt; mix all together and shape them into balls; cook in hot lard until quite brown.—MISS TILLIE BERGMAN, 722 East Twenty-fourth street, Minneapolis.

BEEF OMELET.

One pound fresh beef, choped fine, 3 large crackers, rolled fine, 2 eggs well beaten; pepper, salt, cinnamon, savory to taste; mix all together; form in roll and bake one-half hour, basting often with water and butter in pan.

VEAL SAUSAGE.

Two pounds leg of veal, ½ pound salt pork, 1 egg well beaten, 4 oyster crackers; rolled fine; sage, salt, pepper to taste; mix all together, form into cakes, like sausage. fry in hot lard.

VEAL CHEESE.

A shank of veal boiled until it falls into shreds; season with pepper, salt; put in mold; slice when cold.

VEAL BRISKET.

Cut in small pieces, cover with water, stew until tender; make a gravy, same as for chicken; season with salt and pepper to taste.—MRS. H. B. BURNSIDE, 655 Ravine street, St. Paul.

VEAL LOAF.

Three pounds of raw veal, chopped fine, with ¼ pound of salt pork, 1 tablespoon salt, 1 teaspoon pepper, 8 tablespoons cracker crumbs, 3 tablespoons sweet cream, piece of butter size of an egg, 1 egg; mix thoroughly and bake 2 hours.—MRS. HENRY VAN CAMPEN, Cannon River Falls, Minn.

CORN AND TOMATOES.

Take equal quantities of green corn cut from the cob and tomatoes sliced and peeled, stew together half an hour, season with pepper and salt and a large lump of butter stirred in, stew 15 minutes longer and serve.

CHEESE SANDWICHES.

Toast cheese in slices until of a rich brown, sprinkle very slightly with salt and lay between light soda or Boston crackers.—MAGGIE RAFFERTY, Lanesboro, Minn.

SOUR BEEF STEW.

Take 3 pounds of beef, cut in pieces, put on to boil in 2 quarts of cold water; boil for 3 hours, keeping water enough on by adding cold water; about 1 hour before serving skim off fat and add 1 onion, ½ a cup of good vinegar, salt and pepper to taste, and let boil, then put in a little flour to thicken gravy.—MRS. C. J. STRUNK, Shakopee, Minn.

CHICKENS FOR LUNCH.

Split a young chicken down the back, wash and wipe dry, season and wipe dry, put in a dripping pan and place in a moderate oven; bake three-quarters of an hour. This is much better for traveling lunch than when seasoned with butter.—MRS. NICHOLAS WELCH, Superior City, Wis.

STEWED CHICKEN WITH DUMPLINGS.

Take 2 full-grown chickens, clean, wash and joint them, put in pot with cold water enough to cover them. Let boil until done, then turn in a pint of sweet cream, thicken with flour, wet with sweet milk, season with pepper, salt, and plenty of good butter.

Dumplings for Same—One and one-half cupfuls of flour, 2 heaping teaspoonfuls of baking powder, pinch of salt, 1 egg and a little milk. Sift flour, powder and salt together, add egg well beaten with the milk, mix into a stiff batter, and drop with tablespoon into the pot with chicken; cover tight and let boil very hard for about ten minutes.—MRS. GEORGE A. LAWRENCE, 276 University avenue, St. Paul.

POTATO SOUPLA.

Take 4 good-sized potatoes, boil and press through a colander, ½ teacup milk, 1 tablespoonful butter; let the butter and milk come to a scald; add the potatoes, with salt; beat to a cream; add the yelks of 4 eggs, beaten thoroughly; drop a small pinch of salt into whites and beat them to a stiff froth; add them to the mixture, stirring gently; have ready a well-buttered dish; pour in the soupla and bake half hour in brisk oven. Serve at once.—MISS S. HAMILTON, 21 Tilton street, St. Paul.

TURKEY HASH.

