ELISHA AND FAITH

THE EXPONENT AND THE BELIEF ARE TREATED BY REV. J. F. STOUT.

STRENGTH OF INDIVIDUALS

PROPORTIONATE TO STRENGTH OF THE INIMICAL FORCES ABOUT THEM.

LESSON FROM THE PROPHETS

Drawn Before a Large Congregation at the First M. E. Church Yesterday.

Elisha's life and work were discussed by Rev. J. F. Stout, in his morning sermon at the First M. E. church yesterday. His text was the prayer of Elisha, II. Kings, vi., 15-17: "Lord I pray Thee open his eyes that he may see. And the Lord opened the eyes of the young man; and he saw; and, behold, the mountain was full of horses and chariots of fire round about Elisha."

He said: Elisha took up the work where his illustrious predecessor, Elijah, dropped it, and not only organized the results of that wonderful life, making them of practical value, but also laid the foundations of better things for the future, and gave to the world the first system of religious education, out of which has come so much of value to the race. As a man of faith, he is a pattern for all the ages.

The great struggle of the world is over the individual. He is the object of heaven's love and hell's hate. In the present instance a campaign is undertaken by the Syrian hosts against Elisha alone. Under the inspiration of God, the prophet had kept Israel posted with reference to the plans of the enemy, so that all their plots and purposes were foiled. For this reason they desired to capture him, so that they might plunder Israel at their pleasure. The other struggle is wider than this. Not only is a select person the object of attack, but every person. The wiles of the kingdom of darkness are directed against, not the community, but the individual. Not only is this true, but the agencies of the kingdom of God are directed toward the individual, lest by any means he be destroyed through the wiles of the wicked. Jesus dies, not for the world, but for each individual in the world, and offers his service to each struggling heart. The apostle gives a vivid picture of this struggle in this familiar passage, in which he enumerates the ranks of opponents that range themselves with all their power against every son of God. He says: "We wrestle not against flesh and blood, but against principalities, against powers, against the world rulers of this darkness, against spiritual hosts of wickedness in heavenly (or supernal) places."

The struggle on the individual's side seems to be a hopeless one. The morning light reveals a host surrounding the place of refuge; there is no escape, every path is guarded, and the hosts are preparing to storm the gates, and the cry of the servant to his master can be easily understood: "Alas! my master, how shall we do?" This picture but faintly suggests the situation of the individual soul, surrounded by the hosts of evil. Just one look often makes the soul hopeless, and he surrenders to the enemy without a cast of his spear or a thrust of his sword.

The larger hosts are on the side where they seem not to be, the side of the seemingly beleaguered individual. This is made sure by the promises of God, and by a human experience in complete harmony with it. In the Old Testament these promises abound, and in the New the central revelation is the assurance that God is eternally with His children. This truth is to be apprehended by faith, and when so apprehended, the individual is restful in the presence of all dangers to himself and the church, knowing that "they that be with us are more than they that be with them." Elisha needs no special revelation, 'tis the servant who has not yet come to know God who is in need. The secret of all Christian courage, by which the kingdom of God is to be made triumphant, has its inspiration in this restful faith.

The opened eye sees the host that is present to help, that which to all others is unseen. The servant of Elisha could only see the surrounding host, his eyes were not opened, hence the prayer of the prophet. And, lo! they are opened, and he beholds not merely Syrian chariots and horses of war, but the whole mountain on which Dothan stood filled with horses and chariots of fire round about Elisha. He saw no dream, but the real relation the prophet had always with God. This is the revelation of an eternal truth, for "the angelry of the Lord encampeth round about them that fear Him."

IN THE SECRET ORDERS.

Doings of the Council Halls of Many Lodges.

Vasa grove, U. A. O. D., entertained a number of visitors from Winona Monday evening.

St. Paul grove, U. A. O. D., has received a letter from Commander Weiss, of the Department of Virginia and North Carolina, G. A. R., warmly thanking the St. Paul Druids on behalf of the visiting veterans for the many courtesies shown them by members of the order during their visit to St. Paul.

St. Paul Division No. 2, U. R. K. P., will meet next Thursday night. "Fall in" will occur at 8:30.

Thursday night Webster Lodge No. 29 knighted two esquires. The work was in the amplified form, and was well done. There was a large attendance, including visiting brothers from New York, Iowa, Wisconsin, Illinois and California.

Capitol lodge conferred the first rank Wednesday night. Many visiting knights were present, the grand domains of Oklahoma, Illinois, South Dakota, Wisconsin, New York and Iowa being represented, and Capitol lodge was very highly complimented upon its work. Next Wednesday the second rank will be conferred upon three or more candidates.

Minnehaha camp, Modern Woodmen, will reorganize its minstrel troop.

St. Paul Commandery No. 154, Knights of Malta, installed the following officers for the ensuing term: Sir knight commander, William Montgomery; generalissimo, J. T. Hoglund; captain general, H. C. Congers; prelate, R. C. Hines; recorder, C. J. Sund; assistant recorder, George M. Reed; treasurer, Ed Gill; senior warden, A. U. Willing; junior warden, D. P. Thomas; standard bearer, Sidney C. Mead; sword bearer, N. O. Erickson; warden, C. D. Stevenson; sentinel, A. E. Messenger; first guard, C. E. Bishop; second guard, P. C. Carlson. Sir E. S. Thompson, grand commander of Minnesota, was the installing officer.

Minnewaukan Tribe No. 2, Red Men, kindled its council fire in due form Wednesday sleep and adjourned at an early run to attend the reception to the Great Council at the Lyceum in Minneapolis.

Minnewaukan tribe gives the first pow-wow of the season the 23d inst. and looks for a large turn-out.

