START FOR INDIANA

NORTHWESTERN DELEGATES TO THE NATIONAL DEMOCRATIC PARTY'S CONVENTION.

NORTH DAKOTA'S MEN, ALSO.

MINNESOTA WILL NOT BE FOUND URGING THE NOMINATION OF HENRY WATTERSON.

THEY FAVOR BUCKNER FOR PLACE

Sound Money Democrats to Make a Poll of the State After the Indianapolis Meeting.

Northwestern delegates to the convention of the National Democratic party left for Indianapolis last night. The party, delegates as well as those who are going for pleasure, numbered half a hundred persons, scattered in the trains of the several Chicago roads. They will all meet at Democratic headquarters at the Palmer house, Chicago, tomorrow, and complete arrangements for transportation to the convention city. Minnesota delegates are not united in favor of Watterson to head the ticket. In fact, there will be some decided opposition on the floor of the convention if the Kentucky editor's name is mentioned for either first or last place. On the other hand there is a friendly feeling to Kentucky, and Gen. Buckner is the favorite of the Minnesota delegates for vice president. More than Watterson, they think, he can unite the Democrats of the South, and that he can carry Kentucky for sound money the Minnesotans seem confident. Gen. Bragg, of Wisconsin, is the favorite for presidential nominee, although many think Gen. Palmer, of Illinois, would be a strong candidate if he can be persuaded to accept the nomination.

The full delegation from Minnesota will be in attendance at the Indianapolis gathering. The delegates are:

At Large—D. W. Lawler, St. Paul; E. T. Wilder, Red Wing; P. B. Gorman, St. Cloud; John Ludwig, Winona.

First District—H. R. Wells, Preston; H. W. Lamberton, Winona.

Second District—Dr. J. S. Hillscher, Mankato; C. W. Schultz, Worthington.

Third District—J. C. Pierce, Red Wing; T. H. Quinn, Faribault.

Fourth District—F. W. Cutcheon, St. Paul; J. J. Parker, St. Paul.

Fifth District—B. F. Nelson and J. B. Atwater, Minneapolis.

Sixth District—S. F. White, Duluth; B. W. How, Sauk Center.

Seventh District—T. C. Kurtz, Moorhead; L. Pearce, Morris.

When these delegates were appointed they were instructed to name their own alternates, and no official list has been received at headquarters of the third party in this city. But there will be an alternate for every delegate at Indianapolis, so great is the interest in the convention.

The North Dakota delegation arrived in the city late in the afternoon and were met at the depot in an informal way by several members of the Minnesota delegation. The Northwesterners were: F. R. Fulton, H. L. Whited, D. C. Moore, T. C. Crenshaw, Robert Blakemore and R. A. Shattuck. There were a number of persons in the party who are going to Indianapolis as spectators, and there was an alternate for each delegate. The Washington delegation arrived in the morning, but spent the day in Minneapolis and departed from that city so that they were not personally in contact with the Minnesota people during the day.

Immediately after the convention at Indianapolis one of the first labors of the Minnesota state committee will be to secure a poll of the honest money voters of the state in order that the strength of the movement may be known, and further that it may thus learn through what channels it may distribute its literature most effectively. This work has progressed fairly well under the direction of Secretary Jared Howe, but the canvass has not been as complete as desired. Experience has shown that much valuable literature is wasted in every campaign because of the failure to distribute it intelligently, and the state committee proposes that all that passes through its hands to the voters of Minnesota shall be placed where it will do the most good. To this end the literature committee will be formed in each county and through these documents will be sent to the voters, and pains will be taken by following the literature up to see that it will be read.

One of the main purposes—the main purpose, in fact—of the intention to establish sound money clubs throughout the state is that through these agencies the literature sent out, may be followed up and its fruits properly estimated. The sound money men do not expect to run a "brass band" campaign, but on the contrary expect to appeal to the intelligence of the voter by placing in his hands the best helps to arriving at a complete understanding of the monetary question. There will be speaking in all the principal counties and in all the principal cities and towns; some of the best sound money orators in the country will be heard. But there will be an absence of that show which the other parties illustrate in torchlight processions, barbecues and other things which appeal to the eye and stomach rather than to the sound sober sense of the voter.

