THE HOUSEHOLD

THE TOOTHSOME LOBSTER.

Many Delicious Dishes That May Be Prepared Without Trouble.

Lobsters are more easily prepared for the table than young housewives imagine, and many delicious dishes may be made with them.

Should ready-boiled lobsters be purchased, test them by gently drawing back the tail, which should rebound with a spring. If the tail is not curled up and will not spring back when straightened, the lobster was dead when boiled, and should not be eaten. Choose the smallest lobsters that are heavy for their size, as the larger ones are apt to be coarse and tough. Lobsters weighing from one and one-half to three pounds are the best in size.

All the parts of the lobster are wholesome and may be used except the stomach, which is a small hard sack and contains poisonuos matter, and lies directely under the head, and a little vein which runs the entire length of the tail.

To boil a lobster, put into a kettle water enough to cover the lobster. When the water is hot, but not boiling, put in the live lobster, head first. In this way the lobster will be instantly smothered to death. Put a tablespoonful of salt into the water, cover the kettle and boil a medium-sized lobster thirty minutes. Cooking too long will make the meat tough and dry. When the lobster becomes cold, twist off the claws and break apart the tail and body, take out the green fatty part, which is the liver of the lobster, and coral and lay them one side to use with the meat. Remove the stomach, which is below the head, and throw it away. Break open the body and take out all the small pieces of meat. Cut the under side of the tail shell open and loosen the meat, taking it out in one piece. Open the meat and remove the little vein and throw it away. In cracking the claws hold them on the edge of the table. By doing so the shell will be cracked and the meat will not be crushed. Save the small claws to garnish with.

A delicious dish is creamed lobster. Take two lobsters weighing two and one-half pounds each, or about five pounds of lobster for one pint of cream. Remove the meat from the shell and cut it into half-inch pieces. put the pint of cream in a double boiler and place over the fire. Mix two tablespoonfuls of butter with two of flour, and season highly with salt and Cayenne pepper. Moisten with a little cold milk, and when the cream is boiling stir this mixture into it and cook five minutes. Then add the cut lobster meat, and when it is thoroughly stirred in, turn the mixture into a buttered pudding dish. Cover the top with fine bread crumbs and bake in a hot oven twenty minutes. The lobster mixture may be baked in individual shells, and, so served, makes a very nice course for a luncheon or dinner. If the small dishes are used, ten minutes is long enough to bake.

To make lobster chops cut into tiny pieces half a pound of boiled lobster meat. Put over the fire in a saucepan two ounces of butter, and when it bubbles stir in one tablespoonful of flour. Let the flour cook a few moments, taking care that it does not brown. Then gradually stir in half a pint of cream or rich milk, and last add the prepared lobster meat. Remove from the fire and stir in the beaten yolks of three eggs, one tablespoonful of finely chopped parsley, a teaspoonful of salt, and a pinch of Cayenne pepper. Return the saucepan to the fire and stir long enough to set the eggs. Pour the mixture into a shallow buttered dish to cool. When cold form into chops with a mold, or they may be molded with the hands. Cover them with beaten egg and then with fine crumbs, and fry them in boiling lard. Put a small claw into the pointed end of each chop. Garnish the platter with sliced lemon and parsley, and serve a Bechamel sauce with the chops. To make the sauce, rub three large tablespoonfuls of butter and three level spoonfuls of flour to a smooth paste; gradually stir into this two cups of white stock, add one bay leaf, some parsley, a dozen pepper corns, a small piece of mace, one onion cut in quarters, two slices of carrot, and a saltspoonful of salt. Put all the ingredients into a saucepan; cover it and let them simmer thirty minutes, stirring frequently. At the end of that time stir in one cup of cream and let it boil up once. Strain through a coarse sieve and it is ready to serve.

For deviled lobster baked in the shell use two lobsters, each weighing about two and one-half pounds. Be careful in opening the lobster not to break the body or tail shells. Remove the meat and wash and dry the shells. With a sharp pair of scissors trim out the inside shell of the tail piece and fit it to the body shell. Cut the meat into small pieces, using a silver knife. Put two cups of cream over the fire in a double boiler. Mix together two tablespoonfuls of butter, the same quantity of flour, one level tablespoonful of mustard, and a dash of cayenne pepper. Stir into this three tablespoonfuls of the boiling cream and then stir the mixture into the remaining boiling cream and cook five minutes. Add the prepared lobster and salt to suit the taste and remove from the fire. Put the mixture into the lobster shells, cover the top with fine bread crumbs, and scatter tiny bits of butter over them. Place the filled shells in a pan, putting something on each side to hold them in position, and bake in a hot oven long enough to brown the crumbs. Serve them on a fish platter, having the bodies in the center and the tails coming towards each end of the platter, and garnish with quarters of lemon and parsley.

