THIS WRAPPER 98c.

This Wrapper is made of fine Lawn in all delicate shades; also the true Blue and the Fast Black guaranteed. Square yoke with four-inch ruffle. Trimmings of novelty braid. Full gathered front, belted in at the waist. Plaited back from the yoke over a tight-fitting lining, giving a perfect fit. Large Leg-o'-Mutton Sleeves, finished with deep cuff. Turn-over Collar. The Skirt is extra full and long. All sizes, from 32 to 46. Price.............. 98c

If you live out of the city order by mail. State exact size desired.

Lansburgh & Bro.

420, 422, 424, 426 7th St.

Lemon Cling Peaches.

At $1.50 Doz. Off.

Families desirous of laying in a supply of peaches to last until new fruit grows, have a rare chance to buy NOW. We bought a large quantity at a greatly reduced price—which enables us to supply our patrons at $2.50 per dozen. They are "FANCY GOODS"—in extra heavy syrup—sold everywhere at $4 a doz.—a clear saving of $1.50 on each doz. cans.

☞ Goods packed and shipped WITHOUT EXTRA CHARGE.

G. G. Cornwell & Son,

Choice Groceries and Table Luxuries,

1412-1414 Pa. Ave.

We Are Funny

About some things—maybe you have noticed it; for instance, we make and lay all carpet free of cost—other dealers charge for the waste in matching figures—and it's all right to do so—but we DON'T. We send a man along with your matting to tack it down—it saves time for you—and maybe a fingernail. When he gets through just say—"much obliged"—there's no charge.

We Sell on CREDIT At Cash Prices

And we have marked every article on these six big double floors in plain figures—so that you can VERIFY the above statement. We are doing a big business—with nice people—people who pay their bills—that's why we can sell on credit—at cash prices—see? Why don't you get the matting and the refrigerator NOW—pay for them a little at a time—weekly or monthly—no notes—no interest. Here's the only place you can buy the North Star Refrigerator—took first prize at the World's Fair—all sizes—$2.50 to $50—Need a baby carriage?—see the one we sell for $5.00—300 others—'way up to $50. How about a bedroom suite?—we sell one in solid oak for $13. Plush or Tapestry parlor suite—$22.50. They are all yours for a promise to pay.

GROGAN'S

MAMMOTH CREDIT HOUSE, 819 821 823 Seventh Street N. W.

Between H and I Sts.

A Worse Condition.

She—It must be terrible for a man when he is married to have to ask his wife for money.

He—There is something far worse.

She—What is that?

He—Suppose she hasn't any to give him?
—Detroit Free Press.

Haunted.

No horrible sight with garments white
Is the vision that haunts my dreams,
But a phantom fair with blue eyes rare,
From which love so tenderly beams.

And oh, that sweet face haunts me so
With its witching smile and its golden hair;
Ah, could its possessor but only know
How her dear face haunts me everywhere!
—Taylor Grimes.

SERVED THE TRIUMVIRATE

School Girl Cooks Gave a Lunch to the Commissioners.

A Practical and Pretty Affair Arranged by Supt. Powell—What Eighty Lessons Will Do.

The venerable and moss-covered joke about the terrible effects of the American girl's amateur cooking was permanently buried yesterday afternoon at the Force School building, where thirteen pretty girls of Miss Fairley's eighth grade served lunch to a party consisting of Commissioners Ross, Powell and Truesdell, Superintendent Powell and Supervising Principal Clarke, of the District schools; Miss Emma S. Jacobs, in charge of the culinary work in the schools; Miss Fairley, of the Force School, and Emory Foster, of the Washington Times.

The entire lunch, and it was one of the daintiest ever served in Washington, was cooked and served by public school girls, who had two years of training in cooking, representing a total of eighty lessons.

It was a representative lunch. The leg of mutton represented the most difficult accomplishment in the cooking of meats.