While the poll will be taken with more than ordinary care, the managers of the sound money campaign do not expect it to show, except approximately, the full strength of the sentiment in Minnesota. They realize that many men who are in sympathy with the movement are averse to being publicly known as advocating it, and they expect to find many who are known as supporters of Bryan and who would not be placed upon the poll as opposing him, really in sympathy with sound money and determined to vote for it. These men are deterred by their environments from declaring a purpose in opposition to the majority, with whom they associate and with whom they have business relations, and owing to this fact the third party managers believe that their poll, unlike polls taken under ordinary circumstances, will show a less vote for honest money than will really be cast for it in November. As a rule party polls never vote out and campaign managers are always disappointed in the result, even if they triumph, but the third party men believe that their vote will be largely in excess of what the poll will really show. That it may be as accurate as it is possible for human agencies to make it, however, the greatest care is to be exercised in taking the census of electors, and no man is to be accredited to sound money unless he makes an explicit statement to that effect. Where there is shuffling or evasion on the part of the voter he will be credited to that party with which he is known to have affiliated in the past, the object being not to burden the sound money poll with names of men who cannot be absolutely relied upon.

One difficulty experienced in the past in the circulation of literature in the mails, it is claimed, has been the carelessness of postmasters, especially in the rural districts, where partisan feelings run riot. It has been no unfrequent occurrence where postmasters have deliberately refused to distribute the literature of the opposing political party, although plainly addressed. In Minnesota nearly four-fifths of the country postmasters have strong free silver leanings. Rather than tempt these postmasters to evade the laws the central sound money club will see to it that all literature sent into rural communities is distributed by committees appointed for that purpose. Thus there will be a certainty that the documents will reach safely and promptly the persons to whom they are addressed.

* * *

The Democratic city committee has about completed arrangements to select delegates to the county convention. Under the new law this must be done. The Republicans avoided such proceedings by having members of the city and county committees sign the call for the county convention. But as there is not the warmest feeling between the city and county committees of the Democratic party, arrangements must be made to select city delegates to the county nominating body.

* * *

There is some uncertainty as to when the Democratic county convention will be held. A few days since it was said the gathering had been called to meet Sept. 23, but this is now denied. The county Populists adjourned to that date expecting the Democrats would be in session, and that a conference committee would be appointed from each body to arrange for a fusion ticket. But the Populists now claim to have information that leads them to believe that the Democrats will not meet on that date.

THE HOUSEHOLD

DESSERTS MADE WITH PEARS.

Ways of Serving Them in Summer and Preparing Them for Use in the Winter.

Pears are a fruit easily prepared for winter use, and they are a general favorite at the table in whatever form they may appear. The pear combined with other fruit makes an attractive center piece. The golden Bartlett pear, the purple plum, the blushing peach and the pale green Niagara grapes, encircled by a vine or blossoms, form a handsome combination.

A ripe, healthy-flavored pear may be peeled and sliced thin, as you would a peach, sprinkled with a little powdered sugar, and then covered with whipped cream. So served it makes an appetizing dish. Pears are also delicious when baked or stewed and served with rich cream poured over them.

One way of baking pears is thus: Wash the fruit, cut them into halves, and remove the cores. Lay the pieces in a porcelain or earthenware dish, arranging them in layers close together, and sprinkle each layer with sugar and just a suspicion of powdered cinnamon. Fill the dish to the top and pour over the whole a teacup of water. Cover the dish with an earthen plate and put the dish upon a grate in a slow oven and let it bake three or four hours, or the pears may remain in an oven with a slow fire all night, to be served for breakfast. An old-fashioned but good method is to sweeten baked pears with part molasses and part sugar.

For a compote of pears use firm fruit, not too ripe. Wash the pears, cut them into halves lengthwise, and carefully take out the core. Make a syrup in the proportion of two cups of sugar to one cup of water. When the syrup is boiling put in the pieces of pears and cook them until tender. Take them out with a skimmer and arrange them in a pyramid form, the stem end up, on a pretty dish. Slice an unpeeled lemon very thin and put it into the syrup. Let the syrup cook until it will be thick when cold, put the lemon slices over the fruit and pour the syrup over the whole by the spoonfuls when a little cool, so that it will not all run to the bottom of the dish. Place the compote where it will become perfectly cold before serving.

An excellent way to serve pears in a pudding is thus: Wash and removes the cores and stems. Put them on a plate, place them in a steamer and cover them until they are tender, but not soft enough to lose their shape. Carefully lift the pears out and fill the space left by the core with small bits of preserved ginger and syrup. Arrange the fruit on a plate that can be put into the oven. Sift some powdered sugar over them, and squeeze a little lemon juice over the whole. Cover the fruit with a thick meringue. Put the plate into a moderate oven and let it remain until the meringue is a delicate brown. This a very palatable and wholesome desert.

