

IT'S POLITICS NOW

TO WHICH THE WEAKNESS IN THE FINANCIAL MARKETS IS ATTRIBUTED.

AN ELEMENT OF SUSPENSE

ALWAYS ATTENDANT ON A CAMPAIGN AND PRESIDENTIAL ELECTION.

DANGER FROM SILVERITES.

It is hard to say to what extent they will sway popular prejudice among voters.

NEW YORK, May 24.—In his weekly review of the financial situation is Wall street, Henry Clews says:

Wall street continues to lack any fixed basis of confidence for transient operations. Material conditions are satisfactory; such as the prospects of the crops, the earnings of the railroads and the movement in the larger departments of merchandise; and the exports of gold are viewed as but a natural movement.

With such an issue as now profoundly agitates the country from end to end, an unsettled and waiting feeling in speculative circles is perhaps all that may be expected.

Wall street is the point at which the greatest sensitiveness of the silver agitation centers.

The question about which our millions of people are so excitedly occupying themselves is neither more nor less than—what shall be the kind and value of the money in which our thousands of millions of national, corporate and private obligations shall be secured.

That the currency in which the commerce of this great and rapidly growing nation shall be transacted—the money of the most stable and prosperous countries or that of semi-civilized, disturbed and bankrupt nations? The crisis of deciding such a question is one of the most important that can befall a country.

The mere fact that a large portion of our people should be intent upon forcing the acceptance of a debased and devalued metal as standard money is a discouraging symptom; for it shows that what dangerous ones an ignorant free suffrage may be prostituted.

That alone to produce a deep unquiet feeling among responsible property-owning citizens; for the same incapacity for judging upon complex money questions may easily, at any time, import the country under the settlement of other large questions affecting the welfare of the nation.

The danger from POPULAR PREJUDICE and ignorance in connection with this silver agitation is, however, something more than a conceivable evil possibility.

It is a threat, and, at this moment, no one can feel absolutely certain that this worst curse of a nation may not be brought to a conclusion within a comparatively few months.

Wall street in its any degree irresponsible to this crisis. It sees and measures it in all its length and breadth; but it is calm and self-possessed. It refuses to believe that, when the struggle comes to a finality, the American people will be found capable of a deliberate act of national suicide.

It can understand that the danger may reach an acuter stage than it now presents; it is quite prepared for the possibility that managing politicians may carry further than they have yet dared in the way of sacrificing sound money policy in order to secure votes for their candidates; it is aware that startling results may come out of either of the parties.

But Wall street is not gravely dismayed at this outlook. It has learned to believe that there are greater potencies than party platforms, than legislative subservience to popular ignorance, than the madness of a party in the nation, that have not been met in any situations and events which can instantly coerce and convert the most reckless legislators into the willing servants of a conservative sentiment that represents the real interests of the nation.

It is necessary to wait for any after-effects of silver legislation to remedy its mischiefs, although that would be a perfectly safe course.

The near prospect of the authorization of free coinage—a country under the control of a majority of a two-thirds vote in the house and senate for 10 to 1—would evoke in Wall street the kind of conditions that no congress has ever yet dared to disregard, and the cause of a party would be seriously endangered.

It is not when its success seemed most certain. It is this reserved power on which Wall street is now relying. It is therefore not likely to be seriously surprised by any of the movements now now and November elections. Its confidence in the final safety of our money system is unshaken. It can as little believe that the nation would finally consent to the destruction of its monetary system, and that it would burn up its crop or deposit its accumulated wealth. It is not at all impossible, however, that Wall street may witness some exciting scenes between now and next November.

Politicians are not nations; they have a strong conviction that an opinion is much more easily dealt with than a material situation. To them a popular money craze is a far less serious affair than a wide-spread over-production, or a widespread crop failure, or a decade of overtrading, or a destructive war. It may be well to keep on the alert during the next six months; but intelligent financiers can afford to keep cool and courageous.

Nothing is a safer assumption than that there is no majority of the American people who lost their ability to distinguish between good money and bad; and the assumption is equally safe that the common sense majority of our citizens will ultimately reach a point of vantage at which they will be able to compel respect for their will.

Awarded Highest Honors—World's Fair, DR. J. C. AYER'S CREAM BALSAM FOR THE SKIN.

MOST PERFECT MADE. A Pure Grape Cream of Tartar Powder. Free from Ammonia, Alum or any other adulterant. 40 YEARS THE STANDARD.

THE HOUSEHOLD DOCTOR

STRAWBERRIES HOT AND COLD.

Oceans and Dainty Dishes to Be Prepared With This Favorite Fruit.

Dr. Butler was right when he said of the strawberry that God doubtless might have made a better berry, but He doubtless never did. Virgil placed strawberries in the same rank with flowers, for no other reason than that they were highly thought of in the days of Shakespeare, although they were not then extensively cultivated.

