HOW TO PACK TRUNKS

SOME HINTS ON THE SCIENTIFIC METHOD OF FOLDING DRESSES.

A RULE TO BE REMEMBERED.

TWO WAYS TO FASTEN HATS SECURELY IN THEIR WONTED PLACES.

WHAT TO DO WITH BREAKABLES.

If You Cannot Follow These Few Simple Rules, You Were Not Meant for a Traveler.

By far the most satisfactory and easy way of packing a trunk, says Woman Kind, is to pack it gradually, adding a little day by day, until when the time comes for the trunk to be taken to the station there is scarcely a realization of the fact that the packing has been done. Certainly there is none of the excessive fatigue and strain which attends the hurried placing of the contents within a trunk. Instead, there is a satisfied feeling that everything is exactly where it should be, and disposed just as it should be.

When, however, the trunk cannot stand for several days to receive articles from time to time, but must be packed at once, it will be well to fill the bottom solid with plain and heavy garments, underwear, books, or filled bzoxes. Upon this solid foundation other things may be placed. It is best to lay out all other clothing upon the bed and chairs; a glance will then suffice to enable one to decide rapidly what first to put in place, and what should follow.

Dress skirts should be spread out their full width and length, then folded once or twice till the width is greatly reduced, then laid full length in the trunk and turned back enough to conform to the length of the trunk. Dress skirts carry best lying flat in this way with only one fold in the whole length. Dress waists emerge from a closely filled trunk in better condition when they are not folded at all, but laid face down upon their linings, sleeve puffs being carefully pulled into position before another garment is placed upon the outspread waist.

If the body of the trunk is filled full, so that nothing can shake out of position, all things will carry well. Shoes and slippers may be made to fill in closely at the sides, the soles being placed against the sides of the trunk.

A rule in packing should be that no liquids of any kind should be given place in the trunk. These should invariably be put in the traveling bag; for the contents of a whole trunk may be ruined by the breaking of a bottle of liquid, which is almost certain to be shattered by the rough handling and jarring which a trunk receives. At all events it is safest to exclude all liquids; then there can be no possibility of disaster from such a cause. Although a desirable place for underwear is at the bottom of the trunk, a little forethought will see that anything which is needed immediately upon arrival at one's destination shall be so placed that it can be reached at once upon opening the trunk, without the necessity of unpacking anything else.

Hats may be held in place in hat boxes by the use of many hat pins; thus fastened securely to the bottom and sides of the hat box, they cannot jostle against other things. Or, instead, very light articles may be filled in about the hats to prevent their changing position.

By the exercise of a little care, those things which are certain to be immediately needed and first wanted can be placed above others, so that they can be conveniently taken from the trunk even when it is not the intention to unpack all things. When several brief stops are to be made in taking a journey this is a most important matter for consideration.

Smaller articles in the upper tray will wisely be placed in boxes as when in place in one's dresser; but the addition of a snap rubber or cord to each box thus filled wil prevent the scattering of the contents in the jarring which the trunk is sure to receive.

Breakable articles, such as vases or a small framed picture, must be carefully placed between many thicknesses of clothing in the body of the trunk; they must be so arranged that they cannot possibly receive a jar from each other or from the sides of the trunk. Any breakable articles is safe when it is removed by surrounding layers of soft clothing from any hard surface. No amount of jarring from without can disturb its safety if it is carefully and properly placed.

All necessary toilet articles, and a gown for night wear, should always be placed in the traveling bag, no matter what one's anticipations may be in regard to the trunk upon reaching a destination. Very often trunks are delayed or miscarried; and even when they go through as expected, sometimes there are disappointments in the matter of delivering baggage. Under such circumstances it is a great comfort and satisfaction to turn to the traveling case, knowing that within are all things necessary to one's temporary convenience.

Trunks should be strengthened by a strong strap, which the expressman before taking to the station will most willingly fasten tightly and securely.

Then again when it is delivered at the journey's end, just as kindly will the baggageman unfasten the stiff close-drawn trunk strap.

Upon one end of the trunk a card bearing the owner's name and destination may be tacked, to aid in identifying the trunk at any time. There are those who greatly prefer metal marking or monogram upon the trunk which will not so proclaim the owner's name and address to every passerby.

Wiht all the rough usage received, a well packed trunk will present its contents in surprisingly good condition.

TONGUES.

Fresh and Smoked and Pickled—Ways of Cooking Them.

A tongue is not a rich piece of meat. It owes the esteem in which it is held to its tenderness and delicacy. It has been said that there is no piece of meat of the same size that requires so long to cook.

Fresh tongues are somewhat flavorless and require to be boiled, or, more properly, braised in rich stock with abundance of vegetables and flavoring herbs to redeem them from insipidity. A beef tongue is more used than any other, and because it commands a fancy price when smoked it is always expensive. No piece of meat is so likely to attract the amateur cook as a fresh tongue, and none is likely to be so disappointing when cooked by ordinary methods and treated like an ordinary piece of meat. Boiled and served in jelly, as so often recommended, it is as insipid and absurd a dish as are desserts of frozen fruits with all their flavor extracted by frost.

Properly cooked and seasoned, slowly boiled in rich brown stock seasoned with herbs and wine, a flavorless tongue emerges quite another thing. It is thoroughly flavored and as great a delicacy as the tenderest smoked tongue. It requires the skill of a cook to accomplish this.