Pears may be made into a pudding with tapioca like peaches or apples, and with equally good results. Soak one cup full of tapioca over night in water enough to just cover the tapioca when it swells. In the morning add three-quarters of a cup of sugar, a pinch of salt, the grated yellow rind of a lemon, and half the juice. Peel and cut into halves ripe pears and take out the cores. Half fill a baking dish with the pears; pour the soaked tapioca mixture over them and bake until the pears are done. Serve this pudding partly cold with sweetened cream. If lemon flavoring is not desired, some pieces of cinnamon may be stuck in the tapioca; remove them before sending the dish to the table.

Good pickled pears are made as follows: Peel, cut into halves and remove the cores from firm, hard pears. Weigh them, and for seven pounds of fruit use one quart of vinegar. Put the vinegar into a preserving kettle, and when it is boiling add one and a half pounds of brow sugar. Tie in a piece of muslin one tablespoonful each of ground cloves, allspice, and ginger, and two tablespoonfuls of cinnamon, and add to the vinegar. Put in part of the prepared fruit at a time so as not to crowd the pears, and cook until they can be pierced with a fork; but do not let them get soft. Take them out with a wire spoon and put them into a crock or large jar. When all the fruit is cooked take out the spice and turn the liquor over the pears. Keep the jar covered.

A delicious sweetmeat to serve with ice creams, blanc mange, or custards is gingered pears. A hard and not too ripe pear is best to use for this sweet. Peel the fruit and cut it into very thin slices, lengthwise, around the core. For eight pounds of sliced fruit put into a porcelain kettle the juice from five lemons, one cup of water, eight pounds of granulated sugar, and a half pound of ginger root scraped and cut into thin slices. Let the sugar all dissolve before adding the fruit. Cut the lemon rinds into long, thin straws, and add to the preserves. Let them cook slowly uncovered an hour or longer if the fruit requires it.

To make pear and quince marmalade: Wash, peel and core twenty-four large ripe pears and half a dozen yellow quinces. Weigh them and lay them in cold water until needed. Put the peelings and cores into a preserving kettle with one and one-half pints of water and two ounces of ginger root. Cook until the peels are soft. Strain through a coarse sieve to take out the cores and skins, return the liquid to the kettle, and put in the prepared fruit and cook until soft. Then add three-quarters of a pound of granulated sugar for every pound of fruit and the juice of two large lemons. Cook slowly until you have a soft jelly-like pulp, stirring often to keep it from scorching and help to mash the fruit. Put into jelly glasses, and cover when cold.

When brandied pears are required fruit should be selected that has a good deal of flavor or it will not be satisfactory. The Bartlett pear is perhaps the best. Peel the fruit and leave the stems on; steam the pears in a steamer until they are tender enough to be pierced with a straw. Make a syrup of four pounds of sugar and a cup of water. Fill jars with the steamed fruit, then cover it with equal parts of hot syrup and white brandy.

The French process of candying pears involves a little work, but repays for the trouble, and such pears are an exceedingly delicious after-dinner sweet. Choose small pears, peel them, and leave the stems on. Put them into boiling water and cook until the fruit is just tender. Put into a saucepan two pounds of sugar and one and one-half pints of water. Set the pan over the fire, and, when the sugar is dissolved, let it boil without stirring until when tested in ice water it forms a sugar ball when rolled between the fingers. Put the pears into the syrup, having just as much fruit as the syrup will cover. Take the pan from the fire and keep it in a warm but not hot oven half a day. Do this for three days, taking the fruit out each time and heating the syrup to boiling before putting it into the oven. After the third time make a fresh syrup like the first, and, when it is boiled to the right consistency, put in the pears, and set the pan to one side until the fruit becomes a little cool. Wet in cold water bright shallow tins and put in the pears, leaving a space between them. Keep them in a moderate temperature until they harden and dry; then put them away in boxes or jars, sprinkling confectioners' sugars between the layers; or oiled paper may be used in place of the sugar.

Pears may be made into a salad which is particularly nice to serve with young ducks. The West India alligator pear is best, but any native pear not too ripe may be used. Peel the fruit and cut into thin slices crosswise. Take out the core and put the slices upon the crisp heart leaves of lettuce. A mayonnaise dressing is usually put over this salad, but a French dressing may be used. If desired, thin rings of onion may be scattered among the circles of pears.

