# TIME FOR CONTESTS

**DEFEATED CANDIDATES FOR CONGRESS MUST FILE NOTICES SOON.**

## HAVE BUT THIRTY DAYS

**FROM THE TIME THE VOTES WERE CANVASSED IN WHICH TO DO SO.**

**FEW CONTESTS ARE LIKELY.**

**Dead Letter Office Sale and Some Curious Things It Brings to Light.**

Special Correspondence to the Globe.

WASHINGTON, Dec. 11.—Notices of contest for seats in the next congress must be given within thirty days of the completion of the work of canvassing the returns. Within the next month, therefore, the number of contests to come before the election committees of the next house will be known. From present indications there will be comparatively few contests, but the election committees are likely to be burdened with a special investigation in the Tennessee cases which will keep at least one of them busier than twenty ordinary contests. If the Republicans carry out the plan with which they are credited, they will make a thorough inquiry into the charges of fraud in the recent election in the state of Tennessee.

BEGINNING OF A CONTEST.

A defeated candidate for congress who intends to make a contest must serve notice on the successful candidate in writing within thirty days after the canvassers make official announcement of the result. In his notice he names the ground on which he claims an election. The contestee must answer within thirty days, admitting or denying the claims of the contestant and naming the grounds on which he claims to have been elected. The testimony in the case must be taken then within ninety days, the contestant having the first forty days, the contestee the next forty, and the contestant the ten days following. The testimony is taken by deposition. The party about to take the testimony must notify the other party to the case in writing of the time and place, giving also the names and residence of the witnesses summoned. This notice must be served personally or by attorney in time to allow the other party to be present when the testimony is to be taken, but testimony may be taken in two or more places at once, both parties being represented by attorneys.

Subpoenas for witnesses may be issued by federal judges, state judges, mayors, recorders or notaries, or, in an emergency, by two justices of the peace acting jointly. A witness cannot be compelled to go out of the county in which he lives, but no other reason will exempt him from attending the hearing under penalty of $20 fine for contempt.

When the testimony has been taken, it is reduced to writing in the presence of the contestants or their representatives by the officer in charge, who must seal and forward it immediately to the clerk of the house of representatives, indorsing the envelope so as to show what it contains.

The clerk of the house sends registered letters to both parties, notifying them to appear before him at a time named, which must not be more than twenty days after the mailing of the letter. At that time the clerk, in the presence of the two parties or their attorneys, opens the packages and takes out the testimony, and he sends to the public printer such parts of the testimony as they agree shall be printed. The clerk must prepare a suitable index to the part printed. The remainder of the testimony he puts in his office safe to be kept for the use of the elections committees when they shall meet.

COST OF A CONTEST.

Copies of the printed testimony are sent to the parties, and the contestant must file a brief of facts and authorities within thirty days. This is forwarded to the contestee, who must file a brief within thirty days after he receives it. These briefs are printed at the expense of the two parties, but the testimony is printed at government expense. The government also pays most of the cost of the contest. The contestant and contestee file with the clerk of the committee on elections sworn statements of expenses, and these expenses are paid by the house to a limit of $2,000 on each side. The expenses allowed are seldom below $4,000 in any contest. To these are added cost of printing, the expenses of the committee, etc., which make a contest cost the government $6,000 or $7,000. As for the contestant, he seldom gets off for less than $2,000 or $3,000 on his own account, and if he is unsuccessful he finds the contest expensive. If he wins, his salary as a congressman makes good his outlay.

Unfortunately enough contests are often delayed for months, and of recent years some have been postponed so long that congress has come to an end leaving them unsettled. A contest seldom brings much satisfaction to the contestant.

The ground on which the Tennessee contests may be brought—fraud at the polls—is the usual basis of election contests. Some of the testimony which is taken to support these charges seems very trivial and unconvincing, but it has a new meaning in the light of the fact not generally known that contests are quite as likely to be determined according to party necessity as in equity. No matter how strong a case a sitting member may have, if he belongs to the minority in the house he is quite likely to be ousted from his seat.

"Politics is a mean business," said a new member to me at the beginning of this congress, and I quite agreed with him.

The poor outlook for contests in the next congress is a source of sorrow to the ex-members of congress who are living in Washington. They get the cream of the business as attorneys in contest cases. In fact, they live on business before congress and the departments.

A DEAD LETTER SALE.

Once a year the postoffice department has an auction sale. It occurs at the rooms of a local auction house. It is called the "dead letter office sale," and the articles sold are the contents of letters and packages which have gone astray in the mails. Some of them have been misdirected. Some have been held because the postage was not fully paid. Some have slipped from defective wrappings and so lost their identity. Whenever an article of value goes to the dead letter office, all reasonable effort is made to find its owner. If that is not successful, the article is held for two years awaiting a claimant. No one appearing to claim it, it is advertised to be sold at auction. The postoffice department made last year out of the sale of these articles and from money found in "dead" letters nearly $12,000. The dead letter fund is large, and it increases every year.

