THE HOUSEHOLD

HEALTHFUL DISHES OF TRIPE.

Desirable Ways of Serving the Poor Relation of the Meat Family.

Some one, in speaking of tripe, called it "the poor relation in the meat family." Tripe is, nevertheless, nutritious and exceedingly healthful, besides being one of the most easily digested of the animal foods. It is an inexpensive article of food, which is probably the reason why there is not a greater call for it. Tripe is one of the favorite breakfast dishes in England, and to many it is as acceptable as a beefsteak, while it has the advantage of being much cheaper. It may be cooked and prepared in such a manner that it makes a dainty, delicious dish. These recipes are worthy of a trial:

Tripe when it comes from the butcher's is boiled or pickled. It should be soaked in salt and water, then thoroughly washed and again put into water and allowed to simmer a short time or until it is tender. This is a sure way of treating it, and when it has been so treated the old saying, "tough as tripe," will not be suggested. When the tripe becomes cold prepare it in any way desired. Honeycomb tripe will not require so much cooking as the plain.

For Stewed Tripe—Cut cooked tripe into pieces, and for one cupful of tripe soften one tablespoonful of butter in a frying pan and then stir into it a tablespoonful of flour. Stir until it is frothy and cooked, but not browned. Turn in slowly half a pint of rich milk, stirring all the while. Season with half a teaspoonful of onion juice, some salt and cayenne pepper. Then add the prepared tripe and toss it in the sauce until it is heated through, then turn into a hot, covered dish and serve.

Another way of stewing tripe is as follows: Take one pound of cold boiled tripe and cut it into strips about two inches long and half an inch wide, cut a thin slice from an onion into tiny pieces and put into a saucepan with one tablespoonful of butter. Put the pan over the fire and stir until the onion is lightly browned; then stir in a tablespoonful of flour. Gradually add one cup of milk and stir until it is smooth. Add the tripe, cover the pan, and place it at the back of the fire, where the contents will just simmer for fifteen minutes. Season with salt and paprika and serve. A few oysters are frequently added to the tripe, and by many are considered an improvement.

For boiling use the thicker part of the tripe. Honeycomb is the best. Sprinkle it with salt and pepper, rub with melted butter, and dredge with flour before laying it upon a wire broiler and lightly browning each side over a clear fire. Put the tripe upon a hot platter and pour a little melted butter over it. Serve at once, garnished with parsley and sliced lemon. This makes an excellent breakfast dish. When tripe has been in pickle and is to be broiled it should be rinsed in cold water and stewed in part milk and part water before it is seasoned and broiled.

To make Tripe a la Henburg—Cut the cold broiled tripe into two-inch pieces and put it one side until needed. To make the sauce, boil three eggs twenty minutes, remove the yolks and mash them fine, and gradually stir into them a small, half cup of cream. Place over the cool part of the fire a saucepan containing two tablespoonfuls of butter. Stir into it half a tablespoonful of flour, and then a tablespoonful of cream. Add the egg mixture and stir constantly until almost at the boiling point; then put in the prepared tripe. Season the mixture with salt, a dish of mace and cayenne pepper, add three tablespoonfuls of sherry, and as soon as the mixture is thoroughly heated pour it over pieces of buttered toast, and serve at once. Another mode of preparing the sauce is thus: For a pint of prepared tripe make the sauce of four tablespoonfuls of butter, put it into a spider and place it over the fire. When the butter becomes melted, put in the tripe and let it cook slowly five minutes before adding three tablespoonfuls of sherry and one of brandy; salt and cayenne pepper. Let the mixture simmer five minutes longer before putting in the yolks of three eggs, which have been beaten light, and stirring in half a pint of cream. Stir while the eggs are being poured into the tripe mixture. As soon as it is heated through, and the eggs are set, remove from the fire and serve as soon as possible.

For Lyonnaise tripe, cut the tripe into narrow strips or small squares. Put over the fire a spider containing two tablespoonfuls of butter and two slices of onion finely chopped. When the onion commences to brown add the tripe and a dessert spoonful of vinegar. Lightly stir the tripe until it is a delicate brown and season with salt and a dish of paprika. Turn the tripe into the center of a hot platter and sprinkle chopped parsley over it. Arrange around the tripe triangular pieces of toast, alternating with half circles of lemon.

To Pickle Tripe—Put into a preserving kettle three cups of vinegar, one onion cut into quarters, half a teaspoonful of salt, two dozen allspice seeds, one and one-half dozen whole cloves, and a couple of blades of mace. Place the kettle over the fire and allow the contents to boil. Cut cold boiled tripe into medium-sized pieces and place them in a stone crock. When the liquid boils pour it over the tripe, using enough to cover it well. Cover the crock and keep it in a cool place. In this manner tripe may be kept in good condition for several weeks and can be used in any way desired.

The most delicate stomachs can digest tripe cooked with a cream sauce. Put into a double boiler one cup of milk and a blade of mace. When the milk is boiling add a teaspoonful of butter mixed with the same amount of flour and cook until the flour commences to thicken. Remove the mace and add the tripe cut into small pieces. Stir the beaten yolk of an egg into a cup of cream and add it to the mixture. Quickly season it with salt and add a little pepper and turn upon buttered toast on a heated dish. Sprinkle chopped parsley over the top and serve.

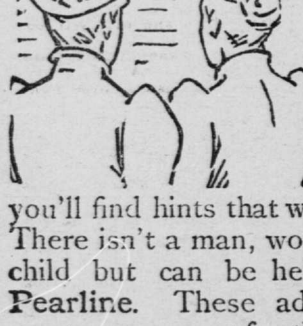
The Southern way of cooking tripe is as follows: Put into a spider a piece of butter the size of a small egg, and when the butter is melted add an onion cut into small pieces and cook until the onion is browned; then stir in a spoonful of flour. Gradually add a cup of stock and one of stewed tomatoes. Add the tripe cut into small pieces and season highly with salt, pepper and a little curry powder. As soon as the tripe is hot it is ready to serve.