Pears may be frozen so as to make a nice ice. Again the nicely-flavored Bartlett is the best for this purpose. Put over the fire in a saucepan one pound of sugar and one quart of water. Let them come to a boil, then add two table-spoonfuls of gelatine that has been soaking half an hour in a teacupful of cold water. Meanwhile have peeled and cut into pieces eight pears. Put them into the boiling syrup and take from the fire. Add the juice from one lemon and stir the mixture frequently while it is cooling to break the fruit. When cold put it into an ice-cream freezer and freeze. Add a little rum or sherry to the frozen mixture when ready to serve.

ATHLETICS

In Women's Schools and Colleges in England.

Harper's Bazar.

The women of England seem to take naturally to sport and the things of the field, and from their childhood up they are at home out-of-doors. It is not necessary to spur the student to exercise as assidously as in America, but every means for strengthening their physique that is possible is given them, and not only is the exercise made pleasant, but much is done besides to benefit them physically.

The routine of their daily life is carefully considered, so that it may be conducive to their best development, just as their system of study is calculated to develop their minds to the best advantage. The temperature of the rooms in which they sit, eat, and sleep are always cool. Furnace or steam heat is unknown, and open fireplaces are the only means of heating the apartments. When it is necessary a small coal fire is lighted, but the thermometer in the house seldom goes above seventy degrees, and the girls usually live in a cooler atmosphere.

The students dress warmly in and out doors, but as they are never in an overheated atmosphere, and as they spend so much of their time exercising in the open air, they have good circulation and they do not feel the cold. When they are not engaged in study or sport they take long tramps. In the spring and summer terms they live as much as possible out-of-doors, reading or working or lounging under the trees when they are not busy with recitations or games. They are not afraid of wetting their feet or catching cold by going out on a rainy day, but properly clothed and shod for the weather, they walk or play on their teams as usual.

By such good physical training in her girlhood an English woman is well prepared for whatever she has to confront in her after life. If she is obliged to earn her own living she is strong in physique for any vocation that she chooses. Her health being good, her mind will be clear and her taste wholesome. She is well fitted for the duties of a wife and mother, and having started early on the good road of indulgence in health-giving pursuits, she will be likely to continue her out-door athletic life. She will escape many of the ills from which weaker women suffer, and she will bequeath the best of all heritages, that of good health, to her children and grandchildren.

New York Fashions.

Women who have had a penchant for collecting black lace the last few years will soon have an opportunity to display their treasure satisfactorily. Black lace waists made over black silk or satin linings are to be tahe fashion for demi-toilettes. With the waists a little open at the throat and the lace folded across, these waists are invariably becoming. Where dead black is trying, a belt and bow of blue satin ribbon will light up the gown satisfactorily. Lace shawls can be draped over black silk gowns, but this is not so easy as it sounds, and should never be attempted by awkward fingers. A seamstress by the day, who has any talent whatever, can accomplish the desired result easily, and the money paid her will be well spent. Another thing to be remembered is that the skirt over which the lace is draped must hang perfectly.

HINTS FOR THE HOUSEHOLD.

If an oil can is not at hand to remedy a creaking hinge the noise can often be stopped by using a soft lead pencil. Moisten the lead point and rub it into all the cracks and crevices that can be reached.

A glass stopper should be used in a bottle containing acid, for the contents would quickly consume a cork stopper; but if the cork is first simmered in vaseline and then used it will be impenetrable to acids or chemicals of any kind and as air-tight as a glass stopper.

Hair brushes with inlaid backs which should not get a wetting may have the bristles cleaned by rubbing them vigorously with powdered pipe clay; but if a little care is used the bristles may be washed without dampening the backs of the brushes. Take two dishes little more than an inch in depth—deep pie plates will answer. Put a small lump of soda in one of the vessels and fill the dish with boiling water. Stand the brush in this and shake the bristles about until they seem quite clean and white; then plunge the bristles up an down in the other dish, which should be full of cold water, to which lemon juice of vinegar has been added to whiten the bristles. The cold bath after the boiling water stiffens the bristles again and keeps the brush in good condition.

Flies have become so acute that poison paper no longer attracts them. A new dish is now prepared for them, which has been very successful. Take a teaspoonful of ground black pepper, and mix it with two teaspoonfuls of brown sugar. Moisten the compound with milk and place where there are rays of light. The flies will generally be quickly attracted and eat greedily. If they do, it will be their last meal, for the least taste of it is to a fly poison.