The list of articles being offered at this year's sale, which began yesterday, is a surprising index of the service to which the postoffice is put. Here are some of the articles which have been lost in the mails and never claimed: Razors, razor straps, collars, collar buttons, cuffs, spectacles, men's and women's shoes, men's and women's stockings, handkerchiefs of all kinds, rings, watches, fountain pens, hoods, mitts, gloves, ice wool fascinators, neckties, spoons, canceled stamps, slippers, embroidered slipper uppers, pocketbooks, infants' jackets, men's and boys' shirts, shirt waists, dolls, veils, towels, handkerchief cases, shoestrings, hats, aprons, feather boas, shopping bags, scissors, pens, table covers, toilet cases, maps, men's and women's underwear, cards, tea, scarfpins, tobacco, ribbons, gloves, bridle bits, hunting knives, doilies, pincushions, hairpin cushions, hairpins, crochet needles, typewriter ribbons, bicycle handle bars, rosaries, scapulars, prayer books, suspenders, Bibles, raisin seeders, inkbottles, penholders, games, dress goods, music, pictures, opera glasses, patchwork, cushion covers, books, salt cellars, stationery, fans, pillow covers, powder bags, garters, bonnets, matchholders, penwipers, toilet soap, music boxes, pipes, hot water bags, cardcases, cuff buttons, medals, trusses, hypodermic syringes, pocket lamps, folding lunchboxes, fur collars, head rests, picture frames, nutmeg graters, paper cutters, buttonhole workers, hair nets, curling irons, dress stays, spats, violin strings, bookmarks, beaded moccasins, toothbrushes, harmonicas, rubbers, medical appliances, hatbrushes, postal card cases, spools of thread, bags, toys, lorgnettes, wrappers, wire puzzles, stove blacking sets, hose supporters, chains, cups and saucers, jewelry cases, castings, fluting irons, doll patterns, whisk brooms, oilcloth table covers, cigars, shawls, electrotypes, fountain syringes, napkins, basques, breastpins, blankets, printing outfits, cigarette cases, cigarettes, infants' underwear, braid, jackets, bath brushes, watches, bib pins, lamp shade covers, reticules, bracelets, rings, screwdrivers, toy telescopes, policeman's clubs, tinsel wire, horse brushes, trousers, skirts, calendars, diaries, feather bone, silkworm gut ligatures, button hooks, barber's clippers, Confederate bills, banners, Epworth league and Odd Fellows' badges, atomizers, metronomes, piccolos, revolvers, football linings, skates, bicycle cranks, ballet slippers, pitch pipes, Trilby hearts, charts, thimbles, sprocket chains and yarn.

HOW THE GOODS ARE ARRANGED.

That's a pretty long list, but it could be longer. It illustrates the variety one finds at a dead letter auction sale. The sale is always full of entertainment, because the person who has not studied the catalogue is surprised continually by the things which the auctioneer puts up and knocks down.

The articles are not put up individually. They could not be sold that way because the auctioneer could not get even one cent for some of the things in the list. Besides, it would take too much time to sell them that way. Though dozens of articles are grouped together under one number, there are 3,852 miscellaneous lots, 951 book lots and 110 jewelry lots in the catalogue. In arranging them the auctioneer has grouped articles that are worthless with articles which have a value. Thus a pair of small damaged corsets is placed with a towel, some remnants of cloth, etc.; twenty damaged cigars go with a cheap handkerchief; some damaged hose are thrown in with medical appliances, music, views, etc., in one lot; a pair of man's shoe uppers will be taken at some price because a cigar holder goes with them; a damaged pair of trousers will bring to its purchaser some cheap collar buttons, a ring and some hand-snap buttons; a pair of damaged opera glasses will be thrown in with a necktie and four handkerchiefs.

Most of the articles are "damaged" or "cheap" except the books, and these are of every style and character and in almost every modern language.

MATERIAL FOR REMOVAL.

The jewelry consists chiefly of nickel and brass watches, cheap pins, gold pens, silver pencils, souvenir spoons and chains. There is a man's ring marked "George Pengratz." Perhaps George will see the catalogue and claim the ring before the sale ends. A watch was reclaimed in this way last year. There is a woman's silver watch in this year's sale marked "M. F. Purdy," a gold band ring marked "Warren to Flora," some spoons marked "Constance," some spoons marked "Munson," a gold ring marked "E. W., May 3, '94," spoons marked "Ruth" and "Francis," two bib pins marked "Frances" and many articles which could be identified by initials. More than one romance is hidden in these many thousand articles which have never reached their destination—heartache, misunderstanding, ruined hopes, perhaps. Some one with a lively imagination could find material for many a tale in a dead letter office auction.

—George Grantham Bain.

## WHY SHE LOOKED YOUNG.

**A Youthful Appearing Woman at Sixty Years of Age.**

"How young she is at sixty."

I heard a lady make this remark in a street car recently, as she pointed out a fine-looking woman, with a bright, healthy complexion, good figure and brisk step, who had just entered. I also looked at her. She certainly seemed to be nearer forty than sixty. I recognized her as the wife of a well-known New York business man, and knowing that she is always busily employed, was interested to discover the cause of her wonderful health and vigor.

Happening to mention the matter to a lady of my acquaintance shortly after, she volunteered the following explanation:

"Mrs. T," she said, "certainly has splendid health, and not long ago she told me the secret of it. For years past, so she told me, she has made it a practice to take a little pure malt stimulant with every meal. She said that it was owing to this that she had escaped the many weak symptoms and miserable ailments from which so many women suffer. She says that whenever she feels tired and worn out, a little pure malt gives her new life and energy."

For the benefit of ladies who may read these words, I may further add that I discovered, on subsequent inquiry, that the lady above referred to uses and strongly recommends Duffy's pure malt whiskey as the safest and best of all malt preparations. No other whiskey is like it, and nothing can produce the same good effects.

**Ten New Things.**

A Cement for Broken China—Dissolve half an ounce of gum acacia in a wineglassful of boiling water, add plaster of paris sufficient to form a thick paste, and apply with a brush. Be positive the edges are freed from any foreign material.

A Perfect Hair Tonic—Put a teaspoonful of salt in half a pint of water, boil, bottle, apply freely to the scalp every day with a cloth. Try this.

To "Set" Wash Goods—Dissolve half pint of salt (common) in a pint of cold water, soak the water two or three hours, and the hardest washing will not dim the daintiest blue, pink, or, especially, black, colors.

Prepare Your Own Baking Powder—Six ounces of corn starch, six ounces of bicarbonate of soda, four ounces of tartaric acid, powder, sift fifteen times, bottle tight.

Substitute for Fresh Cream—Whip the white of one egg to a stiff froth, add carefully by drops a lump of butter, melted, pour into it gradually the (cooked) coffee, stirring meanwhile so that it will not curdle. It is really difficult to distinguish it from fresh cream.