A simple but very nice dish is breaded lobster. Split the meat of the tails and claws and season the pieces well with salt and pepper. Dip them in beaten egg and then in bread crumbs, allow it to dry on the lobster, and then dip them in egg and crumbs again. Fry them in boiling fat to a delicate brown color. Pile them in the center of a heated platter and arrange a wreath of parsley or cresses around them and serve with tartare sauce. To make the sauce, beat the yelks of two eggs with one tablespoonful of dry mustard, one teaspoonful of sugar, one-quarter of a teaspoonful of pepper and one of salt, until they are light and thick. Beat in gradually, a few drops at one time, until you have used three-quarters of a cup of olive oil; if the sauce becomes too thick, thin it with a little vinegar and then finish the oil. Add a teaspoonful of onion juice, one tablespoonful of chopped capers, and one of chopped cucumber pickles. This is a delicious sauce to serve with all kinds of fried and broiled fish.

Lobster a la Newburgh is a very popular dish. To prepare it, put one tablespoonful of butter in a saucepan, and when it has melted, put in one and one-half cups of boiled lobster meat cut into inch pieces, one chopped truffle, a saltspoon of salt, and a pinch of cayenne pepper. Cover the pan and let the contents become heated. Then add one and one-half gills of sherry, cover and cook three minutes. Meanwhile have the yolks of two eggs beaten light and stir them into one cup of cream. Add the egg mixture to the lobster and stir constantly until it thickens, using a wooden spoon so as not to break the lobster meat. It must be served immediately, as it curdles quickly.

Spindled lobster and broiled bacon is a dish for Sunday night suppers which always pleases the men of the party. Cut the boiled lobster into two-inch pieces. Mix together a saltspoonful of salt, half as much cayenne pepper, and a suspicion of mace, and sprinkle it over the pieces of lobster. Have ready some skewers and a few mushrooms. On each skewer put three pieces of lobster and two mushrooms, alternating them. Place the skewers on a broiler over a clear, hot fire and broil eight minutes, turning them frequently. Meanwhile broil thin slices of bacon and toast bread and cut it into finger pieces and lay them on a hot platter. When the lobster is cooked place each skewer on a piece of toast, spread maitre d'hotel sauce over the lobster and mushrooms and put the broiled bacon around the toast. This should be served very hot. To make the sauce, rub two tablespoonfuls of butter to a cream, add half a teaspoonful of salt, the same amount of pepper, and one tablespoonful of finely chopped parsley. Stir in gradually the juice from half a large lemon. This sauce may be mixed and kept in a cool place until needed.

To make curry of lobster, cut into inch pieces the meat of a medium-sized lobster. Put in a saucepan three tablespoonfuls of butter, and add one onion sliced. Put the saucepan over the fire and stir until the butter is melted and the onion browned; then stir in two tablespoonfuls of flour and a dessertspoonful of curry powder. When thoroughly blended gradually add a scant pint of stock, salt and cayenne pepper to taste. Strain the sauce over the cut lobster, return to the fire, and let it simmer five minutes. Turn on pieces of toast and serve.

A delicious sauce may be made of lobster for serving with boiled fish or fowls. Rub together two tablespoonfuls of butter with two of flour, and cook for five minutes, stirring all the while. Draw to one side of the fire and stir in gradually one cup of cold milk and one cup of the water in which the fish was boiled; add more salt and pepper if needed. Cut into fine pieces the meat of a small lobster and add to the sauce and serve.

In boiling fish or fowls put into the water a dozen cloves, two bay leaves, an onion, a few whole peppers, and salt. These flavor the fish.

A favorite salad is made of fresh boiled lobster and crisp lettuce leaves, with mayonnaise dressing.

NOTES ON HOME NURSING.

The Prevention of Consumption.

Consumption is now known to be contagious. Every new case is contracted from some other case. Those, therefore, having the care of consumptives have very important duties to perform—duties too often neglected. The personal and bed clothes of a consumptive should be washed by themselves, and should be sterilized in boiling water before they are handled by the laundress. The dishes used by the patient should be kept exclusively for his use, and should be washed by themselves. Expectorations should be received in a cup in which a germicide (a germ-killing drug) is kept. The cup should be of some material, as porcelain, that does not corrode, or of paper, which, being cheap, can be burned after using. The porcelain cup should be washed at least twice a day in boiling water; while in use it should be half-filled with water in which eight drops of carbolic acid solution have been mixed. Or strong soap lye may be used, or a corrosive sublimate solution (proportion of one-half tablet of tartaric acid sublimate, or citric acid sublimate, to a pint of water). The patient himself should be warned never to expectorate where the sputum can dry and be carried about by the air into the lungs of well people. Where the cup is not at hand the sputum should be received in a cloth, which should be burned.

PRETTY FEET.

Harper's Round Table.