The tongue must be firm and thick, but with a thick bunch of fat on the under side. The smoothest tongues are to be preferred to the rougher, harsher ones, because they are younger. Wash the tongue well; trim off any surplus fat. Run a strong twine through the tip and draw it under so that the tip meets the root, and tie it firmly in place. Plunge the tongue into well-salted and well-seasoned stock. Let it simmer two hours, and then cool it in the stock. Remove it, take off the twine, and peel the tongue carefully, cutting off any fat, which should be tried out for the fat kettle. Skim the stock in which the tongue was boiled, strain it and use it when needed for soup, with proper seasoning of vegetables and herbs.

The tongue is now ready for seasoning. Take a pint of rich brown Espagnole sauce, add a glass of Maderia, six mushrooms minced fine, a saltsoonful of pepper, a bay leaf, a sprig of thyme, two cloves, a sprig of parsley, a branch of soup celery, and finally a glass of white stock for thinning the sauce. Let the sauce boil fifteen minutes; then add two tablespoonfuls of smoked tongue cut in dice, a small pickle cut in dice, and a few forcemeat balls. Let the tongue simmer in this sauce from ten to fifteen minutes. Then serve.

The best Espagnole sauce is made by reducing a brown consomme until it is a thick demi-glaze. In order to do this the stock must be rapidly boiled down for three hours, and then skimmed, and the sauce rubbed through the sieve. It will keep a month or longer in cold weather. A poor but easily made substitute for Espagnole sauce consists of two tablespoonfuls of beef-extract melted in half a pint of water. This is better than an ordinary brown gravy, however, but it lacks the vegetable and herb flavors found in a good consomme.

An even more excellent way of treating the tongue after boiling it in stock is to braise it. Put the tongue in a kettle, add two tablespoonfuls of minced onions and young carrots, fried for a few moments in a teaspoonful of butter with a sprig of soup celery, one of parsley, cut fine, a bay leaf and three pepper corns added. Add then a glass of Madeira and a pint of Espagnole sauce, with two tablespoonfuls of stewed tomatoes. Let the tongue simmer in this sauce for twenty-five minutes, basting it once during this time. Then serve it, straining the sauce and pouring it around the tongue.

A garnish of macaroni or spaghetti is excellent with tongue served in this way; or the tongue may be placed on a bed of spinach and the sauce poured around it.

A smoked tongue needs no apology. The process of curing has given to it an excellent flavor. It should be soaked for twenty-four hours in cold water, then thoroughly washed and put in a large kettle of cold water and very slowly brought to the boiling point. After this it must just simmer for from three and a half to four and a half hours, according to the size of the tongue; four hours is the average time. The tongue should be an hour in coming to the boiling point, and the water should never boil in the center of the pot, but merely at the side.

Let the tongue cool in the water it was boiled in; then skin it. If you want it for slicing do not tie the tip under; but if it is to be served in jelly, fasten it under in the same way with twine as the fresh tongue. A cold smoked tongue served in a richly flavored aspic jelly is a most ornamental and most excellent dish,providing a tartar sauce accompanies it; but a fresh tongue served in this way is most disappointing. Aspic jelly is often insipid, and, combined with the insipidity of the fresh tongue, a flapjack of cotton batting would be more appetizing.

There is always a large amount of meat around the root of the tongue that does not slice well, but is stringy. This makes most excellent potted tongue. Do not use anything but smoked tongue for potting, or the result will be a disappointment. Chop the scraps of smoked tongue as fine as you can. To a pound of tongue add about two tablespoonfuls of butter; add also a speck of cayenne, an even teaspoonful of mustard, and, if necessary, a little salt. Pound all these ingredients together until they are a paste, and pack it into earthen jars like marmalade jars. Set the jars in a pan of boiling water, covering each jar. Let the tongue cook this way for half an hour; then cover it with melted butter a quarter of an inch in thickness. Keep it in a very cold place and slice when it is cold with a sharp knife, cutting it into thin slices.

The tongues of sheep make a most excellent braise, boiled in stock and served in the same way as that advised for fresh beef's tongue. These tongues are in little demand and can be purchased for a few cents apiece.

A Canal Choked Up

Is practically useless. The human organism is provided with a canal which sometimes becomes choked up, namely, the bowels, through which much of the effete and waste matter of the system escapes. When they are obstructed—constipated, in other words—Hostetter's Stomach Bitters will relieve them effectually, but without pain, and institute a regular habit of body. This medicine also remedies malarial, bilious, dyspeptic, rheumatic, nervous and kidney trouble, and strengthens the entire system.

Silliest, Not Quaintest.

Pittsburg Post.

The quaintest absurdity of the day is that President Cleveland will resurrect defunct McKinleyism by making the emergency tariff bill a law by his signature. We don't belive it will get through the senate, but should it do so, it will meet a warm reception at the white house. What a splendid opportunity it will afford for a veto message that will be a text book of sound argument and fact for the presidential campaign this year. We hope the president will have the opportunity.

Paper of the People.

Rock County News.

The Sunday edition of the St. Paul Daily Globe was the best issue for many a week. It contained the best editorial page of any paper published. It makes the News feel glad to think that the Globe is getting to be the paper of the people again, and we hope it will continue so.