Minneopa council, Royal Arcanum, had a very enthusiastic meeting last Monday evening. Duties were assigned to many of the members to aid in the coming social sessions. News was also received from Grand Regent Hunt, informing them that the contest for membership in Class "D," between the Seven Corners and Minneopa councils, was declared a tie, and the time extended to Nov. 30. Honor and $25 in gold are at stake.

St. Paul Tent 24, K. O. T. M., entertained Supreme Medical Examiner Moss last Monday night and a regular love feast was the result. The fall season will be opened Monday night for degree work and social affairs.

Summit Lodge No. 16, A. F. and A. M., will hold an open meeting this evening at 8 o'clock at their hall, corner Dayton and Western avenues, at which Capt. S. Alberti, a Russian exile, will deliver a lecture on Siberia. The lecture will be illustrated by a series of stereopticon views of prisons and prison life in the mines of Siberia. No admission will be charged. Members and their friends are cordially invited.

There will be a regular review of the Knights of the Maccabees this evening. Important business awaits action. Visiting Sir Knights are welcomed to St. Paul tent, Robert street, between Sixth and Seventh.

Ionic commandery, Knights of Malta, will be instituted at Two Harbors, Sept. 28.

MIXED THE PATIENTS UP.

Strange Case of Mistaken Identity in a New York Hospital.

Buffalo Express.

One of the most singular cases of mixed-up identity on record at Gouverneur hospital, New York, has just come to light. That the facts did become known is no fault of the hospital authorities, for they did their best to keep the matter dark. One day of last week Charles Birdsall, of Brooklyn, was overcome by the heat in New York. A crowd collected as usual, and the ambulance was sent for. Birdsall was taken to the hospital, already overcrowded with patients stricken by the sun, and as soon as his turn came he was put under treatment. The physicians said that he would not live until morning. Birdsall's employer heard of what happened and sent a messenger to the hospital that same night to find out how he was. The messenger brought back word that Birdsall was dead. Mr. McNamara, for whom Birdsall worked, bore word of the melancholy event to the man's family. The news was received with great lamentation, and Birdsall's sister, who was particularly fond of him, was prostrated for a time. A Brooklyn undertaker was engaged to take a coffin to New York and bring the body home. When the undertaker returned the candles in the Birdsall home had been lighted, according to the Catholic custom, and a catafalque was ready for the reception of the coffin. The sorrowing relatives then removed the sheet covering the face of the corpse. They were dumbfounded to find that the body was that of an entire stranger. The undertaker was called and instructed to take the body back to the hospital.

While all this was going on Charles Birdsall was lying in a cot in the hospital, very weak, but still alive, and by the time his supposed corpse was on its way to Brooklyn he had recovered consciousness. His sister started post haste for the hospital as soon as the blunder had been discovered, and was soon by the side of her brother's bed. When told that they had all thought him dead Birdsall protested that he was still better than a dozen defunct men. The undertaker demands pay for his services and Birdsall's sister is of the opinion that the hospital should pay the bill, inasmuch as the undertaker was engaged upon information directly furnished by the hospital physicians. A lawsuit is likely to follow.

ARCTIC EXPLORATION.

What Is to Be Gained From the Work of Such Dangerous Expeditions.

Popular Science News.

To ascertain with greater precision the shape, size and density of the earth, the astronomer's base of measures, and thus render the science of surveying more accurate, ten pendulum observations near the unknown extreme of the arc are worth a hundred elsewhere. Observations on magnetism, especially near the magnetic pole, will benefit the thousands of vessels which largely depend for their safety on the precision with which the compass can be interpreted. To the meteorologist the Arctic is of special importance, because it presents the extremes of a world-embracing system, each of whose parts affects every other. Tides and currents are similarly interdependent. The aurora can best be studied where it is most common and most fully developed.

Observations on the character and behavior of plants and animals under the unique conditions of the Arctic will give to the student of organic life a more thorough mastery of his problems. To that end the hydrography must be known (depth of sea, temperature, water movement, sea bottom, salinity, light). The Arctic affords the best facilities for studying one set of geologic forces (glaciers, icebergs, frost fissuring) in their extreme manifestation. The conditions of the earth in past geologic epochs will not be fully known until the strata of the Arctic lands have been mapped. To the paleontologist the Arctic has already yielded most valuable information in the fossil evidence of a mild climate. Lockwood and Brainerd found the slopes of Western Grinnell Land studded with large petrified tree stumps. These and similar fossils, precious to museums or geological cabinets, can probably be reached by way of Hayes Sound. To the ethnologist the Eskimo represent a phase of human life without a parallel.

WANTED TO KNOW.

Little Clarence Callipers' Thirst for Some More Knowledge.

Puck.

Little Clarence (with a rising inflection—Pa!

Mr. Callipers (sternly)—That will do for you tonight, my son. I don't know whether Anneke Jans considered his name preferable to great riches, nor why Senator Peffer didn't stick his whiskers into a bucket of water last winter and break 'em off when they froze, nor who under the sun would want to make a silk purse out of a lady-hog's ear, nor why man should petition the legislature to have his name changed from Hotchkiss to Hitchcock, nor why deaf people always enjoy walking on the railroad track, nor why they call a church festival an entertainment, nor why good men so often talk without making gestures, while the wicked generally flourish, nor whether a red-nosed preacher or why deaf people always enjoy walking on an old woman with tan shoes looks the most suspicious, nor what would happen if a hoo-hoo, a gazzaboo and a snark were shut up in a dark room together, nor any foolish things of that kind; and if you don't stop asking such questions, off you go to bed!

