IN FOREIGN LANDS

PRESBYTERIAN MISSION WORK IS DISCUSSED AT THE DAYTON AVENUE CHURCH.

ANNUAL PRAISE OFFERING.

ACTUAL WORKINGS OF THE SOCIETY EXPLAINED TO THE CONGREGATION.

ADDRESS BY REV. DR. PHRANER.

Mrs. Well's Apt Illustration of the Condition of Women in Various Countries.

The annual praise-offering service of the Woman's Foreign Missionary Society of the Dayton Avenue Presbyterian church was held at the church, Dayton avenue and Mackubin street, last evening. The exercises consisted of a report of the actual workings of the society for the enlightenment of those members of the congregation who are not of its active members, and addresses by Rev. Dr. Phraner, of Orange, N. Y., secretary of the Central Presbyterian board of foreign missions, and Mrs. S. B. Wells, secretary of the Northwestern branch of the same organization.

Mrs. M. D. Edwards, president of the local society, presided, and also presented the annual report of the society. Only the nature of the work and its manner of prosecution were dwelt upon, to the exclusion of moneys raised and devoted to the missionary cause, a matter which was reserved for a later business session.

Dr. Phraner, who has been connected with missionary work for many years, and who has traveled extensively in foreign countries, spoke upon the importance of Christianizing the heathen, and emphasized his assertion by reciting instances of the crying needs of these people which had come under his personal observation, speaking forcibly upon the potency of Christianity as a lever by which the women of foreign countries, in particular, were being raised to a higher plane.

In nearly all heathen countries, he said, women at the best, occupied only the most degraded positions. In some countries they were scarcely recognized as human beings. This was particularly true in India and China, where the most atrocious cruelty was practiced upon womankind. The speaker had addressed many audiences in heathen lands, but when he remembered the conditions of the women of those lands, recalled by the sight of so many women before him, enjoying all of the blessed privileges of civilization and Christianity, it caused his heart to ache in pity. It was impossible for the people of this country to realize the conditions as they existed in the missionary fields of China and India. Here the wives and mothers were more slaves, while the female children were murdered as soon as they were born. Christianity, however had made its advent in these lands and already its uplifting influences were beginning to be evidenced and the great benefits which it was bestowing where it had been received was the most powerful argument why the church of America should continue to send missionaries to the foreign field.

Aside from the evangelical results accomplished by the missionaries, attention was called to the priceless contributions which they had made to history, anthropology, science and literature. They were primarily humanitarians in the broadest conception of the term, and a more comprehensive undertaking than their maintenance, the speaker declared, was beyond conception. The apathy which seemingly had taken possession of the home church in this matter, Dr. Phraner assigned to ignorance of the importance of the work and exhorted his listeners to awaken to the needs of the hour.

Mrs. Wells drew a striking contrast between the life of the heathen woman and that of the woman of this country, showing by means of a unique illustration consisting of several glasses containing pure, sparkling water and others filled with dark, repugnant liquid. The one represented the stages of life of the woman of Christianized countries, the other the dregs of heathendom. One was brightness and purity throughout, the other blackness and gloom. Into the glasses containing the dark liquid was poured a substance which before the eyes of the audience changed its contents to the sparkling water of the other glasses. This, the speaker said, was emblematic of the effect of the blood of Christ, whose cleansing power was made known to the heathen by the missionary. The people of this country possessed that blood and it was a solemn obligation to send it to their fellow beings where its glorious possibilities were unknown.

Mrs. Wells expressed regret and mild indignation that the foreign missionary movement should be the subject of criticism, and particularly among Christian people. In the judgment day, she said, the King of Kings would say: "You knew and experienced the blessedness of Christianity; did you send the glad tidings of redemption to your brothers of benighted lands?" No excuse would be possible. The answer would then be, "Inasmuch as ye did it not unto the least of these, ye did it not unto me; depart from me."

THE LOVERS' STRATAGEM,

But They Both Tried the Same Device With Amusing Results.

"Know that fellow in there?" asked a young man of the Washington Star writer, nodding his head toward the soda-water clerk in a corner drug store.

No, the writer didn't know him, but had patronized the soda fountain a number of times during the summer.

"Who is he?"

"Well, I don't remember his name, but he is a hanger-on from Hangerville. I had an invitation to visit a girl that I am dead in love with out in Mountain Pleasant, and I went out there last Sunday night, and while sitting on the porch with the young lady this fellow came up. I was introduced, but wasn't enough interested to catch the name; the only thing that interested me was the probable length of his stay there, and I was very anxious on that subject. But he didn't seem to be in any hurry.

"Finally, in desperation, I remarked that it was getting late—it was only 9 o'clock—and I had better be getting home. He said he was just thinking the same thing, and he would keep me company on the cars. We came down the 14th street line, and I just ached to see the cuss get off, so I could get back on the hill with the girl again. At 7th street he turned to me and asked:

" 'How far do you go?'

" 'To the end of the line; I live near the capitol,' I answered.

"At the end of the route he got off and went over toward the depot, while I started toward the capitol, determined to slip back in a few minutes—when he was out of sight—and go out 14th street again, and within ten minutes I was on the cars going toward Mount Pleasant once more.

"When the cars got to the corner near the girl's house I jumped off and started up the walk. I could see there were two sitting on the porch, a male and female, but it was too dark to recognize the male until I reached the foot of the steps.

"It was that durned soda squirter!"

ROCK SPRING TABLE WATER delicious and the real health drink. Sold everywhere. 40 W. 7th St., St. Paul, Minn. Tel. 149

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

MILLIONS OF ANIMALS.

You Cannot See Them but You May Be Devoured by Them If You Are Not on Your Guard.