VAGRANT VERSE.

A CALIFORNIA VALENTINE.

Spring and the daffodil again!
I heard the lark at dawn,
A liquid cadence through the rain
Across my lawn.

The wet, red roses all around
Stir in the breeze.
The first white trillium breaks the ground
Under the canon trees.

I bring the wild white flower of spring,
Above all others thine—
As he whom with the gift I bring,
Thy Valentine!

—The Lark.

THE HERMIT AND THE PILGRIM.

Within, the holy hermit knelt and prayed.
With arms upraised above his bended form,
He called aloud amid the beating storm,
Invoking, for the homeless, heaven's aid.

"O God," he cried, "if in this bitter night
There be but one who seeks a shelt'ring rest—
E'en as Thou givest to the birds a nest—
Lead Thou, O Lord, his falt'ring steps aright."

Within, a lonely pilgrim, faint and sore,
Drawn thither by the laura's flick'ring light—
A star amid the tempest-ridden night—
Stood knocking at the hermit's welcome door.

"O man of God, take pity ere I die
And grant to me the refuge of thy care!"
But to the anchorite, absorbed in prayer,
There came no sound of knock nor pleading cry.

When darkness, with its stormful wrath had sped,
His duty done, the weary hermit slept;
While he for whom that night he'd prayed and wept
Lay at the door, unrecognized and dead.

—Scribner's.

IS HE A STRANGER?

There's a little fellow I have seen, with one besetting sin;
He doesn't with a merry "Yes," begin it
When he's asked to do a task, but he answers, "Must I now?"
Then, I'll do it, if you'll only wait a minute!"

—Youth's Companion.

A NURSERY SONG.

Oh, Peterkin Pout and Gregory Grout,
Are two little goblins black!
Full oft from my house I've driven them out,
But somehow they still come back.
They clamber up to the baby's mouth,
And pull the corners down;
They perch aloft on the baby's brow,
And twist it into a frown,
And one says "Shall!" and t'other says "Shan't!"
And one says "Must!" and t'other says "Can't!"
Oh, Peterkin Pout and Gregory Grout,
I pray you now, from my house keep out!

But Samuel Smile and Lemuel Laugh
Are two little fairies light;
They're always ready for fun and chaff,
And sunshine is their delight.
And when they creep into baby's eyes,
Why, there the sunbeams are;
And when they peep through her rosy lips,
Her laughter rings near and far.
And one says "Please!" and t'other says "Do!"
And both together say "I love you!"
So, Lemuel Laugh and Samuel Smile,
Come in, my dears, and tarry awhile!

—St. Nicholas.

THE LITTLE MAID'S REPLY.

(A True Indident.)

The little maiden opened wide the door
To let the honored Washington depart;
The great-souled general, her mother's friend—
The first in war in peace, in every heart.

"A better office to you, dear," said he,
And placed his hand benignly on her head.
With curtesy quaint and reverent, smiling glance—
"Yes, sir; to let you in," she archly said.

—St. Nicholas.

ABOUT THE FARM

OBJECTS TO WHITEWASH.

The Northwestern Agriculturist is not at all satisfied with the action of the committee of the state fair association appointed to investigate the charge that Dairy Commissioner Graham was "grafting." It calls the report a mess of whitewash and sums up thus:

The whole question comes down to this: Shall the state fair, of which we are all so proud, become a a private snap for a little ring of log-rollers, or shall it be conducted upon a broad policy of "justice to all," a policy which alone will gain it the confidence and support of all?

If superintendents of departments are to abuse the principle of "favor to none and justice to all" and are to be whitewashed, if whitewashing committees themselves are to repeat the same offense which they were appointed to punish then with what grace can future managers of the fair ask the co-operation of the general public and the encouragement of the state agricultural press which they seek to injure?

Graham admitted that his advertising scheme was a "mistake." This would indicate that he is unfit for his place as it shows that he either has not sufficient good sense for it, or is of too thrifty a disposition.

GIVE THEM A FAIR FIELD.

The Northwestern Agriculturist has this sensible advice:

Farming will never be at its best in America until land is rightly valued, and farms handed down from generation to generation in the family. The American farmer's boy has been educated into all sorts of useless and worse than useless ideas at school and college, but seldom has been taught to love the farm and life on it as the most independent, the most wholesome and on the whole the best that the world has to offer. A farm ought to be carried on as if it was to continue in the family for generation after generation, and it ought to be held a disgrace for any man to leave his inheritance worse than he found it. This feeling has had a remarkable growth in the Northwest during recent years, due to the wholesome teachings of the Minnesota School of Agriculture and other schools of its type.

When our Uncle Sam stops taxing every one, and our farmers most of all, to make manufacturing in shops abnormally profitable, farming will be normally profitable and, consequently, attractive, and the boys will stay on the farms. You can't expect American lads to be contented in a work that is now servile, tolled by all other callings, carrying all its own burdens and lightening those of others.

Not Hogging the Maarket.

Some wiseacres have attributed the lessened receipts of hogs not to an actual shortage, says the Breeders' Gazette, but to a "bull" feeling on the part of farmers which leads them to hold their hogs for higher prices. If this were the case—if hogs are being held on feed—this fact would certainly be reflected in an increase average weight of those now coming to market; but the average weight of hogs received at Chicago is growing appreciably lighter. Last week it was 231 pounds, against 235 pounds the week before and 241 pounds two weeks ago. A decrease of ten pounds in average weight in two weeks does not hint very strongly that farmers are holding back their hogs on the cheap corn.