"But, this question isn't foolish, pa. It is one that I can't find the answer to, although I have asked everybody I thought ought to know and read every book and newspaper that I had any hope of finding it in. There ought to be an answer to it somewhere, but I haven't been able to find it yet."

"H'm! What is the question?"

"Why, pa, I'd like to find out what object nature could possibly have had in making all brainy women—like women doctors, agitators, emancipators, lawyers, politicians, and so forth—as homely as stuffed toads?"

BACKACHE

WHY? Because your Liver and Kidneys are out of order

Dr. J. H. McLEAN'S LIVER AND KIDNEY BALM

is the "PEERLESS REMEDY" for curing ailments of the Liver, Kidneys and Bladder, Diabetes, Rheumatism and Bright's Disease.

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THE HOUSEHOLD

USES OF GRAPES.

Ways in Which This Healthful Fruit May Be Served and Preserved.

In the judgment of medical authority upon the food value of fruits, grapes are second to none but the standard apple. They are healthful and nourishing, and should be eaten very freely as long as they can be procured in good condition, care being taken to eject the seeds. Grapes are a strengthening fruit, and especially good for delicate persons. It is well to keep a dish of the fruit where it will be tempting, prettily arranged in a shallow dish with a few asters, sprays of golden rod, or other hardy flowers stuck here and there, and grapes will be an ornament for any room. Grapes should always be washed before being served, and for the table a little cracked ice should be sprinkled over them.

Wild grapes make the best flavored jelly, being tart and pungent. Among the cultivated grapes the Isabella is perhaps the best variety to use. Grapes are best for jelly when not too ripe. To make the jelly, free the grapes from stems and leaves; wash and put them into a preserving kettle without draining; cover and place them where they will be heated slowly, stirring frequently to help mash the fruit, as well as to keep it from scorching. When the grapes are tender lay a large piece of cheesecloth in a sieve and place the sieve in a large bowl.

Pour the cooked grapes into the cloth and press all the juice from the fruit. Measure the strained juice and pour it into the preserving kettle, place it over the fire, and when the liquid reaches the boiling point allow it to boil rapidly for thirty minutes. For every pint of juice allow one pound of granulated sugar. Put the sugar into a baking pan and place in the oven. Stir frequently to prevent coloring. When the grape juice has boiled the required length of time gradually turn in the heated sugar, stirring all the while until the sugar is all dissolved. Take the kettle from the fire and turn the liquid jelly into heated glasses, and, when cold, cover.

Jelly of two colors and different flavors may be made with the same grapes by separating the pulp and skin of the fruit and cooking each one by itself. A dark, rich-looking jelly will be formed by the skins, and the pulp will make a light, amber-colored jelly.

For grape preserves, remove the pulp from the skins by pressing it out with the thumb and finger. Put the pulp into a saucepan over the fire and cook until soft; then rub through a sieve and reject the seeds. Put juice, pulp and skins into a preserving kettle, and to every pint of fruit add one pound of granulated sugar, and cook until the juice is a thick syrup when cold.

An excellent grape sauce is made as follows: Cook the grapes until the seeds can be separated from the skin and pulp. Measure the stewed grapes, and to every quart allow one teaspoonful of cinnamon, the same of mace, half the quantity of cloves, and one pound of sugar. Thin to the proper consistency with wine or brandy, or, if liquors are not desired, a little good vinegar may be used in place of the wine. Heat the mixture to boiling, turn into jars, and cover.

To make canned grapes, wash the fruit and then separate the pulp from the skin, putting the pulp into one saucepan and the skins into a preserving kettle. Cook the pulp until it is soft, and then put it through a colander to remove the seeds. Put the pulp with the skins and allow one and one-half pounds of sugar to every four pounds of fruit. Place the kettle over the fire and heat slowly until the mixture comes to a boil. Cook five minutes and turn into heated glass jars and seal. Grapes cooked in this manner make delicious pies during the winter.

To make spiced grapes, wash the grapes, and after they are taken from the stems weigh them; pulp them, putting the skins into a preserving kettle and the pulp into a smaller vessel. To the skins add a little water, cover the kettle, and let them simmer over the back of the range. Put the pulp over the fire and cook until the seeds can be separated from the pulp by pressing through a colander. Add the strained pulp to the kettle containing the cooking skins. For seven pounds of fruit allow three and one-half pounds of brown sugar, one pint of vinegar, two ounces of stick cinnamon, the same amount of allspice and one ounce of whole cloves. Tie the spices in a muslin bag before putting them into the fruit. Let the mixture cook slowly uncovered until the juice becomes a thick syrup.

To make a grape catsup, remove the grapes from the stems, weigh five pounds and put them into a preserving kettle with two cups of water. Cover and cook over a moderate fire until the skins are soft and may be rubbed through a coarse wire sieve. Rejecting the seeds, return the strained fruit to the kettle and add two pounds of sugar, one pint of vinegar, one tablespoonful each of ground cloves, cinnamon, allspice and white pepper, half a tablespoonful of salt and a suspicion of cayenne pepper. Put the kettle over the fire and let the mixture cook slowly until it thickens.

A very nice sherbet may be made with the juice from grapes. Put into a saucepan one pound of sugar, one quart of water, and the thin yellow rind of one lemon. Place the pan over the fire and cook five minutes; then add one tablespoonful of gelatine that has been soaking in a gill of cold water for an hour. When the gelatine is dissolved take the pan from the fire and strain into some large earthen vessel where one and one-half pints of grape juice has been previously strained. The juice can be taken from any good-flavored grape by pressing the fruit in a small vegetable strainer. When the liquid mixture becomes cold put it into an ice-cream freezer and freeze. Just before the beater is taken out add the white of one egg beaten to a froth, with one tablespoonful of powdered sugar. Take out the beater, cover the freezer closely and repack. It should stand from one to two hours before serving.