Boil Your Lemons—Place in cold water and boil until they soften, when you will obtain twice as much juice.

Dry Mushrooms—Gather them when fresh, dry in the oven and powder them in a mortar. Bottle and use in soups, sauces, etc.

Indigestion—Drink hot water, as hot and in any quantity as can be borne until the stomach will no longer retain it. This remedy is not pleasant, but it cures.

**Kitchen Necessities.**

There are several articles of immense importance in the various duties of housewifery, but which are often conspicuously absent. Without enlarging, let me mention a small funnel, a whisk broom, a large batter-cake turner, and mops, large and small sizes. A mop is made by cutting or tearing strips of any cast-off material into lengths of eight or ten inches. Lay thirty or forty close together, with a rod placed so as to tie the middle of the strips around the rod, and one inch from the end. Allow the ends pointing toward the top of the rod to fall over the others, then bind to look like a tassel, and use two double tacks to keep from slipping off.

We call the attention of our readers to the special notice of our State Savings Bank under announcements.

## THE HOUSEHOLD

**KIDNEYS STEWED.**

**Appetizing Dishes to Vary the Menu for Breakfast and Other Occasions.**

Kidneys, if properly prepared, make a particularly nice dish. Beef, veal and lamb kidneys are used, and may be purchased for a small sum. Lamb kidneys are the most delicate.

Kidneys can be served in a variety of ways, and thus are of great assistance to the housewife in making up her daily menu. They require to be cooked very slowly, and too much cooking will toughen them.

For a plain kidney stew, thoroughly wash the kidneys and cook them slowly in plenty of water for about half an hour. Remove them from the water, rinse them in cold water and put them into a saucepan with fresh water enough to well cover them and slowly cook them until the meat is tender. Let the kidneys remain in the liquid until they are thoroughly cold. Take them out with a skimmer and cut them into inch square pieces. Put them back into the same liquid, add a little butter, salt and pepper, a dash of mace and a teaspoonful of chopped parsley. Put the pan over the fire and thoroughly heat. Serve with toasted crackers.

For stewed kidneys, take nice fresh kidneys, remove the thin skin and the white center, wash them and soak them in weak salt and water for an hour. Then cut them into half-inch slices and roll each slice in flour. Melt some butter in a frying pan, and when it is hot put in the floured kidneys and brown them on each side. Stir in half a cup of good stock, or water will answer if no stock is at hand, and let it simmer fifteen minutes. Season with salt and paprika and add two teaspoonfuls of mushroom catsup or Worcestershire sauce and the juice of half a lemon. Turn them over squares of buttered toast.

For kidneys stewed in wine, prepare the kidneys and cut them into round slices one-quarter of an inch in thickness and roll them in flour. Set a frying pan over the fire and put in the kidney slices and a good tablespoonful of butter. When one side of the slices is browned turn them and brown the other side, adding more butter if needed. Add two gills of sherry or claret and the juice of half a lemon. Season with salt and pepper. Cover the pan and let the contents simmer ten or twelve minutes. Turn them into a dish and sprinkle with parsley.

Another way of stewing kidneys is thus: Cut the kidneys into inch pieces or thin slices and let them stand in cold water thirty minutes; then drain them and put them into a saucepan with half an onion, a bay leaf, and one quart of water. Place the pan where the liquid will just simmer for two hours. Put a tablespoonful of butter into a small pan and set it over the fire. When the butter is melted stir in a spoonful of flour and stir it until it becomes brown and frothy. Moisten it with a couple of spoonfuls from the kidney liquid and when all are thoroughly mixed turn the mixture into the kidney mixture. Season highly with salt and cayenne pepper and flavor with sherry. Remove the onion and bay leaf. Turn the mixture into a heated dish and serve.

For broiled kidneys, remove the thin skin from the kidneys, soak them in clear water half an hour, and wipe them with a soft cloth and split them into halves. Season them with salt and pepper, dip them into melted butter, and roll each piece in flour. Rub a double broiler with butter, place upon it the prepared kidneys and broil them over a clear fire. Place the kidneys on a hot platter, turn a little melted butter upon them, sprinkle chopped parsley over the top, and garnish the dish with sliced lemon.

An excellent dish is kidneys broiled in crumbs. Prepare the kidneys and cut them into slices half an inch thick; soak them in cold water half an hour, drain them and sprinkle them with salt and pepper. Dip each piece into melted butter and roll it in bread crumbs. Place the slices upon a fine broiler and cook them over a bright fire. Put the cooked kidneys upon squares of toast, place a little lemon sauce upon each piece, and serve as soon as possible. To make the sauce, stir two tablespoonfuls of butter with two teaspoonfuls of lemon juice until it is light and creamy; add a teaspoonful of chopped parsley and a dash of of paprika. Keep this sauce in a cool place until it is needed.

When broiling kidneys, if they are small, instead of slicing them, cut them in the middle nearly to the other side and skewer them open with wooden toothpicks.

Lamb kidneys and bacon broiled together are thought to be an exceedingly nice breakfast dish. Cut the kidneys into halves lengthwise, removing all the fat and skin, wash them and lay them in cold water half an hour; slice the bacon thin, and cut each slice into two pieces; have short skewers at hand, and place a piece of bacon on a skewer, then a piece of kidney, and alternate them until you have five pieces upon each skewer; dip the pieces of kidney into melted butter before they are put upon the skewer; place the skewers upon a broiler, and hold over a bright fire, turning them frequently until all sides are well cooked; when the kidneys are broiled place each skewer upon a finger strip of toast, sprinkle them lightly with pepper, put a tiny bit of butter upon each piece of kidney, and serve immediately.