I am asked by a girl friend to give my opinion about a pretty foot. Is it a short or a long foot, a broad or a narrow one, and do I recommend a particular shoe? How is one to avoid in-growing nails, corns and bunions?

My dear child, these painful deformities are caused, as a rule, by ill-fitting shoes. A shoe too short for the foot or a very high heel will cause an in-growing toe-nail, a source of endless trouble and suffering. Wear low heels, and have your shoes a little longer than your feet, and you will not be troubled by bunions, which are swellings of the joints. Change your stockings often, and bathe the feet twice a day to prevent corns. A pretty foot is a foot in the right proportion to the rest of the figure. It is not always a small foot. Indeed, a tall, large girl should not care for a foot fit only for a wee midget who needs a tiny boot and an elfin slipper. Never be ashamed of the size of your foot, but keep your shoes and boots in the nicest possible order.

Be very careful about buttons. A shoe with one or two yawning spaces where all should be neatness and trimness gives a disagreeable impression of its wearer. Whenever you can manage it, have several pairs of shoes at a time. They last much longer if relieved by one another; and when not in use keep your shoes in a box or bag away from dust, and with tissue paper stuffed inside their toes to preserve their shape. Wear the nicest stockings you can procure. It is true economy to purchase the best foot-gear one can afford.

A New Salad.

At a luncheon last week the salad, which was the now extremely popular one of apples and celery, with a mayonnaise, was served in bright red apples. The top of the apple was taken off neatly, the meat scooped out till the walls were about half an inch thick, and the shell filled with the salad. Every apple rested on a bed of green cress. The apples want to be prepared as near the time of serving as possible, to prevent the rusting of the edges. Served in this way the course is a pretty novelty, though on the same lines as tomato shells, or those of green pepper for the meat or fish salad of a green and white luncheon.

HINTS FOR THE HOUSEHOLD.

Decanters and carafes that are stained inside may be cleaned with a mixture of vinegar and salt, rock salt being best for the purpose. To a handful of salt allow a gill of vinegar; put both in the decanter and shake well until the stains have disappeared. Rinse well.

The following is an excellent fruit salad, and, like Dickens' Marchioness, if you "make believe" just a little you will find it tastes like pineapple: Take three large oranges, peel, remove all the white part, and cut the fruit into thick slices; pare two apples and slice them very thin; alternate the slices of fruit in a dish and sprinkle over them sugar, the juice of one lemon, all the orange juice, and a glassful of sherry wine; place on the ice for two hours before serving.

A handsome sofa-pillow cover may be made of figured denim. Outline the pattern with rope silk of some dark, rich color and fill in the figures with gold-colored silk in the darning stich.

For shampooing take five cents' worth of powdered castile soap, the same quantity of borax, add to them two tablespoonfuls of alcohol, the beaten yolk of an egg, and a pint of hot water. Put this in a bottle and cork it tightly. When used, rub well into the scalp and make a good lather. Carefully wash the hair in several waters, having the first hot and the last one cool. This will prevent taking cold if the hair is dried thoroughly.

Plants that have been recently repotted, palms especially, should not be brought at once into a living room, but kept where it is cool, nor should they be watered so plentifully as when they were in a pot-bound condition.

A good method for raising the crushed pile of velvet is to cover a hot iron, held upward, with a wet cloth, lay the velvet on this, and then gently beat the crushed part with a clothes brush. Lay the velvet out on a flat place and do not touch it until it is perfectly dry.

To make a paste for cleaning marble mantels, take equal parts of ox gall, powdered soap, and pipeclay, and add a little turpentine. Apply a coating to the marble, and when thoroughly dry rub it off and wash with warm soft water. This mixture will cleanse without destroying the polish. If the marble is badly stained a second application may be necessary.

When the dining table requires to be made smaller, and the felt under-cloth is too long, fasten small loops to each corner of it and catch them on small brass hooks screwed on the under side of the table.

REDFERN FASHIONS.

Grape Canvas the Very Newest Material for This Season.

A very choice material is the new "grape canvas." It is semi-transparent and silky in appearance. The prettiest way to make it up is over the brightest shades of silk or satin. Silk is most appreciated for the summer, being of so much lighter weight than satin. Braiding is often introduced into these bodices, forming the revers or vest. In many instances a corsage of lace embroidery will be found to give a very effective finish to these dressy gowns.

White and flowered muslins will also hold a fair position among fashions by reason of their being so cool, besides forming delightfully "chic" gowns particularly suitable to young girls. A charming arrangement of this fabric I saw at Mr. Redfern's a few days ago I have much pleasure in introducing to you in the first sketch:

This gown is made with full pleated skirt all round, and has two rows of fine lace insertion, one about an inch from the hem, and one about four inches apart. The full-drawn waist has wide frills falling over the shoulders, edged with lace to match that on the skirt. A small ruffle encircles the throat, while the sleeves are puffed to the elbow, from whence they are wrinkled down to the wrist like a long glove. A pretty willow-green ribbon finishes the waist, and adds much to the dainty effect of this lady-like little frock.