A Cheap Way to Begin.

Let one purchase hens of the common mongrel stock, says the Orange Judd Farmer, which can always be got quite cheaply, and with these hens mate a purely bred male of the variety desired to breed into. In the autumn carefully select the strongest and best-developed pullets, still retaining the former male bird. Select only those pullets which are robust and perfectly healthy in every respect, and strongly marked in form, color and general characteristics of the breed represented by their sire. Mate this second crop of pullets to an unrelated sire, and the resulting generation will be equal to thoroughbred stock of that breed for all practical purposes in laying and marketing qualities.

NOTES FROM MANY FIELDS.

The price of wool should not influence a farmer overmuch in his decision as to keeping sheep, for if he has a good, large mutton sheep he is sure of a profit. He cannot always have things his own way, and should look at all sides of a problem.

In a test with linseed meal with cattle, pigs were allowed to follow the cattle with no other feed but water. The gain with the pigs was proportionately larger than with the cattle. The feed was a mixture of linseed meal and crushed corn.

If there were half the pains taken to develop speed at the walk that there is in the trot the value of the work horses produced in the next few years would be doubled. There is a chance here for the farmers' boys to put in some of their time to special advantage.

Our corn crop will not yield to us its full worth until we use all the stalk, the stubble and the cob. Then the lower prices will affect us less. Ensilaging the crop is probably the most economical way of saving it all. Next to the grain, dried "husks" are the most nutritious and digestible part of the corn plant.

A well-known swine grower finds that the hog cholera is scarcely known in Canada, where peas, oats, barley and roots take the place of corn, and that there is very little cholera in the Eastern states except among hogs brought from the West. He argues from this point that the prevalence of cholera is largely due to the almost exclusive grain feeding that prevails in the West.

So long as farmers must be at the expense of maintaining fences of one kind or another, the question of how posts can be made durable will be one of interest to them. There is no better nor cheaper preventive of rot than salt. Bore two or three holes in the butt, beneath the ground, fill with salt, an secure with an oak plug.

It is reported by one of the Chicago dailies that perfumed butter is becoming very fashionable at American tea and breakfast tables. The butter is made into pats and stamped with a floral design, and is then wrapped in a thin cheese cloth and placed in a bed of roses, violets or carnations arranged in a flat-bottomed dish. Over these is placed a layer of flowers, so that the butter patties are imbedded in flowers. They are then placed on ice, where they are allowed to remain for several hours. This butter is eaten with crisp Vienna rolls, accompanied only by a cup of chocolate or delicious Mocha.

We will gladly give any scientist all the space he needs to explain why "muscle-makers," "fat-formers" and "pure fat," used to describe the nutritive principles in animal foods, are not just as scientific as, and a good deal more expensive than, "protein," "nitrogen-free-extract" or "carbohydrates" and "fat." The R. N.-Y. thinks that it would be an advantage to use the simpler terms. If we are wrong, we wish to know why.

The bulletin of the Minnesota experiment station says that when potatoes are peeled and started in the cold water, 80 per cent of the total albumen is lost in the water, while if they are at once placed in hot water the loss is reduced to 2 per cent. This is a statement of much importance to those who eat potatoes for an essential part of their daily nourishment. It is just as easy to cook in the right way.

STILLWATER NEWS.

Scores in the Two Weeks' Billiard Tourney.

The second week of the Stillwater billiard tournament witnessed a number of excellent games, and a careful observer can notice that the various players are improving greatly. The following is the standing of each: R. M. Anderson, won 2, lost 2; C. W. Hitchcock, won, 66 lost 4; W. G. Bronson Jr., won 3, lost 2; C. H. Davison, won 4, lost 2; L. E. Kinney, won 3, lost 2; G. G. Strickland, won 5, lost 1; George W. Patchin, lost 1; Albert Lehmicke, lost 1; Henry Heisel, lost 1; C. H. Browne, won 4, lost 1; Dr. C. W. Merry, lost 6; E. M. Conrad, lost 2; C. E. Mosier, won 6, lost 4; J. D. Bronson, lost 5; John McKusick, won 2, lost 2; A— Booren, won 1, lost 2; S. F. Staples, won 8, lost 7; B. J. Mosier, lost 2; N. A. Nelson, won 8, lost 6; Louis Hospes, won 3, lost 3; W. E. Easton, won 4, lost 2; H. T. King, won 6, lost 1; Laurence Hewitt, lost 2; W. E. Cowles, won 4, lost 2; A. B. Sargent, won 5, lost 2; H. C. Fogle, lost 4; Frank Sargent, lost 4; L. B. Castle, lost 1.

The funeral of Rev. Joel L. Hoff will be held from the Swedish Lutheran church this afternoon, and a large number of clergymen of that denomination will be present from all parts of the state. The remains will be taken to Rockford, Ill., for burial.

Judge Williston will hold a special term of the district court in this city tomorrow.

The funeral of H. L. Foster was held here yesterday.