The tomato salad with Lyonnaise dressing was a delicacy of perfection in that line. The cream of asparagus required the most careful preparation that could be given to any soup, and the mouse, frozen dessert, was as far ahead of ice cream as that popular dish is in the lead of the Irish potato.

The arrangement of the table and the serving of the lunch represent the last work of the little artist in cooking before she is sent out into the world to be the mistress of her own kitchen.

One pretty little miss of twelve years was the chief waitress and played her part with that exactness of movement and immobility of countenance which charaterizes the butler of high degree.

Although there were thirteen white-aproned lady chefs preparing the meal behind a set of pretty Japanese screens, scarcely a sound could be heard where the guests were seated, so perfect was the system and so well arranged were the kitchen utensils.

Each feature of the lunch was in charge of one girl. Each knew her part and the lunch as a whole was greatly enjoyed by the Commissioners and other guests.

After coffee had been served—coffee, by the way, such as we do not get in the various lunchrooms of the city, and rarely at home—Commissioner Ross, on behalf of his confreres, thanked the assembled young ladies and spoke of their practical accomplishments in the most enthusiastic manner.

Supt. Powell followed in some well-chosen words of appreciation. Mr. Clark and Mr. Foster also spoke in praise of the lunch.

Since its inauguration in the public schools, four or five years ago, the cooking lesson has become almost as necessary an adjunct to the education of the girls as any other branch of study.

The system at first was received with some criticism on the part of parents and the girls, but its practical success was so marked and the lessons are so interesting that it is enjoyed by the girls as much as manual training by the boys.

Miss Jacobs may well point with pride to several young households where the effect of her work is being daily demonstrated.

The amateur cooks were: Anna Keyser, Mary Ball, Aline Lansburgh, Adda Wilcox, Bessie McChesney, Edith Emmons, Mary Linn, Annie Dulow, Mabel Gould, Lucy Hayes Breckinridge, Emilie Fitch, Mary Foley, Etta Miller. The waitresses: Mabel McCalmont, Kathleen Graham. Cooking teacher, Miss Jacobs.

Scene at the Force Building.

This Joke Is Knocked Out.

Verdict Against Joseph R. West.

A verdict against ex-Commissioner Joseph R. West for $557 balance on his accounts with the government as disbursing agent of the Treasury in connection with the World's Fair exhibits from South America, was rendered by a jury in Judge Bradley's court yesterday.

PRACTICAL FRENCH COOKING.

Economical Menu for a Savory Summer Dinner.

(By Mrs. Will H. Low, a French woman with experience in the method of cooking as practiced in her native land. Copyright, 1895, by Mrs. Will H. Low.)

MAKING GOOD BOUILLON.

an economical way of making good bouillon is by using anything left over, in the way of meat, which can be of no more use for the table, as long as it is still fresh and good. The bones coming from the roast beef, the giblets from the poultry or the carcass of any bird. When I say giblets I mean not only the gizzard and liver, but also the feet of chicken and turkey (the feet of other fowls like goose and duck are not good), the necks and head (the heads of duck and goose excepted) and the small last joints of the wings. The feet are very gelatinous, and add greatly to the quality of the bouillon. They are covered with scales, which are easily scraped off after plunging the feet for two or three minutes in boiling water, or putting them for an instant on red hot coals. When the claws are cut off they are clean and ready for the pot.

The galls should be carefully removed from the livers, without bursting, for the liquor contained inside is so bitter that it spoils anything with which it comes in contact. If the liver is spotted at the place from which the gall has been removed, cut out the spotted part. Cut open the gizzards, remove the bag of sand contained inside and wash them. Singe the neck and wings and plunge the head in boiling water, so that the feathers will come off easily. Cut off the backs and wash carefully inside the mouth. In fact, the giblets, carcasses or bones of either beef, lamb and mutton or veal, alone or together, will make a very good bouillon.