Returning to our former subject, let me tell you about a marvelously attractive dress I saw at this same establishment, which was an exact copy of a Paris model of the latest style. It was made entirely of this grape canvas, which the French call "linen," over a glace silk of mixed mauve and red, which, of course, was only dimly visible through this semi-transparent material; the linen of the bodice was masked in a beautiful embroidery in silver and gold mixed with several shades of green and finished at the throat and wrists with full bands of willow green velvet. The hat destined to be worn with this extremely elegant costume was a green straw, covered with Russian violets and green tulle, with two natural Paradise feathers falling like wings on each side. The turned up back is the feature of the hats this season, with cachepiegnes of leaves, flowers or choux of many-colored tulle.

For yachting and any good, substantial wear, linen cannot be surpassed. It is to be had in many delicate shades, among which a very "taking" combination will be found in making up the pale blue and tan together, or butter color and a dark shade of brown. The coat and skirt represented in our second illustration for this week combines cream with dull light blue, the full skirt of which is plain, with the exception of a blue band about an inch wide round the bottom, on the top of which are three rows of dead white braid, forming a very pretty and simple finish. The double-breasted coat has wide sailor collar scalloped out all round and braided in a like manner. Silver anchor buttons decorate and form fastenings for the front. In this case a white silk shirt waist is worn beneath the coat, and a small bow tie at the throat. A girl possessing two or three of these suits and a variety of shirt waists may consider herself well dressed, for they wash splendidly and come out looking fresh as ever and always dressy.

—Le Baron De Bremont.

The Maple Leaf Route.

Take Chicago Great Western Railway trains for Chicago and the East and Kansas City and the Southwest. Delightful reclining chair cars free.

The Finest Cake

In the World is made with

Horsford's Baking Powder.

Use one-third less quantity than other powders require and the Cake will be remarkably light, of fine texture, and will retain its fresh condition longer than when any other powder is used.

DO NOT GROW OLD.

What Charles Dickens Said and a Valuable Hint to All Who Wish to Remain Youth.

Charles Dickens never wrote a truer thing than the following description of old age:

"Can anything be more pitiable than the sight of elderly men and women who realize that the strength of earlier years is departing? Down the plain of life, whose end is darkness they look, and wonder if their weary steps will carry them painlessly to the end."

But what can elderly people do to avoid these dangerous symptoms of weakness? How can they prevent the trembling of the nerves, the lessening of vitality, the decreased vigor, their frequent chilly sensations? Plainly, they must have assistance. Ordinary food and drink will not help them. Drugs should be avoided. The best advice on the subject is given by Dr. Gardner, an eminent physician, who says:

"Elderly persons who suffer from cold feet and find artificial heat, applied externally, fails to afford relief, may, with great advantage, take whiskey and hot water on going to bed. If headache or foul tongue should follow it may be regarded as a sure sign that the spirit is impure, and probably contains fusel oil. A very slight trace of this noxious ingredient will, in some constitutions, produce headache—as accurate a test of impurity as chemistry can employ."

There is only one absolutely pure whiskey, free from fusel oil, and that is the well-known and universally popular Duffy's pure malt whiskey. It has all the properties that contribute to health and vigor and none that can injure. It cannot harm the stomach of even a child. It may be procured from any reliable grocer or druggist, but care should be exercised that no inferior imitation is substituted. There is nothing else that can possibly take its place.

VAGRANT VERSE.

PUSSY WILLOW.

I know what the fairies do with their muffs
When the winter's spent,
And the warm south wind with its coaxing puffs
Makes the ice relent.

They go where the pussy willow stirs
In the wind, all bare;
And, just as your mother does with her furs,
Hang them out to air.

—Independent.

AN OUTLAND VOYAGE.

The tall ships come and the tall ships go
Across the purple bay;
But there's never a ship so fair and fine,
Never a ship so fair as mine,
As mine that sailed away.

Bright in the light, and gray in the shade,
And white when the waves glow dun,
The gulls go by with their great wings spread;
But the sails of my ship were gold and red,
And they shone like the setting sun.

They make good cheer in the tavern here,
The sailors home from sea;
But the crew of my ship they feast with kings,
In emerald crowns, and opal rings,
And coats of the cramoisie.

Fine is the freight their ships bring in,
But mine bears finer far;
Pearls and roses, and links of gold,
Myrrh and amber, and rich bales rolled,
As bright as the morning star.

'Twas May-day morn that my ship set sail,
With the dew on her figurehead;
Her bows were wreathed with the hawthorn bloom,
As she stole through the dusk of the dawning gloom,
Like a ghost, or a bride new-wed.