The black satin brocades with large and effective patterns, which are intended for dresses, are also being used for covering sofa pillows, when a dark pillow is desired to put among many bright colored ones. A very handsome pillow is covered with satin, the design being a ribbon effect a little more than an inch in width and arranged in twists and scrolls. This ribbon was worked in outline stitch in the seven rainbow colors, namely, red, orange, yellow, green, blue, indigo and violet, and was a striking as well as handsome cover. This fancy work would be proper for a veranda, and would make desirable and not expensive sofa pillows for Christmas gifts to men.

Put a little turpentine into the tepid water in which the delicate colored stockings used with evening dresses are washed for the first time. It will prevent the colors from fading, and if the hose are allowed to soak a few hours in the water it will be better.

A dainty dessert and pretty way to serve cherries is with whipped cream in paper cases. Stone the cherries and sprinkle them with sugar and kirsch or maraschino, and stand them on the ice an hour or more. Fill little paper cases with sweetened and flavored whipped cream that has been drained and become cold. Pile the cherries on the top of the cream. Any small fruits may be served in like manner.

When flavoring has been forgotten in a pudding or cake the fault may be remedied by rubbing the desired extract over the outside of the cake as soon as it is taken from the oven.

To keep the varnished wood of furniture looking fresh and bright it should be rubbed thorougly with oil from time to time. Only a little oil should be used, and that carefully rubbed in with a flannel until it seems to have all gone; otherwise it will catch the dust and the wood will look worse than if it had been left alone.

Stained borders of floors will require doing over once a year if worn places are not to become noticeable. The stain and varnish may be bought and applied separately or mixed together and applied at once. The latter is, of course, the readiest method, but the former is perhaps the more lasting.

When polishing mirrors, windows or picture glass with whitening, the best way to use it is to have it in muslin bags. Dampen the glass lightly, then rub with the bag and polish off with crumpled newspaper.

An excellent substitute for potatoes at a dinner is rice cooked in milk and well salted, put into a dish and browned in the oven. Make a hot lemon sauce and pour it over the rice when it is taken from the oven and just before the dish is sent to the table.

Awarded Highest Honors, World's Fair.
DR. PRICE'S CREAM BAKING POWDER
MOST PERFECT MADE.
A pure Grape Cream of Tartar Powder
Free from Ammonia, Alum or any other adulterant
40 YEARS THE STANDARD.

AMUSEMENTS.

THIS IS THE DAY.
State Fair Opens.
Children Free, Cyclists on Wheels Half-Price.
This is Deere-Webber Bicycle Day.
Seventeen Events; $1.000.00 in Prizes.
Programme Begins at 1:30 P.M. Sharp.

VAGRANT VERSE.

MY SHADOW.

I have a little shadow that goes in and out with me,
And what can be the use of him is more than I can see.
He is very, very like me, from the heels up to the head;
And I see him jump before me when I jump into my bed.

The funniest thing about him is the way he likes to grow—
Not at all like proper children, which is always very slow;
For he sometimes shoots us taller, like an india-rubber ball
And he sometimes gets so little that there's none of him at all.

One morning very early, before the sun was up,
I rose and found the shining dew on every buttercup,
But my lazy little shadow, like an arrant sleepyhead,
Had stayed at home behind me and was fast asleep in bed.

—R. L. Stevenson.

THE HAIL-STORM.

We popped the corn at twilight;
Next morn the winds were high,
And April rain-clouds drifted
Across a cold gray sky.

But when rain turned to hail-stones
May cried in great delight,
"Jack Frost has got a popper,
And popped the rain out white!"

—Little Men and Women.

THE LOVE LIGHTS OF HOME.

The bird to the nest and the bee to the comb,
When the night from the heavens falls dreary,
And love to the light in the windows of home—
The light of the love of my dearie.
And love to the light, like a swallow in flight,
When the storm blows the stars from the blue of the night;
And a kiss from the red rose, a smile from the white,
In the gardens that bloom for my dearie!

The ships to the harbor from over the foam,
When the way has been stormy and weary,
And love to the light in the windows of home—
The light of the love of my dearie.
And love to the light, like the bloom from the blight,
When the spring suns weave wonders of red and of white,
And the darkness of winter is kissed to the bright
In the gardens that bloom for my dearie.