A simple receipt for making grape wine is this: Put twenty pounds of very ripe, fresh picked, clean grapes into a stone jar, and on them four quarts of boiling water. When the water gets cool mash the grapes with a wooden mallet; cover the jar with a cloth and let it stand for three days; then press out the juice, and to it add eight pounds of sugar. After this has stood one week strain into demijohns and cork tightly. When the fermentation is complete, strain it again, bottle, and cork tightly. Place the bottles on their sides in a cool cellar.

As to Frying.

Hygienic writers and family physicians are constantly decrying fried food, and with good cause, for next to our national dish—pie—the frying of foods must bear the responsibility of our national ailment—dyspepsia. In reality, however, the trouble is not so much in the frying as in the way it is done. A writer in the London Queen explains that the failure of so many cooks in frying is due to the fact that they "dry fry" everything, having no notion whatever of "wet frying." The Queen explains that to "sauter," as the French call it, or "dry fry," is to cook food in a small quantity of hot fat and in a shallow pan. Omelets, pancakes, liver and bacon, chopped vegetables cut small, are samples of the sort of food which may be correctly cooked thus. Small pieces of meat and fish may also be sautes, and when done are very good, although it is open to question whether they would not be much more satisfactory if fried in a larger pan, with a more generous proportion of fat. When saute, articles should be in constant motion, owing to the pan being jerked to keep them from sticking; and they should be turned, so they may be equally cooked on both sides.

To wet fry is to immerse in hot fat, and this method it is of which cooks are so much afraid, which constitutes real frying. The first necessity for it is to have plenty of fat; sufficient, that is, to cover the food all over so that the heat shall be conveyed to every part alike, above and below. Nor need it be supposed that to use a quantity of fat thus is extravagant. It is, on the contrary, economical, as the fat can be used again and again. The small quantity of fat that is melted in a frying pan gets burnt, and is always thrown out; whereas, fat properly cared for need never be thrown out; it is strained free from any little pieces of bread or batter that may have got into it, is washed when dirty, and can be constantly renewed, little pieces of fat being drained into it, thus keeping up its bulk and also its quality. It is never allowed to burn, because it is never left on the hot plate a moment after it has done its work.

It cannot be too strongly insisted upon that for successful frying the temperature of the fat is of supreme importance. When fried articles come to the table broken, sodden, uneven and mottled-looking, the probability is that they have been cooked in too little fat. When they come to the table greasy, the fat has not been hot enough. A good brown color and a crisp, dry surface are the marks of good frying. It is requisite to have a clear idea of what is meant by this. Boiling water registers 212 degrees on the thermometer, but different fats boil at different temperatures, so it is no guide to say fat must boil; as a matter of fact fat must not boil; it must simply be hot enough to produce what the French graphically call the "surprise;" that is, hot enough to contract the tissues of the meat and carbonize its surface. Fat has attained this condition when it is still (water, of course, bubbles when it boils), and when a blue fume rises from the center. The ordinary domestic test is a good one. Throw a piece of bread into the fat. If it browns immediately the fat is hot enough; if it remains pale, the fat needs to heat a little longer. And, it may be added, the smaller the article to be fried, the hotter should be the fat. Supposing we could test the heat of fat by a thermometer, we should let it attain a temperature of 365 degress for articles that need to be fried through, and of 400 degrees for such as can be cooked instantly. We can rarely test the heat thus, but the fact shows that for some things the fat must be hotter than for others.

HINTS FOR THE HOUSEHOLD.

If peaches are to be served whole for breakfast brush them and arrange them in a pretty wicker basket with a handle. Twine the handle with some fresh green vine. A few flowers stuck here and there are also pleasing to the eye. Yellow hollyhocks look particularly well with peaches.

An excellent summer dessert for delicate stomachs or for young children is made of milk crackers. Take a dozen crackers, break them up into small pieces, and put them into a china dish. Heat one quart of milk until it is boiling, sweeten and flavor to the taste, and stir into it three beaten eggs. Take the milk from the fire at once and immediately pour it over the broken crackers. Let the pudding stand until cool; then place it upon the ice and eat cold.

In washing anything made of chamois skins use warm water with a little ammonia in it. Wash by rubbing between the fingers, but do not wring the chamois. Press it between the palms of the hand to take out the water and hang before the fire or in the hot sun to dry quickly, rubbing and pulling the article into proper shape every few moments to prevent the skin's drying hard and stiff.

In giving medicine in liquid form to an infant place the point of the spoon containing the medicine against the roof of the mouth. Administering it in this way it will be impossible for the child to choke or eject the medicine.

Rub a curtain pole with kerosene oil until it is perfectly smooth, using a woolen cloth for the purpose. The pole rings will run much more easily if the pole is treated in this manner.

An exceedingly nervous person who cannot sleep may often be quieted and put to sleep by being rubbed with a towel wrung out of hot salted water. Frequently a change from a warm bed to a cool one will tend to quiet a nervous person and make him drowsy.

In making Indian meal mush, cook it with milk in place of hot water, or part water and part milk if not convenient to use all milk. The pudding will be much richer, and when fried will more readily take a nice brown.

Among the silver novelties for the table are found flower sets of spoons enameled in delicate natural colors. The bowl is made to represent a flower, and the handle is formed of the flower's stem and the leaves. The rose, pansy, lily, daisy and red clover are some of the prettiest designs, and are very attractive when seen upon the saucer of a dainty after-dinner coffee cup.

In relaying carpets after the fall cleaning it is well to sprinkle something under the edges to destroy any carpet bugs that may be lurking around. As good a thing as can be used is a powder of equal parts of camphor gum and tobacco.