Take all the meat from the bones and chop it up in small pieces, but not too fine; mix a little celery or celery seed, salt, pepper, parsley and an atom of onion; add half a tablespoonful of butter rolled well in 1 of flour, about half a pint of water, or according to the quantity of meat you have, and let it stew until the meat is well heated through.—STELLA FARNHAM, 1804 Fourth avenue south, Minneapolis.

TO COOK MILKWEEED.

Pull and cut the white root off, look over and wash; cut into about 2 quarts of cold water for a family of five or six, and boil about one hour; season with salt, butter and sweet cream and it is almost as good as asparagus; be sure and gather the thick leaf milkweed as the thin leaf is bitter.—MRS. M. GUE, Lime Springs, Ia.

FOR THE HOUSEHOLD.

Pointers for Housewives Aside From the Matter of Cooking.

HOW TO TRAIN CHILDREN.

My original plan of training children is when you don't want them to do a thing tell them "no," and not mean "yes." That is my plan, and so far it has worked like a charm. Try it—those mothers who make a practice of telling their children "no," and then letting them tease and at last letting them do the very thing you told them you would not let them do, for they are sharp and quick to understand what you mean. How many little ones learn to say, "Well, I will ask mamma again, and she will let me go this time," and the mother will be tired and busy, and say, "Well, go along if you want to," and as soon as you do that, next time it will be a great deal worse to govern them. So always, when you say "no," give the little ones to understand you don't mean "yes."—MRS. GEORGE MOTT, Decorah, Io.

TO MEND CHINA OR ANY CROCKERY WARE.

Take 1 ounce of gum arabic, dissolve in thick mucilage, then stir in thick with plaster of paris; apply quick as it hardens; very durable and good.

FOR SICKNESS AT STOMACH

or severe vomiting drink freely of spear mint tea. It will check it at once, and when from long continued vomiting nothing can be retained on the stomach, milk will never be thrown up.—MRS. LOUIS F. DARBELLERY, Wahpeton, Dak.

CHOCOLATE FOR THE SICK.

When an invalid uses chocolate it should be made in the ordinary way and then suffered to stand until cold. The oily parts collected on the surface should be taken off; then boil the liquid again, and add sugar and milk as usual.—MISS A. E. SITZE, 314 Nicollet avenue, Minneapolis.

DON'T HAVE ANY SCRAPS.

There is so much written in the household papers about making the best of the "scraps" that some would almost make you believe it was the better plan to have dishes of vegetables, etc., left over from a meal. I would like to say a few words to all young housekeepers on that subject, for there are a great many who have no refrigerators and such conveniences. Plan your meals and cooking so you will have just as little left from a meal as possible. For the sake of economy, and particularly health, in summer everything should be cooked just as fresh as possible, and no vegetable or dishes made with milk, such as rice, etc., should be used if there is the least sign of their being sour, Even beets and potatoes get mouldly or sour in a short time in hot weather. I waste very little, but sometimes I have to decide whether it is best to run the risk of incurring a doctor's bill to save some little thing that may not amount to 2 cents in value, and I say better to throw it away. I have seen several at table made sick from eating rice that had stood several hours. Therefore be very careful in buying, and also in the quantity you cook.—MRS. M. C. CAMPBELL, Mason, Wis.

FOR COLIC AND CHOLERA MORBUS.

Take saleratus, pepperment leaf and rhubarb root, of each a rounding teaspoonful, put in a cup which you can cover and pour upon them boiling water ½ pint; when nearly cold add a tablespoon of alcohol or twice as much brandy; dose, 2 or 3 tablespoons every 20 to 30 minutes, as often and as long as the vomiting and painful purgations continue.

TO REMOVE IRON RUST FROM CLOTHES.

Wet the spots well with the juice of a lemon and hold over the mouth of a steaming teakettle.—MRS. E. E. PHELPS, 119 Thirty-first street southwest, Minneapolis.