The May-days dawn and the May-days die,
And the hour draws near, I know;
The day when my ship shall come for me
To carry me back to mine own countrie,
East of the sun by the outmost sea,
In the heart of the Long Ago.

—Rosamund Marriott-Watson.

A MAY BLOSSOM.

In my dim room, above the city street,
I sat at work . . . yet, all about me grew
Bright reaches of the fields, so cool, so sweet;
I heard the pretty talks of building birds,—
Poem, for which no poet hath found words—
And whir of wings, that swept the sunshine through.
I felt soft touches of the wind, at play,
Lift from my tired brow loose slips of hair,
And kiss my cheek . . . the tear that trembled there.
Oh, strangest charm! . . . I did not dream, but still
The magic of a dream entranced the day.
Some one had placed upon my window-sill
A tiny crystal cup, and in it lay
A single white sweet blossom of the May!

—Ladies' Home Journal.

TWO PICTURES.

The sun was shining calm and bright,
The meadow grass was deep;
The daisies and the buttercups
Were nodding half asleep.
And overhead the sparrow sat
And dozen upon the bough,
For all the world was sleepy then,
When Johnny drove the cow.

The sun was like a flaming beast!
The field was like the sea!
The grass, like angry snakes, did hiss
And wriggle at his knee.
The sparrows turned to goblin imps
That yelled, and fluttered on,
As, through a world gone raving mad,
The cow was driving John.

—May St. Nicholas.

IT IS OH, FOR THE ROAD.

When the sun comes back from his truant track,
And the young year drops his load
Of ice and snow, and soft winds blow,
'Tis oh, it is oh, for the road.

It is oh, for the road, the' the torpid toad
Sits at home and bats his eye;—
Down the country lane and back again
With the wings of the winds, we fly.

With wings of wind, we leave behind
All crowding, cankering care;
Our flying feet a new world find,
And the world is passing fair.

Our hearts are rife with the joy of life,
The joy they feel who live;
The sparkling eye and the pulse beat high,
Tell of joy to keep and give.

So, it's oh, for the road, and light of load
Are our hearts and free from care,
When the sun comes back from his truant track,
And the world is passing fair.

—Womankind.

Red Lake Reservation.

For the opening of the Red Lake Reservation the Northern Pacific will on May 12 and 13, sell tickets to Crookston and Red Lake Falls and return at the following rates:

From St. Paul, Minneapolis, Duluth and Superior $11.75
From Ashland $14.40

Tickets will be of iron-clad, descriptive form. Crookston tickets will be limited to continuous passage in each direction, with final limit May 30th, '96.

Red Lake Falls tickets will be limited to two days in each direction. Stop-over of one day allowed in each direction at Crookston; final limit May 30th, '96.

Ticket Office, 162 East Third street.

Beecham's pills are for biliousness, bilious headache, dyspepsia, heartburn, torpid liver, dizziness, sick headache, bad taste in the mouth, coated tongue, loss of appetite, sallow skin, etc., when caused by constipation; and constipation is the most frequent cause of all of them.

Go by the book. Pills 10¢ and 25¢ a box. Book *free* at your druggist's or write B. F. Allen Co., 365 Canal St., New York.

Annual sales more than 6,000,000 boxes.

WHEAT IS HIGHER

CROP DAMAGE REPORTS CAUSED AN ADVANCE IN THE CHICAGO PIT.

CORN AND OATS AS WELL.

BOTH CLOSED WELL ON ADVANCE IN QUOTATIONS FOR THE DAY.

BUT PROVISIONS LAGGED BEHIND.

Lard, Pork and Ribs Did Not Profit Any by the General Bull Influence.

CHICAGO, May 9.—Wheat was firmer today on reports of chinch bugs in Illinois, Hession flies in Indiana, and conflicting reports from other Western states. July closed at 63⅝c, or ½c above yesterday. Corn and oats also came in for an advance on account of unfavorable weather. Provisions alone declined to join in the advance. There was a good trading and an active market in wheat, fluctuations covering 1⅛c range. The feeling developed was considerably stronger during the early hours. Early strength was due chiefly to reports of damage. There was active buying by prominent operators and offerings for a while were small. The small Argentine shipments also had an effect on the market. There was but little rain in the Northwest and receipts in that section were as liberal as a week and a year ago this date. The weather forecast had a weakening effect and caused prices to recede some. There was a good general trade in corn. The close was steady at ⅜@½c advance. Offerings in oats early were light and it required but little buying to advance prices 1c. On the bulge offerings were increased and prices reacted ⅜c, but closed with a net gain of ½c. Provisions had a farther decline today. July pork, which closed yesterday at $7.80, declining to $7.62½, and closed at $7.70. Lard was even more conspicuously weak, getting as low as $4.60, and closed at $4.62½. July ribs, which closed on the day before at $4.17½, left off today at $4.07½. Estimated receipts for Monday are: Wheat, 10 cars; corn, 115 cars; oats, 145 cars; hogs, 40,000 head.