When setting sponge for bread or rolls, double the quantity may be made and that not needed kept in the refrigerator or wherever it is cold enough to prevent the sponge from rising. In this way rolls may be had fresh each day without setting an extra sponge. This dough requires a little longer to rise, but the results will be as good as if they were freshly set.

If a little flour is rubbed over a loaf of cake before icing it will prevent the frosting from spreading and running off so readily.

Every housewife should impress upon the minds of her family that the best sauce for any meat is cheerfulness. Laughter aids digestion, and people should never grumble while eating.

Hop pillows are frequently of great comfort to a nervous person, and will often soothe a headache. It is well to have one or two of these pillows at hand in case of need. Linen covers worked with some appropriate motto or a spray of the graceful hops in wash silks are attractive in appearance, and can always be freshened by being washed.

Milk weed pods make a fine down for stuffing head rest cushions. Those fortunate enough to be in the country will have no trouble in finding plenty along the road side, and can gather enough to bring home with them for many a winter evening's comfort.

VAGRANT VERSE.

A SIXTEEN-TO-ONE FINANCIER.

Silas Simpkins was a financier, although he wasn't rich—
Silas was a sorter silverite an' greenbacker an' sich—
An' he never cut his whiskers, an' he didn't wear no socks,
An' all day long he'd argify upon a dry goods box.
An' he'd whittle, an' he'd whittle, an' he'd shorely demonstrate
How this plan 'ud save the country from a mighty sorry fate.
Why, we use' to gether round him, an' we didn't care a cuss
Fer the ploughin' an' the hayin' long es Si 'ud talk to us.
Nope, I can't quite recollec' jest how Si would fix it out,
But I shore hev seen 'im cut 'er, an' I know 'twas all about
A "per capiter," an' "ratio," an' I recollec' thet he
Use' to orate most convincin' on the "crime of sempty-three."
An' he 'lowed 'twas then our slav'ry to the "plutycrat" begun,
An' I think Si said the chances was about sixteen to one
In favor of the plutycrat—an' then he'd fairly boil
When he'd tell as how they'd "squeezed the sweat from out the brow of toil."
Well, I guess Si must 'a' talked too much—it sorter wore 'im out—
Fer at last he got right porely an' cud sca'cely get about;
But he'd still come down town daily when th' weather 'ud permit,
An' he'd set out in the sunshine, an' he'd whittle an' he'd spit;
An' he'd keep right on a-talkin', es he set there in the sun,
On the plutycrats an' ratios an' about sixteen to one;
An' he argied an' contended an' he financiered until
He died one day, an' we buried him, an' th' county paid the bill.
—Albert Bigelow Paine in Harper's Weekly.

SINCE MOLLY WENT.

How bleak and bare the blue hills seem
Since Molly went away!
The dark has lost the rosy dream,
The sunshine's left the day.

The birds sing not as sweet as when
They saw the roses stir,
And look and listen in the glen
For the dear steps of her.

It seems that for the bird, the brook,
There's never any May;
And that when Molly went she took
The world and all away!

I sit here when the day's begun
And feel the lonely place,
The sunflowers following the sun
And dreaming of her face.

And wonder why in shrub and tree
The sweetest birds are dumb;
While all the roses look at me
And whisper: "Will she come?"

I didn't think 'twould seem so strange,
That any heart would break;
But how this world of God's can change
For one dear woman's sake!

One little woman. "Will she come?"
The rose says, day by day.
I answer not: My heart is dumb
Since Molly went away!
—Atlanta Constitution.

"ONE, TWO, THREE."

It was an old, old, old, old lady,
And a boy that was half-past three,
And the way that they played together
Was beautiful to see.

She couldn't go running and jumping
And the boy, no more could he;
For he was a thin little fellow,
With a thin little twisted knee.

They sat in the yellow sunlight,
Out under the maple tree;
And the game that they played I'll tell you,
Just as it was told to me.

It was hide-and-go-seek they were playing,
Though you'd never have known it to be—
With an old, old, old, old lady
And a boy with a twisted knee.

The boy would bend his face down
On his one little sound right knee,
And he'd guess where she was hiding
In guesses, One, Two, Three.

"You are in the china closet!"
He would cry and laugh with glee—
It wasn't the china closet,
But he still had Two and Three.

"You are up in papa's big bedroom,
In the closet with the queer old key,"
And she said: "You are warmer and warmer
But you're not quite right," said she.

"It can't be the little cupboard
Where mamma's things used to be—
So it must be the clothes'-press, Gran'ma,"
And he found her with his Three.

Then she covered her face with her fingers,
They were wrinkled and white and wee,
And she guessed where the boy was hiding,
With a One and a Two and a Three.

And they never had stirred from their places,
Right under the maple tree—
This old, old, old, old lady
And the boy with the lame little knee—
This dear, dear, dear old lady
And the boy who was half-past three.
—H. C. Bunner.

Politics makes strange bedfellows. The Gordon hat makes strangers friends.

A Handsome Complexion is one of the greatest charms a woman can possess. POZZONI'S COMPLEXION POWDER gives it.

LOCAL NOTICES.

Homeseekers' Excursions.

Tuesdays, Sept. 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.

Sovereign Grand Lodge, I. O. O. F.,

Will meet at Dallas, Texas, Sept. 21st to 28th. On Sept. 18th, 19th and 20th Chicago Great Western Railway (Maple Leaf Route) will sell round trip tickets to Dallas for $30.05 for the round trip, good returning until Oct. 10. For further information apply to C. E. Robb. C. P. and T. A., corner Fifth and Robert streets.