The bird to the nest and the bee to the comb,
And never a night shall fall dreary
While the lights in the beautiful windows of home
Are lit by the love of my dearie!
And love to the light, like a bird from the night,
Where angels in lilies Love's litanies write,
And a kiss from the crimson, a smile from the white,
In the gardens that bloom for my dearie!

—Harper's Bazar.

TO THE BICYCLIST BENDING FORWARD.

Oh, youth, who, bending forward, rides apace,
With melancholy stamped upon your face,
Pursuing pleasure with a frenzied eye,
Yet mocked by her, however fast you fly,
Are you aware how horrible you look?
No guy invented for a picture book
Was ever a more painful sight than thou,
Lord of the bent back and the anxious brow.
Oh, sit up straight and try to wear a smile!
Be less intent to pile up mile on mile.
Enjoy the prospect as you glide along,
The trees, the sunshine, and the robin's song.
To us who view you scorching day by day,
Bent on your bar in such an awkward way,
You are the homeliest thing on earth, my lad.
Oh, sit up straight, and make the landscape glad!

—Harper's Weekly.

A SEA CHANGE.

Who am I that yesterday
Cut adrift from books and scholars,
Fashion's round of vain display,
Art and commerce, bills and dollars—
Left behind the murky port,
Passed the grimly-frowning fort,
Gazed upon the open sea,
Changed into the present me?

Am I he who, in the whirl
And the glamor of the city,
Deemed the mariner a churl,
Scanned the roustabout with pity?
Who am I, thus torn apart
From the counting-house and mart,
From the superficial me?
I could vow I am not he.

Something strangely odd, yet real,
Like a shadowy recollection,
Broods upon me till I feel
But an ancestor's reflection.
Dare I speak, I should command
(I who feared to leave the land!)
As the Vikings did of yore:
"Crowd on sail and steer from shore!"

Hail! familiar scenes of old,
Rustling sails and heaving billows;
Piping gales, that for the bold
Scatter slumber o'er their pillows!
Hail! the—ugh!—h-how very q-queer!
I'm m-m-myself ag-g-gain, I f-fear.
Curse that f-frivolous maiden's m-mirth—
Steward, help—me—to—my—b-b-berth!

—William T. James in the August Century.

Four Months.

Interest will be allowed Jan. 1, 1897 on sums of $5 and upwards deposited on or before Sept. 3, 1896. One dollar deposits received. The Savings Bank of St. Paul, Fifth and Jackson streets.

LOCAL NOTICES.

Low Rates to Duluth.

On Sept. 4 and 5 the St. Paul & Duluth railroad will sell round trip tickets to Duluth, West Superior, all other local points and to points on the Vermillion and Mesaba iron ranges, at one fare for the round trip, limited to five days to return. Ticket offices 396 Robert st. (Ryan Hotel) and Union Depot, St. Paul, and 19 Nicollet House Block and C., M. & St. P. depot, Minneapolis.

$65.00

From St. Paul to Yellowstone Park and return. This includes round-trip rail transportation and stage transportation and hotel expenses for 5½ days in the park. Final limit of tickets Sept. 30. Northern Pacific ticket office in lobby of Hotel Ryan, Sixth and Robert streets, or 162 East Third street.

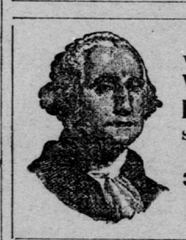
AMUSEMENTS.

METROPOLITAN.
TONIGHT AND ALL THE WEEK
GRAND ARMY AND STATE FAIR ATTRACTION
The Great American Play
ALABAMA
Presented by Mr. Clement Bainbridge's Company.
FIRST MATINEE WEDNESDAY.
Prices: 25, 50, 75, $1.
Next Week—OTIS SKINNER.

THE GRAND.
Cheers Greet The Big Success
MATINEE TUESDAY.
JACOB LITT'S THE WOMAN IN BLACK.
The best play of N. Y. life ever seen. Over 100 people in the production.
Sunday Next—TOWN TOPICS.

LAST DAYS OF POMPEII
Every Night This Week,
—AT GROUNDS—
Cor. University Av. and Grotto St.
Greatest Open Air Entertainment and Fireworks Spectacle Ever Produced.
350—PERFORMERS—350
Portraying the life of Pompeii, its destruction, and followed by Pain's Manhattan Beach and World's Fair Fire Works.
Admission, 50c. Reserved Seats, 75c.
Reserved Seats and Boxes on Sale at Wilbur Tibbils', cor. Fourth and Robert sts.