A Delicious Summer Soup.—Bouillon is made in exactly the same way as indicated for pot-au-feu, with the exception of the quantity of water used, which should be one-third less in proportion to the weight of the material used to make it. All these debris are not as strong as good fresh beef, and consequently will bear less water.

Avoid using fat; it does not add to the quality of the bouillon; it only makes it greasy. Cut the bones used into pieces. A saw for that purpose is a necessary article in a kitchen. If you have not enough material left over to make as much bouillon as you wish, one or two pounds of shin of beef can be added. A small piece of savory cabbage, as big as an apple, added to the vegetables mentioned for pot-au-feu, would give a nice flavor. The only drawback would be that the bouillon would not keep as well. Cabbage sours very quickly, and especially in summer. The bouillon in which cabbage has been cooked would not keep more than twenty-four hours.

Skate-Fish With Browned Butter (In French, raie au beurre noir).—I want to say a few words in favor of a fish which can be obtained here (at least in New York, at Fulton or Washington markets), and to which Americans do not do justice. The reason may be, that the proper way of preparing it has not yet been found in this country; but in France it is appreciated by the most refined gourmets.

When full grown, it is a large, flat fish, very much like a kite in shape; it has also a long tail and transversal bones, all through the body. When it is very small, that is, as big as a flounder, after being skinned, it is fried. When it is large (and some of them weigh as much as ten or twelve pounds), it is boiled and prepared with different sauces. However, the favorite way in France of eating it is with browned butter.

The dealers cut it into pieces and sell you as small a quantity as you wish. The center pieces are the thickest and the best. I have heard it called at Washington market by its French name, "raie."

Wash two pounds of skate-fish, carefully scraping off with a knife the slime with which the skin is always covered, especially when it is very fresh. Put it to cook in enough cold water to cover it, and with a handful of salt. Boil it for fifteen minutes, and take it out on a platter. Now scrape off with a fork the skin which covers it on both sides. On one side the skin is gray, and it is white on the other. Place the fish on the dish on which is going to be served and keep it warm. Meanwhile, put in the frying pan the size of two large eggs of butter, with a pinch of salt and pepper. Brown it on a good fire, moving it about in the pan until it is almost on the point of burning. Do not let it burn, however, as it would become bitter, unpleasant in appearance, and in that condition would spoil the fish. When browned enough, add to it two tablespoonfuls of vinegar, let it come to a boil, pour on the fish, sprinkle over some chopped parsley and serve.

I have had American friends at my table who have found raie a delicious dish. I hope that if any of my readers try it, it will become with them a favorite article of food.

Lentils with Butter—I do not think that lentils are appreciated here much more than the skate-fish. Prepared, however, in the same manner as the white beans, they make an agreeable change, especially in the winter, when fresh vegetables are scarce and dried ones have to be resorted to. The largest ones are the best.

Salad of Escarolle or Endine.—I have heard this plant, called in the markets so often by its French name "escarolle," that I have concluded that it must be known under this appellation, as well as by its English name, "endine." It looks somewhat like chicory, although the leaves are large in comparison.

Like other salads, nothing but the white part of the leaves should be used, it being the most tender. It is generally clean, and needs little washing, if any. Use the whole leaf, as, unlike lettuce or romaine, it has little or no rib. Cut it in two or three pieces, separating it in the middle. When in the salad bowl, sprinkle with chervil, taragon and chives. Dress with salt, pepper, oil and vinegar.

Change Wanted.

Mr. Poorpay—I want to change my room.

Landlady—Very well; give me $20 and I'll give you the change.—Detroit Free Press.

Marriage Licenses.