The reports received from the logging districts the past week were of an encouraging nature, and indicate that good work is being done in all the camps. Roads are hard and slippery, making it possible to haul large loads.

CUT TO THE QUICK FOR THE QUICK.

Maple Leaf Route the Fastest.

"The Chicago Great Western Railway (Maple Leaf Route) now gets the preferred passenger business to and from Des Moines because of its quick time and superior service. Evening train leaves at 7:30 daily."

Where St. Paul Profits.

Duluth Commonwealth.

St. Paul claims to have reduced the debt $1,500,000 in two years, while Minneapol's has been increasing the city debt $2,000,000. The comparison isn't quite fair till we know what Minneapolis got in exchange for its bonds and what St. Paul went without. At the same time there is a heap of significance in the fact that Minneapolis is governed by the aldermen and St. Paul more largely by the mayor and his subordinates. A concentrated rule is the best for a municipal corporation as all American experience proves.

Economize.

One and a half teaspoonfuls

Horsford's Baking Powder.

gives *better* results than two full teaspoonfuls of any other. TRY IT.

ADVERTISED.

List of Unclaimed Letters Remaining in the Postoffice, St. Paul, Feb. 10, 1896.

Free delivery of letters by carriers at the residence of owners may be secured by observing the following rules:

First—Direct plainly to the street and number of the house.

Second—Head letters with the writer's full address, including street and number, and request answers to be directed accordingly.

Third—Letters to strangers or transient visitors in the city whose special address may be unknown should be marked in the left-hand corner "Transient." This will prevent their being delivered to persons of the same or similar names.

Fourth—Place the postage stamp on the upper right-hand corner, and leave space between the stamp and directions for postmarking without defacing the writing.

Persons calling for letters in this list will please say they are advertised, otherwise they will not receive them.