The leading futures ranged as follows:

Articles.	Opening.	Highest.	Lowest.	Closing.
Wheat—				
May	62	63	61⅞	62¼
June	63	64	62⅞	63¼
July	63½	64½	63⅝	63⅝
September	64½	65¼	64	64½
Corn—				
May	28⅝	29	28⅝	28⅝
July	29⅞	30½	29⅞	30¼
September	31	31⅝	31	31¾
Oats—				
May	18	18⅝	18	18⅝
June	19¼	19¼	19⅛	19⅛
July	19¾	20	19¼	19¾
September	19⅞	20⅝	19⅝	20⅛
Pork—				
May	....	....	....	7 75½
July	7 75	7 25	7 62½	7 70
September	7 95	7 95	7 80	7 90
Lard—				
May	4 55	....	....	....
July	4 75	4 75	4 60	4 62½
September	4 90	4 90	4 75	4 75
Ribs—				
May	....	....	....	3 97½
July	4 15	4 15	4 07½	4 07½
September	4 30	4 30	4 20	4 20

Cash quotations were as follows: Flour—Unchanged. Wheat—No. 2 spring, 62⅞c; No. 3 spring, 63½c; No. 2 red, 66⅝@67¼c. Corn—No. 2, 29c; No. 2 yellow, 29¼c. Oats—No. 2, 19c; No. 2 white, f. o. b., 21½c; No. 3 white, f. o. b., 19¾@21c. Rye—No. 2, 36½c. Barley—No. 2, nominal; No. 3, 33@34c; No. 4, f. o. b., 28½c. Flax Seed—No. 1, 86c. Timothy Seed—Prime, $3.30. Pork—Mess, per bbl, $7.60@7.65. Lard—Per 100 lbs, $4.55. Ribs—Short sides (loose), $4@4.10. Shoulders—Dry salted (boxed), 4½@5c. Sides—Short clear (boxed), 4¾@4⅞c. Whisky—Distillers' finished goods, per gal, $1.22. Sugar—Cut loaf, unchanged. Receipts—Flour, 4,000 bbls; wheat, 5,000 bu; corn, 100,000 bu; oats, 165,000 bu; rye, 2,000 bu; barley, 16,000 bu. Shipments—Flour, 8,000 bbls; wheat, 53,000 bu; corn, 337,000 bu; oats, 385,000 bu; barley, 4,000 bu. On the produce exchange today the butter market was steady; creameries, 11@15½c; dairies, 9@12c. Eggs, weak; 7@8c.

Duluth and Superior Grain.

DULUTH, Minn., May 9.—Cash, No. 1 hard, 64¼c; No. 1 northern, 63c; No. 2 northern, 60½@60¾c; No. 3 spring, 58½@59½c; rejected, 54½@55½c; to arrive, the same; May, No. 1 hard, 64⅝c; No. 1 northern, 63½c; June, No. 1 northern, 63¼c; July, No. 1 hard, 64⅝c; No. 1 northern, 63⅝c; September, No. 1 northern, 63½c. Receipts, wheat, 186,692 bu; shipments, 485,583. Cars inspected, 237; last year, 89. Receipts, corn and rye, nothing; barley, 11,055 bu; flax, 2,179 bu; flax, close, 86c; oats, 18½@19⅝c; rye, 35½c.

NEW YORK PRODUCE.

Wheat Options Firm and Closed at an Advance.

NEW YORK, May 9.—Flour—Receipts, 15,100 bbls; exports, 12,600 bbls; sales, 2,500 pkgs. Minnesota patents, $3.65@4; winter extras, $2.40@2.90. Rye flour quiet. Buckwheat dull. Cornmeal dull. Rye nominal. Barley steady. Barley malt nominal. Wheat—Receipts, 332,000 bu; exports, 10,000 bu; No. 1 hard, 73⅝@74½c. Options advanced this morning. Prices yielded a little to readizing, but closed ⅛@⅝c net higher for the day. No. 2 spot, May, 69½@70¼c, closed 69⅞c; July, 68⅝@70⅝c, closed 70¼c. Corn—Receipts, 320,300 bu; exports, 106,000 bu; No. 2, 35⅝c; options closed ¼c net higher, May closed 36⅝c; July, 36¼@36½c, closed 36¼c. Oats—Receipts, 209,400 bu; exports, 31,200 bu; 20,000 bu futures, 18,000 bu spot; No. 2, 24¾@25c; options closed at ¼c net advance; May, 24½@24¾c, closed 24¾c; July, 24¾c, closed 24¾.

Liverpool.