Since attention has been paid to them in the medical works of the last century, more especially the botanical name for the strawberry is Fragaria vesca. It received the name Fragaria from its delightful flavor. It is said that the English name strawberry was given because of the practice followed by gardeners of laying straw around the plants to prevent the fruit from being soiled in wet and dusty weather.

To make strawberry tarts, make a custard of one quart of milk, put the milk over the fire with one cup of sugar, and when it is at the boiling point stir in the beaten yolks of four eggs, for a moment and remove from the fire. Take half a dozen lady fingers, split, and dip them in cream. Arrange them in the bottom of a glass dish, put over the fingers a layer of strawberries, and sprinkle with powdered sugar. Place another layer of lady fingers and berries, and pour over the whole the custard. Beat the whites of the eggs light and stiff into four table-spoons of powdered sugar. Color the meringue with some strawberry juice, pile this roughly over the top of the custard, and ornament with a circle of ripe berries. Have the materials very cold when the tarts are put together, and keep in a cold place until time to serve.

For strawberry sponge, soak a half package of gelatine in half a cup of cold water for two hours. Beat half a cup of sugar over one quart of strawberries and wash them fine. When they have stood for half an hour rub them through a coarse sieve. Boil slowly one cup of water and half a cup of sugar for five minutes, and then add the soaked gelatine to the syrup and remove from the fire at once, and add the mashed berries. Place the dish containing the mixture in a pan of water, and then add the soaked gelatine. Beat the whites of four eggs light and add them to the mixture. Keep beating until it will just pour, and then turn into moulds and set in the refrigerator to harden. Serve with whipped cream. To make it, soak half a package of gelatine in half a cup of cold water for two hours. Mash together one quart of berries and one cup of sugar and let them stand an hour. Then press them through a fine sieve, and add the juice of the pulp, as far as possible, but rejecting the seeds. Pour half a cup of boiling water on the soaked gelatine, and, when it is dissolved, add the berries, and mix thoroughly. Place the mixture in a basin of ice water and beat until it begins to thicken, then stir in one pint of cream that has been whipped light and dry. Stir gently from the bottom of the mould until it is quite firm. Pour into a mould and set away to harden. Serve with whipped cream. This cream makes a handsome dish to mould in a round border mould. With a sharp knife cut the strawberries in the center of the mould and pass whipped cream in a separate dish.

A delicious sauce for baked or boiled puddings may be made of fresh strawberries. Stir half a cup of butter until it is soft and creamy; then gradually stir in one generous cupful of powdered sugar. Beat in, one at a time, half a dozen mashed strawberries. Add the sugar until it is quite melted. Another sauce is made by taking the creamed butter and sugar and then stirring in the beaten white of an egg and a cup of strawberries mashed fine. With the egg added the creamed butter, more berries may be used without the mixture separating. A hot strawberry sauce is made thus: Mash one quart of berries with one cupful of granulated sugar, and add the juice of a pulp and let them stand two hours. Just before the sauce is required strain the dish containing the fruit over the fire in a pan of boiling water, and let it come to almost the boiling point and it is ready to use.

Light delicious strawberry puddings always meet with a hearty welcome. They may be made with one pint of sifted flour. With the flour, creamed butter, more berries, a spoonful of butter and add one and one-quarter teaspoonfuls of baking powder, and then stir in sweet milk to make a soft dough. Little more than half a cup of sugar is needed. Another sauce is made by taking the creamed butter and sugar and then stirring in the beaten white of an egg and a cup of strawberries mashed fine. With the egg added the creamed butter, more berries may be used without the mixture separating. A hot strawberry sauce is made thus: Mash one quart of berries with one cupful of granulated sugar, and add the juice of a pulp and let them stand two hours. Just before the sauce is required strain the dish containing the fruit over the fire in a pan of boiling water, and let it come to almost the boiling point and it is ready to use.

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THE SAINT PAUL GLOBE MONDAY, MAY 25, 1896.

THICK AND RICH AS YOU DESIRE.

Put in jelly glasses and cover. For strawberry ice cream, put one pint of cream in a double boiler, with half a pound of sugar, and cook until the sugar is dissolved and the cream comes to a boil. Remove from the fire for a few moments, then crush and rub them through a coarse colander. When the cream becomes cold, turn it into a freezer and pack the freezer with fine ice and salt, using two bowls of ice one bowl of rock salt. Turn the beater slowly until the cream commences to stiffen around the edges of the freezer, then turn quickly, as there will be no danger of the cream turning buttery. When the cream is frozen hard enough to remove the beater, put it in the strained fruit, and turn the beater until it is well frozen. Remove the beater, coat the inside with butter, and freeze for two hours before using.

Minor Ills of the Family.

