# THE HOUSEHOLD

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HINTS ABOUT PLUMS.

Puddings, Pies, Jams, and a Soup to Be Made With This Fruit.

The markets are displaying fine plums in many varieties. Plums make desirable sweetmeat, as well as many other excellent dishes. Here are a few

In localities where plums are plenty a favorite way of serving this fruit is to peel them, cut them into halves, and remove the pits. Serve them in

res of an ounce each of cloves, mace, innamon and allspice. Put the sugar ver the pitted plums in a preserving ettle, cover and let them remain over ight. In the morning put the kettle ver the fire. Add the spices tied in a heese cloth bag and cook very slowheese cloth same put it with the cover, and let them remain a moment longer in the oven; then serve immediately. Horseradish sauce is expectation of the oven the cover, and let them remain a moment longer in the oven; then serve immediately. night. In the morning put the kettle over the fire. Add the spices tied in a cheese cloth bag and cook very slowuntil there is a thick jam. Put it to jelly glasses, and when cold it ould turn out and keep in shape like

An old-fashioned recipe is for blue plum cheese. Fill a large earthen bowl with plums, stand the bowl over the fire in a pan of water and let the water fire in a pan of water and let the water boil, replenishing it as it evaporates, until the plums have become soft. Then rub the pulp through a coarse sieve, rejecting the skins and pits. To a pint of pulp add half a pound of cut sugar and cook in a porcelainlined kettle very slowly until it is a thick mass. Crack the plum pits and remove the meats blanch and add move the meats, blanch and add em to the cooking mixture. When it as thick as desired turn it into

glasses and when cold cover.

A plum pudding is made thus: Cut
the truit into halves and remove the
pits, having enough to a little more
than half fill a pudding dish. Sprinkle
the fruit with sugar and add two tablespeconfuls of sherry or port wine. Put speonfuls of sherry or port wine. Put the dish into the oven, cover, and cook fifteen minutes. Make a batter by stir-ring together one cup of sugar, two tablespoonfuls of melted butter, and one beaten egg. Add two cups of flour, with two teaspoonfuls of baking pow-der. Meanwhile remove and let the dish get cool before pouring the batter over the fruit. Bake in a quick oven and serve with rich sauce.

and serve with rich sauce.

In making a plum pie the paste should be rolled very thin. Pit the fruit and fill the lined plate, heaping it. Dredge lightly with flour and sprinkle with sugar. Cover with the pie-crust, making large vents to allow the steam to escape. A plum pie should bake to escape. A plum pie should bake

slowly.

To make spiced plums, damsons are the best veariety to use. For seven pounds of plums take three and one-half pounds of brown sugar, one pint of vinegar, and one ounce each of cloves, all spice, and mace, and two ounces of cinnamon, putting the spices into a muslin bag. Place the ingredients in a preserving kettle and cook slowly until the juice is a thick syrup when cold. This is a delicious relish to serve with meats or roultry.

cold. This is a delicious relish to serve with meats or poultry.

To make plum sponge: Soak half a box of gelatine in one cup of cold water. Beat the yolks of three eggs with a generous cup of sugar. Pour half a pint of boiling water over the soaked gelatine and add to the egg mixture. Put the whole over the fire and stir until the eggs begin to thicken, but do not let it boil. Meanwhile have ready a large cupful of plums peeled and cut into halves, with the pits removed. Pour the hot mixture over them, stir together, flavor with sherry, and let the dish stand until cold. Beat the whites of the eggs to a stiff froth, and when the jelly begins to set beat until it is light and spongy and will just pour. Turn into a mould and will just pour. Turn into a mould and when set serve with whipped

The following is a German recipe for plum soup, and is said to be good: Cover several dozen large purple plums with boiling water; let them stand a few moments and turn the water off. Peel the plums and lay them in a stew pan. Sprinkle over them two table-spoonfuls of sugar and the grated peel of half a lemon. Moisten with a little white wine and pour over the whole one pint of water. Boil until they are soft and press through a puree sieve. Put into a china tureen. Make a thin syrup of one cup of sugar and one cup of water. Peel two dozen plums, cut in halves, and drop them into the hot syrup. Cook five minutes, add a cup of wine, and pour the whole mixture into the tureen. Put this soup where it will become ice cold, and serve with

#### OYSTERS TO TEMPT ANY PALATE. All Are Delicious, Whether Cooked in the Chafing Dish or on the Range.

Those fortunate in living near the coast may eat oysters at almost every season, but the oyster lovers at a distance watch eagerly for the cool September days to gratify the palate with this succulent bivalve. Many new methods are now known for preparing this favorite shell fish besides the usual stew, broil, and fry. One thing should stew, broil, and fry. One thing should always be remembered; too much cook-ing toughens and spoils an oyster. A prevailing way of serving this de-

licious sea food for a first course is in oyster cocktails. A small oyster is used for the purpose, five or six being the number desired for each person. For half a dozen plates mix together three tesspoonfuls each of vinegar, grated teaspoonfuls each of vinegar, grated horseradish, and tomato catsup, six teaspoonfuls of lemon juice and one of Tobasco sauce. Have the oysters very cold and place them in glasses. Put an equal amount of the prepared sauce into each glass over the oysters and serve. The glass should be placed upon a plate and served with both an oyster fork and a small spoon. Ice dishes may be made for serving cocktails. Put upon a handsome plate they tails. Put upon a handsome plate, they make an attractive and unusual dish, being looked at closely to determine if they are made of glass. Those ice shells may be made at home by filling large scalloped patty tins with water and putting them in a packed ice-cream freezer and letting them remarks and the state of the scale of th freezer and letting them remain until the water becomes solid. Before re-moving the ice from the tins take a hot iron poker and melt out the center of the ice, making the space large enough to form a saucer and hold the oysters and sauce. Thin slices of buttered brown bread are served with raw oy-ster cocktails

ster cocktails.