H. A. CASTLE, Postmaster.

Acker G S	Anderson R A
Adams C H	Andon & Marrellan
Alddenje C H	Archibald F B
Alexander A J	Armour F N
Alexander G W	Arthur A L
Allen Harrison	Ash H S
Allen H L C	Ashley C H
Allier T F C	Ashley M D
Ames B L	Askew C B
Amond Mrs (Rondo st)	Austin G O
Anderson E E	Atkins Mrs Mattie
Babcock W H	Belmont E
Bailey A K	Bensinger Louis
Bailey E E	Bergman Emanuel
Bailey D E	Bergman G
Bakeye Lewis	Bennett C S
Baker J F	Bennett W C
Balancton Miss Ella	Bennett Mrs J C
Balby F W	Bicknell C H
Ballou Abram	Bigler C R
Ballard J F	Birmingham T F
Barber B E	Blagi Pasquale
Barkor C H	Blowers Mrs Wm
Barlow H I C E	Bolles F M
Barrett Frank	Bothie George
Barrett T L	Boynton B
Barry M P	Brooks C H
Bartholomew E I	Brown Wm
Bartlett Sid	Brown C Arthur
Bateham Anson P	Brown Billey
Beer Miss Hedwig	Brown J W
Belle Miss C I 2	Buckmap Walker
Beeman Rufus	Buckman W M
Campbell J L	Church J R
Campbell Miss Mina	Cistola Antonio
Canfield G E	Clark Wallie
Carlesson Carl Erick	Clapp J H
Carleson Albert	Clauson A W
Cappell J F	Clawson A W
Carlson J P	Clement Miss M
Carman Fred	Coe J H
Carpenter W A	Cogswill James
Carr L H	Colt & Co
Carr Geo	Cole & Co H M
Carroll W F	Colby George
Cary F E	Compton Miss Margaret
Carter Chas H	Conklin Mrs Emma
Case Mrs Harvey	Corey Geo B
Catlin John	Cox Mrs J F
Chambers C D	Crocker H S
Chantler A E	Cunnigum W W
Chase W B	Curry James C
Chisholm J D	
Church T J	
Dalrymple Albner	Dejong J T W
Dampier F	Delaney C E
Davidson A D	Dewey C R
Davinson Henry	Denniston J M
Davis A P	De Vol Wm G
Dean C B	Dickson H H
Deasy Miss Kittie	Dorman Dr D H
De Brand H J	Doyle Hon Michael
De Celle W G	Driper Mick
De Dolph Theo	Droff L
De Garmo W G	Dunn Miss Nora
Dejouker H C	
Easton C L	Ellsworth Chas
Eaton W H	Englun Mrs Carrie
Eaton J P	Essendrup Alf
Ebert J W	Evans Miss T E
Farr L L	Flanagan Miss A E
Farrar Rev Frank	Flegle William
Ficker Mrs Kate	Flynn Miss Kate
Finch D G	Foster J H
Fitch & Inden	Frost Rev J A
Fitzgerald R	Fry A B
Fitz Hugh Mrs Carter H	Fullerton A W
Gaderer John	Grant A W
Geiselman Miss G E	Gregg Robt C
Geraghty Mrs Michael	Gregg Mrs M A
Glattobach Mrs Maggie	Gressmann John
Gould Miss Lee	Gudgell Miss Grace
Graham Mr, E 5th	Gustafsen Selma
Grant J T	Guthrie E G
Hagland Selma	Henry Mrs, colored
Hamer Miss Margarethe	Hennessy Col Dan
Hamilton Chas	Hixon Sisters
Hall Arthur	Hobbins Miss Sadie
Hammond F C	Hofmann M
Hanson H	Hoffman G H
Hanson Miss Florence	Hollister H E
Harrison Andrew	Holicky Miss Annie
Harris Mrs I A	Hoodested Albertina
Harris W A	Howarth S B
Healy Harry	Hunt G F
Helbert Luther D	Hutchins Walter T
Hembree Mrs E E	Hutchison, J
Impari Domeinco	
Ives H C	
Jefferson T H	Johnson Peter
Jensen Rev Peter	Jones Walter C
Johnson Auron	Jones Miss Jennie M
Kelly Miss Nellie	Knudson Ole
Kelly Thomas	Koch Wilhelm
Kennedy Frank	Kouri Fadduaj
Kerny Will	
La Foe Lewis W	Liberty Council No P Secy
Larson Miss Martha	Lore Miss, Secy W P Co
Larson Charley	Lyden Patrick
Lawler Mrs, Fuller st	Lyons Marguerite
Lehne Rev T F	
Lester H E	
McDonald Miss Florence	Martinson Anna
McDonald Lewis	Maraney Miss Lizzie
McDonough Patrick	Mattock Mrs Chas P
McGuire Thomas	Matteson Mrs H H
McLean Mr and Mrs	Mayer Mrs Albert
Magee Chas	Mehl Miss Rena
Maher Miss Essie F	Mercantile Collecting Agency
Malmstrom C O	Michaud H D
Malone E A D S T K L	Miller Miss Grace
Manhattan Dry Goods House	Miller Miss Trixy
Marceau J L	Moore Mrs A B
Marschke Wilhelm	Moorman A
Martin Frank	Morgan I L
Martin Col John	Morgenstern A
	Morris Wm
	Morser Miss Cora M
Nelson Miss Alma	Oliver Miss Mary
Nelson Mrs B C	Olson Jno O
Nelson Nels	Olson Miss Lizie
Nesselrood Miss Flora	Olsen Miss Sofie M
Nickolson Wm	Olson Miss Tillie
Nilson A	Otnell Mrs Jane
Nordholm Gustaf	
Parker C A	Peterson Mrs J W
Parkhurst Miss Maggie	Peterson Miss Martha
Pauling John	Peterson Ulrika
Paxton J R	Pheeney P J
Peterson Axel	Pink Mrs Harry
Peterson Mrs Bedsi	Potter A A
Peterson Mrs I A	Powers Miss Bird
	Prendeegast James
Rank Prof J W	Roberts C S
Ransom H L	Roberts E H
Reed C A	Robinson Mrs W E
Reed G B	Rogers F K
Reed J T	Rogers Mrs L S
Reed Dr Walter	Rohrer J H
Reid R A	Rodford R B
Rector Mrs Winnie	Rodgers M J
Reisnar Mrs O	Rose Emil
Renwick Miss M	Rose G M
Resh Mrs Sarah	Rose T E
"Review Press," City Ed	Rosenberg J
Regnier E	Rosser Dr J C
Rhodes R G	Rowel Frank
Rexford Dr F A	Rugg G P
Richards W	Rummel Miss Mary
Richardson D	Russell Charles
Richardson John	Russell G W
Risbon E B	Russell Miss Marrie
Robb J G	Ruth E W
Robert N J	Ruth, Hazzard & Co
Roach Mrs S M, 2	Ryan C F
Sabine C W	Skinner Geo W
Sandastrom Fred	Smith Mrs Carrie
Sautter A & Co	Smith F J
Sawyer John D	Smith G C
Scott C C	Smith G G
Scott F C	Smith Mrs M A
Scott John	Snyder Edward
Scott Wm J	Sommet Monsieur
Scovire F E	Spencer C H
Schmidt Mrs S	Sprague Mrs Emma
Searll C O	Stanley Miss Mary
Seville Miss Dellva	Stampf Richard
Shalin John	Star M F G Co
Shaw Mrs Maud	Stinson Fred
Shendon Lizzie	Stearnes C K
Sherin G A	Steidl Mary, 2
Sherwood Mrs Gertie	Steiner Ignatz
Shields Hon Charles	Stevens G W
Short J W	Storey Miss Nellie
Sibley F S	Styce W F
Simonet Miss Annie	Sullivan Thomas
Simoni Matteo	Svenson Martin
Simmons Mrs Margaret	Swanson Miss Christine
Simpson Miss Marie	Swanson John
Skinner Mrs Bertha	
Tanner Miss Lillian	Tibene M F
Thayer Hon A M	Tieney John
Thomas De A L	Tolfson Martin
Thomas Mrs Mattie D	Tompson Miss Annie
Thompson J, Frost Block	Trowbridge Lieut C R
Thompson John	Trowbridge E G
Thompson Hon W P	Twin City Cigar Co
Thrones Miss Nellie	Tyndale C K
Vandever Elizabeth M	
Waddell Larrie	Wendt Rev Fr
Wall W	West Mrs G R
Wallace Jay B	West Miss Louise
Walling Herbert E	Westphahl Herman L
Walker Mrs, 149 E 7th St	Wetmore Mrs C B
Walker Jorge	Weymouth Miss Jennie
Ward Miss Carrie	White A J, 2
Warner Jos	White D M
Waterson W O	Whitehouse W T
Watson W S	Whitney C M
Watier Madame George	Wilbur Seed Mill Co
Wauburton Chas	Willet Geo R
Weber M N	Williams F D
Wegner Henry	Williams J H
Weinhand S	Wilson Charles
Wells Chas F	Woodworth W W
	Wunderlich A A
Yaeger Mr, Academy of Music	Yornighan May
	Young C S
Zinneman J E	Zwieg H

UNPAID LETTER LIST.