There are many ways of frying tripe, and each one has its friends. Cut tender tripe into two-inch pieces, sprinkle them with salt and pepper, and dip them into a beaten egg and then into cracker dust. Drop them into hot lard and fry to a nice brown. Drain them a moment on brown paper before placing upon a heated platter. Meanwhile make a dressing by creaming two tablespoonfuls of butter, and then stir into it one tablespoonful each of chopped parsley and lemon juice. Spread this on the cooked tripe and serve as soon as possible.

Many prefer tripe fried in salt pork drippings, and bacon is frequently used. To cook tripe with bacon: First cook the bacon until crisp, and when done fry a few slices of apples, and, last, take squares of tripe that have been rolled in flour and cook them in the same pan. Put the tripe in the center of a platter and arrange the fried bacon and apples around it.

Another way is to fry tripe in batter. Make a batter by mixing gradually one cup of sweet milk with one cup of flour, half a teaspoonful of baking powder, the same amount of salt, and one well-beaten egg. Dip the pieces of prepared tripe in this batter and fry them to a nice brown in hot fat.

A delicious dish is made of tripe treated in the following way: Take one pound of tender honeycomb tripe, cut it into strips an inch wide and three inches long, put them into an earthen dish, sprinkle them with salt and pepper, one crushed bay leaf and a blade of mace, and pour over them one tablespoonful of oil and two of lemon juice. Let the tripe stand two or three hours, stirring it occasionally. Then drain the tripe and dip each piece into egg and then into crumbs. Roll each piece and fasten the ends together with a wooden toothpick. Fry them in butter until they are a rich brown and serve with the following sauce: Mix one tablespoonful of butter with a tablespoonful of rich jellied stock, stirring until the mixture is creamy; then add a spoonful of lemon juice and some chopped parsley; keep in a cold place until it is required.



Keep your eye on Pearline "ads." Even if you use it already, you'll find hints that will help. There isn't a man, woman, or child but can be helped by **Pearline**. These advertisements are meant for the good of **Pearline**, of course—to show the best, easiest, cheapest way of washing and cleaning. If they do, they will help **you** more than **Pearline**. You have more at stake. All the money you could bring to **Pearline**, by using it, wouldn't be a drop in the bucket to the money you'd save by it. 470

Borax in the Household.

Sarah E. Wilcox.

No one article can be of more advantage to the housewife than borax. In the nursery, the kitchen, the laundry, as a remedial and labor-saving agent, a preservative and disinfectant, it is unsurpassed.

Ammonia, turpentine, carbolic acid, chloride of lime, copperas, etc., are good as detergents and disinfectants, but often unpleasant, injurious, and sometimes dangerous results attend their use. Borax is nearly, if not quite, as effective, and it never corrodes nor destroys. It is cleanly, inodorous, innocent and safe.

It is well to have in store the crystals, powder, and saturated solution. That for sale under the name of "Pulverized Borax" is liable to be more or less adulterated. It is safer to buy it in bulk.

To prepare the powder use an iron mortar, then sift and store in bottles. For the saturated solution, put some crystals in a bottle and fill the bottle two-thirds full of soft water. When they have dissolved add more until the water will no longer take them up and some lie at the bottom undissolved.

For hoarseness a small piece of borax in the mouth relieves hoarseness, and often allays a cough induced by throat irritation. Used often as a gargle it is healing for a cankered mouth or throat.

In the nursery if an infant's mouth and gums are washed daily with water having borax in solution, it will cleanse, sweeten, and lessen the liability to soreness.

There is no better application for a nursing infant's sore mouth than borax; half a teaspoonful of the powder mixed with four teaspoonfuls of honey. It is much more effective for keeping nursery bottles sweet than soda or soap. After use, rinse well in clear water, then fill with weak borax water.

For the toilet, if sponges are washed in a strong solution, they will not become sour and ill-smelling. It is equal to ammonia for cleansing hair brushes, and does not so readily act upon and discolor the varnish. To remove dandruff and cleanse the scalp, an application of borax, a teaspoonful of the saturated solution or of the powder to a pint of water, is efficacious. Rub the water in well with the hands or a sponge, then rinse in clear water, wring and dry the hair with a towel. Ammonia is cleansing, but fades the hair and makes it brittle.

Borax is one of the best of cosmetics, it opens the pores and cleanses and softens the skin. Frequent bathing in borax water removes the shiny look of the face. It is healing for cuts and bruises; for abrasions of the skin to which housewives are liable, and is excellent for removing stains from the hands.

Weak, watery eyes or inflamed eyelids are greatly alleviated by frequent applications of warm borax water; a scant teaspoonful to a pint of water. One of the best ways to avoid sunburn is to bathe the face with borax and alum water just before exposure.

Borax is a superior dentifrice, and is said to form a large proportion of commercial tooth powders. Add to the water with which the teeth are brushed a little of the saturated solution, or sprinkle the powder upon the brush. The habitual use of it hardens the gums, prevents their falling away from the teeth, and corrects the tendency to bleeding.

If incipient ringbones are bathed frequently with strong borax water, as hot as can be borne, they are often nipped in the bud, and if well developed this is one of the best of applications.

In the kitchen housewives are not generally aware that fresh meat will keep much longer if dusted over with powdered borax. Wash the meat in cold water before cooking. Meat that is a little "off flavor" is restored or improved by parboiling it in weak borax water.

Sprinkled about places infested with cockroaches it will cause these pests to disappear.