A celebrated Baltimore dish is oyslong, thin loaf for the purpose or purchase a stale Vienna loaf. Cut a deep slice from the top and with a spoon scrape out the soft part, leaving a wall all around. Fill this "box" with oysall around. Fill this "box" with oysters, seasoning them with salt and pepper and a little tomato catsup; put plenty of pieces of butter over the top and replace the slice of crust. Place the filled loaf in a biscuit tin and pour over the loaf two spoonfuls of the oyster liquor; put upon a grate in a brisk oven and bake from twenty to twenty-five minutes, putting some of the oyster liquor over the loaf from time to time. Serve very hot. Small Vienna rolls may be used in place of a loaf, scrving one roll to each person. A little chopped celery is often substituted in place of tomato catsup. This makes an excellent winter dish for Sunday night teas.

and one-half cups of sweet milk into two well-beaten eggs; add flour until it makes a thin batter. Chop a generous pint of oysters rather fine and add to this batter. Have a kettle containing boiling lard and drop this mixture in by the spoonful and fry a delicate brown. Drain on brown paper and serve hot, garnished with sliced lemons. This is a nice breakfast dish.

The Rhode Island roast will always remain a popular way of serving oysters. Put the large shell down to retain the juice and cook the oysters in their shells upon clear coals until the shells are opened; remove the opper

shells are opened; remove the opper shells, take up quickly, season gen-erously with salt, pepper and butter and serve at once in the shells with crisp hot squares of buttered toast. If preferred, the toast may be put upon a hot platter and the oysters removed from the shells and arranged upon the toast.

For any one having dainty china inand remove the pits. Serve them in glass dishes with powdered sugar, sherry, and whipped cream. Another way of serving plums is to frost the edge and sides of a loaf of cake, leaving a wall an inch and a half all the way around. Fill this cake box with the prepared plums, sprinkle them with powdered sugar, and heap whipped cream over the top.

To make a plum jam for meats. For three pounds of plums allow one and one-half cups of sugar and three-quarters of an ounce each of cloves, mace.

> cellent to serve with this.
>
> A delicious course for a company luncheon in place of patties is baked oyster dumplings. Select good-sized oysters, pour over them some lemon juice and season with salt and pepper. juice and season with salt and pepper. Stand the dish containing the oysters and seasoning in a cool place while the crust is making. Roll nice puff paste very thin and cut it into squares with a pastry wheel, having the pieces at least four inches square, and brush them over with the white of an egg. Place upon each square two or three of the prepared oysters, and put a little piece of butter on them. Bring the tle piece of butter on them. Bring the four corners of the paste together and fasten by sticking through them small Japanese toothpicks, leaving the crust open between the points. Put the dumplings in a biscuit pan and bake in a quick oven a delicate brown. Re-move the picks before serving the move the dumplings.

dumplings.

To make oysters au gratin: Put one quart of oysters with their liquor in a double boiler, put over the fire and let the oysters come to the boiling point; turn them into a colander or sleve, saving the liquor that drains through, take a cup full of liquor and return it to the double boiler. Mix together two tablespoonfuls each of butter and flour, and when the liquid is again boiling stir in the flour mixture and cook for three minutes. Add one gill of cream, salt and cayenne pepper to of cream, salt and cayenne pepper to taste, and one tablespoonful of Par-mesan cheese. Add to the drained oysters and draw the boiler to one side oysters and draw the boiler to one side of the fire while you butter a baking dish; then turn the mixture into it. Cover the top with bread crumbs and put a thin layer of grated cheese over all. Place the dish on the upper grate in a brisk oven and bake fifteen minutes, serving as soon as taken from the oven. This may be baked in individual dishes if preferred.

the oven. This may be baked in individual dishes if preferred.

Baking oysters in the shells serves to make a variety. Chop the oysters fine, and to two cupfuls put a half cupful of crumbs, one beaten egg, and season with salt and cayenne pepper.

Make this mixture quite moist with season with salt and cayenne pepper. Make this mixture quite moist with the liquor from the oysters. Use the deeper side of the shell and fill with the mixture, rounding it over the top. Scatter a few browned crumbs over this and some tiny bits of butter. Bake in a quick oven about fifteen minutes. Serve in the shells, sticking a little sprig of parsley in the center of each one before serving.

For oyster potple take one quart of oysters and scald them in their own liquor. When it reaches the bolling point take out the oysters with a skimmer and put to one side in a warm

point take out the oysters with a skim-mer and put to one side in a warm place. Stir together a good-sized piece of butter and two tablespoonfuls of flour and moisten with some cold milk. Add two small cups of boiling water to the liquor, season highly with salt and pepper, and then stir in the flour mixture and let it cook until it thickens mixture and let it cook until it thickens and roll into litte balls, drop the balls into the boiling mixture, cover the saucepan and cook until the dough is done. It should not take more than fifteen minutes. Put the warm oysters upon a hot platter and pour the biscuit balls and sauce over them. Serve im-

mediately.

Spindled oysters make a dish that is always welcome. For this use the large, fat oysters. Cut thin slices of bacon into three equal pieces. String the oysters and bacon on skewers, althe oysters and taking care to run the skewers through the hard part of the oyster. Take a narrow pan and rest the ends of the skewers on the sides, letting the oysters hang down, but not touch the bottom of the pan. Have a little space between skewers so the oysters will cook evenly. Place the pan in a hot oven and bake from six to eight minutes. Toast slices of bread and cut them into long strips and butter them. Arrange on a hot and butter them. Arrange on a hot platter. When the oysters are done place a skewer with its contents on each strip of toast. Pour over the whole the juices which have run into the pan. Serve immediately.