MALARIA—Bad air. What is "bad air?" It is air loaded with millions of minute animals too small to be seen by the naked eye, and every one of them poisonous. Look at a sunbeam where it comes streaming through your window, and notice the millions of atoms of dust that it contains. How many thousands of millions of smaller animals there must be in every breath drawn into the lungs, and not one of which can be seen! But they must live, and they do live upon that portion of the human body which they can get at. This is malaria. Is it any wonder that nearly every man and woman is troubled with it? Kill the germs. How? Nothing so quickly and certainly does it as pure whiskey. Nothing so certainly injures as impure whiskey, and no whiskey was ever known that is so absolutely pure in every respect as Duffy's pure malt. Professor Henry A. Mott, of New York, declares it; Mr. Wm. T. Cutter, State Chemist of Connecticut, unhesitatingly asserts it, and prominent scientists, doctors and professors who have investigated it, agree and are unqualified in their commendation.

Any man or woman who feels tired, weak, exhausted, despondent, with all the signs of malaria and malarial poison, should not delay and cannot do better than to use, in the proper manner and with moderation, Duffy's Pure Malt Whiskey.

DRUNKEN BEAR.

Bruin Goes on a Spree, and Has a High Old Time.

Louisville Post.

An incident not on the bills occurred with the Ringling Brothers' circus a short time ago, and what would have been a very funny affair had it not been for the imminent danger that attended it resulted from the combination of a big brown bear and a quart of brandy.

During one of the night runs of the show Bismarck, the largest member of the show's bear family, was taken violently sick. The veterinary of the company was called, and he said bruin was suffering from a severe colic, and prescribed brandy and peppermint in small doses.

James Rafferty, who has charge of the animals, at once sent out for a quart of brandy and four ounces of peppermint, and in the mean time had the bear taken out of the cage and chained to a stake in the menagerie tent, where he could be more easily treated. By mistake, the assistant, who was charged with the task of administering the medicine to the bear, understood that all the medicine was to be given to the bear at once and, while Mr. Rafferty was busy in another part of the canvas, the four ounces of peppermint and the quart of brandy were poured down Bismarck's throat.

The bear immediately seemed to be relieved by this heroic treatment, and lay contently with his nose on the ground for a few moments. Then suddenly, without the slightest warning, Bismarck let out a mighty growl, leaped from the ground, jumped forward, his tremendous weight pulling up the stake, and went cavorting against the center ploe. Then he picked himself up and went on a wild staggering run around the side of the tent, knocking against everything in his way, and all the while setting up wild howls and low growls of joy.

The noise soon brought every one into the canvas, where Bismarck was holding his celebration, and Mr. Rafferty, seeing that the capture of the bear in his present mood would be a hopeless and dangerous task, and realizing what would be the result should the frenzied bear get into the tent where some of the other cages were standing and free some of the other beasts by knocking their cages over, ordered the attendants to arm themselves with clubs and keep the bear near the side wall. This they succeded in doing, and after Bismarck had reeled about for something like half an hour, he sought a corner and fell asleep, after which he was rolled up in a tarpaulin and deposited in his cage.

During the drunken spree the bear acted very much like an intoxicated man. He leered cunningly, even hiccoughed, and it was only by the dexterous use of their clubs that the attendants could keep the big brown toper from hugging them. One of Bismarck's circus tricks is to carry a gun while walking on his hind legs, and this trick he performed with a pole during the course of his spree. Mr. Alexander, who prescribed the brandy, said it was intended to be given the bear in small doses until he had been relieved, but that a quart of such medicine was enough to give any bear delirium tremens.

BLUFFED THE TICKET SELLER.

How a Young Man Got a Pasteboard Stamped at a Railway Office.

Pittsburg Post.

Railroad managers make a fine pretense of oppressing the ticket brokers. In some states they have been instrumental in having laws enacted intended to squelch the scalpers by making their business illegal. As a matter of fact, the ticket broker is one of the best aids in securing business passenger agents have, and ordinarily they will do a little better for a scalper than for a person who wishes a ticket for his own use. Once in a while, however, when excursion tickets are being sold at a particularly low rate, the railroads do not wish the brokers to have the tickets at all. Then they surround the handling of the pasteboards with what they consider safeguards sufficient to prevent the brokers getting a slice of the pie. But the brokers never miss a good thing, and the regular travelers make it easy for the efforts of the railroads to be frustrated.

A Pittsburg woman took advantage of one of the cheap excursions to Niagara Falls recently to pay a visit to relatives in Buffalo. The return portions of the ticket were made good only when stamped by the agent at a certain road at the falls. The visitor did not wish to limit her stay in Buffalo to the time for which the ticket was good. So a few days before it expired she had it taken to a ticket broker, who gave her one of later date in exchange for it. A few days before she was ready to come home her grandmother, an innocent old lady, went to the falls to have the ticket stamped.

"Please stamp this ticket," she said to the clerk.

"Where did you get this ticket, madam?" demanded the clerk in his gruffest tones.

"Why, we got it from Mr. Blank in Buffalo," was the naive reply.

"Sorry, madame, but that ticket is no good," declared the clerk. "Mr. Blank has no right to sell these tickets."

"Oh, but you must stamp it," protested the old lady. "It's for my granddaughter, and she must have it to go to Pittsburg."

But the clerk did not care anything for the old lady's granddaughter, and he said so.

She returned to Buffalo in great trepidation, and was met with a merry laugh by her sons-in-law. "Give me the ticket," said one. "I'll get it stamped."

"Where did you get this ticket?" asked the man at the falls in the same gruff manner he had used toward the old lady.

"Can't you read?" was the interrogative reply. "Give me the ticket and I'll read it to you if you are not able to do so."