SPECIAL ATTRACTION
—AT—
Central Garden Theatre,
G. A. R. WEEK.
25 New Lady Performers.



Have you ever talked with Mr. Hurd about a WASHINGTON LIFE POLICY?
Suppose you drop him a line, telephone or call on him at
32 E. 4th St., St. Paul, Minn.

Low Rates to Summer Resorts.

On Sept. 4 and 5 the St. Paul & Duluth railroad will sell excursion tickets to all local points at one fare for the round trip. This low rate will also apply to points on the Vermillion and Mesaba iron range. Ticket offices 396 Robert st., and Union Depot.

The people of Red Rock, Newport, St. Paul Park and Highwood will be enabled to visit the city every evening during the G. A. R. encampment and the state fair, as the Burlington suburban line will run a late train every evening during the week, leaving Pullman Avenue station for the city at 7:25 p. m., and leaving St. Paul on the return at 11:20 p. m.

25 Cents to White Bear.

Aug. 31 to Sept. 6, inclusive, the St. Paul & Duluth will sell round-trip tickets from St. Paul or Minneapolis to all White Bear Lake points at twenty-five cents each, limited for return to Sept. 6th.

Yellowstone Park

Should be your Mecca after the encampment. An extraordinarily low rate of $65 from St. Paul in effect Sept. 1 to 5, inclusive. This includes rail transportation to the park and return to St. Paul, and stage transportation and hotel expenses for a five and one-half-day stay in the park. Call at Northern Pacific ticket office in lobby of Hotel Ryan, Sixth and Robert streets, or 162 East Third street, St. Paul.

Homeseekers' Excursions.

Tuesdays, Sept. 1, 15 and 29, and Oct. 6 and 20, via the Chicago Great Western (Maple Leaf), at rate of one fare for the round trip with $2 added, to nearly all points in Iowa, the Southwest and South. Good twenty-one days. Stop-overs on going trip. See C. E. Robb, C. P. & T. A., Fifth and Robert streets.

Northern Pacific Changes Depots in Minneapolis.

On and after Tuesday, Sept. 1, all Northern Pacific passenger trains will arrive at and depart from the Minneapolis station of the C., M. & St. P. Ry., corner Washington and Fourth avenues south.

The Best Place to Go

Is White Bear lake. The St. Paul & Duluth railroad will sell round trip tickets from Aug. 31 to Sept. 6, inclusive, at 25 cents. Frequent trains from Union Depot. City ticket office 396 Robert st. (Ryan Hotel.)

A Great Success.

Is the verdict of all who try the new Cafe Parlor Cars run by the WISCONSIN CENTRAL LINE. Two daily trains, morning and evening, to Ashland, Milwaukee, Chicago and the East. CITY TICKET OFFICE, 373 Robert street.

Northern Pacific Changes Depots in Minneapolis.

On and after Tuesday, Sept. 1, all Northern Pacific passenger trains will arrive at and depart from the Minneapolis station of the C., M. & St. P. Ry., corner Washington and Fourth avenues south.

A TRIP

To the Nation's Wonderland, Yellowstone Park,

Will be replete with delights. Once within the borders of the Yellowstone Park you see magnificent cataracts, stately, snow-clad mountains, hundreds of geysers, fuming and fretting, hissing and roaring, beautiful pools and springs, and when, as a fitting climax to scene after scene, which seemed too wonderful to be surpassed, you stand on the brink of the grand canyon and look into its sculptured and painted depths, the words of John L. Stoddard, the lecturer, "It was a place where the finite prays, the infinite hears and immensity looks on," will find an echo in your own heart. Tickets to this wonderland are on sale Sept. 1 to 5, inclusive, at $65.00 for the round trip from St. Paul. For full information call at Northern Pacific ticket office, lobby of Hotel Ryan, Sixth and Robert streets, or 162 East Third street, St. Paul.

Go to the Lakes

On the St. Paul & Duluth railroad, including Bald Eagle lake, Forest lake, Chisago lake, Taylor's Falls (State Park), Rush City, Pine City, Duluth and West Superior. Rate only one fare for round trip on Sept. 4 and 5, tickets good for return five days. Good accommodations, good fishing and beautiful scenery. Ticket office 396 Robert st. (Ryan Hotel) and Union Depot.

Cheap Excursion Rates.