LIVERPOOL, May 9.—Wheat—No. 2 red winter, 5s 6½d; No. 1 northern, spring, 5s 4d; futures steady; current month, 5s 3¼d; second, 5s 3¼d; third, 5s 3¾d; fourth, 5s 4d; fifth, 5s 4¼d. Maize—American mixed, 3s ¾d; futures steady; current, 3s; second, 3s 2¼d; third, 3s ½d; fourth, 3s 2¼d; fifth, 3s 2d; sixth, 3s 2½d. Flour—First bakers', Minneapolis, average price per sack of 280 lbs, 18s.

Griggs Bros.

Wholesale Dealers in

SEEDS!

Write for prices, stating quantities wanted.

Agents THE KILMER HAY BALE TIES.

Third and Cedar Sts., St. Paul Minn.

ST. PAUL MARKETS.

Light Transactions in Grain, With Prices Slightly Lower.

Quotations on grain, hay, feed, etc., furnished by Griggs Bros., commission merchants.

WHEAT—No. 1 northern, 61½@62c; No. 2 northern, 61@61⅜c.

CORN—No. 3, 25½@26c; No. 3 yellow, 26@26½c.

OATS—No. 2 white, 16¼@17c; No. 3, 15¾@16c.

BARLEY AND RYE—Sample barley, 20@26c. No. 2 rye, 31½@32c; No. 3 rye, 31@31½c.

GROUND FEED AND MILL STUFFS—Prices on best grades governed by corn and oats. No. 1, $10.50@10.75; No. 2, 10.75@11; No. 3, $11@11.25; corn meal, bolted, $14@15; corn meal, unbolted, $10@10.50; bran, bulk, $6.25@6.75.

HAY—Choice Iowa and Minnesota upland, $7@7.50; No. 1 upland, $6.25@6.75; No. 2 upland, $5.50@6; No. 1 wild, $6@6.25; No. 2 wild, $5.50@6; no grade, $3.50@5; choice timothy, $7.50@8; No. 1 upland, $7@7.50; No. 2 upland, $6@6.75; No. 1 wild, $6.50@7; No. 2 wild, $5.50@6.25; no grade, $3.50@5; choice timothy, $10@10.50; No. 1 timothy, $9.25@9.75; No. 2 timothy, $8.50@9; straw, $3@3.50.

BEANS—Brown, $1.10@1.20; navy, hand-picked, per bu, $1.20@1.30; medium, hand-picked, $1@1.15.

PEAS—Yellow, per bu, 70@75c; green, per bu, 80@90c.

SEEDS—Sales made by sample. Timothy, per bu, $1.30@1.55; clover, per bu, $4.50@4.75.

BUTTER—Fancy separator, 14½@15c; extra creamery, 13@13½c; first creamery, 11@12c; second creamery, 8@10c; fancy dairy, 13@14c; first dairy, 9@10c; second dairy, 8c; fancy roll and print, selected, 8@9c; fancy roll and print, straight, 6@7c; common roll and print, 6c; packing stock, 5½c; grease, 3c.

CHEESE—Full cream, 10c; primost, 4@6c; brick cheese, 9@12c; Limburger cheese, 9@11½c; Young America, 10½@11c; Swiss, 11@12½c; skims, 3@4c.

EGGS—Fresh, cases returned, 7½c.

LIVE POULTRY—Turkeys, mixed, 10@11c; turkeys, hens, 10@12c; chickens, 8½@9c; hens, 8c; mixed, 6¼@7c; ducks, spring, 9@10c; geese, 7@8c.

VEGETABLES—Onions, yellow, per bu, 14@16c; onions, green, per doz., 7@8c; onions, Minnesota red, per bu, 14@16c; onions, white, per bu, 16@20c; radishes, long, per doz, 20c; radishes, round, per doz, 15c; cauliflower, per doz, $2; cabbage, California, per lb, 1¼@2c; beets, bu, 20@25c; parsnips, bu, 25@30c; lettuce, doz, 25c; rutabagas, per bu, 18@20c; cucumbers, doz, 70@75c; spinach, bu, 75c@$1; pie plant, per lb, 1¼@1½c; asparagus, per doz, 20c; string beans, bu, $2.50; tomatoes, crate, 6-basket, $3@3.50; peas, per box, $1.75@2.

PORK, BEEF, HAMS, HIDES, ETC.—Hides, steer, green, per lb, 4½@5½c; hides, cow, green, per lb, 4c; hides, calf, green, per lb, 6½c; hides, steer, salt, per lb, 6@7c; hides, cow, salt, per lb, 5@6c; pelts, 25@60c; wool, washed, 13@14c; wool, unwashed, 7@16c; tallow, 3c; pork, mess, $9@9.50; beef, mess, $8.50@9; bacon, $7; hams, $9@10; hams, picnic, $8; dried beef, 9½@11c; lard, $6.50@7; hops, 7@9c.

ORANGES—California navels, $3@4.25; seedlings, $2.25@2.75; Mediterranean sweets, $2.75@3; Maltas, $3.50@3.75.