"Well, when did you get it?"

"It's dated. See for yourself."

"It's your place to tell me," said the clerk.

"Now, see here; if you arn't going to stamp the ticket give it back to me, and I will see if there is not a means of making you perform your duty," and the ticket holder made a great bluff at being indignant.

The bluff worked, and the ticket was stamped without more ado. All of which shows the value of knowing how.

The Oldest Hotel.

The oldest inn in the world is probably the Golden Cross at Ratisbon, Germany. Charles V. resided in it in 1546. John of Austria, the defender of Europe against the Turk, was born in it in 1531. In the visitors' book are the names of many exalted personages, among them those of the old Emperor William, the Emperor and Empress of Austria, the Emperor Frederick, the Emperor of Brazil, and Prince Louis Bonaparte, who resided there in 1824, before he became Napoleon III. The Emperor Maximilian spent his honeymoon there. The room occupied by Prince Bismarck, when he stayed there with the emperor, is preserved as he left it. The proprietor is proud to possess an autograph of Schiller.

THE HOUSEHOLD

MADE OF PEANUTS.

Palatable Soups, Sandwiches and Desserts, to Say Nothing of Candy.

The nutritious and extremely palatable peanut, which has been a decidedly popular feature of the country circus and the country fair for so many years, is now receiving an honored place among the nut family, regardless of the fact that it is dug from the ground like the potato, instead of being gathered from a tree. Doctors have found that the peanut is "an article of food rich in albumen, of which it contains 50 per cent, with 20 per cent of fat and non-nitrogenous extractive matters." And these little ground nuts, as they were formerly called, are recommended as a valuable article of food, in the form of soups, purees and mush.

The Chinese boil peanuts, and roll them fine, mould them into a dough and bake.

The contriving housewife has already discovered that peanuts can be used to great advantage in many ways, of which here are a few:

Finely-chopped peanuts eaten in milk in place of the rolled mush so much used make a dish very highly thought of, and one very acceptable for the belated shopper or to be eaten at bed time when a light luncheon is required.

Peanuts rolled fine and added to the bread stuffing for ducks greatly improve it.

There are several ways of using peanuts for sandwiches. One way is to roll the meats very fine and stir them thickly in mayonnaise dressing and spread between thin slices of bread. Another method is to roll or pound the shelled and skinned peanuts and spread them thickly upon thin slices of buttered bread. Sprinkle lightly with salt before putting the slices together. Still another filling is made by salting the powdered nut meats and mixing them with enough Philadelphia cream cheese to hold them together. Spread this on squares of thin bread or crackers. These sandwiches are particularly nice to serve with lettuce salad.

A peanut paste served on bread is made thus: For one egg beat one tablespoonful of butter to a cream and into it stir one tablespoonful of sugar and the yolk of one egg, beaten until it is very light and thick. Secure freshly roasted peanuts, shell them, and chop very fine. Stir chopped nuts with the other ingredients until you have a thick paste that will spread. Slice bread into very thin slices and cut them into some fancy form, such as rounds, triangles or diamonds, and spread them thickly with the nut paste. Beat the white of the egg very stiff and add to it a teaspoonful of powdered sugar. Pile this meringue upon the spread bread and scatter a few finely chopped peanuts over the top. Heat a shovel, fill it with hot coals, and hold it over the meringues long enough to very lightly color them. These sweet sandwiches are nice to serve with chocolate or coffee in the evening. They may also be served for a dessert; in this case a little bit of currant jelly or a preserved cherry put into the center of each piece adds to their appearance.

Peanut meringue shells are nice to serve with plain ice cream. Beat the whites of four eggs very light, stir in three-quarters of a pound of powdered sugar, one tablespoonful of flour, and one cup of finely chopped peanuts. Drop the mixture by the spoonful upon buttered papers and bake in a rather cool oven. Place a shell on each side of a large spoonful of ice cream and put a little whipped cream over the top in serving.

Another dessert is peanut croquettes: Put one gill of milk and half a pint of bread crumbs in a saucepan and stir over the fire until there is a smooth mass. Add half a cup of finely chopped peanuts which have had a tablespoonful of sherry poured over them. Stir in the well-beaten yolks of two eggs and remove from the fire at once. When the mixture becomes cold form it into balls and roll them in egg and cracker dust. Fry them a delicate brown in hot lard. Drain on brown paper at the mouth of the oven so they keep hot, and serve them with a caramel sauce.

For salted peanuts, shell and skin the peanuts and to one cup of nuts stir in one tablespoonful of melted butter or oil and one tablespoonful of salt. Let them stand one hour; then drain and place them on a bright pan and put in a moderate oven. Cook until they are a nice brown, stirring them frequently so that they will brown evenly.

Peanut soup is made like a dried pea soup. Soak one and one-half pints of nut meats over night in two quarts of water. In the morning add three quarts of water, a bay leaf, a stalk of celery, a blade of mace, and one slice of onion. Boil this slowly for four or five hours, stirring frequently to prevent burning. Rub through a sieve and return to the fire. When again hot add one cup of cream. Let the soup boil up once and it is ready to serve. Serve croutons of bread with this soup.

To make a salad with peanuts soak one cup of the nut meats in olive oil, drain them, and mix with two cups of finely cut celery and one dozen pitted olives. Mix them with a mayonnaise dressing and serve on lettuce leaves. This is a nice salad to serve with duck.

To make peanut jumbles weigh a scant half pound of butter, add a half pound of powdered sugar, and stir them to a cream. Add two beaten eggs and a little nutmeg. Take one cup of finely rolled peanuts and stir them in with three-quarters of a pound of flour. Break off pieces of the dough and roll them in sugar on the moulding board with the hand and form them into rings on a buttered pan, leaving a space between them to spread. Put four half peanuts on each ring and bake them in a moderate oven to a very delicate brown.