Edstrom Carl	Smith Miss A, Cor 3rd and Munro Ave
Kilmartin Miss L L	Townsend W W, 2
McGee James	Townsend Mrs
Petterson Miss Hannah	

...DIRECTORY... OF THE PRINCIPAL BUSINESS HOUSES OF ST. PAUL.

The following is published daily for the benefit of traveling salesmen, strangers and the public generally. It includes all the trades and professions, and cannot fail to prove of interest to all who intend transacting business in St. Paul.

Amusements.

Metropolitan, Sixth, near Robert st.
Grand, Sixth and St. Peter streets.
Straka's Tivoli, Bridge Square, Concert evenings and Sunday matinee. Admission free.
Bodega, 148 East Sixth street.
Olympic, 174-178 East Seventh street.

Auctioneers.

Kavanagh & Johnson, 22-24 E. 7th st.

Accountants.

Wm. Waugh, 215 New York Life Building.

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Thauwald Bros., 353-355 W. Seventh st.
Horejs Bros., 463 and 1165 West Seventh st., 15 East Seventh st. and 383 West University avenue.

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Schroeder Bros., 902 Payne av.

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Elmquist Shoe Store, 229 E. Seventh st.

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Wisconsin Dairy, 513 St. Peter street, Tel. 821.
Milton Dairy Company, 772 Wabasha st. Tel. 281.

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Edwards, 173 Third st., 339 Robert st.

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Schroeder & Dickinson, 16 E. 6th st.

Cloaks.

Ransom & Horton, 99-101 East Sixth.

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Merchants' Collection Association, 13-14 Globe Building. Claims bought and collected. Terms reasonable.

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R. E. Cobb, 294-298 East Sixth st.
C. C. Emerson, 251-255 E. Sixth st.
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E. McNamee & Co., 249 East Sixth st.
Schierman & Co., 318 Robert st.
De Camp & Beyer, 129 East Third st.
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Dore & Redpath, 70 East Third st.

Caterer.

J. D. Ramaley, 403 St. Peter street.

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S. Brand, corner Wabasha and Park avenue. Tel. 1033.
O. G. Wilson, corner 8th and Broadway.
Independent Coal Co., 156 East 3d st.

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Horejs Bros., 463 and 1165 West Seventh st., 15 East Seventh st. and 383 West University avenue.
Miss Martin, 564 Wabasha street.

Confectioners, Wholesale.

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E. P. Holmes & Co., 336 St. Peter, near Fourth street.

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The Stella Drug Co., 440 Wabasha.

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George J. Mitsch & Co., corner Seventh and St. Peter streets.

Dye Works.

New York Steam Dye Works, 16 West Sixth street.

Express, Piano Moving, Packing and Storage.

J. B. Desforges, 154 E. 6th. Tel. 550.

Electricians.

John Gorman, 315 Minnesota street.

Express and Storage.

Kent's Express and Storage Company, 211 W. Seventh st. Cheapest and best.

For Funerals.

Carriages, $2; hearses, $3. Seven Corners Livery, tel. 339.

Furs.

Ransom & Horton, 99-101 East Sixth.
Merrell Ryder, 339 Jackson street.
E. Albrecht & Son, 20 East Seventh st.

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Schroeder & Dickinson, 16 East Sixth street.

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H. R. Sheire, 505 Robert, tel. 531.
Tierney & Co., 91 East Third st.

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Tubbesing Bros., 100 East Third street.

Grocers.

John Wagener, corner Twelfth and Robert sts., and 486-488 E. 7th st.

Guns, Skates and Sporting Goods.

M. F. Kennedy & Bros., Third and Robert.
Wm. Burkhard & Sons, 57-59 E. Seventh st.

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Grand Central, cor. 7th and Wabasha.

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H. Stebbins (Como), 367 Dayton av. All cows guaranteed free from tuberculosis.

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A. Peterson & Co., 231 East Seventh street.

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A. Peterson, 418 East Seventh street.

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Charles L. Neumann, 224 West Seventh st.

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G. Dunn & Co., 22 West Sixth street.

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A. W. Johnston, 139 West Seventh st.

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McQuillan Bros., 183 Western avenue.

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John H. Shea, 128 Eighth street.

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Ed L. Murphy, cor. St. Peter and 10th sts.

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Karst & Breher, 183 West Third street.

Tin and Sheet Iron Job Work.

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Theo Bunker, cor. West 7th and 6th streets.

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Twin City Willow and Rattan Works, 273 West Seventh street.

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E. H. Hobe, 204 East Seventh street.

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Standard Gum Company, 461 Temperance st.

Wholesale Wines and Liquors.

B. Simon, 297-299 East Seventh street.

Every sportsman will appreciate the sporting statistics as they are given in the Globe Almanac, Cyclopaedia and Atlas.