Licenses to marry were issued yesterday to the following:

Daniel P. Campbell and Annie V. Brooks.
John Sturdy and May L. Brown.
Stephen Halton and Maggie Robison.
James A. Smith and Pickie Ann Adams.
Benjamin Holmes and Maggie Holmes.
William Ellis and Isabella Lane.
Robert Short and Rachel Harrry.
Robert Jackson and Minnie Coleman.
James Goodall and Rosa Brown.
John Dodson and Ella Spriggs.
Peter Wilson and Martha Bailey.
Edward Thornton and May Robison.
William J. Holland and Lizzie Wood.
Robert E. Scraggs and Laura Falglaise.
William Givens and Annie Hawkins.
Andrew Jackson and Susan Spriggs.
Joseph H. Poore and V. M. Robey.
Ottway Booker and Nellie Daly.
Allen M. Dickson and Sallie T. Spencer.
William Lyles and Annie Johnson.
Fred Henderson and Sarah Ferguson.
Nathaniel Wood and Emma Johnson.
Isaac Snowden and Martha Boyd.
Frank Taylor and Eliza Powell.
Robert A. Pumphrey and Ida C. Davis.
William W. Levi and Virginia Rollins.
Charles Peters and Rose Ford.
Richard Baxter and Mary Pierce.
Charles Coleman and Martha Devine.
Henson Stewart and Amanda Thomas.
George Holmes and Lily Hayes.
Charles R. Goldsborough and Alice Benson.
James Myers and Melinda Johnson.
Frank Mack and Louisa Neal.
Samuel Sales and Annie Robinson.
R. W. Buchanan and L. G. Pinkett.
James Mack and Mary A. Colbert.
Greenville Wood and Mary Newman.
John E. Flynn and Sara L. Elly.
Florence M. Hall, of Frederick, county, Md., and Minerva Frazer.
William Johnson and Georgie Washington.
James Jackson and Cornelia Robison.
William Tate and Fannie Elliott.
Samuel Bell and Mary Thomas.
H. H. Snyder, of Prince William county, Va., and Mary E. Rollins.
William Washington and Martha Jackson.
James Simms, of Fairfax, county, Va., and Emma E. Everfield, of Prince George's county, Md.
William Alexander and Eliza Hawkins.
Richard Dant and Mollie Williams.
Charles Quarles and Sophie Johnson.
Herbert Ford and Mary Ford.
Allen Jones and Kate Runnals.
James Moss and Lizzie Carter
John Ridgway and Ida F. Willit.
Henderson Cash and Ellen Cole.
J. H. Smith and Kate Buchanan.
Horace Gilbert and Mary Smallwood.
James A. West and Amy King.
William H. H. Payne and Annie West.
Charles Turner and Mary Jackson.
Daniel Ransom and Belle Turner.
Louis E. Williams and Amanda M. Lee.

Greenbrier White Sulphur Springs.

Will open June 15 under new management. Many improvements; former prices. Only seven hours from Washington. Two limited vestibule trains daily. Apply to C. & O. offices, or address Eubank & Glover, White Sulphur Springs, Greenbrier county, W. Va.

SOCIETY GIRLS' LATEST FAD

Telephone Teas Are Informal, But Somewhat Exclusive Affairs.

Mr. and Mrs. A. L. Barber Entertained Friends on Their Yacht "Sapphire"—Other Events.

The society girls of San Francisco, who are always progressive in their ideas in all things in as well as outside of the fashionable world, have instituted this season a new order of entertainment—that is, so far as the name goes it is new. In reality it is an old friend in a new guise, none other than the regulation afternoon tea. In this instance, however, the San Francisco girls have dubbed it the telephone tea, inasmuch as all invitations for these entertainments are sent by the hostess of the afternoon over the telephone on the morning of the day on which the tea is to take place.

It is thus much less formal than an afternoon tea for which cards are sent out, and the company is a smaller one because of the fact that no one is asked other than such as happen to have a telephone in the house.

At first sight it might look like a big boom for the telephone company, but in reality nothing of the kind is intended. The girls generally meet at the telephone teas to discuss mainly their respective plans for the summer, the last new engagement announced, and the latest morsels of society gossip generally. The plans for the summer have the right of way, however; so much so that, according to the authorities on the subject, even the all-important subject of new gowns and fetching toilets are for the time given a place in the background. Whether or not this is true, the idea of the telephone tea being a new one in Washington, it is given as a hint for what it is worth, that those who choose may follow in the lead of the rich girls on the Pacific slope.