Peanut wafers are delicious. To make them stir to a cream half a cup of butter and one cup of sugar. Dissolve a scant half teaspoonful of soda in half a cup of milk and add it to the creamed mixture, and then stir in two cups of flour and beat the mixture vigorously. Turn a baking pan upside down, wipe it very clean, butter it and spread the water mixture over it, using a knife to make the mixture smooth and quite thin. Sprinkle the top thickly with finely rolled peanuts and bake the wafers in a moderate oven until browned. As soon as the tin is taken from the oven cut the cake into squares and place them on a moulding board to cool. Put these wafers into a tin box to keep crisp.

Peanut candy is the children's standby, and some one wanting to please the little ones and help the tired mothers has put the old candy recipe into rhyme.

Some gloomy day when young folks yawn
And wish the weary hours were gone,
Go to your storehouse and there get
Brown sugar, heavy, almost wet;
Send some one to a peanut stand,
A quart, fresh roasted, you'll demand.
Set all the children shelling these,
And make them whistle, if you please.
When these are shelled, chop, not too fine;
Butter some pie pans, set in line;
Then take a pound of sugar, turn
Into a pan and melt, not burn:
But add no water. When 'tis done
And like thick syrup, quickly run;
Your chopped-up peanuts lightly salt
And turn them in. If there's no fault,
Stir just a minute, pour in tins,
And cool; and then the fun begins.

Peanut caramel is made by putting into a saucepan over the fire one cup each of molasses and sugar and half a cup of butter. Watch closely while it is cooking and stir when ther is danger of its burning or boiling over. Test the syrup by dropping a little in ice water, and when it is crisp quickly stir in one cup of chopped nuts and turn out on buttered tins to cool. Mark the candy off into squares when it is partly cool.

Another peanut candy is made thus: Put into a saucepan one pint of New Orleans molasses with two pounds of brown sugar and half a pint of water. Let this cook until, when tested by dropping some into ice water, it will become hard. Shell three pints of peanuts, butter biscuit tins and spread the nuts over the bottom, pour the cooked mixture over them, and put them away to become cold and hard.

A delicious dinner bonbon is made with large fresh prunes and dates having the stone removed and a peanut put in its place. Or the nuts may be chopped very fine and mixed with the white of an egg, a little sugar, and just enough sherry to flavor. Press this paste into the cavity made by removing the stone and roll the outside of the fruit in powdered sugar.

An old Southern cook made delicious peanut coffee by roasting the nuts quite brown and rolling them fine, then making it like other coffee. With rich cream it was good, and the cups always went back to be filled the second time.

Kitchen Notes.

Home Magazine

Among the many useful trifles in kitchen furnishings, we count the brush-broom and the smaller-sized vegetable brushes almost as indispensables. In our manner of dish-washing we consider them not only convenient but necessary. Especially so as there is a milk department about our home, and there is nothing that will so effectually remove from the sides of those great, deep creamery cans all traces of milk, either sweet or sour, as a vigorously applied brush-broom with an unlimited amount of, first, cold water, then hot suds, a later application of lye water, and the finishing touches of rinsewater. The work is more thoroughly done in this way than it could be with a cloth, and one's hands are saved all contact with both hot suds and the ruinous lye water.

Brush-brooms should be bought for ten cents apiece. They are oftener 20 cents, if one must depend upon the store supply; but there often comes the opportunity to purchase them for 10 cents apiece, and it is well then to lay in a supply. (We practice what we preach.)

In dish-washing such a broom is invaluable in a very practical sense. All greasy dishes, mussy dishes, and milky dishes are put into a large dish pan, very hot water poured over, and with the brush-broom are instantly cleansed in readiness for the dishwater proper. The more careless worker allows this refuse to go into her pan or suds, and the result is a very disreputable-looking mess before she has done with it all—foughened dishes for the cupboard, and dish-towels and dish-cloth in a deplorable state of uncleanliness.

The vegetable brush effectually cleanses the seams and about the handles and balls of pans and pails. In fact, its uses are legion, and its cost a trifle. Five cents apiece is the usual price.

Towels.

If you need to economize in the matter of towels, and yet are filled with the innate desire for pretty things that most women possess, just get a good quality of linen crash with a pretty border, allowing seven yards for six towels, and divide it evenly and cut into lengths. Then about four inches from the ends of the pieces this forms, proceed to draw out threads for the space of a little less than an eighth of an inch, turn your hem and hemstitch it down. Then two inches above the hem trace your initial and work it out with embroidery linen—I think it washes prettier than the silk does—placing it exactly in the center of the towels. Then, when ironing, fold the towel in three thicknesses instead of two and the initial will come just in the right place, and you will not only have a pretty towel, but you will also know that you are in the latest style, and that those who use your towels will also admire your handiwork, and that the towels will last much longer without becoming shabby than would the elaborately fringed ones bought from the shops.

HINTS FOR THE HOUSEHOLD.

Very often green tomatoes are plenty and cheap. Few housewives know that with little trouble and expense they can have fresh, ripe tomatoes in January by taking care of the green ones. The green tomatoes should be carefully wrapped separately in papers and spread out upon shelves on the floor of a dark, cold closet, where, however, the temperature should be above freezing. If kept in this way, the vegetables will slowly ripen. When they are required for use, expose them to sunlight and heat for a couple of days, and you will have tomatoes as firm and nice as those offered in the markets and at little expense.

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When roasting small birds always fasten the heads under the wings and lay a thin slice of pork on the breast of each bird and a piece of bread underneath. A bird would not be complete without its bed and blanket.