The chafing dish is especially nice for cooking the oyster. A few recipes may be acceptable.

For panned oysters: When the dish becomes hot put in two tablespoonfuls of butter add two dozen oysters, half

of butter add two dozen oysters, half a cup of cream or oyster liquor, salt and paprika to taste, cover the dish, and cook three minutes. Turn the oysters upon squares of buttered toast. Another way to pan oysters: Melt a large tablespoonful of butter in the heated dish, put in a teaspoonful of flour, and stir until it is well blended. Add oysters enough to cover the bot-tem of the dish without crowding, and season with salt and cayenne pepper.
Cover the dish and cook the oysters
until the edges are ruffled, stirring
them to have both sides cook alike. Pour over the oysters a couple of spoonfuls of sherry, and serve them on pieces of crisp toast.

Another method is this: Put in a chafing dish a tablespoonful of butter, and when it is melted add a dozen and a half large oysters. Scatter over the oysters some finely chopped celery, salt, and cayenne pepper. Cover the dish and cook until the oysters are plump and the edges ruffied. Then pour over them two tablespoonfuls of lemon vivice and severe on togsted. juice and serve on toasted

For a curry of oyster: Put one tablespoonful of butter in a heated dish. When it is melted stir in one tablespoonful of grated onion, the same amount of flour, and a teaspoonful of brown bread are served with raw oyster cocktails.

A celebrated Baltimore dish is oysters baked in a loaf of bread. Bake a
long, thin loaf for the purpose or pur

cook about two minutes and serve.
Creamed oysters: Put one tablespoonful of butter into the chafing dish and stir into it the same quantity of flour. When they are frothy add one cup of cream and let the mixture come

serve with toasted crackers and sliced

# VAGRANT VERSE.

THE CORN-STALKS,

Did you ever chance to see them, All those gentlefolk of corn, Who bow from morn till evening And from evening until morn?

How they bow and bend and curtsy With the music of the breeze, Which whisties all their tunes to them, And rusties in the trees!

How polite they are and stately
As they bend and dlp so low,
Like ladies in the minuets
Of long and long ago!
—Youth's Companion.

BICYCLE SONG.

Light upon the pedal,
Firm upon the seat,
Fortune's wheel in fetters
Fast beneath our feet,
Leave the clouds behind us,
Split the wind we meet,
Swift, oh, swift and silent,
Rolling down the street!

When the dark comes, twinkling
Like firefiles in the wheat,
Bells before us tinkling
Fairily and feat,
By the gate of gardens,
Where the dusk is sweet,
Slide the apparitions
Through the startled street!

Spearmen in the desert
Maybe fly as fleet,
Northern lights in heaven,
Sparkles on the sleet!
Swift, oh, swift and silent,
Just before we greet
The outer edge of nothing
Turn rolling up the street.
Harriet Prescott Spofford in September St.
Nicholas.

NAY, ASK NO VOW.

Nay, ask no vow, dear heart! Too lightly The word "forever" from our careless lips.
We pledge eternity—who in one day,
Forgotten, silenced, mingle clay with

clay! How do you know your eyes will always with that glad welcome when they meet with mine? How dare I say this heart for aye will

well?
Today sees plighted troth and clasping hands:
Tomorrow, shattered faith and broken bands.
Oh, pitiful for mortal lips to swear!
e fitting this: unceasing fervent prayer
That our love's flower, escaping frost and
blight,
May bloom immortal, as we hope tonight!

#### ROSAMOND THE IDLE.

-August Century.

Miss Rosamond May was so idle, they say, That her wise fairy godmother took her To away
To regions of fairy-land, cloudy and gray;
And there she must stay for a year and a day,
Or still longer, I fear,
Till she does all things that she didn't do
here!

All the stints and the chores that she thought such bores; The running of errands to market and stores, The making of beds and the sweeping of floors, tending of doors and the lessons in

scores—
Ah, the poor little Miss!
We long it will take her to finish all this!
—Little Men and Women.

IN A GARDEN.

IVY. Upon the walls the graceful Ivy climbs, And wraps with green the ancient ruin gray; Romance it is, and these cr.sp leaves her rhymes Writ on the granite page of yesterday.

ROSE.

Screening her face of loveliness behind The garden's leafy curtain, waits the Rose For the enamored nightingale to find A lyric hidden in his book of prose.

PANSY. Amid the grass one purple Pansy caught, Looks up with gentle, gracious eyes that seem
To hold the beauty of some fragrant thought
of summer, and the glory of her dream.

GRASS. Fash on their bright embroideries of bloom; For dreams a pillow, and, when dreams are done,

A fragrant cover for the dreamless tomb.

—Harper's Weekly. HINTS FOR THE HOUSEHOLD.

It is sometimes useful to know that a tea-spoonful of cornstarch is equal to one egg, and may be substituted in case of a scarcity of eggs for part of the eggs in custards or other dishes where milk and eggs are called

Among the new silver table accessories is a dish for nuts. It is quite shallow, and the irregular edge is finished with a perforated border an inch in depth. A graceful little squirrel is perched at one side, nibbling at a nut which he holds between his paws.

nut which he holds between his paws.

Ginger beer is a wholesome summer drink and good to keep at hand. The following recipe is easily carried out and very satisfactory: For two gallons of water allow two pounds of granulated sugar, two ounces of pulverized ginger, and one lemon. Slice the lemon thin, place it in a large dish with the other ingredients and pour the boiling water over them. When the water becomes lukewarm add a quarter of a yeast cake dissolved in a little water, and bottle, fastening down the corks. It will be ready for use the second day, but it is better when older.