KNITTED EDGING.

Take up 13 stitches, knit across plain; second, seam back to within 4 of top; third, turn round and knit to within 4 of bottom; narrow; thread over twice; knit 2; fourth, seam back to within 4 of top; fifth, turn and knit plain to end; sixth, knit 18 stitches; seventh, knit 4 and seam 14; eighth, knit 1 stitch, narrow, thread over twice, knit to within 4 of top; ninth, turn and seam back; tenth, knit 18 stitches plain.—MRS. H. E. THOMPSON, No. 3000 Harriett avenue, Minneapolis.

FOR CHOLERA INFANTUM,

or disturbance of the bowels during teething—Take an ordinary flannel band, such as is worn by infants, and line it with a piece of drilling the same size; spread thickly all over the flannel the best Peruvian bark (powdered), fold the lining carefully over, having first sewed it tightly to the bottom of the band, so as not to disturb the powder; lay it on a table and quilt or sew the two together in rows a little less than an inch apart, lengthwise, in order to keep the powder in place; do this the whole width of the band; this can be worn in place of the other band, and will be found to be invaluable in strengthening both the bowels and back; it will stain the inside clothing a little, but something common can be worn.

HOW TO WASH FLANNELS.

Boil ½ bar soap (shaved) in 1 quart water 20 minutes, then put in a tub nearly full of warm water into which 2 teaspoons of borax and 2 teaspoons of ammonia has been put, put in the flannels and let stand 1 hour, stirring occasionally; rinse but do not wring, but hang on line and let them drain dry.—MRS. S. LAWRENCE, Sioux Falls, Dak.

FOR COLD IN THE BREAST.

Make a poultice of ginger and molasses, spread thickly on a thin cloth and apply to the swollen breast; it will soon give relief.—MRS. A. N. GILMAN, St. Paul.

CLARA BELLE'S HOT SALAD.

An Actress Who Believes That All Women Should Go On the Stage if They Want To.

She Affirms That Women Are Actresses in Every Stage of Life and Can't Help It.

An Impecunious Grocery Clerk Who Was Adopted by a Rich and Eccentric Old Lady.

A Fashion Sandwich, Between Layers of Spiced Bread---Ladies Who Indulge in Turkish Baths.

NEW YORK, June 3, 1887.—Said a somewhat eminent actress to me: "I believe, provided the girl has talent for acting, she should at once make a bee line for the stage. So many experienced actresses hold a different opinion, and the phrase, 'I'd rather see her in her grave,' is so stereotyped, my views will be considered rank heresy, of course. Nevertheless, somebody has got to play 'Juliet' and company for the delectation of coming generations. And why, then, sit on this stage-struck damsel? The infection is ours, not hers." The thing that incited the remarks was the leader-

ship of an orchestra of girls by a girl at a semi-fashionable entertainment. "She is pretty and she knows it," the actress continued, "and she has the inborn actress' aptness for effective posing. She is bound to get on the stage. We have to watch her incursions into the realm of dramatic art, and are the ones who suffer because she is inspired to hold the stage in

A RAVISHING COSTUME.

I am sure the grief, the misery of it all is for the audience, not for the young woman filed with hope and that most powerful incentive, vanity. Now look at this different one." A second girl

took the baton to lead the musicians, while a third girl sang a song. "This one has no idea, as you see, of picturesque effect. There is no dash about her. She won't want to go on the stage. Well, the actress' career is intolerably laborious and surrounded by temptations, no one wishes to deny, but so is every walk in life where bread and butter is the first aim, and glory comes in later as a sort of jam. A girl without patience, ambition, talent, soon finds her level, precisely as the amateur society girl with a rich and fashionable backing finds hers, after a brief trial. There is nothing half so easy to find as a level. And for this reason when a

BRIGHT, INTELLIGENT GIRL

believes she must have the dramatic fit I will say try it. Go on the stage if you can, study with all your heart, brains and conscience, read your cutics and keep a stiff upper lip. All stylish girls are actresses, anyhow. Look at those two across the room. They are beauties, their toilets show the very latest styles, and they are acting for all they're worth."