Another manner of cooking kidneys with bacon is to fry them. Put into a frying pan over the fire thin slices of bacon and cook them a nice brown. Take each piece up with a fork and arrange the slices around the inside edge of a hot platter and stand it in the mouth of the oven. Meanwhile have the kidneys prepared by slicing them or cutting them through the middle, and using a wooden toothpick for a skewer to keep them open. Fry them in the same pan in which the bacon was cooked, making each side a nice brown. Lay squares of toast in the middle of the platter containing the bacon and put the cooked kidneys upon them. Stir an even teaspoonful of flour into the gravy in the frying pan, add a tablespoonful of wine or lemon juice, and season the sauce highly with paprika; then pour it over the kidneys. Garnish the platter with parsley and serve.

Kidney paste is made by cooking a kidney until tender and then chopping it fine. Add to it a teaspoonful of English mustard, one of mushroom catsup, one tablespoonful of lemon juice and two of melted butter. Season with salt and pepper. Rub these ingredients together until they are like a soft paste. Spread it upon pieces of buttered toast and place them in the oven long enough to heat the paste. Then serve.

For stuffed kidneys, wash the kidneys and cut them through the middle lengthwise, not cutting them quite to the other side. Remove the white centers and lay the kidneys in cold water for half an hour. Wipe them dry with a soft cloth and rub the cut side with butter. Lay them open upon a double boiler and cook over a clear fire. Make a stuffing by chopping a teaspoonful of cooked ham and the same amount of chopped sour apples and mixing them with fine bread crumbs and a little butter. Put this mixture over the fire and heat almost to boiling; add some chopped parsley and season with salt and pepper to suit the taste and juice of half a lemon. Fill the cooked kidneys with this stuffing, fold the upper part of the kidneys over, and hold them in place by sticking wooden toothpicks through the two sections. Put them upon a platter and cover the tops of the kidneys with bits of butter, salt and pepper. Put the dish upon a board in the oven long enough to melt the butter and reheat the kidneys. Garnish the dish with curled parsley and serve with a tartare sauce.

**Notes From the Kitchen.**

A Bread-Making Hint—The benefits of baking bread in the double dripper, or roaster, are comparatively unknown, and this method of baking but little practiced. Yet it is worth the while of all housekeepers to inquire into the why and wherefore of bread thus baked to a dainty finish, and to accept for practical and everyday use, such bread-baking pans. There is upon the market a double dripper, outside-lined, or covered with asbestos, which reduces the danger of burning bread to a minimum. The upper pan is just sufficiently large that it rests upon, or over, the lower and smaller one, forming a tall and roomy roof-space for the raising of the white and light loaves beneath it, and bread thus risen and baked is flakier, more tender in crust, and sweeter and moister than loaves baked after the usual plan, in an open bread pan or large dripping pan.

Yeast Foam—Home-made yeast is scarcely worth the trouble in these days of perfectly made, dry and compressed forms of yeast cakes. It is apt to become sour, and at the best soon becomes valueless, from some one or more of many causes. Yeast foam is to be depended upon, is inexpensive and in dry form. Good bread may be counted as assured if made after the following formula, provided, of course, the best brands of flour are used, the bread not chilled from start to finish, and care taken to do right, the things that must be done in general bread-making.

At noon, pare and boil, and mash smooth, four or five large potatoes. When cooled to lukewarm, add one-half yeast cake that has been soaked in a few teaspoonfuls of warm water. Mix thoroughly by beating, and keep warm. By evening the mass will have become a perfect foam. Before retiring, mix a sponge consisting of three pints of potato water, saved when boiling the potatoes at noon, the potato, yeast, a teaspoonful of salt, and two tablespoonfuls of white sugar. Heat thoroughly, and if the weather is chilly, cover closely enough that the mixture shall be kept warm the night through. Warm the flour before mixing into a stiff loaf the following morning. Knead until smooth, set to rise, mold down once and again set away to rise. When this time light, mold into loaves, place in the double dripper or baker, cover and let rise until ready for baking. And every good housekeeper knows by appearances when loaves are ready for the oven. An excellent test, however, for the inexperienced is to press the loaves with the finger. If the bread is sufficiently elastic to immediately resume shape again after the indentation, it is ready for the oven. If not, it should stand until it will bear the test, and respond. Ordinarily one hour is the time which should be given to the baking. But much depends upon the size of baking, and upon degree of heat of the oven. In this, experience is all-essential. Bread underdone is distasteful, better let it get a little overdone than run any risk.

Kitchen Furnishings—Oilcloth upon kitchen work tables and shelves, and strips of carpeting upon the freshly scoured floor, give to a woman's work-shop an air of "homeliness" and coziness. Ingrain strips from the dining room worn carpet, lightly tacked down to keep in place, are neater, easier to handle when needing to be shaken and washed than are strips of rag carpet, and almost every one has them. Paper the kitchen walls often, for paper is cheap, and walls become so rapidly soiled and specked, and by putting on a few strips now, and a few more tomorrow, and the following day a few strips more, you need not be nearly so tired when it is all finished, as you invariably are when the washing is on the line. Nor need the kitchen be kept in a perpetual state of upheaval until it is all done. No especial disorder need attend the labor. We know, for we have so papered for years.

Inexpensive Kitchen Cloths—Having never tried sugar sacks for dishcloths and dish towels, avail yourselves of the opportunity to secure them for two and one-half cents apiece, and thereby be convinced that nothing could be nicer for the purpose, and assuredly nothing less expensive. Every grocer has them in numbers. His suplies of granulated sugar are shipped in one hundred pound sacks of soft, thin muslin, such as is never to be found upon the shelves of the dry goods merchants. They take up the moisture from dishes rapidly, wash easily, are easily kept white, and wear well.

A Word of Warning—The pail of water that is left standing in the kitchen over night has absorbed all the gases, odors, and impurities of the air, and it has thus been rendered unfit for use. No matter that the water is cold to near the point of freezing. The colder the water, the more perfectly has it absorbed the foul odors and gases about it. It must be thrown away, fresh-drawn water brought in for the coffee pot and tea kettle, and for the general breakfast cookery.

## VAGRANT VERSE.

**SONG.**

"I've lost a little heart, sir,
I think I have;
I've lost a little heart,
Just near you."
"Why, I've found and taken it.
May I keep it?
Here's another heart, ma'am,
Won't that do?"