Mr. and Mrs. A. L. Barber, with their daughter and son, were the entertainers of the afternoon yesterday on board their yacht Sapphire, which was anchored off the wharf at Georgetown instead of at the Analostan boathouse, as was at first planned. The guests who were entertained from 3 until 7 o'clock in the afternoon were conveyed to the yacht in small boats and enjoyed to the fullest extent the pleasant little change from the conventional in the matter of the entertainment generally.

The bright afternoon after the long period of cold and rain sufficed to bring out the guests in large numbers, so that the responses to the informal invitations were quite general on the part of Mr. and Mrs. Barber's friends. Informal as was the occasion, the yacht had been put in gala dress for the reception of the company, and as an inspection of every part and portion of the floating home was enjoyed by those who visited it, the effort on the part of the crew to have everything in the most shipshape order was very apparent. The brasses shone in the bright sunlight and in the cabin the unusually comfortable furnishings were added to by floral decorations. Flowers were also on the table from which the guests were served with a light collation.

At the parsonage of St. Patrick's Church was celebrated yesterday morning the marriage of Miss Susie E. Fletcher to Mr. Sumner Albert. The bride wore a pretty traveling gown of made cloth, and carried a bouquet of mermet roses, and had her sister, Miss Katie Fletcher, as maid of honor. Mr. J. C. O'Loughlan was best man.

The wedding party was quite a small one, and consisted of the immediate relatives of the bride and groom. Rev. Father Gloyd performed the marriage service. Those present at the ceremony were Mr. and Mr. Charles Fletcher, mother and brother of the bride; her aunt, Miss O'Loughlan, and Mr. and Mrs. Herbert Wright.

Mr. and Mrs. Albert left on one of the morning trains to New York, where they will remain until Sunday. They will then go to Atlanta, and upon their return to Washington will make their home at No. 701 Twelfth street northeast.

The marriage of Miss Elizabeth Veronica Fealy to Mr. Charles Beaumont Hepburn will take place Tuesday evening, June 4, at 7:15 o'clock, in St. Paul's Church, corner of V and Fifteenth streets. After the 25th of June the bride and groom will be at home at 1618 Nineteenth street.

The marriage of Miss Gertrude Lynch, daughter of Mr. and Mrs. Augustus D. Lynch, to Mr. Ruter William Springer, Post Chaplain U. S. A., will take place at the Metropolitan M. E. Church, in this city, on June 5. The bride and groom will then go to Fort Thomas, Newport, Ky.

The Spring Market to be given at Metzerott Hall on Saturday morning by the Daisy Chain Guild, for the benefit of the Children's Hospital and the Guild fund, will be under the patronage of the most fashionable element in the city.

Among those who will take part and have stands will be Mrs. Lamont, Mrs. Ramsay, Mrs. Archibald Hopkins, Mrs. Skerritt, Mrs. MacDonald and Mrs. Preston Sands.

A notable feature of the Market Garden will be that the usual market prices will prevail, and it is therefore hoped that everyone interested in the welfare of the Children's Hospital and Daisy Chain will make a point of doing their marketing at the attractive stands that will be arranged for the occasion.

There will be a luncheon served, and later an afternoon tea to wind up the entertainment. The tea will be at 6 o'clock.

A Little Profit.

"Do you value you reputation in your business," she asked, earnestly, "or do you wish to be considered an imposter?"

The brigand shuddered.

"Then," she said, "you cannot afford to take my diamonds. I—I am an actress."

He paled.

"Can it be," he muttered, "that the critics are mistaken, after all?"

Her manner was very confident and he felt that the risk was great. The gems fell from her nervous grasp. With a sigh he turned and fled.—Detroit Tribune.

Never Know When We Are Safe.

Stills—What was Bixby arrested for?