THIS WAS AN OCCASION

of elaborate dress. One exhibit was a tailor-made costume of fine all-wool cloth, heliotrope color, with an underskirt of fawn white, heavily covered with oxidized heliotrope braid. Others were in grays and whites, electric blues and cadet blues. One suit of blue, with an overskirt of fawn white, handsomely braided, had cost $250. The fashion formerly was that tailor-made suits were made up plain. Now the latest style is an underskirt of paneling rather, at one side handsomely braided instead of jet trimming. Another novelty was a black lace dress made of Russian net, or what is more commonly known as a fish net. A Bangaline costume attracted special notice for its novelty and beauty. It was of stripe pattern, with heliotrope satin border, covered with cream-white lace flouncing. One of the most exquisite costumes was ribbed black velvet, made over white faille silk, and it was worn by a woman with a curious social history. A well known New Yorker was seen with madam in the first of the seventies. She was then a girl of twenty-four, and for some time she had been known as his niece, but presently, when some one paid her a little attention, the uncle said, "I'll marry you myself," and he did, to the astonishment of a number of people. The young man who escorted her to this entertainment was up to a few years ago an impecunious clerk in a humble grocery store, but one day a pompous old lady drove up to buy some red peppers she saw hanging out for her poll parrot.

SHE ESPIED THE BLONDE

and her eyes were pleased. This call led to an acquaintance, and the fair young man was adopted. She's his aunt now, and her nephew is having a great time, but isn't it strange how these two should gravitate toward one another?

An absinthe green moire dress had the long polonaise back with the skirt fronts of black lace over pink satin. The sleeves of this green corsage were also black over pink, and this fashion of sleeves different from the waist is seen on many dresses. Another olive-green Bengaline was trimmed with black lace, and had a pale-blue crape vest, with puffs of the blue in the sleeves like undersleeves. A reddish-brown or mahogany Bengaline dress had the short apron drapery of one width, showing its selvage, and below this, following its outline, four cross rows of primrose yellow ribbon six inches wide, each tied in a great knot in the middle, while falling over this from the short silk apron was a black lace apron, draped shorter on the sides and scalloped on its lower edge. Heavy, expensive fabrics are no longer used for ball dresses for young ladies, such airy materials as white or colored net or tulle having

TAKEN THEIR PLACE.

These are made up on a foundation of thin silk or sarcenet, and bands of ribbons and flowers are used as trimming. India silk or muslin, combined with transparent lace, are also used to form

HE WAS A GROCERY CLERK ONCE.

very dainty toilets. Ball dresses of colored tulle or white lace are the rule with Parisian young ladies. The former are ornamented with flowers, the latter with gold embroidery. Three little puffs of tulle matching the dress are worn in the hair, either arranged as a chaplet or set here and there irregularly. Jackets and scarf mantles are the dressy wraps to use with various costumes, the jackets being made of exquisite camel's hair stuffs, with revers thrown back like those of a man's coat, covered with gold galloon or braiding, and showing a vest of some rich fabric, or else of gold-braided wool. These coats will be worn with very rich dresses; there are also many scarf mantles of repped silks and beaded fabrics, with festooned ropes of beads and the long fringes, that fall in separate strands the whole length of the garment. Jackets for the present season, and to be worn on cool days throughout the summer and until next October, are being made rough-looking, but rich woolen, in ecru, cream or sand color, very richly braided with old gold or tarnished gold braid; the braid may be flat or round, or simply twisted. Single-breasted jackets are again made with two darts, and very closely fitted.