THE NORTH-WESTERN LINE C. ST. P. M. & O. RY.

TICKET OFFICES. 395 Robert St., Cor. 6th, 'Phone 480 & Union Depot.

Leave.	†Ex. Sun. *Daily.	Arrive.
*8:10 am †6:25 pm *8:10 pm	CHICAGO	*7:50 am *11:55 am 9:55 pm
†10:55 am	Duluth, Superior, Ashland.	†5:50 pm
*11:00 pm	....Duluth and Superior.....	*6:50 am
†8:40 am	..Omaha and Kansas City..	*7:25 am
†8:40 am	Su City, Su Falls, Pipestone	†6:10 pm
†12:25 pm	.Mankato, New Ulm, Tracy.	†10:45 am
†12:25 pm	.Watertown, Huron, Pierre.	†6:10 pm
*7:55 pm	Sioux City, Omaha, Kan. Cy.	*7:25 am
*7:55 pm	"California in Three Days"	*7:25 am

NORTHERN PACIFIC R.R. TICKET OFFICE 162 EAST THIRD ST.

Dining Cars on Winnipeg and Pacific Coast Trains.	—ST. PAUL.— Leave.	Arrive.
Pacific Mail (daily) for Fargo, Bozeman, Helena, Butte, Missoula, Spokane, Tacoma, Seattle and Portland	4:15 pm	5:55 p.m
Red River Express (daily) for Moorhead, Fargo, Fergus Falls, Wahpeton, Crookston, Grand Forks, Grafton, Winnipeg	8:00 pm	7:10 a.m
Fargo Local (daily except Sunday) for St. Cloud, Brainerd and Fargo	9:00 am	5:30 p.m

Pullman First Class and Tourist Sleepers.

Chicago, Milwaukee & St. Paul Railroad.

	Lv—ST. PAUL—Ar.	
Chicago "Day" Express..	†8:05 a m	†10:10 pm
Chicago "Atlantic" Ex..	*2:35 p m	*11:55 am
Chicago "Fast Mail"......	*6:55 p m	*2:00 pm
Chicago "Vestibule" Lim.	*8:10 p m	*7:50 am
Chicago via Dubuque.....	†4:10 p m	†11:00 am
Dubuque via La Crosse...	†8:05 a m	†10:10 pm
Peoria via Mason City....	*4:10 p m	*11:00 am
St. Louis and Kansas City.	*8:35 a m	*6:25 pm
Milbank and Way..........	†8:20 a m	*6:30 pm
Milbank, Fargo and Aberdeen..........	*5:15 p m	*8:10 am

*Daily. †Ex. Sun. ‡Ex. Sat. ¶Ex. Mon. For full information, call at Ticket Office.

GREAT NORTHERN RAILWAY. Ticket Office, 190 E. Third St. 'Phone 1142.

LEAVE.	*DAILY. †EXCEPT SUNDAY.	ARRIVE.
†8:05 am	Breck. Division & Branches	†7:00 pm
*8:30 am	F'gus Falls Div. & Branches	*7:15 am
†4:00 pm	Willmar via St. Cloud.......	†10:55 am
*7:45 pm	Breck., Fargo, Gd. F's, W'peg	*7:50 am
*4:30 pm	Montana and Pacific Coast..	*5:45 pm

EASTERN MINNESOTA—G. N. RY.

†8:50 am *11:20 pm	Duluth, West Superior	*6:55 pm †7:30 am

WISCONSIN CENTRAL LINES. Trains leave St. Paul 12:35 p. m. and 7:40 p. m. daily for Milwaukee, Chicago and intermediate points. Arrive from Chicago at 8:15 a. m. and 3:45 p. m. daily. City Ticket Office, 373 Robert street.

SOO LINE. Trains leave St. Paul Union Depot as follows: Daily, 6:45 p. m., for New York, Boston, Montreal and Eastern points. Dining car and through Boston Sleeper attached. Daily, 9:05 a. m., for Seattle, Tacoma, Portland and Pacific Coast points. Through sleeper to Seattle attached. Daily, except Sunday, 5:10 p. m. for Glenwood from Minneapolis. From Broadway station, except Sunday, Wisconsin Div. Local, 9:35 a. m.; St. Croix Falls Accommodation, 6:05 p. m.

Burlington Route. Leave Union Depot for Chicago, St. Louis and down-river points, 7:30 a. m.; Arrives from Chicago, 2:15 p. m., except Sunday. Leaves Union Depot for Chicago and St. Louis, 7:40 p. m. Arrives from same points 7:45 a. m. daily.

CHICAGO GREAT WESTERN

MAPLE LEAF ROUTE. Ticket Offices: Cor. Robert and 5th Sts. and Union Depot. Trains leave Union Depot, St. Paul, at 7:30 P. m. Daily, and 7:30 A. m., Except Sunday, for Dubuque, CHICAGO, Waterloo, Cedar Falls, Marshalltown, Des Moines, St. Joseph, Leavenworth and KANSAS CITY.
Dodge Center Local leaves at 4 P. m. Daily.
Trains from Kansas City arrive at 7:20 A. m. and 2:30 P. m. Daily, and 7:28 P. m., Except Sunday, and from Chicago at 7:20 A. m. and 2:30 P. m. Daily, and 7:28 P. m., Except Sunday.