Linoleum is a good substitute where tiling is not to be had. Floors covered with it are easily brushed up or wiped off. A strip of linoleum thirty-six inches deep put above the baseboard in a kitchen, and finished at the top with a narrow moulding, is better than wood wainscoting.

Always remember in making cakes or puddings with fruit in them that if a little flour is sprinkled over the fruit just before stirring it into the latter it will prevent the fruit from settling to the bottom.

In camping, or where one does not wish to take extra bedding along, a warm covering may be made by basting together three thicknesses of newspaper and putting it under the spread. It is very warm and light, and may be thrown away when not needed.

Denim coverings are excellent for nursery floors, as they are easily brushed, and rugs look well upon them. Double carpet lining should be used under the denim to give the proper warmth for cold weather.

A medium-sized paper pad with a lead pencil attached hung over a kitchen table will be found of great convenience. If articles needed are written down upon this pad they will not be overlooked. When the housewife starts for market the outside slip can be pulled off and taken with her instead of her trusting to her memory, with the danger of forgetting some simple but most important article.

Do not put fruit jars into a closet where the sliver is kept. The rubber bands upon the jars will affect the silver and make it tarnish quickly.

A little kerosene oil is excellent for cleaning a zinc bath tub. Rub the oil on with a woolen cloth, then wash it off with hot water and polish with powdered bath brick. The result is very satisfactory.

### Practically Illustrated.

Washington Star.

"A good many things depend on the point of view," remarked the philosopher.

"That's so," replied Farmer Corntassel.

"Ye never said nothin' truer 'n that."

"Have you noticed it?"

"Sh'd say I hed. Ordinary seat in circus costs 50 cents. Ef ye git a reserved seat it costs, a dollar, an' ef ye're a boy an' kin sneak in under the fent it don't cost nuthin' 'tall. I tell ye it makes a heap o' difference."

### From Bitter Experience.

Cleveland Plain Dealer.

"I understand old Plummit wouldn't let you have his daughter."

"No, he said he'd never consent to her marrying a man who let his newspaper subscription run behind."

"That's funny."

"No, it isn't. The old man used to publish a country weekly."

## SLUMP IS STILL ON

CORN AND OATS NOW LOWER IN CHICAGO THAN EVER BEFORE.

FALSE START FOR WHEAT.

OPENED AT AN ADVANCE, BUT THE REACTION CAME AT ONCE.

HEAVY RECEIPTS RESPONSIBLE

Provisions Repeated Their Performance of the Day Before and Closed at a Loss.

CHICAGO, Sept. 5.-Corn and oats both went through their accustomed performance of making new low records today, closing 1/4c lower each. Wheat suffered from appresupply on a stringent money market, was without doubt the chief reason for the decline. The Chicago receipts were 288 cars, enly 10 of which were of contract quality. The clearances from Atlantic ports were liberal, and New York reported a good inquiry there for export, but nothing could revive the bullish spirit of the market. Lower continental cables intensifed the weakness and a general selling out of purchases made around 58½ carried the price down to 57% 658c at the close. Corn was still weaker than it had been, and reached an even lower depth. September declined to the unprecedentedly low price of 18½ c per bushel. May opened a shade higher at 24% 624½ c, but soon turned weak and declined to 24½ c, he closing price. Oats were slow and weak, prices reaching a lower figure than ever known before. May opened unchanged at 18½ c, and declined to 18¼ 618% c, where it closed. Provisions virtually repeated the performance of the day before. January pork declined from \$5.65 at the start to \$5.55, closing at the latter. January lard from \$3.6½ dropped to \$3.57½, and closed at that. January ribs fell from \$3.32½ to \$3.30. Estimated receipts for Monday: Wheat, 325 cars; corn, 900 cars; oats, 400 cars; hogs, 35,000 head. No markets Monday: legal holiday.

The leading futures ranged as follows:

Open- High- Low- Clos-ing. est. est. ing. September October ... May .... 19% 19% 19% 19% 20% 20%-% 20%-% 21% 21 21-21% 24%-% 24% 24% December May .... 15 15¼ 18% 14% 15 18¼ September October .. May ..... less Pork-September October January 3 17½ 3 20 3 15 3 17½ 3 32½ 3 32½ 3 30 3 30 Cash quotations were as follows: Flour—Quiet; winter patents, \$3.20@3.40; Flour—Quiet; winter patents, \$3.20@3.40;

Flour—Quiet; winter patents, \$3.20@3.40; straights, \$36:3.30; special spring, \$3.45; spring patents, \$3.20@3.30; straights, \$2.90@3; bakers', \$1.90@2.25. Wheat—No. 2 spring, 55%@6; No. 3 spring, 51½@52c; No. 2 red, 59¾@60c. Corn—No. 2. 19%c. Oats—No. 2. 15c. No. 2. white, 19%@20c; No. 3 white, 12@19c. Rye—No. 2. 31c. Barley—No. 2. nominal; No. 3. 21@33c; No. 4. 20c. Flax Seed—No. 1. 64½c. Timothy Seed—Prime, \$2.57½. Mess Pork—Per bol, \$5.55@5.60. Lard—Per 100 lbs, \$3.22½. Ribs—Short sides (loose), \$3.15@3.25. Shoulders—Dry salted (boxed), 3¾@4c. Sides—Short clear (boxed), 3¾@4c. Whisky—Distillers' finished goods, per gal, \$1.18. Sugars—Cut loaf, 5.57c; granulated, 4.95c. Receipts—Flour, 6,000, bbls; wheat, 140,000 bu; corn, 423,000 bu; oats, 491,000 bu; rye, 1,000 bu; barley, 188,000 bu; on the produce exchange 40day the butter market was dull; creameries, 9@16c; dairies, 9@14c. Cheese steady; 14.20% Cheese steady; 15.20% Cheese steady; 14.20% Cheese ste

#### et i oc Liverpool.

LIVERPOOL, Sept. 5.—Wheat closed: October, 5s 2d, unchanged; November, 5s 24d; December, 5s 24d; January, 5s 34d. Maize—Spot American mixed, 2s 34d; September, 2s 84d; October, 2s 84d; November, 2s 84d; December, 2s 9d; January and February, nothing quoted.