$8 Fare—Cincinnati Limited—8 Hours

For particulars please call upon H. R. Dering, Assistant General Passenger Agent, Pennsylvania Short Line, 248 South Clark st., Chicago.

Only $18.00.

The Soo Line is issuing through tickets to Boston, Portland and New York at low rate of $18.00. If you contemplate a trip East, now is the time to go. Call at 398 Robert street. (Ryan Hotel.)

Hotel Metropolitan Cafe was never so well equipped and served as now, and choicest game, fish and oysters and all delicacies make it the resort for ladies and gentlemen.

The Last of the Season.

This is the last opportunity for low rates to all points East. You can go to Boston, Portland and New York for $18.00 via the Soo Line. For further information call at 398 Robert street. (Ryan Hotel.)

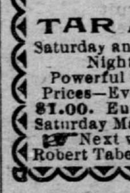
DIED.

NONNEMACHER — Charles, at family residence, 974 Burns avenue, aged sixty-four years. Funeral from residence Tuesday morning at 8:30. Services at Sacred Heart church at 9 a. m. Duluth papers please copy.

DRAKE—In St. Paul, Minn., Sept. 13, 1896, at family residence, No. 457 Toronto av., Minnie C., wife of Abram P. Drake, aged thirty-three years. Funeral from Immanuel Baptist church Tuesday, 15th inst., at 2 o'clock.

AMUSEMENTS.

METROPOLITAN,
L. N. SCOTT, Manager.
Reserved Seats Now Selling.
5 NIGHTS ONLY. Matinee Saturday. Commencing Wednesday, SEPT. 16.
GRAU'S COMIC OPERA CO.
Wednesday, Thursday, Friday and Saturday Matinee,
TAR AND TARTAR.
Saturday and Sunday Nights, **Paul Jones.**
Powerful Chorus, Enlarged Orchestra.
Prices—Evenings, lower floor, 75c and $1.00. Entire balcony, 50c. Gallery, 25c. Saturday Matinee, 25 and 50c.
Next week, Julia Marlowe Taber and Robert Taber.


GRAND. IT WILL NEVER GROW OLD.
Better Than Ever.
Charley's Aunt.
Matinee Tomorrow at 2:30.
Next Week—A Midnight Bell.

SCHOOLS AND COLLEGES.

ST. CATHERINE'S SCHOOL.
137 Western Avenue.
All departments from Kindergarten to College Preparatory. Eleven competent instructors. Offers especial advantages in languages and music, besides thorough instruction in English branches. Fall term opens Monday, September 14. Apply for catalogue to
MISS DUSINBERRE,
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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

What is

CASTORIA

Castoria is Dr. Samuel Pitcher's prescription for Infants and Children. It contains neither Opium, Morphine nor other Narcotic substance. It is a harmless substitute for Paregoric, Drops, Soothing Syrups, and Castor Oil. It is Pleasant. Its guarantee is thirty years' use by Millions of Mothers. Castoria is the Children's Panacea —the Mother's Friend.

Castoria.

"Castoria is so well adapted to children that I recommend it as superior to any prescription known to me." H. A. ARCHER, M. D., 111 So. Oxford St., Brooklyn, N. Y.

"The use of 'Castoria' is so universal and its merits so well known that it seems a work of supererogation to endorse it. Few are the intelligent families who do not keep Castoria within easy reach." CARLOS MARTYN, D. D., New York City.

Castoria.

Castoria cures Colic, Constipation, Sour Stomach, Diarrhœa, Eructation, Kills Worms, gives sleep, and promotes digestion, Without injurious medication.

"For several years I have recommended 'Castoria,' and shall always continue to do so, as it has invariably produced beneficial results." EDWIN F. PARDEE, M. D., 125th Street and 7th Ave., New York City.

THE CENTAUR COMPANY, 77 MURRAY STREET, NEW YORK CITY.

CONFIRMATION OF ASSESSMENT FOR IMPROVING, CURBING AND BOULEVARDING GOODRICH AVENUE.

Office of the Commissioner of Public Works, City of St. Paul, Minn., Sept. 10, 1896.

The assessment of benefits, costs and expenses arising from

Improving, Curbing and Boulevarding Goodrich Avenue, From Victoria Street to Dale Street, in the City of St. Paul, Minnesota, by Reducing and Regrading the Roadway Thereof to a Width of 30 Feet, and Putting in Granite Curbing, and Extending, Filling and Sodding the Boulevards From the Sidewalk Lines to the Curb Lines, on Said Goodrich Avenue, Between Said Points,

In the City of St. Paul, Minn., having been completed by the Commissioner of Public Works, in and for said city, said Commissioner will at his office in said city at 2 p. m. on the 21st day of September, A. D. 1896, hear objections (if any) to said assessment, at which time and place, unless sufficient cause is shown to the contrary, said assessment will be confirmed by said commissioner.

The following is a list of the supposed owners' names, a description of the property benefited and the amounts assessed against the same, to wit:

Summit Park Addition to St. Paul.