LEMONS—Extra fancy, $3@3.50; fancy, $2.75@3; Californias, $2.50@2.75.

BANANAS—Port Limons, $2@2.25; Honduras No. 1, $1.25@1.75; Honduras No. 2, $1@1.25; cocoanuts, per 100, $4.75@5; pineapples, doz, $3.25@3.50.

BERRIES AND GRAPES—Strawberries, qt, 10@12c; strawberries, 24 qts, $2.50@2.75; cranberries, bbl, $6.50@7; cranberries, box, $2@2.25.

APPLES — Fancy standard, bbl, $4.50@5; fancy, bbl, $4@4.50; standard, $3@3.50; fair, $2.50@3.

POTATOES—Sweet Jerseys, per bbl, $3@3.25; sweet Illinois, bbl, $2.25@2.50; Minnesota, 10@12c; new, $2.

DRIED FRUITS—Apples, evaporated, per lb, 5@6c; peaches, peeled, 14@16c; peaches, unpeeled, 6@7c; pears, 6@8c; apricots, 10@12c; raspberries, 20@21c; blackberries, 6@6½c; prunes, California, French, 5@7c; cherries, 12@16c.

FISH—Black bass, 9@10c; pike, 6@7c; pickerel, 4c; croppies, 3@4c.

DRESSED MEATS—Mutton, packing house stock, 5@6c; mutton, country, 5@5½c; veal, fancy, 5½@6c; veal, medium, 4@5c; lamb, spring, pelts on, $8@10; lamb, 7@8c; hogs, $4@4.25.

JAMESON, HEVENER & CO.,

WHOLESALE DEALERS IN

•SEEDS•

Northwestern Agents for PILLSBURY'S BEST FLOUR.

State Agents for Griswold Bros.' Hay Bale Ties. Write us for prices.

181, 183 and 185 East 6th St., St. Paul.

MINNEAPOLIS MARKETS.

Excited Dealing in Grain, With Bullish Feeling.

There was an excited wheat market Saturday, with prices making a rapid advance early, but later settling back to very nearly the starting point. Cables came a little lower, but the sentiment of the trade was bullish.

Receipts of wheat were 94 cars. Shipments of wheat were 70 cars. Duluth receipts of wheat were 237 cars. Flour output week ending May 2, 187,985 bbls. Following are closing quotations: No. 1 hard, on track, 62¼c; No. 1 northern, May, 60½c; July, 61¼@61⅜c; on track, 61⅛c; No. 2 northern, on track, 60⅝c. Cash sales, by sample and otherwise, included the following: No. 1 northern, 1 car, 61¼c; No. 1 northern, 4 cars, 61½c; No. 1 northern, 15 cars, 61⅜c; No. 1 northern, to arrive, 4,000 bu, 62c; No. 1 northern, to arrive, 1,200 bu, 61½c; No. 1 northern, to arrive, 3 cars, 62c; No. 1 northern, to arrive, 1 car, 61⅝c; No. 1 northern, to arrive, 5 cars, 61¾c; No. 1 northern, to arrive, 5,000 bu, 61¾c; No. 1 northern, on track, 1 car, 62c; No. 2 northern, 2 cars, 61c.

FLOUR—First patents are quoted at $3.20@3.50; second patents, $3.05@3.15; first clears, $2.55 per barrel; second clears, $2@2.10; red dog flour is in good demand at $9.75@10.25. Flour shipments, 34,099 bbls.

HAY—Coarse and off color, $3.50@4; medium, $5.50@6; good to fancy, $6.50@7; timothy, $8.50@10. Receipts, 90 tons.

CORN—No. 3 yellow, 26@26½c; No. 3, 25@25½c. Receipts, 18 cars; shipped, none.

OATS—No. 3 white, 17¾@18c; No. 3, 16¼@17½c. Receipts, 13 cars; shipped, 3.

BARLEY—Nominally, 22@27c. Receipts, 1 car; shipped, 4.

RYE—No. 2 rye, 32c. Receipts, none; shipped, none.

FLAX—The close was 80½c. Receipts, Minneapolis, 4 cars; Chicago, 22.

BUTTER — Creameries — Extra faultless goods, 14½@15c; first, lacking in flavor, almost perfect, 13@14c; seconds, 11@12c; thirds, 7@9c; imitations, firsts, 10@11c; imitations, seconds, 8@9c. Dairies—Extras, perfect goods, 13½@14c; extra, lacking in flavor, sweet, 10@11c; seconds, 6@8c. Ladles—Extras, 8½@9c; firsts, 8c; packing stock, as to quality, 5@6c; grease butter, clean, 3c.

EGGS—Strictly fresh, 7½c; seconds, 5@6c. Cases returned, ½c less.

NEW YORK STOCKS.

Covering Movement Was the Feature of the Day.

NEW YORK, May 9.—The usual covering mov