LADIES IN NEW YORK

are getting more and more into the way of resorting to the Turkish bath as a means of restoring color to the cheeks and brightness to the eyes after a night of dissipation. I know a girl whose complexion is of the clearest, but who has left the ball room many a time as early as 3 o'clock, so fearful is she of injuring her greatest charm. She heard of the Turkish bath, and therefore risked dancing until 5 and after the other morning. From the ball room she went directly to the bathing establishment, feeling as if the entire world saw her inflamed eyes and sunken cheeks. From the office she was conducted to a box of a room about as large as a section in a sleeping car. And when my friend had removed her garments, which she accomplished with some hesitation at the last (it did seem so unnatural to have no long inclusive gown to throw over the rapidly appearing body), she decided that, as she was in for it, any way, she would not bother with the poor protection of a towel, but would face the bath with bold simplicity. The attendant returned shortly and seemed so utterly devoid of consciousness so far as seeing was concerned that the new customer regained somewhat her composure. She was led into an iron-walled room, where the air was so hot that the perspiration started at once from every pore. She was told to sit down—there were several chairs for the purpose—and wait until called for. The heat was surprisingly great, but after a moment it produced that languid feeling that is perfectly delicious to a tired body. The attendant re-entered shortly and bound a wet towel about the new customer's head. It began to steam almost immediately. Five minutes of this and it became uncomfortable, ten a torture, fifteen frightful, and the last five of the twenty minutes were simply immeasurable suffering. Then a strong, motherly-looking woman came in. She had on a loose gown that had no sleeves and fell only to the knees.

"How long must I stay here?" exclaimed the suffering customer.

The attendant ran her hand along the dear girl's back and limbs and said:

"You seem to have perspired pretty well; I guess you can come along now."

They went into a room adjoining. It was nearly as hot as the first. There was a table in it on which the parboiled girl was requested to lie down. Then the stalwart attendant went at her

IN A HAMMER-AND-TONGS STYLE.

She rubbed and scrubbed and lathered her for several minutes, and scraped her with a brush, and kneaded her flesh, until it seemed as if her very bones must have felt the cleaning effect of the operation. The attendant was puffing and blowing from the exertion when she told the customer to sit up and went to a hose that lay innocently coiled up at one side of the room. Without more than a "sit still now, please," she began to play a cooling stream of water on the lathered and glowing girl. The word cooling is used advisedly, for as it played it rapidly grew chilly, and presently the dear girl was spluttering a helpless plea for a change. The contrast with the intense heat she had endured was tremendous. The attendant dropped the hose when she thought best, but before the poor innocent customer could rejoice at the relief she was being pounded with the icy cold blows of a shower-bath. It was agony itself, and it seemed as if every inch of her glistening cuticle were being overlaid with prickling icicles. But this, too, had its end, and the novice was all but crying with weariness and torture when the attendant led her into another room and began to dry her. When the water had been fairly removed from her body she was wrapped in a blanket and taken to her room.

"How long will you sleep?" asked the attendant.

"Why, I don't want to sleep at all," replied the customer. "I want to go home."

But she was told she would have to lie there awhile anyway, and that she would surely fall asleep, so she would better say when she wanted to get up. She named her hour and was tucked up

in her bunk. She was still perspiring, and in two minutes was sound asleep. She was awakened promptly, and her eyes feeling heavy and her body weary, was told to get into a tank of water sunk in the floor of still another room into which she had been led. The water was chilly and she was glad to get out of it hastily. It was the last torture. She was rubbed with alcohol to prevent her from taking cold and then permitted to dress. When the dear girl got home it was just her time for breakfast. She slipped into the house unobserved and promptly appeared in the dining-room feeling as bright and vigorous as if she had had a full night's sleep and betraying not the slightest sign of her dissipation. She thinks she will try it again.

CLARA BELLE.

Full Leather Top
Road wagon only $75. E. M. Hallowell & Co.

Sackett & Wiggins' Mammoth Dime Museum,

94 TO 96 EAST SEVENTH STREET.

Week of June 6, Engagement Extraordinary of

THE MORMONS!