Nearly all brands of soap contain a large per cent of borax. It softens the hardest water, and neither fades nor injures the most delicate fabric.

If purchased by the quantity, it is not so expensive that it may not be available in every household.

PROVED IT.

Turned the X Rays on a Mummified Hand.

A collector of curios in Philadelphia says he owes a debt of gratitude to Prof. Roentgen. While traveling in Egypt he surreptitiously purchased what was reputed to be the mummified hand of a personage of rank who flourished 3,000 or 4,000 years ago. The brown and withered hand was looked upon as a great prize by its possessor, who brought it with no little pride to this country, with the idea of placing it in a national museum. Cynical friends pronounced the hand a fake, and the general verdict was: "It is a modern make-up; it is only pitch mixed with pieces of refuse mummy-cloth, with new finger nails stuck in." Thus an element of doubt was likely forever to hover about the relic, which was still regarded as too valuable to be dissected for examination. Keenly disappointed, and almost in despair, the traveler took it to an X-ray photographer and asked him to make a picture of it. In a few minutes the sensitive plate showed the perfect bones of a human hand, to the confounding of the unbelieving critics, and the delight of the owner of the curious memento of ancient civilization.

VAGRANT VERSE.

A NARROW ESCAPE.

Nan, Angeline and Mary lay mournful in a row;
Despair and grief were in their hearts, and on their faces woe;
For Saturday was moving day, and mother dear had said,
As she kissed them all and hugged them all and tucked them all in bed:

"That heap of broken dollies we'll leave upon the floor;
I'm sure you'll never miss them—I'll find you plenty more.
They're old and torn and battered up—not one of them's complete—
I think I wouldn't take them to the house on Pleasant street."

Nan, Angeline and Mary went sadly off to sleep—
In happy dreams they soon forgot that melancholy heap;
But when at last in slumber sound their tired mother lay,
She heard a voice, a gentle voice, that sweetly seemed to say:

"Those children you're so fond of—'tis odd you cannot see,
They're really very far from what a perfect child should be!
There's many a pretty child in town in case you feel inclined
To choose some pretty new ones, and let these stay behind.

"For Mary broke her arm, you know, and Nan turns in her toes,
And Angeline has freckles on her funny little nose;
They bump their heads and tear their frocks—It's hard to keep them neat—
I think I wouldn't take them to the house on Pleasant street!"

That loving little mother, oh! she started up in fright,
She ran to all her babies, and she kissed and hugged them tight,
She put her little bonnet on, and bought a pot of glue,
And when they moved to Pleasant street, the dollies all went too!

—St. Nicholas.

HOW THEY GROW.

A little rain and a little sun,
And a little pearly dew,
And a pushing up and a reaching out,
Then leaves and tendrils all about—
Ah, that's the way the flowers grow,
Don't you know?

A little work, and a little play,
And lots of quiet sleep;
A cheerful heart, and a sunny face,
And lessons learned, and things in place—
Ah, that's the way the children grow,
Don't you know?

—Little Men and Women.

THE WIND AND THE LEAVES.

There is warfare in the garden, and the many are outmatched
In the struggle of the millions and the one;
For the bitter wind is blowing, and the yellow leaves are going,
And the armies of the summer turn and run.

Here they come, a flying legion, round the corner, down the path,
While they seek in vain a shelter from the foe;
By his furious onslaught scattered, clad in russet, torn and battered,
Lost and ruined in the summer's overthrow.

Time was when they were allies in the April afternoon,
When the winter and the snows were at an end;
For he touched the earth so lightly, that they issued green and sprightly,
And they hailed him for their champion and their friend.

Then they loved him in the summer, and he kissed them as he passed,
When the uniforms they wore were fresh and green,
And they trusted him blindly, for they thought his voice kindly
As he whispered through the coppice or the dene.

But they found his rough advances on the gray September morn
Very different from his genial breath in June;
For when the year grew older, his friendship it grew colder,
And he threatened and he piped a warlike tune.

So they fought him, and he beat them; and the garden paths today
Tell a sorry tale of ruin and defeat,
For the cruel wind is roaring, and before him, whirling, soaring,
Go the little weary soldiers in retreat.

—Pall Mall Gazette.

THE SEA.

I am the sea. I hold the land
As one holds an apple in his hand.
Hold it fast with sleepless eyes,
Watching the continents sink and rise.
Out of my bosom the mountains grow,
Back to my depth they crumble slow;
The earth is a sleepless child to me—
I am the sea.

I am the sea. When I draw back
Blossoms and verdure follow my track,
And the land I leave grows proud and fair,
For the wonderful race of man is there;
And the winds of heaven wail and cry
While the nations rise and reign and die—
Living and dying in folly and pain,
While the laws of the universe thunder in vain.
What is the folly of man to me?
I am the sea.

I am the sea. The earth I sway;
Granite to me is potter's clay;
Under the touch of my careless waves
It rises in torrents and sinks in caves;
The iron cliffs that edge the land
I grind to pebbles and swift to sand,
And beach grass groweth and children play
In what were the rocks of yesterday;
It is but a moment of sport to me—
I am the sea.

I am the sea. In my bosom deep
Wealth and wonder and beauty sleep;
Wealth and wonder and beauty rise
In changing splendor of sunset skies
And comfort the earth with rains and snows
Till waves the harvest and laughs the rose.
Flower and forest and child of breath
With me have life, without me, death.
What if the ships go down in me?
I am the sea.

—Boston Globe.

HINTS FOR THE HOUSEHOLD.

To prevent the icing of a cake from running down the sides, double a piece of oiled paper three inches wide and pin it closely around the cake, letting the band come a half inch above the cake. In this way a cake may be frosted evenly and with a thick layer to its edge. Do not remove the band of paper until the icing is thoroughly dry.