### Milwaukee.

MILWAUKER, Wis., Sept. 5.—Wheat steady; No. 1 northern, 55½c. Corn very dull; No. 3, 20½c. Oats weak; No. 2 white, 18c; No. 3 white, 16@18c. Barley nominal; No. 2, 32½c; sample, 18@30c. Rye steady; No. 1, 32½c. Provisions weak.

Duluth and Superior Grain.

Duluth and Superior Grain.

Duluth, Minn., Sept. 5.—The market was dead today. There was but little trading and no speculative tendency at all. The only sign of business was in the cash demand, sales aggregating about 275,000, the mills taking 15,000 bu. The market opened at 59½c. yesterday's close, sold down to 57%c, rallied to 58c, but fell off at the close to 57½c asked. September gained ½c on December. The close: Cash No. 1 hard, 57½c57%c; No. 1 northern, 56@56½c; No. 2 northern, 53½@53%c; No. 3 spring, 51½@52½c; rejected, 45%@51¼c. To arrive; No. 1 hard, 57½c; No. 1 northern, 56c bid. September No. 1 hard, 57%c; No. 1 northern, 56c bid. September No. 1 hard, 57%c; No. 1 northern, 56c bid. October No. 1 northern, 56c bid. September No. 1 hard, 57%c; No. 1 northern, 57%c; May No. 1 northern, 53%c; No. 1 northern, 57%c; May No. 1 northern, 58½c. Receipts—Wheat; 249,547 bu; Shipments, 222,021 bu. Cars inspected, 423; last year, 542. Rece'pts—Corn, 8,372 bu; oats, 24,421 bu; rye, 5,716 bu; barley, 8,688 bu; flax, 7,578 bu. Oats closed at 17@15%c; rye, 31½c; fax, 64½c. Cash sales were as follows: 1 car No. 1 hard, 57%c; 10,000 bu No. 1 northern, 56%c; 55,000 bu No. 1 northern, 56%c; 500 bu No. 1 northern, 56%c; 2 cars No. 2 northern, 56%c; 2 cars No. 2 northern, 56%c; 2 cars No. 2 northern, 58%c; 2 cars No. 2 northern, 53%c.

Butter and Eggs.

NEW YORK, NSept. 5.—Butter steady; Western dairy, 81/2012c; Western creamery, 111/20 16/4c; Egins, 161/2c; factory, 71/2011/4c. Eggs steady; state and Pennsylvania, 151/2017c; Western, 15216c.
CHICAGO, Sept. 5:-Butter dull; creameries, 90/16c; dairies, 90/14c. Eggs firm, fresh, 12c.

New York Produce.

New York Produce.

NEW YORK. Sept. 5.—Flour—Receipts, 20.—500 bbls; exports, 42,548 bbls; dull and barely steady; Minnesota patents, \$3.40@3.65; Minnesota bakers, \$2.30@2.90. Rye flour dull; Cornmeal dull. Barley steady. Barley malt, quiet. Wheat—Receipts, 162,800 bu; exports, 19,109 bu; spot—dullt; No. 2 red, 64%; No. 1 hard, 654c elevator; options opened steadler but at once sold off. closing at 42@%c net decline. September closed 67%c. December, 65.1-6@654c, blosed, 65%c. Corn—Receipts, 119,200 bu; exports, 200,150 bu; spot easier; No. 2, 25%c elevator; options were weak, making low records and closing 4@4c net lower. September, 25%c; December, 27%@271%c. closed 37%c. Oats—Receipts, 86,100 bu; exports, 386 bu; spot weaker; No. 2, 19@19%c; options closed 42@%c net lower, making a new low record. September closed 19c; December, 20%c.

ST. PAUL MARKETS.

No Change in Quotations for the Day.

nished by Griggs, Bros., commission merchants:
WHEAT—No. 1 northern, 58@54c; No. 2 orthern, 51½@52½c. CORN—No. 3 yellow, 20@21c; No. 3, 19½@ OATS-No. 8 white, 17@171/2c; No. 3, 16@

OATS—No. 3 white, 17@17½c; No. 3, 15%c.
BARLEY AND RYE—Sample barley, 29@
25c; No. 2 rye, 23@29c; No. 3 rye, 27@27½c.
GROUND FEED AND MILLSTUFFS—No. 1 feed, 2 bu corn to 1 bu oats, \$9.99.25; No. 3 feed, ground, 1 bu corn to 2 bu oats, \$9.509.
75; cornmeal, bolted, \$13@14; cornmeal, unbolted, \$8.50@8.75; bran, bulk, \$4.50@5.
HAY—Recelpts and demand both light; price holding about steady; choice wild and upland, \$5@6; fair to good, \$4@5; good to choice timothy hay, \$7@8; oats and rye straw, \$3@3.50.

# JAMESON, HEVENER & CO.,

Flour, Feed, Grain, Hay, Etc. Northwestern Agents for PILLSBURY'S BEST FLOUR State Agents for Griswold Bros. Hay Bale Ties. Write us for prices. 181, 188 and 186 East 6th St., St. Paul

MINNEAPOLIS MARKETS.