Allison—Bigamy. Married the two-faced woman in a freak show.

Stils—Waow! Guess I'll skip the country. My wife has been two-faced for over twenty years and I never knew I stood in danger.—New York World.

The Robber Fake.

"Well, Jimmy, how much did you put in the Sunda yschool box to-day?"

"Ten cents," said Jimmie. "It was good business, too. Teacher gave me a card for being the most generous boy in the class and I swapped off for a postage stamp worth 15 cents with Billie Wilkins."—Harper's Bazar.

$1.25. To Baltimore and Return. $1.25.

The Pennsylvania Railroad will sell Saturday, May 25, and Sunday, May 26, good returning until Monday, the 27th, excursion tickets to Baltimore at the rate of $1.25.

"ATTENTION!"

Selected grades of Anthracite Coal, all sizes for family use. Also steam and gas Coal and Coke; all of very best quality. Hickory, Oak and Pine Wood, sawed and split any length. All Coal and Wood under cover. Orders delivered promptly. Pea Coal, $4.50 per ton; very good for cooking, for summer use. Give us a trial and be made happy.

MILLER, ROBBINS & CO.,

Main office and yard, S. W. cor. 14th and C n. w. Branch office, 1518 14th st. n. w. Telephone No. 39.

DEATH RATE INCREASED.

Figures for Last Week Are, However, Below the Annual Average.

The reports of deaths to the Health Department during the last week showed a slight increase over those of the previous week. The total number went up from 81 to 91, and in the same ratio the death rate increased from 15.57 to 17.49.

These figures are much below the annual average, thus indicating a fair condition of the general health of the city. Three fatal cases of typhoid fever were reported. These, added to the two in March, and one in April, make but six deaths from this malady since the first of March last, as against sixteen during the same period last year, and twenty-seven in the year before that.

The limited number of cases of diphtheria and scarlet fever, and of that number of deaths therefrom reported goes to indicate that these diseases do not, at this time, present any alarming phase. The usual summer ailments among young children have not as yet made their appearance, and hence the mortality among this class is at the normal.

GERMAN-AMERICANS SUNG.

Third Annual Concert of the Concordia Maennerchor Largely Attended.

Quite a festive crowd of German-Americans were in attendance at Odd Fellows' Hall last evening at the third annual concert of the Concordia Maennerchor, assisted by the Immanuel Maennerchor, of Baltimore. Both clubs succeeded in enlivening the evening with their rousing German and English songs, and received the hearty plaudits of an appreciative audience.

The programme consisted of vocal and instrumental music, recitations and comic scenes, and with few exceptions was enacted entirely by men. The ladies who appeared rendered vocal solos, and were Miss L. Schmitt, Miss Marie A. Kuhnel, Miss J. Morrison and Miss J. Fischer.

Those who participated for Concordia Maennerchor were Messrs. M. Seibert, M. Kerswein F. Wassman, E. Horning, F. Zobel, G. H. Aschenbach, H. Schmidt, O. W. Luebkert, G. Keller, Conrad Zimmerman, C. Reisinger, F. Kuhnel, and G. Lochler, with Mr. C. Rupprecht, director.

Immanuel Maennerchor, Messrs. L. Beemann, Fred. Kalthof, H. W. Lange, E. Dorries, A. Schramm, Christian Hagedorn, F. Schuette, W. Sallmann, William Berger, H. Rasch, J. Link, P. Dorries, H. Thomas, Fred. Schaaf, W. C. Seidel, and C. A. Budenbohm, and Mr. L. Krieger, director.

PRIZES FOR SCHOOL CHILDREN.

The "Woman's Edition" of the Washington Times, to be issued July 4, for the benefit of the Home for Incurables, offers three prizes to the scholars of the High Schools and public schools of Washington who will furnish the largest list of subscribers to the paper.

First Prize—Harper's Magazine—one year.

Second Prize—Cosmopolitan Magazine—one year.