While napkin rings are now generally vanished from the home table, some persons do not want such handsome articles to lie forgotten in some dark closet, and they have conceived the idea of converting them into receptacles for salt. By covering one end with a piece of silver and putting on three tiny feet the discarded ring is transformed into a pretty little dish. If a ring is very wide it may be cut into halves and two dishes made from it.

An old saying worth remembering by every housewife is that "Good humor garnishes, good will beautifies, and good feeling gladdens more effectively than flowers, handsome china and expensive silverware."

Velvet or plush that has become creased and whose nap is matted should be dampened on the under side with clear water. Then hold the goods tight over the face of a hot flatiron and rub the marred place with a clothes brush.

Furs, when taken out in the fall, are often found to have a marred and crushed appearance. They can be made to look fresh and new with little trouble. Wet the fur with a clean brush dipped in water and then shaken, brushing the hair up the wrong way. Let the fur dry in the air for half an hour, and then give it a good beating with a rattan. After beating it, comb the fur in the right way with a coarse comb.

Gilt picture frames may be freshened and brightened by washing them with a soft brush with the following mixture: Put enough flowers of sulphur into a pint of water to give it a yellow tinge, add two onions cut into pieces, and let them boil. Strain into a dish, and when the liquid becomes cold it is ready for use.

Few persons know that an ordinary gas jet will consume as much oxygen as four human beings. It is, therefore, well to remember when sitting long in a gas-lighted room to occasionally open a door or window for a few moments and bring in some fresh air.

Handsome punch bowls are being utilized for flowers to ornament the center of large circular dinner tables. Frames are made of a net work of silver wire, fitting over the top of a bowl and holding the flowers in place. A single wire is fastened to opposite sides to form a handle. Broad ribbon of the color of the flowers is put under the bowl and brought up so as to cover the wire handle, and is finished at the top with a large bow.

It is said that by giving plaster figures a bath in a certain way they may be made to look like marble. The bath is made by putting two generous quarts of water into an agate kettle with one ounce of pure curd soap and one ounce of white beeswax cut into small pieces; let this dissolve over a slow fire, and when all the ingredients are thoroughly mixed, tie fine twine around the figure and dip it into the liquid; take the figure out and hold it in the air for five minutes, and then again dip it into the liquid; let the figure dry for a few days and then rub it with a soft flannel; a brilliant gloss will be produced.

If a lamp wick sticks and will not work easily, try pulling out a thread at each edge. This will often mend matters without any more trouble.

Grilled almonds make a delicious bonbon, and may be readily made at home. Blanch a cupful of almonds and dry them thoroughly. Boil one cup of granulated sugar with a quarter of a cup of water until it "hairs;" then throw in the blanched almonds. Let them cook in this syrup, stirring them occasionally, until they become a delicate golden brown before the sugar changes. As soon as the sugar commences to take on a color quickly take the pan from the fire and stir the almonds rapidly until the syrup has turned back to sugar and clings irregularly to the nuts.

PONY EXPRESS RIDING.

Veteran of the Pioneer Mail Service of the Plains Tells All About It.

Denver Republican.

"There has been a great deal of glamour and romance around the pony express business in the days before the advent of the railroads," said T. R. Miller, one of the corps of riders who carried the mails across the plains in 1858, "but the fact is there was little else but hard work.

"I commenced to ride for the express company in 1858, when the route was laid out and the company organized and continued to ride until Butterfield came up and took the contract, and the telegraph line was built. My route was from Egan Cannon to Antelope Springs, Nev. The riders had to ride from sixty to eighty miles. On my section I had two relays, and used to make the trip in from six to eight hours. There was always more or less danger from the Indians, but when we met them we either ran away from them, crawled around them or fought. The danger has been greatly magnified. The country was so big and the number of Indians so comparatively small that we had to run into a band before there was any serious danger, and then one white man was as good as ten of them.

"Our stations were not fortified at all. They were log cabins or sod houses, with three or four men in each, and, though they were burned over and over again, they were rebuilt immediately and no serious loss or inconvenience to the service was occasioned.

"We knew just when to expect the rider from the next station, and the horses were always ready, so that all we had to do was to change the mail from one horse to another, and we were off. It was the same at the relay stations. The horses were always ready and the only delay was in taking a drink of water or a cup of coffee, and the mail was on its way.

"It was simply hard riding, a cool head, and a keen eye that was required. Once in a while the men were caught. I have a scare or two myself to remember the Indians by; but on the whole the danger was not excessive, and as for romance, there was nothing of it. In 1861 the Indians were especially troublesome, and some hard fights resulted; but as they never remained long in the same place they could not do a very great deal of harm.

"The first trial of the pony express was the delivery of Buchanan's message in the spring of 1857. Our company, which had the route from St. Joe, via Salt Lake City, was the one which was afterward operated by Ben Holliday. Butterfield's route was through Arizona. We had the common mountain ponies, and Butterfield had high-bred horses. We took the message right through, and when Butterfield arrived at Mojave he found the message coming back from San Francisco. Butterfield ran the southern route until 1860, when he pulled off and established a line of coaches from St. Joe to San Francisco via Salt Lake. In 1861 they commenced to build the telegraph lines.

"I saw a statement recently that there are only five survivors of the pony express riders. That is a mistake. There are a number of others. Besides myself I know of Frank Low, now in Cripple Creek; Erastus Egan, son of Maj. Egan, of Egan Cannon; James White, John Fisher and Sam Gilson, the discoverer of the beds of asphalt in Utah.