Harpers' Bazar. But a few minutes. The sudden great rise in temperature of the portion of the skin that is exposed to steam or flame or a highly heated surface injures the exposed ends of the sensory nerves, hence the exquisite pain. The main remedy is to be applied at once to protect the surface from the air, the skin being now supersensitive to every breath. A homely but not-to-be-laughed-at remedy in a slight burn is to dredge the surface with flour, not lard and pack the flour on, but sift it on lightly till the surface is well covered. Flour is always at hand, so an immediate relief. Better still, spread a piece of linen (very soft) over the burn, and place an immediate relief. The surface covered, and lay over it another covering of gutta serena.

One of the best applications for a burn is Carron oil, so called from having been first used to dress burns at the Carron furnaces. It is made of equal parts of benzine and lime water. So beneficial a remedy should be kept in the house, and it can be made at home very cheaply. It is an excellent application to a burn. Shake the lime by dropping it into water. A white powder will be precipitated. Pour the mixture into a bottle, and when the water has taken in solution all the lime that it will hold, pour off the liquid into a clean bottle, and the lime water is ready for use.

To dress a burn on the hand, wet a piece of linen in it, and lay on the wound, cover with gutta serena, as soon as the burn dries, repeat the application. Keep the burn wet till the "fire" is out of the wound. Protect the skin of a burn till it loses all its heat, and as once abraded it heals very slowly. When Betty falls and bumps some portion of her body, apply the mixture. It will hold a cold application, and as a moist one is better than dry cold, pound a piece of fat or lard for the purpose. There is no fat in hand, wring cloths from cold water, fold in several layers, and apply to the bruise as often as necessary. Continue to apply the cold application for three or four hours in case of a bad bruise. Follow this treatment with heat, but not too hot. Keep the bruise moist with a wet cloth. Instead of the hot-water bag, wring cloths from hot water and lay on the bruise. It is difficult to keep a child still and under treatment after the first pain passes off; but, if after the nap, when the child is unconscious from pain, and during which the ice can be applied, baby gets up and trots about, the bruise can be treated with a hot water bag, with very warm water, and this will reduce the discoloration. Gentle massage will help reduce the discoloration, and will help prevent a "black eye" or "black-and-blue-spot," but the pressure of the ice or cold water will be of little use. It is difficult to keep a child still and under treatment after the first pain passes off; but, if after the nap, when the child is unconscious from pain, and during which the ice can be applied, baby gets up and trots about, the bruise can be treated with a hot water bag, with very warm water, and this will reduce the discoloration. Gentle massage will help reduce the discoloration, and will help prevent a "black eye" or "black-and-blue-spot," but the pressure of the ice or cold water will be of little use.

Among the qualities most to be desired in a young girl's character is a high sense of duty. I wish I could impress on every reader the need of being always above everything petty or small, so that the world would not be a moment on her mind, and she would be unkind thing, to speak unkindly of a friend, or to repeat a conversation which was confidential.

It may happen to you, for instance, to be visiting in the home of a relative or friend, where there may be a little friction at the table, or where some anxiety arises about the course of a member of the family. Do not let your mind be troubled by such circumstances you are bound, if you are an honorable person, to be silent about it, neither making comments nor looking as if you could not see something in the matter. Do not allow yourself to be unkindly to any one, and do not repeat a conversation which was confidential.

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Subscriptions from our present subscribers will not be counted in determining the winners. Subscriptions received up to and including July 18 will be counted. The books will be closed at 9 p. m. Saturday, July 18, and no money received after that date will be counted. Receipts will be sent for all money sent as above.

The winners will be announced in the Globe July 19, and an order for the prizes sent to the winners by mail, and the trip tickets forwarded as directed by them. Checks for the commission to contestants (not winners of the grand prizes) will be mailed July 24.

In this contest each subscription for one month to the Daily and Sunday Globe counts for one, or a subscription to the Weekly Globe for six months counts for one. No employe, salaried canvasser or traveling agent, nor any person connected with the Globe, will be allowed to compete for prizes. All contingencies must be by check, express order or postoffice order. Don't send postage stamps.

WHO ARE TO MAKE THESE GRAND TOURS? The five persons from whom the GLOBE receives, between May 24 and July 18, 1896, the largest number of new subscriptions to the DAILY and SUNDAY GLOBE, will enjoy the above trips. The person securing the largest number of monthly subscriptions to the DAILY and SUNDAY GLOBE, or six-month subscriptions to the WEEKLY GLOBE, will have first choice, second largest number second choice, and so on. Get to work at once. Ask your relatives, friends and neighbors to help you. Solicit everybody to become a reader of the GLOBE. IN ADDITION TO THE ABOVE GRAND PRIZES the GLOBE will pay a cash reward of twenty dollars to every constant (not a subscriber) who sends a new subscriber to the DAILY, SUNDAY or WEEKLY GLOBE which he or she has secured.

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

Third—Letters to strangers or transient visitors in this city are special address may be unknown should be marked in the 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 postage marking 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.

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