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To make one's own extract of vanilla secure five Tonquin beans and one vanilla bean, clip them and put them into a bottle with ten ounces of alcohol, six ounces of water, and three of sugar. Let the mixture remain from six to eight weeks, shaking it frequently; then strain and it is ready to use.

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The small stone crocks used by many for holding butter should always be well washed and freshened before being refilled. The best way to freshen them is after washing to fill them with boiling ammonia or borax water, allowing a teaspoonful of ammonia to a quart of water. Let the water remain all day, and then fill the crock with sweet milk and let it stand over night.

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When clothing has acquired a close, unpleasant odor from being packed away where the air cannot reach it, a few pieces of charcoal laid among the folds will soon remove the odor.

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Among the simple remedies which should be in the family medicine closet, one of the most useful is mutton suet. For cuts and bruises it is unequaled, as well as for chapped hands and faces. It is best to procure the suet at the butcher's and try it out at home, turning it into small moulds to cool, and then roll it in tin foil. A camphor ice may be made by putting a piece of camphor gum the size of a walnut with half a cup of mutton tallow, and melting them together. Pour the mixture into a little cup or mould to become cold.

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Among decorative plants for the house the African asparagus, commonly called asparagus fern, is most useful. The graceful fronds last a long time; they are rarely troubled with insects, and gas and furnace heat do not affect them so quickly as many other plants.

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An egg that has been boiled soft and become cold cannot be cooked again and made hard; but a soft-boiled egg that has not had the shell broken may be reheated by cooking three minutes in boiling water, and it will taste as well as if freshly boiled.

—

Housekeepers desirous of making their own baking powder can do so with very little trouble. The following formula is one that has been used for many years: Weigh six ounces of flour and thoroughly dry it, without browning it, in the oven. Procure six ounces of the best soda and thirteen and one-half ounces of cream of tartar. Add them to the dried flour and rub together half a dozen times through a sieve, then put them in air-tight jars and keep in a dark closet, using the powder from a small jar so that it will retain its strength.

Save tea leaves for washing varnished paint. When sufficient leaves have been collected steep them for half an hour in a tin vessel and then strain through a sieve. This water gives a fresher, newer appearance to varnished wood than ordinary soap and water.

VAGRANT VERSE.

THE DIFFERENCE.

To kiss a miss is not amiss,
It means an almost certain bliss;
No other way is sure but this:
To miss a kiss is quite amiss.
—Life.

DOT AND THE NEW MOON.

I have been told—do you think it is true?—
That when the new moon first comes into view,
The bright little moon, like a bent silver bow,
If I see it just over my left shoulder—so,
Bad luck will follow me all the month through.

But I don't believe much in signs. Do you?
But the new moon, last night, above the elm-tree,
Over my right shoulder glanced down at me,
The pretty new moon, and, you know, that's a sign
That the best of good luck will surely be mine.
I can't help thinking that sign will come true.
Signs may be silly—but, now, wouldn't you?
—Anna E. Langdon in October St. Nicholas.

IF ONLY THE DREAMS ABIDE.

If the things of earth must pass
Like the dews upon the grass,
Like the mists that break and run
At the forward sweep of the sun,
I shall be satisfied
If only the dreams abide.

Nay; I would not be shorn
Of gold from the mines of morn;
I would not be bereft
Of the last blue flower in the cleft,
Of the haze that haunts the hills,
Of the moon that the midnight fills.
Still would I know the grace
On love's uplifted face,
And the slow, sweet joy-dawn there
Under the dusk of her hair.

I pray thee, spare me, Fate,
The woeful, wearying weight
Of a heart that feels no pain
At the sob of the autumn rain,
And takes no breath of glee
From the organ-surge of the sea—
Of a mind where memory broods
Over songless solitudes:
I shall be satisfied
If only the dreams abide.
—Clinton Scollard in the October Century.

FIREFLIES UP-TO-DATE.

What are the mystic sparks that steal
Through hedges and lanes on summer nights?
Why, the elves and brownies are all awheel,
And these are their fairy 'cycle lights!
—Lucy Bostwick in September St. Nicholas.

AN AUTUMN NIGHT.

Some things are good on autumn nights,
When with the storm the forest fights,
And in the room the heaped hearth lights
Old-fashioned press and rafter;
Plump chestnuts hissing in the heat,
A mug of cider, sharp and sweet,
And at your side a face petite
With lips of laughter.

Upon the roof the rolling rain,
And, tapping at the window pane,
The wind, that seems a witch's cane
That summons spells together;
A hand within your own awhile,
A mouth reflecting back your smile,
And eyes, two stars, whose beams exile
All thoughts of weather.

And, while the wind lulls, still to sit
And watch her fire-lit needles flit
A-knitting, and to feel her knit
Your very heartstrings in it;
Then, when the old clock ticks 'tis late,
To rise, and at the door to wait
Three words, or at the garden gate
A kissing minute.
—Century.

THE CONQUEROR.

I saw an angel with majestic mien
And radiant brow, and smile divinely sweet;
Strong human passions writhed beneath his feet.
There, too, expired those coward faults which screen
Themselves behind Inheritance, and lean
On dead men for their strength, and think it meet.
All, all my prostrate, owning their defeat.
Then to the spirit with the eyes serene
I cried aloud, in wonder and in awe:
"Oh, mighty One, who art thou, that thy glance
Can circumvent heredity, cheat chance,
And conquer nature? What thine occult law?
Art thou incarnate Force—the Over-Soul?"
The angel answered, "I am Self-Control."
—Harper's Weekly.

A Steady, Bright Light.

Womankind.