"There was always excitement enough in our work and nearly all of us had narrow escapes of one kind or another. We had to make time, to look out for Indians, and sometimes to race with storms which were likely to bar our progress, but all these things soon became matters of course. We mounted our ponies and pounded away until we reached our stations, and then lay down and waited until our time came next. It was hard work sometimes, and pleasant at others, very much the same as the other occupations of human existence."

TIN.

An Inventor Who Skins It From Scrap Iron by Electricity.

An inventor is about the last person in the world who can afford to take things for granted. A singular case of futility of invention arising from the neglect of this truism has been brought to light by the recording of a recent patent for removing tin from scrap by electricity. As sheet tin has from 3 to 5 per cent of pure tin, if all the scrap could be collected and have its tin taken off, an economical process for the purpose would be valuable. Tin is a very expensive metal, worth say $400 a ton. If scrap tin is worth $5 a ton, $500 worth would contain $1,200 worth of tin, and the iron or steel would be worth considerably over $500. The presence of tin makes scrap tin useless as iron, but if it is completely removed the scrap can be worked up into good quality iron. The consequence is that the skinning of scrap has exercised a great fascination for inventors for years. One inventor proposed to dip the scrap in baskets into fused caustic, and this was tried on a small scale. If old tins were used it also melted out the solder and corroded labels and varnishes so that the tin under them could be removed. The resulting stannate of soda, being a marketable chemical, was to be sold, but the scrap coming out of the bath had a good deal of caustic sticking to it, and the process became too complicated. The stannate thickened the caustic very quickly, and it could never be turned out pure enough to be a commercial article. After awhile, electricians took up the matter and tried all sorts of electrolytic methods for many years with indifferent success. At last, however, an ingenious electrical process has been devised and patented, and the tin can be stripped off perfectly and deposited just where it is wanted. But now that everything is ready for effective work it is found that there is practically no scrap tin to be had, and the inventor has had all his trouble and expense for nothing. There were supposed to be thousands of tons of scrap tin wasted every year; but in reality the makers of large tin goods sell their clippings to people who do smaller work, and finally the scrap is distributed in such a way that it cannot be collected profitably.

Clothes Rendered Immortal.

Pittsburg Dispatch.

It is easy to be a well-dressed man nowadays. If one saves up his old clothes until he accumulates a few suits, and then follows the example of his rich friends here, he will son find out how they pose as howling swells at comparatively little outlay. It only costs $25 a year to look like a man who owns a valet, providing one has the costumes to start on. In a sky-scraping building a suite of sumptuous offices is occupied by the clerical staff of a concern which is engaged in keeping the clothes of some of our worthiest and most influential citizens in repair. A large factory down town, employing a small army of scourers, pressers and menders, is kept in constant operation, and the wagons of the company may be seen daily conveying regular routes in the best parts of vering regular routes in the best parts of the city. So sensitive are the patrons of this concern, however, lest their economical proclivities become known to neighbors that nothing more than the ambiguous title of the firm is painted on the vehicle. A lady with a pronounced French accent manages this part of the business. From her it was learned that a yearly subscription fee of $25, payable in advance, entitles any ordinary American citizen to membership in this concern, by means of which his clothes, at least, can jostle up against those of the Four Hundred. On paying the fee, the members are entitled to all the services required to keep their wardrobe in repair and presentable condition. Two chests are allotted to him, upon which his name and address are printed. One of these remains at his home, while the other is at the factory. Wagons call at the house of patrons of the company twice a week, if necessary, and collect the clothes which have been placed in the chest, at the same time leaving a chest full of clothes, carefully mended and pressed ready for wear. One young man, who has been a patron of the novel establishment for some time, says that it works like a charm, and his apparel bears out his statement. Of course, the tailors, old clothes gatherers, and the servants who have strutted in the garments of their masters, don't like the innovation; but it is a necessity of the times. Keeping up appearances is a great business here, and this new clothes-fixing scheme is regular boon to lots of men who travel on shape and style.

A PECULIAR FISH.

The Turbot's Ball and Socket Eyes Are of Black and Gold.

London Spectator.

Lying limp and slimy on a fishmonger's slab, or dry and sandy in the Dutch fishwives' baskets, the turbot is perhaps the least interesting of fish. When swimming in an artificial sea or lying on the sandy bottom, it is the most attractive of all the denizens of this mock ocean, and whether at rest or in motion has an air of vigilance, vivacity and intelligence greater than that of any of the normally shaped fish. This is in part due to his habits and in part to the expression of the flat fish's eye. This, which is sunk and invisible in the dead fish, is raised on a kind of turret in the living turbot, or sole, and set there in a half-revolving apparatus, working almost as independently as the "ball and socket" eyes of the chameleon. There is this difference, however, in the eye of the lizard and of the fish—the iris of the chameleon is a mere pinhole at the top of the eyeball, which is thus absolutely without expression. The turbot's or "butt's" eyes are black and gold, intensely bright, with none of the fixed, staring, stupid appearance of the ordinary fishes' eyes. It lies upon the sand and jerks its eyes independently into position, to survey any part of the ground surface, and the water above or that on either side of the angle.

If it had light rays to project from its eyes instead of to receive, the effect would be precisely that made by the sudden shifting of the jointed apparatus which casts the electric light from a warship at any angle on the sea, sky or horizon. The turbots, though ready, graceful swimmers, moving in wave-like undulations across the water or dashing off like a flash when so disposed, usually lie perfectly still upon the bottom. They do not, like the dabs and flounders, cover themselves with sand, for they mimic the color of the ground with such absolute fidelity that except for the shining eye it is almost impossible to distinguish them. It would appear tha volition plays some part in this subtle conformity to environment, for one turbot, which is blind, has changed a tint too light, and not at all in harmony with that of the sand.

Her Reason.

Detroit Free Press.

"Why have you never married, Miss Antique?" he thoughtlessly inquired.