Dull Trade, With Quotations In-

bent through their accustomed performance of making new low records today, closing 1/2 clower each. Wheat suffered from apprehension of heavy Northwest receipts, and closed 5/2 lower. Provisions declined 5/2 lower was a dual. Ight trade in speculation of heavy Northwest receipts, and closed 5/2 lower. Provisions declined 5/2 lower was a dual. Ight trade in speculation of heavy Northwest receipts, and closed 5/2 lower again. December which closed yesterday at 15/2 lower and had to immediately return and commence over again. December which closed yesterday at 15/2 lower and head to immediate the morning at 5/3/2 lower and the morning at 5/3/2 lower and the amountement of 1/3/2 lower and 1/3/2 lower clined to Weakness.

materials, 18 cars; sundries, 14 cars; car lots. 945.

FLOUR—First patents, \$3.25@3.45 per bbl; second patents, \$3.05@3.15: first clears, \$2.60@ 2.70; second clears, \$2.30@2.40; low grade and red dog is quotable at 95c@51 per bbl.

HAY—Choice to fancy, \$5@6; coarse to medium, \$3@4.50; timothy, \$8@8.50.

CORN—No. 3 yellow, 18½@19c; No. 3, 17½c.
Receipts, 5 cars; shipped, none.

OATS—No. 3 white, new, 15½@16c; No. 3, new, 14@15c. Receipts, 48 cars; shipped, 41.

BARLEY—New, 19@20c. Receipts, 7 cars; shipped, 2. BARLEY—New, 19@20c. Receipts, 7 cars; shipped, 2.
RYE—No. 2, 28½@28¾c. Receipts, 9 cars; shipped 12.
BUTTER — Creameries — Extras, perfect goods, 15½c; firsts, lacking in flavor, almost perfect, 14@14½c; seconds, 11@12c; thirds, 8@9c; imitations, firsts, 10@11c; imitations, seconds, 8@9c. Dairies—Extras, packages included, 14c; firsts, lacking in flavor, sweet, 12@12½c; seconds, 8@10c. Ladles—Extras, 12@12½c; firsts, 9½@10c; packing stock, 7c; grease butter, clean, 3c.
EGGS—Strictly fresh, 9½@10c; seconds, 5@5½c. Cases returned, ½c less. Sales are made subject to candling, with loss off on rotten and broken eggs.

LIVE STOCK Steady and in Fair Demand at South St. Paul.

Midway Horse Market Barrett & Zimmermann's report: While there was no great killing made on the market this week, trade on the whole was good, and offerings of the better quality, both in draft horses and drivers commanded good, fair prices. The arrivals toward the end of the week were somewhat greater than the actual demand, leaving a good supply on hand for next week's opening market. The sales at today's auction were the largest of the week, Western representatives being liberal buyers of farm stuff at yesterday's quotations. For the coming week the outlook is favorable for an advance in prices. Some of today's sales:

of today's sales: 1 black mare, 5 yrs, 1,050 lbs, quite \$150 team bay geldings, 6 and 7 yrs, 2,250 200

lbs.

1 sorrel gelding, 5 yrs, 1,100 lbs, good driver
bay mare, 8 yrs, 1,500 lbs.

1 team bay mares, 7 and 8 yrs, 3,000 lbs.

1 team black geldings, 7 yrs, 2,800 lbs.

1 gray gelding, 5 yrs, 1,350 lbs.

20 head from 1,150 to 1,350 lbs, per head.

Chicago.

CHICAGO, Sept. 5.—Today's cattle market was of the usual Saturday character, receipts being less than 500 head. These sold slowly, and at practically unchanged prices. Offerings of hogs were well taken at yesterday's range of prices, with fancy light 5c higher; sales averaging 5c lower than Saturday. The sheep market closed at an average decline for the week of 15@20c in sheep, and 75cp \$1.25 in lambs. But for a good export demand the drop would have been greater. Receipts—Cattle, 400; hogs, 14,000; sheep, 1,000.

Omaha.

OMAHA, Neb., Sept. 5.—Cattle—Receipts, 1,200; active, steady; native beef steers, \$3.50 @4.50; canners, \$1.50@2.25; stockers and feeders, \$2.00@3.50; calves, \$3.50@5.25. Hogs—Receipts, 2,300; market 5e higher; bulk of sales, \$2.75@2.85. Sheep—Receipts, 1,700; market steady; natives, \$2.75@3.20; common and stock sheep, \$2£2.60; lambs, \$3.50@5. NEW YORK STOCKS.

Close Higher,

Close Higher.

NEW YORK, Sept. 5.—The stock market today was moderately active with Sugar and St. Paul considerably outranking the general list in extent of trading. The speculation displayed an undertone of strength throughout, although realizing sales and offerings for short account caused occasional concessions, especially after the publication of the bank statement. That exhibit, as is frequently the case, falled, to a considerable extent, to indicate the actual condition of the banks, and, of course, did not include the \$5,696,000 in gold, or thereabouts, which arrived too late to be reported yesterday, but which was deposited in the banks. Of the amount mentioned, \$500,000 not being on the manifest of the steamer, was not reported until late in the day. The gold, with two other lots of equal amount, was deposited at the subtreasury. The arrivals for the week made about the largest aggregate imports in any single week. The grand total was \$10,106,488. The initial prices were a shade below Friday's closing figures, owing to realizations and bear offerings, influenced chiefly by lower London prices. After a brief reactionary movement, prices took an upward trend and firmness ruled all along the line. The closing was dull but steady at slight gains on the day.

Total sales of stocks today: Tobacco, 4,900;

ABSTRACTS OF TITLE

And Lists of Property Owned by Any Individual Furnished.