It is worth the time and thought to find out the best way to get a steady, bright light from one's lamps. It isn't every one that can live in the city or town where you can have electric lights or gas, and even if you do perhaps you are like myself, prefer a student's lamp for a steady light to read or work by. Absolute cleanliness is necessary to keep a lamp in good order, but I learned the secret of success from a friend who has to use lamps by the dozens, having a large family and entertaining a great deal of company.

It was a delight to try to read by one of her lamps. I watched her one morning, for she overlooked the cleaning of them herself, and she plunged her burners into a basin of hot water, dissolved a handful of pearline into it, then rinsed off in warm water, and dried off with a soft cloth and polished bright with newspapers. She said this kept her lamps from having any odor or smell of coal oil. She always used the best headlight oil, and the chimneys were washed in the same water. It wasn't the work of once a week, it was every morning, and the same cloths and basin were kept for this purpose, and no one was allowed to trespass upon them. Every visitor noticed the charm in her lamps, and wanted to know what she used to make them shine like new ones. Some had been used for five years or more, and one, an heirloom, kept apace with the modern burners, and gives a bright light. Every housekeeper has more or less trouble with her lamps, and perhaps this will be a help to them.

Unanswerable Logic.

Gabe Snodgrass recently applied to Rev. Whangdoodle Baxter, of the Blue Light tabernacle, for some pecuniary assistance.

"I jess kain' do hit," replied Parson Baxter. "I has ter s'port my pore ole mudder."

"But yer pore ole mudder says yer don' do nuffin for her."

"Well, den, ef I don' do nuffin fer my pore ole mudder, whut's de use ob an outsider like you tryin' ter make me shell out?"

AMUSEMENTS.

METROPOLITAN,
L. N. SCOTT, Manager.
ALL THIS WEEK,
HAMILTON'S COMPANY OF PLAYERS
—IN—
Augustus Thomas' GREAT SUCCESS,
MIZZOURA.
Matinees: Wednesday and Saturday. Prices 25c and 50c. Evenings, 25c, 50c, 75c and $1.00
Next Week—Denman Thompson's "Old Homestead."

GRAND.
Better than ever before.
American Travesty Co. and Eddie Foy in
"OFF THE EARTH."
Matinee Wednesday.
Next Week—IN OLD KENTUCKY.

"WORN OUT."

A COMMON EXPRESSION USED BY AMERICAN WOMEN.

Many do not Realize the Full Significance of Those Two Words.

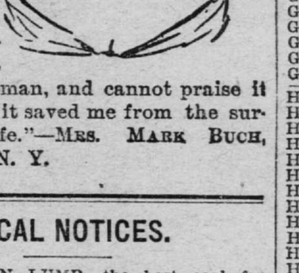
When a woman is nervous and irritable, head and back ache, feels tired all the time, loses sleep and appetite, has pains in groins, bearing-down sensation, whites and irregularities, she is not "worn out," but feels as if she were. Such symptoms tell her

that a womb trouble is imminent, and she cannot act too promptly if she values her future comfort and happiness.

The experience and testimony of some of the most noted women of America, go to prove beyond a question that Lydia E. Pinkham's Vegetable Compound will correct all such trouble at once by removing the cause and restoring the organs to a healthy and normal condition. If in doubt, write Mrs. Pinkham, at Lynn, Mass., as thousands of women do.

Here is a lady who says:—

"Let me add my name to your list of testimonials. For years I suffered with such a weakness of the back I could not stand straight. I had terrible pains in my womb. The doctor said an operation must be performed, as there was no other way to be cured. I was afraid to have the operation performed, and kept trying the medicines that I saw advertised. At last I tried yours. After taking three bottles I felt like a new woman. I recommend it



to every woman, and cannot praise it enough, for it saved me from the surgeon's knife."—MRS. MARK BUCH, Dolgeville, N. Y.

LOCAL NOTICES.

WILMINGTON LUMP, the best coal for open grates and domestic use. $4.00 per ton, delivered, by C. G. Lewis Coal company, Metropolitan Opera House block.

Cheap Excursion Rates.

The WISCONSIN CENTRAL LINE will sell, on Oct. 6 and 20, to nearly all points in the South, Southwest or Southeast, homeseekers' excursion tickets, at one fare, plus $2, for the round trip. For particulars call at City Ticket Office, No. 373 Robert street, St. Paul, Minn.

WILMINGTON WASHED CARBON, the best and cheapest steam coal in the market. Delivered at $2.75 per ton, by C. G. Lewis Coal Co., Metropolitan Opera House block.

PROPOSALS FOR FIRE DEPARTMENT APPARATUS AND SUPPLIES.

Office Board of Fire Commissioners, St. Paul, Oct. 6, 1896.

Sealed proposals will be received by the Board of Fire Commissioners at their office, corner Eighth and Minnesota, until Oct. 13, 1896, at 4 o'clock p. m., for furnishing and delivering to the fire department the following apparatus and supplies, to wit:

HOSE.

Four thousand (4,000) feet rubber steam fire engine hose, 2½-inch internal diameter, 4-ply, with 5-ply capped ends, fitted all complete with Caswell's automatic coupling, Highbee patent thread. Must be either of White Anchor or Maltese Cross brand. Said hose to be delivered in the City of St. Paul within thirty days after award of contract, and guaranteed to perform three years of service (from date of going into service) under any pressure that may be applied to it by any steam fire engine in the service of said city during said term of three years.

One thousand (1,000) feet of chemical engine rubber hose, of same brands as above, without couplings.

SUPPLY WAGONS AND HOSE WAGON.

Three supply wagons, to be built and equipped according to specifications therefor, copies of which can be obtained from the Chief Engineer at the office of the Board.