—W. T. Peters.

**THE PICTURE.**

A little lady, a very young knight—
Just a girl and a boy in each other's sight—
Oh, their smiling faces were clear and bright,
Their velvets and satins with gems bedight!
Gold and laces and pearls had she,
And he was superb as a lad could be.
Their cheeks were rosy, their hearts were light,
As they danced them a measure on Christmas night.
'Twas: "Ah, my lady!" and "Yea, my lord!"
And he touched as lightly his jeweled sword
As if 't were a flower; yet he knew with pride
The trick of the weapon that decked his side,
And she—why, the very sweep of her gown
Told how, in valor and grand renown
From sire to son, through court and crown,
The name she bore had been handed down!
And what was her name? And who was the boy?—
The two who danced in their stately joy.
I do not know and I hardly care—
Their story is neither here nor there.
For girls and boys, young, merry, and fair,
Gladden our firesides everywhere.
They thrive and flourish today, as then—
The little ladies, the little men!
And, grand or humble, their hearts are light
When they tread them a measure on Christmas night.

—December St. Nicholas.

**LET FALL THE RUIN PROPPED BY EUROPE'S HAND.**

(The Ottoman Empire.)

Let fall the ruin propped by Europe's hands!
Its tottering walls are but a nest of crime!
Slayers and ravishers in licensed bands
Swarm darkly forth to shame the face of Time.

False, imbecile and cruel, kept in place
Not by its natural force, but by the fears
Of foes, with hand on hilt; even by the grace
Of rivals—not blood-guiltless all these years!

Aye, let the ruin fall, and from its stones
Rebuild a civic temple pure and fair,
Where freedom is not alien; where the groans
Of dying and ravished burden not the air.

—Richard Watson Gilder in Century.

**ON THE PRAIRIE.**

Bare, low, tawny hills,
With bluer heights beyond,
And the air is sweet with spring,
But when will the earth respond?

Prairie that rolls for leagues,
Dusky and golden-pale,
Like a stirless sea of waves,
Unbroken by ship or sail.

The hollows are dark with brush,
And black with the wash of showers,
And ragged with bleaching wreck
Of the ranks of the tall sunflowers.

No cloud in the blue, no stir
Save the shrill of the wind in the grass
And the meadow-lark's note, and the call
Of the wind-borne crows that pass.

Bare, low, tawny hills,
With bluer heights beyond,
And the air is sweet with spring,
But when will the earth respond?

—Herbert Bates.

Calm soul of all things! make it mine
To feel, amid the city's jar,
That there abides a peace of thine,
Man did not make, and cannot mar!

The will to neither strive nor cry,
The power to feel with others give!
Calm, calm me more! nor let me die
Before I have begun to live.

—Matthew Arnold.

## LOCAL NOTICES.

**Par Excellence California Route.**

Phillips' excursions, every Tuesday and Thursday, to California points via Albert Lea route. Through cars, finely upholstered, polite attendants, cheap rates. Apply 396 Robert street, corner Sixth street, for full information.

**Phillips' California Excursions.**

Two through cars weekly from St. Paul via the Minneapolis & St. Louis railroad, "Albert Lea Route." Tuesday's car runs via Kansas City, and thence through Texas, New Mexico and Arizona. Thursday's car runs via Omaha and through Colorado and Utah. For full particulars apply ticket office, 396 Robert street, corner Sixth street.

**Three Great Engines.**

Engines Nos. 275, 276 and 277, three full brothers, patterned after the famous "999," haul the "New North-Western Limited" to and from Chicago at seventy miles an hour with ease.

They are the largest and fastest engines ever run into the Twin Cities, and are worth a visit to the union depot any night to inspect. These engines stand over six feet in their stocking feet, which is to say that their drivers are seventy-three inches in diameter. The cylinders are nineteen inches diameter by twenty-four inch stroke; weight on drivers, 81,000 pounds, and on engine truck, 45,100 pounds, or a total weight of engine proper of 126,000 pounds. The boiler is sixty-two inches in diameter, and has 281 flues, each eleven feet six inches long. The fire-box is ninety-six inches long by forty inches wide, and the total heating surface is 1,665 square feet. The tender has a coal capacity of eight tons, and holds 4,350 gallons of water. The total weight of engine and tender is 226,900 pounds, and when loaded, 246,000 pounds. The wheel base of the engine is over twenty-three feet, and of the engine and tender, over forty-seven feet. The total length is about fifty-seven feet.—Minneapolis Journal.

**Luxurious Day Coaches.**

The ladies' day coach on the new "North-Western Limited" to Chicago might at first be supposed to be a drawing-room car, such is the neatness with which it is furnished. It is handsomely carpeted and furnished, and is well adapted for the comfort of those who do not wish to ride in the magnificent sleepers.—St. Paul Dispatch.

**The White Mahatmas**

Would have foretold the cheap rates from Twin Cities, via the Soo Line, Dec. 15 to 31, for New England points.

Lowest rates yet offered for Xmas. Apply 398 Robert street, Hotel Ryan.

**Homeseekers' Excursions**

Tuesday, Dec. 15, via Chicago Great Western (Maple Leaf) at rate of one fare for the round trip, with $2.00 added, to nearly all points in Iowa, the Southwest and South. Good twenty-one days. Stopovers on going trip. See C. E. Robb, C. P. & T. A., Fifth and Robert streets.

**THE GREAT POPULARITY**

**Of the "Northwestern Lines'" Tourist Car Service to California**

Is due to the provisions made for the passengers' comfort. A competent conductor accompanies the car, in addition to the regular porter. J. W. Turtle and P. O. Prince have made the trip to Los Angeles and San Francisco each week for over a year, in the capacity of conductor, and can make themselvees useful and insure a comfortable trip to those committed to their care. Their services will be appreciated by ladies traveling alone or with children, family parties, or the aged and infirm. If you contemplate visiting California why not interview these conductors before starting on the trip? Offices, 395 Robert st., opposite Ryan hotel, St. Paul; 13 Nicollet House Block, Minneapolis.