THE ST. PAUL TITLE INSURANCE & TRUST CO.

C. L. HAAS COMMISSION CO. Union 'tock Yards, South St. Paul

Rogers & Rogers

LIVE STOCK COMMISSION, Union Stock Yards, South St. Paul. Minn Michael Doran. James Doran.

M. DORAN & CO. BANKERS AND BROKERS. 311 Jackson St., St. Pani, Min 1

C. H. F. SMITH & CO.

Member | New York Stock Exchange Stocks, Bonds, Grain, Provisions and Gotton. Private wires to New York and Chl-cago. 202 Pioneer Press Bldg., St. Paul, Minn.

Sugar, 13,900; Burlington & Quincy, 5,100; General Electric, 5,800; L. & N., 3,900; Reading, 4,700; Rock Island, 5,800; St. Paul, 15,500; Tennessee Coal & Iron, 3,600. WALL STREET, Stock Operations ducted. MANUAL, Explaining Best Methods. FR. E. Margins \$3.00 upward. Correspondence invited. S. J. PECK & CO, 62 Broawday, N. Y. Established 1878. Members Consol. Stock Exchange.

Am. Cotton Oil S., B. & Q...... C., C., C. & St. L.. Ches. & Ohio Chicago Gas Cordage .... General Electric Hocking Valley Illinois Central Jersey Central Manhattan Con ... Missouri Pacific Michigan Central N. P. Common ... 12 201/8 93 993/4 orthwestern ... 37% 114% 113% Tennessee Coal
Texas Pacific
Union Pacific
U. S. Leather pfd
Western Union
Wabash
Wabash pfd
M. & St. L. 1st pfd
M. & St. L. 2d

Closing Stocks. Following are the closing quotations of ther stocks of reported by the Associated

Other stocks of reported by the Associated Press:

Adams Express .140 | N. W. ptd ... 142 | Alton & T. H. ... 55 | N. Y. & N. E. ... 20 | American Ex. .107 | Out. & Western .13 | Oregon Imp. ... 1/2 | Oregon Nav ... 15 | Canadian Pacific .58 | Oregon Nav ... 15 | Canadian Pacific .14 | P. D. & E. ... 13/4 | Central Pacific .14 | P. D. & E. ... 13/4 | Central Pacific .14 | P. D. & E. ... 13/4 | Central Pacific .14 | P. D. & E. ... 13/4 | Con. Gas ... 1451/5 | Col. C. & I. ... 1/4 | do pfd ... 40 | D. & R. G. pfd ... 12/4 | St. Paul & Omaha 373/4 | Fort Wayne ... 146 | Gt. Nth'n pfd ... 12 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | C. & E. I. pfd ... 90 | Tenn. C. & I. ... 21 | Press:

\*Offered. Bond List. NEW YORK, Sept. 5.—State bonds dull. Railroad bonds strong. Government bonds

| Railroad bonds strong. | Government bonds | Government | Government bonds | Government | Gove strong.

\*Bid. \*\*Offered. Bank Statement. NEW YORK, Sept. 5.—The weekly bank statement shows the following changes:
Reserve decrease \$607,650
Loans, decrease \$2,270,100
Specie, increase \$1,881,200
Legal tenders, decrease \$3,674,600
Deposits, decrease \$4,863,000
Circulation, increase \$24,000
The banks now hold \$8,228,550 in excess of the requirements of the 25 per cent rule.

New York Money. NEW YORK, Sept. 5.—Money on call easier, offered at 1@6 per cent. Prime mercantile paper, nominally 7@9 per cent. Sterling exchange steady, with actual business in bankers' bills \$4.84@4.84½ for demand and \$4.82½ 64.82½ for sixty days. Posted rates, \$4.83@4.84 and \$4.85@4.86. Commercial bills, \$4.81½. Bar silver, 66½c. Mexican dollars, 51½c.

KANSAS CITY, Sept. 5.—Cattle—Receipts, 200 head; shipments, 4,900 head; market unchanged, only local trading. Hogs—Receipts, 2,000 head; shipments, 1,200 head; market steady; bulk of scales, \$2.95@3.05. Sheep-Receipts, 3,000 head; shipments, 500 head; market steady; lambs, \$2.40@4.40; muttons, \$1.40@3.50.

CHICAGO, Sept. 5.—Clearings, \$11,164,664.
Money firm; on call, 6@7 per cent; on time,
7 per cent. New York exchange, \$1.25 discount. Foreign exchange unchanged; demand, \$4.84, sixty days, \$4.82%.

Specie Movement. NEW YORK. Sept. 5.—The exports of specie from the port of New York for the week amounted to \$7,300 in gold and \$991,500 in silver. The imports were: Gold, \$10,104,648; silver, \$92,223.

Treasury Statement. WASHINGTON. Sept. 5.—Today's statement of the condition of the treasury shows: Available cash balances, \$242,044,252; gold reserve, \$102,290,034.

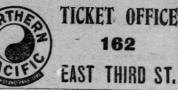
New York Clearings. NEW YORK, Sept. 5.--Clearings, \$83,399,470; alances, \$5,412,850.

NEW YORK, Sept. 5.—Considerable bus!ness was done through mail and wire orders for prompt shipments. The close of the week shows a satisfactory business and more in

sight for the coming week. Cotton goods market very strong and prices showing an upward tendency. Printing cloths firm at 2 9-16c,

TRAVELERS' GUIDE.

Trains Leave and Arrive St. Paul as Follows: Union Depot, Sibley St.