"You never asked me before," she said, coyly, as she gave him her hand.

In Philadelphia.

Brooklyn Life.

She—I had to stop drinking coffee for breakfast.

"Why?"

"I found it kept me awake all day."

LOCAL NOTICES.

After Election

Those who have remained home to vote will find pleasant recreation by taking a trip over the Wisconsin Central lines, when going to Ashland, Milwaukee, Chicago or the East and South. Through Pullman sleepers on night trains. Cafe Parlor Cars on day trains. Homeseekers' excursion and settlers' rates to the South and Southwest. For particulars call at city ticket office, No. 373 Robert st.

24 HOURS SHORTEST

To Los Angeles and California

Via the Chicago Great Western (Maple Leaf Route). A handsome new Pullman Tourist Sleeper will leave St. Paul every Tuesday at 7:30 a. m., running through to Los Angeles via Kansas City and the Santa Fe Route without change, arriving at Los Angeles the following Saturday at noon. This is positively the shortest route to California, and the only one that avoids any Sunday traveling. The cars are as complete and comfortable as the standard Pullman, while the rates are very much lower. Full information will be furnished gladly by C. E. Robb, City Ticket Agent of the Chicago Great Western Railway, corner Fifth and Robert streets.

THROUGH CALIFORNIA SERVICE

Via "The Milwaukee."

A fine Pullman Tourist Sleeping Car now leaves Minneapolis at 8:25 and St. Paul at 8:35 every Saturday morning and runs through to Los Angeles, Cal., via Kansas City and the Santa Fe System, without change, arriving at destination 1:25 p. m. following Wednesday.

The journey via this route is through a very interesting portion of America, and the hardship incident to winter travel through the more northerly climate is avoided.

Rate per double berth $6.00 through. For berth reservations, further information as to rates, etc., apply to "THE MILWAUKEE" agents, or address J. T. Conley, Assistant General Passenger Agent, St. Paul, Minn.

DIED.

TAYTE—Sunday morning, Nov. 8, 1896, at family residence, 326 Maple street, St. Paul, Charles Freeman, aged 18 years 6 months, youngest son of Mrs. Eliza Tayte and the late William T. Tayte. Notice of funeral hereafter.

M'CORMICK—John, at his late residence, 439 Eighth street, Sunday, Nov. 8, aged 56 years. Funeral from above residence Tuesday morning, Nov. 10, at 8:45 o'clock. Service at St. Mary's church at 9 o'clock.

AMUSEMENTS.

METROPOLITAN, L. N. SCOTT, Manager.
TONIGHT,
Mat. Wednesday. Prices, 25c & 50c.
Mr. Donald Robertson AND Miss Brandon Douglas
In the Romantic Tragedy in four acts,
THE MAN IN THE IRON MASK.
Adapted by Donald Robertson.

METROPOLITAN, L. N. SCOTT, Manager.
Three Nights and Saturday Matinee,
BEGINNING THURSDAY, NOV. 12.
THE GAY PARISIANS
Presented Here After
200 Nights in New York.
100 Nights in Chicago.
100 Nights in Boston.
A Refined High-Class Comedy. The original New York, Boston and Chicago cast.
Management CHARLES FROHMAN.
Prices, 25c, 50c, 75c and $1.00.
Saturday Matinee, 25c and 50c. No higher.
Sale of Seats opens this morning.

GRAND POPULAR WITH THE PEOPLE......
A Play of Strong Interest
McKEE RANKIN and a Great Company in "NEW YORK AS IT IS."
Matinee Wednesday.
Next Sunday Night — Gus Heege In "A Yenuine Yentleman"

SCHOOLS AND COLLEGES.

ST. AGATHA'S CONSERVATORY Of Music and Art.

26 East Exchange St., St. Paul.

Piano, violin, guitar, banjo and mandolin taught. Lessons given in drawing and painting. Call or send for prospectus.

THE STUDIOUS GIRL.

AN INTERESTING LETTER FROM A YOUNG LADIES' COLLEGE.

Race Between the Sexes for Education. Health Impaired by Incessant Study.

The race between the sexes for education is to-day very close.

Ambitious girls work incessantly over their studies, and are often brought to a halt, through having sacrificed the physical to the mental. Then begin those ailments that must be removed at once, or they will produce constant suffering. Headache, dizziness, faintness, slight vertigo, pains in the back and loins, irregularity, loss of sleep and appetite, nervousness and blues, with lack of confidence; these are positive signs that women's arch enemy is at hand.

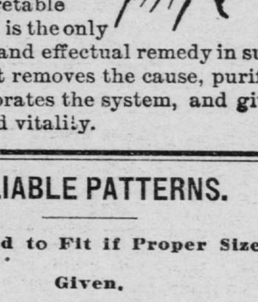
The following letter was received by Mrs. Pinkham in May, one month after the young lady had first written, giving symptoms, and asking advice. She was ill and in great distress of mind, feeling she would not hold out till graduation, and the doctor had advised her to go home.

——— College, Mass.

You dear Woman:—

I should have written to you before, but you said wait a month. We are taught that the days of miracles are past. Pray what is my case? I have taken the Vegetable Compound faithfully, and obeyed you implicitly and, am free from all my ills. I was a very, very sick girl. Am keeping well up in my class, and hope to do you and myself credit at graduation. * * My gratitude cannot find expression in words. Your sincere friend, MARY ——

P. S. Some of the other girls are now using the Compound. It benefits them all.



Lydia E. Pinkham's Vegetable Compound is the only safe, sure and effectual remedy in such cases, as it removes the cause, purifies and invigorates the system, and gives energy and vitality.

RELIABLE PATTERNS.

Guaranteed to Fit if Proper Size Is Given.