**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.

**Extreme Joy! ! !**

Is expressed by every one that the Soo Line have made the lowest round-trip rates to all Canadian and New England points from the Twin Cities and East, yet made for Xmas and New Year Holidays. Call at 398 Robert street, Hotel Ryan, for full particulars.

**The President's Message**

Should have mentioned the cheap round-trip rates from Twin Cities for Canadian and New England points, Dec. 15 to 31, good three months. Call early at 398 Robert street, Hotel Ryan.

**HOMESEEKERS' EXCURSIONS**

**Via "The Milwaukee."**

On December 1st and 15th the Chicago, Milwaukee & St. Paul Railway will sell homeseekers' tickets to points in the South, Southeast and Southwest at half-fare for the round trip. For complete information call on "The Milwaukee" agents in St. Paul or Minneapolis, or address J. T. Conley, Assistant General Passenger Agent, St. Paul, Minn.

**Phillips' Upholstered Tourist Cars Are the Most Popular.**

More California passengers travel in Tourist cars under Mr. Phillips' management than in any other way. The Minneapolis & St. Louis railroad has the exclusive right to operate Phillips Tourist Cars, which makes that the favorite line. They combine cheapness in ticket rates, superior finish of cars, select class of patrons, excellency of road bed, the best route and gentlemanly and experienced managers to look after the travelers.

Cars now leave St. Paul at 9:15 a. m. every Tuesday, via the Southern Route, arriving at Los Angeles Saturday afternoon: and at 7 p. m. every Thursday via the Scenic Line of the World, reaching California in four days.

To insure good accommodations, arrangements should be made as far in advance as possible. Consult J. H. Whitaker, C. T. A., Ryan Hotel Block, before concluding arrangements.

**CHEAP! CHEAPER! ! CHEAPEST! ! !**

For low rates and particulars apply at 398 Robert street, Hotel Ryan.

**All New England Points.**

From Dec. 15 to 31, inclusive, the Soo Line will sell round-trip tickets from Twin Cities for Canadian and New England points, good for three months.

**Glad Tidings**

For every one in the Northwest. The Soo Line will sell cheap round-trip tickets from Twin Cities to all Canadian, also New England points, Dec. 15 to 31. Good for three months. 398 Robert street, Hotel Ryan.

## ANNOUNCEMENTS.

NOTICE—THE TRUSTEES OF THE STATE Savings Bank, Germania Life Insurance Bldg., corner Fourth and Minnesota sts., have declared a semi-annual dividend at the rate of 4 per cent per annum for the period ending Jan. 1, 1897. Depositors entitled to interest will please present their pass-books at the bank for entry on or after Jan. 20, 1897. The new interest period begins Jan. 1, 1897. All deposits made on or before Jan. 3, 1897, will be entitled to six months' interest July 1, 1897. Trustees: Ferdinand Willius, John B. Sanborn, Kenneth Clark, C. P. Noyes, John D. Ludden, Thomas Fitzpatrick, Harris Richardson, Gustav Willius, John D. O'Brien, William Constans, W. B. Dean, Jul. M. Goldsmith.

ASSESSMENT FOR PAVING WITH ASPHALT JACKSON STREET.

Office of the Board of Public Works,
City of St. Paul, Minn., Dec. 10, 1896.

The Board of Public Works in and for the corporation of the City of St. Paul, Minnesota, will meet at their office in said city at 2 p. m. on the 21st day of December, A. D. 1896, to make an assessment of benefits, costs and expenses arising from the paving with asphalt, Jackson street, from Seventh street to Ninth street (except between the rails of the street car tracks and between the tracks and for two feet on each side of the outside rails of said tracks), and putting in granite curbing (where necessary), including the necessary gas, water and sewer connections to the property lines, in said city on the property benefited thereby, amounting in the aggregate to $4,115.60.

All persons interested are hereby notified to be present at said time and place of making said assessment, and will be heard.

R. L. GORMAN, President.

Official:
W. F. ERWIN,
Clerk Board of Public Works.
Dec. 14.

## WOMEN DISCOURAGED.

GOOD AND SUFFICIENT REASONS FOR THE BLUES.

**Doctors Fail to Understand Symptoms That Are Danger Signals.**

A marked trait in woman's character is to place implicit confidence in her physician.

A man must work entirely from theory in the treatment of female diseases, for unfortunately facts based upon actual knowledge, belong to the female sex alone. Many women who periodically suffer with attacks of faintness, dizziness, extreme lassitude, "don't care" or want-to-be-left-alone feeling, do not at first realize that these are the infallible symptoms of womb trouble and the forerunners of great suffering.

Soon they grow to feel that the doctor does not understand their case. Then they remember that "a woman best understands a woman's ills," and turn to Mrs. Pinkham.

The following letter is but one positive illustration of this fact:—

"Four years ago I began to suffer with great weakness of the generative organs. My womb was prolapsed; I suffered with continual backache and all the other pains that accompany that weakness. I tried doctor after doctor, had operations. The final operation after which I became a total wreck, was scraping of the womb. A friend, one day, recommended to my husband your Compound. He bought me a bottle. The relief I experienced after taking it, was wonderful. I continued its use, and I am glad to say my recovery is a perfect surprise to everybody that knows me."—Mrs. B. Bluhm, 4940 San Francisco Ave., St. Louis, Mo.

## DIED.

KATZ—In St. Paul, Dec. 12, at 1:50 p. m., at family residence, 96 South Wabasha street, Augusta, wife of Isaac Katz, aged twenty-nine years five months. Funeral will take place this afternoon at 2 o'clock.

KENNEDY—In St. Paul, Dec. 13, 1896, James M. Kennedy, aged nineteen years. Funeral from the residence of his aunt, Mrs. Annie Merryweather, 543 Wabasha street, Dec. 15 at 9 a. m. Services from cathedral at 9:30 a. m. De Pere, Wis., papers please copy.