EAST THIRD ST. Dining and Pullman Cars on ST. PAUL,— Winnipeg and Coast Trains. Leave. Arrive. Pacific Mail (daily): Fargo, Bozeman, Butte, Helena, Mis-soula, Spokane. Tacoma, Seattle and Portland.......

2:45 pm 5:55 pm Dakota Express (daily): Moor-head, Fargo, Jamestown, Fergus Falls, Wahpeton, Crookston, Grand Forks, Graf-ton and Winnipeg.

Fargo Local (daily except Sun-day): St. Cloud, Brainerd day): St. and Fargo. 9:00 am 5:30 pm Union Station, St. Paul; Milwaukee Depot,



Leave. | †Ex. Sunday. \*Daily. | Arrive. S:18am CHICAGO \*8:15p m Duluth, Superior, Ashland.
\*11:00 m Duluth and Superior....
\*10:05am Sn City, Omaha & Kan. City
\*10:05am Elmore, Su Falls, Pipestone
†4:30pm Mankato, New Ulm. Tracy.
\*10:15am Watertown, Huron. Pierre.
\*8:15pm Sloux City, Omaha, Kan. Cy.
\*8:15pm "California in Three Days"

GREAT NORTHERN RAILWAY Ticket Office, 199 E. Third St. 'Phone 1142.

LEAVE. |\*DAILY. †EXCEPT SUNDAY | ARRIVE. 18: am Breck, Division & Branches 18:30 am Frgus Falls Div. & Branches 15:3 pm Willmar via St. Cloud.
17:45 pm Breck, Fargo, Gd. Fra. W beg 3:00 pm Montana & Pacific Coast...
18: pm St. Cloud, Crkst'n, Gd. F'ks 14:45 pm Excelsion & Hutchinson. Hotel Lafayette, Minnetonka Beach, now open.

†8:15am | Duluth, West Superlor | †5:45pm | \*7:30am NORTHERN STEAMSHIP CD. North West. North Land. Exclustvely Passenger.

EASTERN MINNESOTA-G. N. RY.

Leave Duluth 1:45 p. m. Tuesdays and Saturdays Leave Buffalo 9:30 p. m. Tuesdays and Fridays Chicago, Milwaukee & St. Paul Railroad. Lv. St. P. | Ar. St. P. 

CHICAGO GREAT WESTERN RY "The Maple Leaf Route."

\*8:10am

Ticket Office: Robert St., cor. 5th St. Phone 153.
Trains leave from St. Paul Union Depot.
\*Daily. † Except Sunday. Leave. Arrive.
Dubuque, Chicago, Waterloo, † 77.30 am 47.28 pm
Marshalltown, Des Moines, † 81.0 pm \*7.45 am
St. Joseph and Kansas City.. † 81.0 pm \*1.55 pm
Dodge Centre Local......\*3.55 pm \*9.50 am ST. PAUL & DULUTH R. R.

Leave. | EAST. | Arrive. 6:45 p m Atlantic Limited Daily. 9:35 a m 9:05 a m Rhinelander Local, ex. Sun. 6:39 p m WEST. | 0:05 a m Pacific Limited Daily..... 6:30 p m From Minneapolis, Glen-6:09 p m wood Local, except Sunday. 8:39 a m

All Trains Daily. Eau Claire, Chippewa Falls, Ashland, Hur-ley, Oshkosh, Milwau-7:30 a.m. 8:15 a.m. ley, Oshkosh, Milwau-kee, Waukesha, Chi-cago and the East and 7:40 p.m. \*5:35 p.m.



M. & ST. L. DEPOT-Broadway & 4th.

MINNEAPOLIS & ST. LOUIS R. R "ALSER" LEA ROUTE." Leave | Daily, Ex Sunday | Arrive 19:15 s.m. | Albert Lea & Mankato Loc | 10:25 s.m. |
19:15 s.m. | Ced. Rp'ds, Kan. City | 17:40 p.m. |
15:200 p.m. | New Ulm Local. | 10:20 s.m. |
17:00 p.m. | Des Moines & Omaha Lim | 10:20 s.m. |
14:48 p.m. | Albert Lea & Mankato Loc | 10:35 s.m. |
14:48 p.m. | Albert Lea & Mankato Loc | 10:35 s.m. |

NOTICE TO BIDDERS.

NOTICE IS HEREBY GIVEN that bids are invited and will be received at the office of the village recorder in the Village of Good Thunder, County of Blue Earth, State of Minnesota, until Sept. 8, 1896, at 4 o'clock p. m. of said day, for the purpose of constructing a wa er works system and plant according to plans and specifications which are now on file for inspection in the office of Fairbanks, Morse & Co., St. Paul, Minn., and office of village recorder, Good Thunder, Minn. The village council bereby reserves the right to reject any and all bids.

Dated at the Village of Good Thunder this 21st day of August, A. D. 1896.

F. L. AUSTIN, Recorder of the Village of Good Thunder.

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 pians and specifications on file in the office of said Commissioner.
The said Commissioner reserves the right to The said Commissioner reserves the right to reject any and all bids.

JOHN COPELAND.

Commissioner.

Official: Commissioner.

JOHN C. MUELLER.

Clerk Commissioner of Public Works.

Aug. 30 to Sept. 8.

Notice is hereby given to the owner or owners, that one sorrel horse, while star in forehead, two white hind feet, weighs about 1,200 pounds. Is about eleven years old; had part of harness on and has been taken up by police officer while running at large in the city of St. Paul in violation of the ordinances of said city, and is impounded at the Margaret street police station, and that I will sell said horse at public anction to the highest bidder for cash at said Margaret street police station at 10 o'clock in the forenoon on Tuesday, the 8th day of September, 1896, unless said horse is before unid sale redeemed.

POUND MASTER'S NOTICE.