We have made arrangements with one of the oldest and most reliable Paper Pattern houses in New York, which enable us to offer our readers standard and perfect-fitting patterns of the very latest and newest designs.

These patterns are retailed in stores at from 20 to 40 cents. We have made arrangements whereby we can offer them at the extremely low price of 10 cents.

A paper pattern of any size of this illustration may be obtained by sending your name and address, number and size of pattern desired, together with 10 cents for each pattern, to the Pattern Department of

THE GLOBE,
St. Paul, Minnesota.

PLEASE OBSERVE THE FOLLOWING MEASUREMENTS:

For Waists: Measure around fullest part of bust, close under arms, raise slightly in the back, draw moderately tight.

For Skirts: Measure around the waist, over the belt; draw moderately tight.

Printed directions accompany each pattern, showing how the garment is to be made.

When ordering patterns for children, please also state age of child.

20686.

20,666—20,668.

LADY'S COSTUME — No costume can be more stylish and refined for walking, calling, shopping, etc., than a perfect fitting, tailor-made gown. Our illustration shows a remarkably pretty example of this class. It is made of fancy cheviot in the fashionable dark green shade. The bodice is cut tight-fitting, and buttons down the center front. A removable chemisette, which is also included in the pattern, fills in the V-shaped opening at the neck, which is neatly finished by a turndown collar and jaunty lapels. These may be left plain or faced with silk or velvet, as desired. The sleeves display the correct amount of fullness, and are made with two seams, a medium-sized upper portion, and a shaped under-arm piece. The waist is cut in a slight point both front and back. The plain skirt is made with seven gores, and has two gores at the back arranged in gathers. Lady's cloth, serge, mohair, cheviot, novelty goods, or any firm woolen material can be used for this gown. The design is very becoming to all figures, but is particularly adapted to stout ladies.

20,666—Lady's basque (with two-seam medium size sleeves and a removable chemisette—desirable for stout ladies) requires for medium size 2¾ yards material 36 inches wide, 1¾ yards 48 inches wide, or 1½ yards 54 inches wide. Lining required, 1½ yards. Cut in six sizes, 32, 34, 36, 38, 40 and 42 inches, bust measure.

20,668 — Lady's Seven-Gored Skirt (with the two gores gathered at the back) requires for medium size 7¾ yards material 22 inches wide, 5⅛ yards 36 inches wide, or 4⅛ yards 48 inches wide. Lining required, 7 yards. Length of skirt in front, 41 inches; width around bottom, 4 yards and 34 inches. Cut in six sizes, 22, 24, 26, 28, 30 and 32 inches, waist measure.

ADVERTISED LETTERS.

List of Unclaimed Letters Remaining in the Postoffice, St. Paul, Nov. 9, 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.

ROBERT A. SMITH, Postmaster.