One (1) one-horse hose wagon, to be built and equipped according to specifications therefor, copies of which can be obtained from the Chief Engineer at the office of the Board.

COIL.

One coil for boiler of extra first size Ahren's steam fire engine, with top and bottom connections, the same to be delivered free of charge on board at St. Paul.

LUMBER.

Five thousand six hundred and fifty (5,650) feet 4-inch quarter-sawed yellow pine; four pieces 2x6x6 white pine; twenty-nine thousand one hundred and six (29,106) feet white pine. The dimensions and specifications of above lumber can be obtained from the Chief Engineer of the department.

All apparatus, hose and supplies must be delivered in the City of St. Paul, free of any charges thereon, and when satisfactorily tested by the Chief Engineer, will be received by the Commissioners for the city.

Proper bonds will be required for faithful performance of contract.

The Board reserves the right to reject any and all bids.

Bids must be indorsed "Proposals for fire apparatus and supplies," and directed to the undersigned. By order of the Board,

ALFRED S. HALL, Secretary.

Oct. 7 to 13.

PROPOSALS — (1-2342) — FOR ARMY SUPPLIES — Office Chief Commissary, Army Building, corner Second and Robert Streets, St. Paul, Minn., October 10, 1896.—SEALED PROPOSALS, in triplicate, subject to the usual conditions, will be received at this office and at the office of the Commissary at posts in the Department of Dakota, until 11:30 o'clock a. m., November 9, 1896, at which time and places they will be opened in presence of bidders, for supplying certain military posts in this department with fresh beef and mutton, for the period from January 1 to June 30, 1897. The fresh beef shall be good in quality and condition, fit for immediate use, and from fore and hind quarter meats proportionally, including all the best cuts thereof. The fresh mutton shall be of good, fat and marketable quality, from wethers over one and under three years old. Beef and mutton to be dressed and trimmed as prescribed in the circular of instructions to bidders. PROPOSALS WILL BE ALSO RECEIVED STATING THE PRICE AT WHICH THE BIDDER WILL DELIVER FRESH BEEF OR MUTTON OF THE CHARACTER ABOVE STATED, AND TO BE DELIVERED OF TEMPERATURE NOT GREATER THAN 50 DEGREES FAHRENHEIT. For further information apply to this office or to any commissary for his respective post. Preference will be given to articles of domestic production or manufacture, conditions of quality and price (including in the price of foreign productions or manufacture the duty thereon), being equal. With the consent of the bidder to whom award is made, an increased quantity may be accepted at time of award. The government reserves the right to reject any or all bids. Proposals should be enclosed in sealed envelopes, and marked "Proposals for Fresh Beef and Mutton."—JNO. J. CLAGUE, Major and Commissary, Chief Commissary, Dept. of Dakota.

ADVERTISED LETTERS.

List of Unclaimed Letters Remaining in the Postoffice, St. Paul, Oct. 12, 1896.

Free delivery of letters by carriers at the residence of owners may be secured by observing the following rules:

First—Direct plainly to the street and number of the house.

Second—Head letters with the writer's full address, including street and number, and direct answers to be directed accordingly.

Third—Letters to strangers or transient visitors in the city whose special address may be unknown should be marked in the left-hand corner "Transient." This will prevent their being delivered to persons of the same or similar names.

Fourth—Place the postage stamp on the upper right-hand corner, and leave space between the stamp and directions for postmarking without defacing the writing.

Persons calling for letters in this list will please say they are advertised, otherwise they will not receive them.