Supposed Owner and Description.	Lot.	Block.	Benefits.
Edward J. Megroth	28	3	$67.34
Adelaide L. Maxfield	27	3	44.89
same	26	3	44.89
Arthur H. Cathcart	25	3	44.89
Willard G. Jones	24	3	44.89
Eva T. Law	23	3	44.89
Wm. P. Harper	22	3	44.89
Samuel C. Stickney	21	3	44.89
Isabel D. Russell, east ½ of	20	3	22.44
Sarah E. Booth, wast ½ of	20	3	22.44
Wm. A. Lang	19	3	44.89
J. C. Donahower	18	3	44.89
August A. Garrison	17	3	44.89
William B. Geery	16	3	44.89
Pauline Ninninger	15	3	68.78
D. J. Hennessey	30	4	44.89
same	29	4	44.89
same	28	4	44.89
same	27	4	44.89
same	26	4	44.89
same	25	4	44.89
same	24	4	44.89
same	23	4	44.89
same	22	4	44.89
same	21	4	44.89
same	20	4	44.89
same	19	4	44.89
same	18	4	44.89
same	17	4	44.89
same	16	4	46.34
Charles G. Lawrence	28	9	67.34
Chas. M. Power	27	9	44.89
same	26	9	44.89
Clarence E. Secor	25	9	44.89
same	24	9	44.89
Wm. G. White	23	9	44.89
same	22	9	44.89
St. Paul Fire and Marine Ins. Co.	21	9	44.89
same	20	9	44.89
Archibald A. Doolittle	19	9	44.89
Frank S. Weidenborner	18	9	44.89
B. H. Jacobs	17	9	44.89
same	16	9	44.89
same	15	9	68.92
Oliver Crosby, east ½ of	28	16	33.67
S. B. Crosby, west ½ of	28	16	33.67
Edison R. Hubbell	27	16	44.89
Albert H. Hogeland	26	16	44.89
Emerson Hadley	25	16	44.89
Andrew J. Hadley	24	16	26.93
same	23	16	44.89
Mary J. Baxter	22	16	44.89
Mary B. Andrews	21	16	44.89
same, east 10 feet of	20	16	11.24
Antoinette R. Phelps (except east 10 feet)	20	16	33.67
same	19	16	44.89
Henry F. Colby	18	16	44.89
same	17	16	44.89
James Gilfillan	16	16	44.89
O. B. Hillis	15	16	68.46

Rearrangement of Highland Park Addition to St. Paul.

Supposed Owner and Description.	Lot.	Block.	Benefits
Charles E. Marvin	1	2	$46.02
Susan A. Cammack	2	2	44.89
same	3	2	44.89
same, east 9 feet of	4	2	10.10
Edith Crawford Bryant (except east 9 feet)	4	2	34.79
same, east 20 feet of	5	2	22.44
Geo. L. Wilson (except east 20 feet)	5	2	22.44
same (except west 10 feet)	6	2	33.67
Mary L. Babcock, west 10 feet of	6	2	11.24
same	7	2	44.89
Henry B. Wenzell	8	2	44.89
same, east ½ of	9	2	22.44
Josie S. Pearce, west ½ of	9	2	22.44
same	10	2	44.89
J. L. Verplank	11	2	44.89
L. M. Haupt	12	2	44.89
same	13	2	44.89
same	14	2	44.89
same	15	2	44.89

J. C. Stout's Addition to Summit Park Addition to St. Paul.

Supposed Owner and Description.	Lot.	Block.	Benefits
Wm. C. Riley (except south 90 feet)	1	1	$67.35
same (except south 90 feet)	2	1	44.89
Fannie W. McCafferty	3	1	44.89
Hattie F. Walthers	4	1	44.89
Samuel S. Eaton	5	1	44.89
Sarah A. Bergen	6	1	44.89
W. J. Reiss	7	1	44.89
Wm. P. Jewett	8	1	44.89
John J. Brennan	9	1	44.89
Minnie E. Smead	10	1	44.89
Kate E. Wanzer	11	1	44.89
same, east ½ of	12	1	22.44
Henry E. L. Habighorst, west ½ of	12	1	22.44
same	13	1	44.89
same	14	1	68.78

Summit Park Addition to St. Paul.

Supposed Owner and Description.	Lot.	Block.	Benefits
Francis W. Anderson	1	10	$67.35
Kate B. Frost	2	10	44.89
Ed A. Boggs	3	10	44.89
Ellen W. Kling	4	10	44.89
same (except west 20 feet)	5	10	22.44
DeWitt C. Ruff, west 20 feet of	5	10	22.44
same	6	10	44.89
same	7	10	44.89
Amelia Loomis	8	10	44.89
Percy McElrath et al	9	10	44.89
E. E. Doble	10	10	44.89
same	11	10	44.89
W. J. Henry	12	10	44.89
A. Schumacher	13	10	44.89
Frank J. Johnson	14	10	68.92
Chas. L. Kluckholm	1	15	67.35
Chas. O. Rice	2	15	44.89
Gertrude V. Smith	3	15	44.89
same, east 5 feet of	4	15	5.62
Edward M. Van Duzee (except east 5 feet)	4	15	39.18
same	5	15	44.89
same	6	15	44.89
F. W. Anderson	7	15	44.89
Chas. Mullen	8	15	44.89
August F. Behnke	9	15	44.89
same	10	15	44.89
John R. Feckles	11	15	44.89
Wm. D. Shipman	12	15	44.89

Summit Park Addition to St. Paul.

Supposed Owner and Description.	Lot.	Block.	Benefits.
Frederick M. Mixler	13	15	$44.89
same	14	15	68.45

All objections to said assessment must be made in writing and filed with the Clerk of said Commissioner at least one day prior to said meeting.

Official: JOHN COPELAND,
JOHN C. MUELLER, Commissioner.
Clerk Commissioner of Public Works.
Sept. 14.

OFFICIAL.

Proceedings of the Board of Fire Commissioners.

Office of the Board of Fire Commissioners, St. Paul, Sept. 10, 1896.

A regular meeting of the Board of Fire Commissioners was held Sept. 10, 1896, at 4 o'clock p. m.

Present—Commissioners Mitsch, Clark, Warner, Prendergast, President Freeman.

Absent—None.

The minutes of the previous meeting were read and approved.