GENUNG—At Ithaca, N. Y., Dec. 12, George W. Genung, aged sixty-five years, father of Mrs. G. F. Gifford, of St. Paul.

## BIRTHS AND DEATHS.

MARRIAGE LICENSES.

Alfred A. Rodez and Mary Joseph, Stearns county.

BIRTHS.

| | |
|---|---|
| Mr. and Mrs. Rasmusen | Boy |
| Mr. and Mrs. Louis A. St. George | Girl |
| Mr. and Mrs. Frank W. Lindgrew | Boy |
| Mr. and Mrs. Mathias Waesner | Girl |
| Mr. and Mrs. George Hoff | Girl |
| Mr. and Mrs. C. A. Olds | Girl |
| Mr. and Mrs. William Stewart | Boy |
| Mr. and Mrs. Charles Rose | Boy |
| Mr. and Mrs. Joseph Coy | Boy |
| Mr. and Mrs. Louis Ohl | Boy |
| Mr. and Mrs. George Michel | Boy |

DEATHS.

| | |
|---|---|
| Nic Sausen 58 Geranium st | 63 yrs |
| Rosie A. McDonough 242 Edmund st | 7 yrs |
| Oloff Friedland, South St. Paul | 15 yrs |
| Baby Olson, 181 South Wabasha st | 2 yrs |

## AMUSEMENTS.


...METROPOLITAN...

L. N. SCOTT, Manager.

ALL THIS WEEK.

NO MATINEES.

Absolutely the Greatest Sensation ever Presented Here;

The Strange and Peculiarly Fascinating Presentation of

Samri and Mrs. Baldwin,

The White Mahatmas.

And their Superb Company of Entertainers.

Next Sunday—Albert Chevalier.

GRAND POPULAR WITH THE PEOPLE.....

A STRONG PLAY. TENNESSEE'S PARDNER. Matinee Wednesday.

Next Sunday Night—SIBERIA.

CONOVER HALL

Continued Immense Success Compels 4 NIGHTS MORE

TONIGHT. Tues., Wed. and Thurs.

There is only ONE and she is ANNA EVA FAY.

St. Paul is "Fay Crazy"

Nothing heard anywhere but "Fay," "Fay," Fay," and "Ask Miss Fay."

Over 500 people unable nightly last week to obtain even standing room.

Don't miss it this time, or you'll regret it.

Good Reserved Seat 35c on sale at Conover Music Store. Secure early or you will get left.


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 Oldest and Best Appointed Studio in the Northwest.

1850 C. A. Zimmerman 1896

99 and 101 East Sixth Street.

Opposite Metropolitan Opera House.

EXQUISITE PHOTOGRAPHY!

"The New Photo"

Outdoor and commercial work a specialty. Mr. Zimmerman's Personal Attention to Appointments. Telephone 1071.


## ADVERTISED LETTERS.

**List of Unclaimed Letters Remaining in the Postoffice, St. Paul, Dec. 14, 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.