H. A. CASTLE, Postmaster.

Advocate, The 2	Allen Harry
Ahl Miss Emma	Amidon A L
Ahlstun Mrs Emilie	Anger Eugene
Alderson Wm	
Babcock Miss Emma	Blake Edward
Bailey Miss Mary	Blender Barnett
Baldwin Mrs Anna M	Blomquist Miss Ida
Ball W	Boardman Miss Elva
Bankson W H	Boswell Wm
Barney Miss Maggie	Bradley Miss
Barnch Bruno	Brant M
Barret Miss A	Brewster Miss Grace
Belch J B	Bronne Mrs William
Bell Miss Jennie	Brull C
Bell Mrs Edward C	Bumiller J F
Bendix Miss M	Burdick O C, Artist
Benedict Charles F	Burgess Alvin
Berkow Ole	Burkhard Wm B
Berg Swan B	Burrell Mrs Harry
Bernin Altun	Butterfield James H
Bernth Julius	Butler John, cor Robert and Fort st
Bichings Mrs Herry	
Biddleman M	Busch John
Bigford M A & Co	
Campbell Medicine Co	Clark Minnis
Campman Mrs	Coberriet Mrs Anne
Cannon Mary	Cochran Louisa
Cantman Gerg	Cohen Andrew
Carr W H	Cohen D F
Carland Harry	Cole Ira E
Carroll Put	Comings John
Carpenter Warren H	Connell Clyde
Cass L M	Connelly Rev Martin
Chattin James A	Conrad J O
Christopherson & Co	Cooper Fred
Clark Bob	Courtney Henry
Clark Mrs C N	Cox Thos B
Clark G	Cran W H
Clarke Lyman	Cronon W C, 2
Clifford Mr, 339 South Robert st	Crouch Mrs H
Dahl C H	Delemater Mrs Wm
Dahl Hans	Doolittle Mr and Mrs Laura Baldwin
Damy Joel	Donnelly James
Daniels Miss Jose	Dreamer Mrs M
Day Bill	Drentzer A F
Dill Mrs, near new Turner hall, W St Paul	Du Bore Eddie
	Duke Miss Georgia
Dolan James, Western av	Dunham James
Eagan Harry	Ellingston Miss Bertha
Eagan Miss Mary	E V A, Administrator del Correo
Eckl Michael	
Felton Mr and Mrs E R	Foote H J
Fick Henry C	Fowler Miss H
Flanders Geo	Francis Miss C A
Flint & Co	Frank F E
	Fredericksen Theodor
Frument Annie G	Gould S A
Galloway Mrs Birdie	Grant Miss Katherine
Gardner Mrs Thomas	Gray Miss Jossie
Garwood Zimri	Grover Miss Eliza
Gechler Mrs C	Grove H T
Giel Mrs D B	Gunderson Miss Albertina
Glenn Lou	
Goodale Miss L B	Gunshaw Mrs Robt A
Goodsell Frank	
Hale Bert	Hayes Miss Miner T
Hall Miss Bessie	Henrickson B
Hall John	Henry Mrs C E
Hall Mrs Mary White	Henry W F
Hallowell C W E	Hilton Miss Addie
Halpin John	Hickman Mrs S E
Hamel Miss Ann	Hoare Miss Mary
Hammel Miss Cethe	Hobb Mr, dealer in hides and furs
Hamilton J W S	
Harber Miss Eva	Hobbs & Co
Harke Miss Emma, 2	Hoenig C E
Hasbreth Charlie	Hoff S C P A
Haskell Miss Mary M, 2	Hughes Mrs E F
	Huls Mrs J H
Haworth William	Huston F
Hayes Miss Mamie	Huston Frank, 2
Hayes Mrs Maud	Hymes Mrs E W
Johnson Miss Mari	Jones John
Johnson Peter	Jones Mrs R
Johnson Mrs Sadie Moore	Jenson Miss Mary
	Joy Mrs Oscar
Jones Glenn	
Kahle Gus	Killiam Mrs M C
Kahler Miss Edith	Kittson Mrs May
Kelley H H	Klein Mr, 627 Virginia av
Kellogg Robert H	
Kennedy Miss Katie	Kosinski S
Labor Echo	Lee Miss Mattie
Lamar Alfred C	Lieberman Mr, Lion Coffee Representative
Lands Down Face Bleacher	
Lane G B	Leopold Dr H P
Lange Mrs A H	Leroy Miss Irene
Lange Miss Mamie	Lewis T J
Laramy Mrs J Y	Lind Jack
Laron Mrs A M	Lind John
Larson Louis	Lively Wm
Lathrop Len	Lodge E F
Law Miss Libbie	Low Miss Libbie
Leach Mr and Mrs Herman	Lowery Mrs Silas
	Lynn Miss Helen
Lebens Miss Anne	
McCauley Miss Ida C	Merritt Mrs, 1941 Selby av
McConley Kate	
McDonough Miss Annie	Miller Miss Nelly I
	Minnesota Oil & Paint Co
McDonald W	
McKenna Mrs Joseph	Moffitt Miss Lizzie
Madigan Edmoussa	Moore Chas P, 5
Mahar Judd	Moores Mrs E R
Marrill Jos H	Moors Miss Carrie
Martin E B	Morse John H
Martin Mrs Jennie	Mosher Fred C
Martin J N	Mueler Mrs Thresha
Mason Miss Katie	Munding Miss Francis
Maternay Frank	Murphy Miss Adelaide G
Mehnke Miss Lottie	
Meisop Miller	Murphy Mrs Ella
Mench E C	Murphy Miss Libbie
Meyer Henry	
Needles Homer	Neuman August
Neelon Nick	Nilson N F, 2
Nelson Hilda	
O'Brien Miss Grace	Olson John L
O'Brien Miss Mary	Olson John O
O'Brien Miss May	Ottmar Mrs M
Oas Jens	Otto Miss Marie
Odrud Miss Tilla	Overland Miss Burtgess
Ohlson Miss Josefina	
Olson Eric A	Ox Charlie
Parker Mrs C	Phillips Albert
Pease Mrs Thomas	Phyle Willie
Pedroes Mrs Nellie	Piehl Wm
Perkinson E W	Plough Hugo
Peterson Mrs P	Porn Joe
Peterson Miss Tillie	Prentiss J A
Pfaff Richard	Proulx J U
Rabold A	Robbins B
Raymond J C	Roe Mrs B J
Reed Mrs, Hague st	Ronayne W G
Reilly Phillip A	Ross Miss Maggie
Ricker J E	Rothfus Chas
Richardson Mr and Mrs Dilworth	Rowley Miss Francis
	Ruprecht Miss Emma
St. Paul Refining Co	Smith Mrs A
Sandle Mame	Smith Denton
Scanlon John M	Smith James
Schary Miss Lizzie	Smith Jno
Scott John	Smith W S
Scott Mrs T	Stearns Mrs, 2
Shorman J W	Stitt Rev Wilson
Silverman Jacob M	Stupp Henry, 4
Simpson Miss Morcella	Sweedebergh Miss, Maria av
Sleasman Mrs S M	
Thomas Van	Thompson John
Thompson B A	Tiedman Mrs H
Vernon Miss Cella	
Wagner Gus	Willit Mrs Esther
Walley Mrs Gertie	Wiley Miss Carrie
Walsh G T	Wilson Miss Mary, 6
Ware John	Wilson P B
Waterman Whitney	Wine Mrs S S
Waters John	Woods Alice
Watterson H V	Worthley J A Jr
Webber John	Wright A E
Webster Miss Perley	Wright H C
Whitman Mrs Lillian	

UNPAID LETTERS ADVERTISED.

Jacobson Johan	O'Conner Chas
Dunning Mrs Rachel	Roe Geo

PACKAGES ADVERTISED.

McNamara Miss Mary

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Outdoor and commercial work a specialty.
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