ELDER BAKER! One of the Original 12 who Founded the Mormon Church. The Patriarch of the Endowment House. Elder Baker with His 3 Wives and 16 Children.

Bishop Joshua Stoddart! One of the Original Destroying Angels. The Terrible Story of the Mountain Meadow Massacre Graphically Related by One of the Participants.

An intensely interesting Lecture, treating of the existence and Methods of the Mormon Church, will be delivered by the Mormon Missionary Mr. FRANK LARSON, EDITOR OF THE DESERET NEWS. This interesting Company are now en route to Europe to gain converts to their religion and to encourage emigration to the deserts that have been made to blossom like a rose. A WORD OF WARNING TO THE CURIOUS. You must see them this week, as their Engagement is for that period only. Among the many novel and satisfactory sights none so interesting as this MORMON GROUP FROM LEHI, UTAH. SEE THEM NOW OR NEVER.

THE FAMOUS YANKEE WHITTLERS. They Fashion From Wood With Pocket Knives, Every Conceivable Article.
New Curiosities in Our Menagerie Department. New Attractions in the Art Gallery.

THEATRE NO. 1.

The Gilchrist and Mayo Novelty Co.,

WILL MAYO, The Prince of Humorists.
MARIA GILCHRIST, Greatest of Transformation Dancers.
CHAS MACK, King of Musical Artists.
CLARK The Pullman Car Porters WILLIAMS
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Hamilton & Phillips' Comedy Company!

In the Side-Splitting Comedy,

"THE LIMERICK BOY!"

DR. COATS.....MR. W. BENN
HARRY, his son.....MR. P. M. COOLEY
REUBEN A. GARDNER.....MR. ED. HASKILL
JOB.....MR. J. C. BLACKEN
MRS. FIDGET.....MISS CLIFFORD
JANE, her daughter (with song).....MISS ADDIE PHILLIPS
PADDY MILES (the Limerick Boy).....MR. HARRY HAMILTON

Museum Open Daily 1 to 10 p. m.

Saturday Children's Day. Open From 10 a. m. to 10 p. m.

ALL SCHOOL CHILDREN ADMITTED ON SATURDAY TO SEATS FREE.

TO BUILDERS.

Joiner's Work, Including Carpenter Work, Painting and Glazing.

COUNTY AUDITOR'S OFFICE, } ST. PAUL, Minn., May 25, 1887. }

Notice is hereby given and advertisement made for proposals or bids for the

Entire Joiner's Work, Including all Carpenter Work, Painting and Glazing for the City Hall and Court House,

On Court House square in the city of St. Paul, Ramsey county, Minnesota, including all the work an material required for all such joner'swork, carpenter work, painting and glazing, and to construct, execute and fully complete and finish the same entire according to the plans and specifications therefor prepared by E. P. Bassford, the architect, at room No. 28, Gilfillan block, at the corner of Jackson and Fourth streets, in said city of St. Paul.

Such proposals or bids will be received at the office of the County Auditor of said Ramsey county, in said city of St. Paul, until

3 O'clock P. M.,
ON THE
6th Day of July, 1887.

All proposals or bids to be addressed to M. F. Kain, Secretary of the City Hall and Court House Special Commissioners, St. Paul, Minn.

The right is hereby reserved to reject all bids of incompetent and irresponsible bidders, and all such bids as may be unreasonable.

No bid will be entertained or considered unless accompanied by the bond of the bidder or bidders, with sureties residing in Minnesota, and satisfactory to the Commissioners, in the penal sum of four thousand dollars, conditioned that if the bid shall be accepted and the contract awarded to the bidder or bidders, he or they will enter into and execute such contract, and such bond with such sureties for the performance of his or their cohtracts as may be required by the Commissioners, and approved by a three-fourths (¾) vote of the County Commissioners and Common Council of the City of St. Paul, of the members elect in joint session, or in lieu of such bond the bid may be accompanied by a check for the sum of four thousand dollars on some bank in the City of St. Paul, duly certified, as a security and deposit with said Commissioners, and subject to the same condition stated in the condition of the bond, and payable to the order of Robert A. Smith, Chairman of the City Hall and Court House Commission.