The Wisconsin Central line will sell on Sept. 1, 15, 29, Oct. 6 and 20 to nearly all points in the South, Southwest, or Southeast, home-seekers' excursion tickets at one fare plus $2 for the round trip. For particulars call at City Ticket Office, No. 373 Robert street, St. Paul, Minn.

DIED.

RICE—Died at St. Paul at 12 o'clock noon, Aug. 30, Chas. B. Rice, aged thirty-four, at 633 Mississippi st. For many years engineer M. & St. L. Ry. Funeral at 10 o'clock Tuesday morning at St. Mary's church.

DILLEY—George F. Dilley, in St. Paul, at the home of his parents, 706 York street, Aug. 29, aged twenty-two years. Funeral Monday, Aug. 31, at 9 a. m., from St. John's church. Farmington, Minn., and Gladstone, Mich., papers please copy.

ANNOUNCEMENTS.

MONEY DEPOSITED ON OR BEFORE Sept. 3 at our State Savings Bank, Germania Life Bldg., 4th and Minn. sts., entitled to 4 months' interest Jan. 1, 1897.

AMUSEMENTS.

Best Sites in the City
To View Parades, Day and Evening.
Seats Now on Sale Cor. Sixth and Cedar at Box Office.
Lincoln Stand, - N. E. Cor. Sixth and Cedar.
Sherman Stand, - S. W. Cor. Sixth and Cedar.
Hancock Stand, - S. E. Cor. Sixth and Cedar. (On top of Roof of Building.)
Grant Stand, - - - 65 East Sixth Street.
Sheridan Stand, - - 25 East Sixth Street.
Built Under the Direction of the Building Inspector.
Seats Now on Sale, - N. E. Cor. Sixth and Cedar.

SIOUX INDIAN VILLAGE.
The remnant of the Little Crow band which participated in the famous Sioux massacre at Redwood in 1862.
The doughty Chieftain Gray Star.
Faribault, Sibley's chief Scout.
Tasayi, son of the famous War-pi-ku-te chief.
Wam-di-du-ta hero of the Battle Creek outbreak.
Cin-pe-tu-hin-ho-de-win, Sioux squaw 103 years old.
Twenty brave bucks, squaws, Indian maidens, and pappooses.
Visitors to St. Paul may see these Indians in their native state at the village,
Minnesota Street, next the N. Y. Life Building.
Scalp Dances, Ghost Dances, Medicine Dances.
ADMISSION, - - - 25 CENTS.

depart from the Minneapolis station of the C., M. & St. P. Ry., corner Washington and Fourth avenues south.

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SCHOOLS AND COLLEGES.

PILLSBURY ACADEMY
Owatonna, Minn.
A first-class Preparatory School. Fits for any American college and offers the best Academic Education. Military Drill, Gymnasium Training, Field Sports. Safe home for young people. Special courses in Music and Art. Send for Catalogue.
JAMES W. FORD, Prin.

ST. JOSEPH'S ACADEMY!
Boarding and Day School
For young ladies and children, conducted by the Sisters of St. Joseph, will reopen on Tuesday, Sept. 8, 1896. Address
The Directress, St. Joseph's Academy, St. Paul, Minn

RESORTS.

A. WEINHOLZER'S
PALM GARDEN!
Corner Eigth and Wabasha.
Newly Opened. Elegantly Fitted. An ideal family resort. Concert every evening by Stein's Second Regiment Band.

ED. L. MURPHY'S
CONCERT GARDEN!
345 Wabasha St.
Concert at 7 o'clock this evening and every evening next week.

ELEGANT SPREAD TONIGHT.

CONTRACT WORK—SWEEPING BY HAND FIFTH AND ROBERT STREETS.

Office of the Commissioner of Public Works, City of St. Paul, Minn., Aug. 29, 1896.

Sealed bids will be received by the Commissioner of Public Works in and for the corporation of the City of St. Paul, Minnesota, at his office in said city, until 2 p. m. on the eighth (8) day of September, A. D. 1896, for sweeping by hand Fifth street, from Wabasha street to Broadway street; also Robert street, from Third to Seventh street, the contract to be let separately for each street, in said city, according to plans and specifications on file in the office of said Commissioner.

The said Commissioner reserves the right to reject any and all bids.

JOHN COPELAND, Commissioner.

Official: JOHN C. MUELLER, Clerk Commissioner of Public Works.

Aug. 30 to Sept. 8.