| | |
|---|---|
| Aarons & Cheever Drs | Anderson Miss Mary, 630 Olive st |
| Addams I C | Anderson Miss Mary, 239 Grove st |
| Alice F, 243 North st | Anderson Wm E |
| Anderson Aug | Arhart Edward |
| Anderson C B | Amolson Mr |
| Anderson Miss Gertrude | Ash A J |
| Anderson Gust | Austin T E |
| Anderson James | |
| Anderson John | |
| Baer Miss Katie | Bigelow Miss Nellie B |
| Baker Mrs E F | Bird Charles (Tannery) |
| Baker Mrs Georgia | Booth Auther |
| Baker William | Bosworth Miss Mattie |
| Bartholomew Frank | Brayton S |
| Bartlett John | Breis John |
| Basler Oliver | Brown Miss Joanna |
| Beach W H | Bryant W M |
| Beckaro R D | Burk Mrs Elsie |
| Belden Geo | Bullitt John C |
| Bennett W E | Bushnell M F |
| Cafucob Miss Frances | Coleman Archibald |
| Calloway W R | Collins C P (2) |
| Casey Philip | Commings Rev M C |
| Cashmore Miss R | Crawford C P |
| Chapel C A | Crofford Mrs Jack |
| Cloyd Harry | Cross A C |
| Cobb B C | Cunnan Mrs M |
| Colburn W H | Curtain M J |
| Danner Dr E W | Drew Miss Patience |
| Davidson H E | Drixler J |
| De Moss L M | Duncan Lewis |
| De Savigny I B T | Doreman D H |
| Ellis C S | Erikon C N |
| Engels Miss Ella | Ericksen L Johan |
| Fierstein C | Fuller Woodman |
| Graves C H | Gross Harry |
| Grace O S | Gisleson R F Bradford |
| Greenwald H D | Goodwin L H (2) |
| Habercorn Miss Minnie | Hartwick C B |
| Haddox Henry | Heath Mrs Nellie |
| Halvorson E O | Hedine Miss Anna C |
| Hall Smith B | Hennery W |
| Hallock Mrs G W | Herrmany Paul |
| Hallowell Dr W E | Herzog Mrs Customer |
| Hammon C D | Holbrook Miss Sybil T |
| Harris Miss Lillie | Howard A H |
| Harris C F | Hunt Mr and Mrs P B |
| Harrison Mrs Alice | Iluston Miss E B |
| Jackson William | Johnston Miss Amanda |
| Jacobsen Mrs Ingeborg | Jones George Raymond |
| Johson Rev M | Jones Jim, Railway Clerk |
| Johnson Mrs | Judge Miss Mary J |
| Johnson A W | |
| Kaufmann Annie | Kirby Mrs Marietta |
| Keller P K | Kirk Jahn |
| Kendrick W E | Klatt Rudolph |
| Kennedy Mrs Ada M | Krueger Miss Bertha |
| Kennedy M H (2) | |
| Kersch Mr, 166 East Chairfit | |
| La Rock Miss Sadie | Lewis Mr, 520 Martin St |
| Larson Anna, 93 Sycamore St | Lindal N N |
| Lawrence John, Hamline | Lloyd Mr and Mrs Malcolm |
| Lehman E H & Son | Lockwood W |
| Leimbacher A | Longh B W |
| Leonard Mrs Geo Y | Lowe Miss A |
| McCarthy Miss Katie | Meyers Miss H |
| McNulty Robert | Michigan M F G Co |
| Madigan W J | Miller Fred |
| Maher Bros, Messrs | Mitchell Marvin |
| Mahoney Wm (2) | Montay Mrs H C |
| Mann Miss, The Aberdeen | Moore A E |
| Maria Miss Sarah | Moore Mrs Lena |
| Mathews Mr, No. 178 W 9th St | Murphy Mrs Wm |
| Mathews Miss Belle | Murphy Wm |
| Melope E | Murray Miss Margaret |
| | Mylins Charles |
| Nagle R C | North Star Fur Co |
| Nelson Miss Emma | Nygren Christian |
| Nelson Mrs H | |
| O'Brien Jerome | Olson Miss Anna G |
| O'Connell Kittie | Otto Miss Marie |
| Oddie W M | |
| Paul Karl | Pope Louis |
| Paulson P, 220 Nichols ave | Porter Mrs Nellie |
| Pearson L S | Pressey Rev E S |
| Peck Miss Sophie | Pulkarbek Mrs Lizzie |
| Penna Slate Co | Purinton C O |
| Phillips Miss Hannah (2) | |
| Quigley Doe | |
| Rae R | Robbins B |
| Redshaw William | Rolburn R W |
| Reed Miss May | Rouleau Remie |
| Remer E | Ruddell Jno |
| Reugel Math | Runkle Mrs B J |
| Rideout George | Russell Mrs Mamie |
| Ritchen Thomas | Rutta Miss Maggie |
| Salters Mr and Mrs | Snyder Lucian W |
| Sam Long | Spangler Lloyd |
| Samuelson Sam | Spicer J M |
| Sanden Will | Sproat H |
| Sanger Miss Lizzie | Squires Rev J |
| Schmidt John | Stanton Wm F |
| Schwartz Miss Anna | Stingley Oliver |
| Scofield E H | Street Edward G |
| Shepard George | Sudelth Miss Minnie |
| Sheridan P S (2) | Svenson Miss Mathilda |
| Shirt Louise | Swallow Miss, 112 St Paul St |
| Slade Allan A | Sweezey James G |
| Smith Edward C | |
| Smith Mrs Houston | |
| Taylor Lillie | Tischer Miss Martha |
| Teeple C A | Titus E Andrew |
| Thorne Agnes C | Tower Mrs Wm S |
| Thornton Frank | Towey Martin P |
| Valleau Fred | Van Auken R |
| Walters Miss Dora | White W L (2) |
| Wards Medicine Co | Wickham Mrs Walter |
| Ward L C | Wilcox Dr Catherine |
| Warren L W | Williams H L |
| Waterman Miss M E | Wilson Mrs A |
| Weigel Mrs Dr | Wilson Mrs Fannie |
| Werdman Julia | Wilson F R |
| West John | Wilson Mrs T A |
| Westphal G A | Wilson W A |
| Westminster Orchestra | Wishman Miss Francis |
| Whitwell Chas P | Wynler Mrs C E |
| Yoker Anna | |

UNPAID LETTERS ADVERTISED.

| | |
|---|---|
| Gatto Franiezo | Mullner Michl |
| Kamereff Ida | Olson Miss Aulga |
| Maeney Wm | |

## OFFICIAL PUBLICATION

**Of Resolution Adopted by the Common Council of the City of St. Paul.**

Bd F No. 6763—By Ald. Shepard—

Resolved, That the City Clerk of the City of St. Paul be and is hereby authorized and directed to advertise for sealed proposals for lighting during the year 1897, those portions of the city which have been lighted during the past year with gasoline lamps and such other portions of the city as may be ordered by the Common Council according to specifications for such lighting hereto attached. The Clerk shall, as a part of said advertisement, require each contractor to present with his bid and enclosed therewith a certified check on some bank of the City of St. Paul in the sum of $2,500, payable to the order of the City Clerk, as security for the making of a contract with said city by said contractor in accordance with his proposal, and the execution of a proper bond for the performance of said contract.

Adopted by the Board of Aldermen Dec. 10, 1896.

Yeas—Ald. Allard, Bell, Bigelow, Donahower, Kaldunski, Kenny, Larsen, Shepard, Stutzman, Mr. President—10.

Nays—0.

Adopted by the Assembly Dec. 11, 1896.

Yeas—Messrs. Daly, Dix, Kirke, Krahmer, Mabon, Reardon, Thompson, Mr. Vice President—8.

Nays—0.

Approved Dec. 12, 1896.

JAMES E. MARKHAM, President of the Board of Aldermen.
M. GORDON CRAIG, Vice President of the Assembly.
MATT JENSEN, City Clerk.
Dec. 14.

ASSESSMENT FOR CONSTRUCTION OF A SEWER ON MARSHALL AVENUE.

Office of the Board of Public Works,
City of St. Paul, Minn., Dec. 10, 1896.

The Board of Public Works in and for the corporation of the City of St. Paul, Minnesota, will meet at their office in said city at 2 p. m., on the 21st day of December, A. D. 1896, to make an assessment of benefits, costs, and expenses arising from the construction of a sewer on Marshall avenue, from Fairview avenue to Wheeler avenue, in said city on the property benefited thereby, amounting in the aggregate to $530.50.

All persons interested are hereby notified to be present at said time and place of making said assessment, and will be heard.

R. L. GORMAN, President.

Official:
W. F. Erwin,
Clerk Board of Public Works.
Dec. 14.

DEFECTIVE PAGE