The full individual names of the members of a firm, and the full and correct name of the corporation bidding shall be stated in the bid.

By order of the City Hall and Court House Special Commissioners.
M. F. KAIN, County Auditor,
Secretary of Special Commission.
145-188

MONEY TO LOAN
On Mortgage in any amount at lowest cost without Delay.
Installment Mortgages made payable in sums to suit borrower.
WM. N. VIGUERS,
Southeast Cor. Fourth and Robert Sts.

GEARS
MADE OR CUT TO ORDER!
FRANKLIN MACHINE WORKS,
386 Robert Street, St. Paul.

TO BUILDERS!

FIRE-PROOFING!

COUNTY AUDITOR'S OFFICE, } ST. PAUL, Minn., May 24, 1887. }

Notice is hereby given and advertisement made for bids or proposals for the

Building and Construction of the Floor Arches
IN THE
City Hall and Court House,

On Court House Square, in said City of St. Paul, Ramsey county, Minnesota, including all work and material required to build, construct and fully complete and finish said Floor Arches, according to the plans and specifications therefor prepared by E. P. Basford, the Architect, at Room No. 28 Gilfillan Block, at the corner of Jackson and Fourth streets in said City of St. Paul.

Such proposals or bids will be received at the office of the County Auditor of said Ramsey county in said City of St. Paul, until

3 o'clock P. M.,
ON THE
23d Day of June, 1887.

All bids or proposals to be addressed to M. F. Kain, Secretary of the City Hall and Court House Special Commissioners, St. Paul, Minn.

The right is hereby reserved to reject all bids of incompetent and irresponsible bidders, and all such bids as may be unreasonable.

No bid will be entertained or considered unless accompanied by the bond of the bidder or bidders, with sureties residing in Minnesota, satisfactory to the commissioners, in the penal sum of one thousand dollars, conditioned that if the bid shall be accepted and the contract awarded to the bidder or bidders, he or they will enter into and execute such contract, and such bond with such sureties for the performance of his or their contract as may be required by the Commissioners, and approved by a three-fourths (¾), vote of the County Commissioners and Common Council of the City of St. Paul, of the members eleet, in joint session, or in lieu of such bond the bid may be accompanied by a check for the sum of one thousadd dollars on some bank in the city of St. Paul, duly certified, as a security and deposit with said Commissioners, and subject to the same condition stated in the condition of the bond, and payable to the order of Robert A. Smith, Chairman of the City Hall and Court House Commission.

The full individual names of the members of a firm, and the full and correct name of a corporation bidding shall be stated in the bid.

By order of the City Hall and Court House Special Commission.
M. F. KAIN, County Auditor.
Secretary of Special Commission.
145-172

JOHN DOWLAN & SONS
DEALERS IN
Coal & Wood,
Corner Fifth and Wabasha Streets,
St. Paul Minn.

To Plasterers!

COUNTY AUDITOR'S OFFICE, } ST. PAUL, Minn., May 24, 1887. }

Notice is hereby given and advertisement made for proposals or bids for all the

Plastering in the City Hall and Court House,

On Court House Square, in said City of St. Paul, Ramsey County, Minnesota, including all work and material required to do and perform and fully complete and finish the entire plastering of said City Hall and Court House, according to the plans and specifications therefor prepared by E. P. Bassford, the architect, at room No. 28, Gilfillan Block, at the corner of Jackson and Fourth streets, in said City of St. Paul.

Such proposals or bids will be received at the office of the County Auditor of said Ramsey County, in said City of St. Paul,

Until 3 O'Clock p. m.
ON THE
23d Day of June, 1887.