Communications were received from C. W. Horr and J. S. Pinney on behalf of the G. A. R. committee, thanking the Board for tender of sleeping accommodations during the encampment. Accepted and ordered placed on file.

A communication was received from the City Clerk notifying the board that their request for permission to sell six condemned horses and to replace the same by purchase of others had been granted by the Common Council. Accepted and ordered placed on file.

A petition of citizens of Ninth ward for the location of a fire alarm box at the corner of Cortland and Cook streets was received and ordered placed on file and the Secretary was instructed to notify Ald. John Larsen, through whom the petition was received, that it would be granted as soon as the Board had funds enough at its disposal for that purpose.

A petition was received from citizens of St. Anthony Park asking that the number of firemen at the engine house at St. Anthony Park be increased to four.

Ordered placed on file and the Secretary was instructed to notify the petitioners that the Board at present is unable to grant it for want of funds.

The Committee on Horses reported the purchase of one black horse for the sum of $140; also that six horses had been purchased for the sum of $550, and the exchange of six condemned horses. Accepted.

The Chief Engineer reported as follows:

As instructed by the Board I detailed an engine company for duty at the State Fair Grounds, comprised of six men with steamer and hose wagon, with 1,300 feet of hose. They were on duty there ten days.

Bursted Hose.

Chicago Brand—One section placed in service October, 1885; one section placed in service July, 1890. Both of these sections have been repaired.

White Anchor Brand—One section placed in service May, 1884; same has been condemned.

Eureka Brand—One section placed in service August, 1889; same has been condemned.

I would recommend that one of the Cooper Chemical Hose Leak Stops be purchased for use in the department.

The report was accepted and ordered placed on file, and the Chief Engineer instructed to purchase one Cooper Chemical Hose Leak Stop.

The reports of the Superintendent Fire Alarm, Master Mechanic, Veterinary Surgeon and Secretary were received, accepted and ordered placed on file.

The Chief Engineer reported a list of railroad companies and firms who had loaned the department lanterns and other articles to use in the department parade.

On motion the thanks of the Board were tendered to all of said companies and firms, and the Secretary was instructed to write to each of them, thanking them for the use of the articles.

On motion of Commissioner Prendergast it was decided to hold the annual inspection of the department on Sept. 12, 1896.

The pay roll for the month of August, 1896, amounting to $13,202.86, as sent to City Comptroller, was confirmed and allowed.

Ayes—Commissioners Mitsch, Clark, Warner, Prendergast, Mr. President.

Nays—None.

The following bills were allowed and referred to the Committee on Claims to be sent to Comptroller, if found to be correct: American Fire Engine Co., $35.40; Archer & Co., $18.72; Board of Water Commissioners, $125.50; Wm. Cunningham & Co., $100.00; Farwell, Ozmun, Kirk & Co., $19.85; Farwell, Ozmun, Kirk & Co., $9.36; Fielding & Shepley, $78.50; Knauff Grain and Produce Co., $11.63; C. G. Lewis Coal Co., $83.21; L. Levy, $6.00; M. P. Mattocks, $37.50; John Martin Lumber Co., $193.66; John Martin Lumber Co., $53.81; W. S. Nobb & Co., $4.80; Nicols & Dean, $23.40; Noyes Bros. & Cutler, $36.95; Powers Dry Goods Co., $23.45; R. L. Polk & Co., $5.00; John Posch, $6.11; Robinson & Cary Co., $9.77; St. Paul Furniture Co., $1.00; St. Paul Hardware Co., $1.65; Adam Schefer, $140.00; Total, $1,025.27.

Ayes—Commissioners Mitsch, Clark, Warner, Prendergast, Mr. President.

Nays—None.

Bids were opened for furnishing the department with twenty-five (25) tons best quality upland wild hay, baled, and two thousand (2,000) bushels best No. 3 white oats, in sacks (sacks to be returned), both hay and oats for immediate delivery at the several houses of the department, as follows:

J. H. Kennedy, hay, $6.20 per ton; oats, 18⅞ cents per bushel.

W. P. Devereux & Co., hay, $4.97 per ton; oats, 19 cents per bushel.

Jameson, Hevener & Co., hay, $5.40 per ton; oats, 17¾ cents per bushel.

Jellett & Co., hay, $6.00 per ton; oats, 20 cents per bushel.

Griggs Bros., hay, $5.80 per ton; oats, 19 cents per bushel.

Thuet & McNamee, hay, $6.50 per ton; oats, 20½ cents per bushel.

On motion of Commissioner Warner, Jameson, Hevener & Co. were awarded the contract for oats at the sum of 17¾ cents per bushel, and W. P. Devereux & Co. were awarded the contract for hay at the sum of $4.97 per ton.

Adjourned to Sept. 11, 1896, at 7:30 p. m.

Sept. 11, 1896.

The Board met pursuant to adjournment.

Present — Commissioners Clark, Warner, Prendergast, President Freeman.

Absent—Commissioner Mitsch.

It was decided to postpone the annual inspection of the department from Sept. 12 to a future day.

A communication was received from Geo. J. Reim, chairman Union Improvement League, asking the Board to include in their estimate of the expenditure for 1897 an adequate provision to acquire better fire protection for the district of the Eighth ward north of the Great Northern Railway.

Accepted and ordered placed on file, and Secretary instructed to reply that such provision had been made in the estimate.

The matter of the estimated expenditures for the year 1897 was taken up, and agreed upon by the Board, and the Secretary was instructed to prepare a communication to the Common Council, embodying the estimates as so agreed on by the Board.

Adjourned.

GEORGE W. FREEMAN, President.
ALFRED S. HALL, Secretary.
Sept. 14.