Allen Miss Edna	Anderson Nels
Anderson Miss Ida, 99 Island av	Anderson Vern
Anderson Miss Maria L C	Ayers L M
Bailey Miss J, 769 Laurel ave.	Bingham Nelson
Baird Mrs J	Blake B B
Barry D W	Bloome Miss Bessie
Barton Mrs D B	Boston L H
Bausch J L & Son	Boyer Mrs L M
Beandet Miss Stella	Broecker Julius
Berggren Miss Dora	Brooks W
Bergman Brothers	Brown Al
Berry Charles S	Brown W H
Bierce C H	Bruce Gertie
Bigby James	Burke J F
Bingham John K (2)	Burns Frank
Campbell Frank	Collins W
Canady Miss Belle	Collins W J
Carlson Gust	Coleman Mrs, 382 Franklin ave
Campion Miss Margaret	Cook Thomas
Chamberlin L	Cook Mrs William H
Chase Mrs Pope	Courtright George M
Clark C A	Culbertson A M
Clemen Miss Mary	Cumming M
Colberg Theo	
Dahl C H	Dickson James E
Dalby Miss Elida	Donovan Minnie
Danielson P	Douglass F C
Darrell Mr and Mrs, Dayton ave	Dowling G W
Delaski Louis	Doyle J, 707 Ravine st
Derby Miss Emily	Dugan Wm
	Dunham Mrs A E
Eylund Miss Gorda	Engel J
Ellis Mrs Maurice	Engquist Miss Hannah
Ellis S J	Europa Hotel, the Proprietress of
Ellison Mises Agusta	Eysen Maria
Emerson J K	
Engel Jeff	
Fairhurst Mrs 351 Arundel st	Ford Geo A
Farrell Miss Lizzie	Fowler William
Farmer Miss Blanche	Frankel T
Farthing & Larsen	Freja Publishing House
Ferris Mrs Wm	Frink Mrs F W
Fischer W F	Fuller Myron
Gardner Mrs H J	Goodfellow Miss Louise
Ganyan Napoleon B	Goodner Mrs Mammie E
Gilbertson Miss Hannah	Goodven Miss May
Gilmore Miss Annie	Gough W H
Glavin J H (2)	Grant Mrs Maggie
Gleason Francis J	Griswold, Palmer & Co
Glennon Joseph E	Gruber Peter Wolf (2)
Goldsmith Ella	Gunton William B
Hallet A E	Hernon Miss Ellen
Hany W C T	Herman Olle
Hansen Miss, care St. Paul Society of Decorative Art	Hicks C J
Harmon Miss Helen	Holt Chas E
Hartman W	Hopwood R
Haskecht Fred	Horton A W
Hawkins Mrs Jannie	Hostetter Eward
Hawks Jos M	Hhoward L D
Henneke John	Hoyt Miss Eva
	Hutchinson Joshua
Iverson Mrs Anna	
Jacobson Axell (2)	Johnson J B
Jackson Elanor H	Jones J, 87 Summit st
Jewell F W	
Kaiser Miss Angela	Kinney Mrs Deta H
Kassuber Ernestine	Kinney Mrs F W
Kaulum Ole	Kirkman Miss Minnie
Kavanagh Wm	Klein Geo F
Knox Mrs C	Knight Miss Frankie
Keefe J J	Koepp Jakob
Kellogge Mr Insurance Agent	Krbel L, 52 West Third st
Kerst Charley	Kreger Miss Lousia
King E G	Kruse Henry
King Margaret	
Lawson Miss Nettie	Long Miss Sadie
Leady Bernhard A	Lord Wallace H
Lee Miss May	Lynch Michael, 288 Colborne st
Libbey C E	
McAllister H A	Matthews Elnor
McGuinnies Miss F M	Mayer H P
McHenry G W	Mayrhofer Theodore
McMahon John T	Meader Geo W
McNulty Robert	Menshan M
Marbo Peter	Michael H J
March George	Miller A P
Marshall Mr and Mrs John	Mills Daisy
Marshall Miss Mabel E	Mont Charlie
Mathison Geo	Moore Miss Tina
	Morris Thomas
	Murphy John J
Nagel Miss Hulda	North Western Nursery Co
Neinfeldt Mr, 510 Thomas st	North Western Supply Co
Nichols Miss Lillian	
Nickolson N	
Nordlund Miss, 127 East st	
O'Connell Daniel	Ortman E D & Co
Palm S T	Peterson Gust
Patterson John E	Peterson James
Pearson Aug	Peterson O
Pehle John	Pierce Rev E P
Pennell Annie	Pilling Dr and Mrs E S
Peterson Edward	Pratt Mrs, 44 Flatt st
Ratzer Ferdinand	Ring Tim
Read Miss Laura	Ristom John
Reiling Miss Gusty	Rivers M D
Reservation Locating Co	Robinson Mrs Nellie
Richard Chas	Robinson M A
Riklik Miss Kitie	Roehm Mrs Henery
	Rommel C
St Paul Disinfect Co	Smith A T
St Clair Frank	Smith E C
Sales Sister M A	Smith Mrs Sarah
Saurus Robbert	Snyder Miss Emma
Sawkins James O	Sohot Miss Martha
Schmidt Fridaline	Squires Rev J
Schnider Miss Fearl	Stalman S
Schultz G M	Stanley Miss Idoline
Schulz John F	Strobridge T
Scott Miss Mary	Sullivan Katherine B
Shabert William	Sundquist Miss Betty
Shaun John	Sveen Miss Bertha
Siddon Albert	Swallow Mrs A O
Simmon Adam	Swenson Hulsa
Thomas J	Tresil Arthur
Thompson Miss Tillie	
Traveller's Gazette Ed of	
Uhlrich Miss Louise	
Velin Miss Nora	Vik Theodore
Venera P H	
Walden Geo W	White R H & Co
Walther Miss Lucy	Wier Wm
Warnecke Con J	Williams Frank
Weisslamelp Hedwig	Williams Mr and Mrs H K
West Micaroni Mfg Co	Willson Miss Gertrude
Wetak Mrs Annie	

UNPAID LETTERS ADVERTISED.

Peterson Miss, 997 Case st	Svensson Miss Mathilda
Peterson Hardy V	

PACKAGES ADVERTISED.

Wagner Mrs W C

Notice of Mortgage Sale.

DEFAULT HAVING BEEN MADE IN THE conditions of a certain mortgage bearing date of June first, one thousand eight hundred and ninety-three, made by Marie P. Walsh, wife of Silas B. Walsh, and the said Silas B. Walsh, mortgagors, to William D. Barbour, mortgagee, and recorded in the office of the Register of Deeds of Ramsey County, Minnesota, on the second day of June, one thousand eight hundred and ninety-three, in Book "264" of Mortgages, on Page 547, which said mortgage was duly assigned by said William D. Barbour to Elizabeth Dorler (now Elizabeth Farnsworth) by an instrument in writing dated July sixth, one thousand eight hundred and ninety-three, and filed for record and recorded in the office of said Register of Deeds on July eleventh, one thousand eight hundred and ninety-three, in Book "42" of Assignments, on Pages 188 and 189, upon which mortgage there is now due and payable and claimed to be due and payable the sum of one thousand three hundred seventy-six dollars and twenty-seven cents ($1,376.27).

Now, therefore, notice is hereby given that, by virtue of the power of sale in the said mortgage contained and the statute in such case made and provided, the said mortgage will be foreclosed by a sale of the premises herein described, to be made by the Sheriff of Ramsey County, Minnesota, at the Cedar street entrance to the Ramsey County Court house, in the City of St. Paul, Ramsey County, Minnesota, on Tuesday, the first day of December, 1896, at 10 o'clock in the forenoon, to satisfy the amount which will then be due upon said mortgage, the costs and disbursements of sale and seventy-five dollars attorneys' fees, stipulated to be paid in case of a foreclosure of said mortgage.

The premises described in said mortgage and so to be sold are all that tract or parcel of land lying and being in the County of Ramsey and State of Minnesota, described as follows, to wit: Lots numbered thirteen (13) and fourteen (14), in block numbered one (1), of Watson's Addition to Saint Paul, according to the recorded plat thereof on file in the office of the Register of Deeds, in and for said Ramsey County, Minnesota.

Dated St. Paul, Minnesota, October 17, 1896.

ELIZABETH FARNSWORTH,
(Formerly Elizabeth Dorler.)
Assignee of Mortgage.

Stringer & Seymour,
Attorneys for Assignee.
St. Paul, Minnesota.

Oct. 19-26. Nov. 2-9-16-23-30.

DEFECTIVE PAGE