All proposals or bids to be addressed to M. F. Kain, Secretary of the City Hall and Court House Special Commissioners, St. Paul, Minn.

The right is hereby reserved to reject all bids of incompetent and irresponsible bidders, and all such bids as may be unreasonable.

No bid will be entertained or considered unless accompanied by the bond of the bidder or bidders, with sureties residing in Minnesota satisfactory to the Commissioners, in the penal sum of One Thousand Dollars, conditioned that if the bid shall be accepted and the contract awarded to the bidder or bidders, he or they will enter into and execute such contract and such bond with sureties for the performance of his or their contract, as may be required by the Commissioners, and approved by a three-fourths (¾), vote of the County Commissioners and Common Council of the City of St. Paul, of the members eleet, in joint session, or in lieu of such bond the bid may be accompanied by a check for the sum of one thousadd dollars on some bank in the city of St. Paul, duly certified, as a security and deposit with said Commissioners, and subject to the same condition stated in the condition of the bond, and payable to the order of Robert A. Smith, Chairman of the City Hall and Court House Commission.

The full individual names of the members of a firm, and the full and correct name of a corporation bidding shall be stated in the bid.

By order of the City Hall and Court House Special Commission.
M. F. KAIN, County Auditor.
Secretary of Special Commission.
145-172

TO PRINTERS.
THE OUTFIT OF THE GLOBE FOR SALE.

An entire printer's outfit, whichin cludes a complete equipment for the issuing of a large newspaper, is offered for sale, either as a whole or in parcels. Delivery can be made at once. Correspondence with parties proposing to start new offices or replenishing those they now have solicited. Address GLOBE, St. Paul.

TO PLUMBERS

COUNTY AUDITOR'S OFFICE, } ST. PAUL, Minn., May 24, 1887. }

Notice is hereby given and advertisement made for proposals or bids for the

Entire Plumbing in the City Hall and Court House,

On Court House Square, in said City o St. Paul, Ramsey County, Minnesota including all work and material required to do and perform such plumbing and fully complete and finish the same entire, according to the plans and specifications therefor prepared by E. P. Bassford, the architect, at room No. 28, Gilfillan Block, at the corner of Jackson and Fourth streets, in said city of St. Paul.

Such proposals or bids will be received at the office of the County Auditor of said Ramsey County, in said City of St. Paul, until

3 O'CLOCK P. M.
ON THE
23d Day of June, 1887.

All proposals or bids to be addressed to M. F. Kain, Secretaay of the City Hall and Court House Special Commissioners, St. Paul Minn.

The right is hereby reserved to reject all bids of incompetent and irresponsible bidders, and all such bids as may be unreasonable.

No bid will be entertained or considered unless accompanied by the bond of the bidder or bidders, with sureties residing in Minnesota, and satisfactory to the Commissioners in the penal sum of one thousand dollars, conditioned that if the bid shall be accepted and the contract awarded to the bidder or bidders, he or they will enter into and execute such contract, and such bond with such sureties for the performance of his or their contracts as may be required by the Commissioners, and approved by a three-fourths (¾) vote of the County Commissioners and Common Council of the City of St. Paul, of the members elect in joint session, or in lieu of such bond the bid may be accompanied by a check for the sum of one thousand dollars on some bank in the City of St. Paul, duly certified, as a security and deposit with said Commissioners, and subject to the same condition stated in the condition of the bond, and payable to the order of Robert A. Smith, Chairman of the City Hall and Court House Commission.

The full individual names of the members of a firm, and the full and correct name of the corporation bidding shall be stated in the bid.

By order of the City Hall and Court House Special Commissioners.
M. F. KAIN, County Auditor,
Secretary of Special Commission.
145-172

BEST TEETH.
Cullom' Painless Method of Tooth Extraction.
FILLING, $1, UP.
COR. SENENTH and WABASHA, ST. PAUL