Third Prize—McClure's Magazine—one year.

Send subscriptions, with subscriber's address, to Business Managers, Woman's Edition, Times Office.

WEST END NEWS AND GOSSIP

At the Georgetown College to-morrow the Philonomosian Society will hold its annual debate on "Resolved, That capital punishment should be abolished." The debators, pro, are Messrs. Thomas M. Pierce and Clark Waggaman, and, con, Messrs. William Ford and Raymond Stafford.

Louis H. Sunnerman, eighteen years of age, died at the home of his uncle, H. Voigt, on Riggs road, Tuesday. The funeral services will be held in St. Paul's Church this afternoon at 2:30 o'clock, and the burial will be in Rock Creek Cemetery.

Cards are out for the annual May ball to be given by Prof. Henry Schlosser's dancing academy May 28, at the Carroll Institute, on Tenth street near K.

During the game at university grounds yesterday three runaways occurred near the park. John Harley's horse ran away, and after knocking down a picket fence demolished the buggy of a colored man named Sikes.

The following schooners, loaded with coal, will sail during the present week for Boston: John S. Ames, William Lippet, Bertha Deane, and Earl P. Mason. The barges Consol, No. 5, J. Alvey, Plough Boy, and Nos. 120 and 116 have cleared.

ANACOSTIA NEWS.

Sergt. W. Thomas Anderson has begun a crusade against several alleged gambling rooms which are said to exist in Anacostia. As a result of a recent visit to a tobacco store on Monroe street one evening last week, accompanied by Policeman Reagan, a warrant was to-day issued and served on its proprietor, W. D. King, charging him with allowing gambling on his premises. The officers walked into a rear room where several games of cards were being played and discovered many patrons of the games of chance. Among the persons in the room was Policeman Robie, who, however, was off duty. The case will come up to-day in the police court. King maintains that the games were only for pleasure.

A large crowd of young people last night assembled at the home of Mr. H. A. Linger, on Harrison street. They comprised several classes from the Methodist Sunday-school, and were entertained by Mr. Linger, the superintendent, who was assisted by Mr. J. E. Powell, the president of the Epworth League.

THEY HAD SURPRISES.

And Are Now Wondering How to Act When Next They Meet.

They had eaten a philopena and as the result was doubtful each decided to pay forfeit, which had been left for the loser's own selection, says the Pittsburg Post.

They happened to meet on the street that day, and as he turned to walk back with her he said:

"I've just come from your house, Miss Edith, and I hope you will like what I have left there."

"Oh, I'm sure I shall; you always have such lovely taste. I, too, have just sent you a trifle which I hope you may find to your liking."

"Oh, Miss Edith, you know I couldn't help liking anything you would select."

"Oh, I can hardly wait to go home to see what you have brought me."

"I, too, am curious to know what my present is. But where have you been?"

"I just came from May's. I had intended to remain all the afternoon, but that horrid little dog of hers made me so nervous that I really couldn't stay."

"Don't you like dogs?"

"Oh, yes, some dogs; but this is one of those horrid little pugs—I never could bear a pug."

"Oh, Miss Edith, I thought you——"

"Had too much good sense to like the horrid things? Thank you! I knew you would understand me, you always do."

"I—er—isn't that Dick Browasmith coming toward us?"

"Why, yes it is. What a well-dressed man he is."

"Rather, yes—that is, barring his ties. I never could think anything of a man who wears red neckties."

"Why, I though tyou——"

"Would never be seen wearing such a thing? Thank you for your good opinion; I won't."

"I—ah—well, here we are at home. You will come in, won't you?"

"Why—er—no—that is, I really haven't time. I—I must go home and see the loving gift you have sent me."

"Oh, don't be in a hurry about that. You really ought to come in and see my surprise and pleasure when I first see your charming present."

"You are sure to be surprised, at any rate, Miss Edith," said the young man, with a sickly smile, as he backed down the steps.

His words were verified, for she found that he had bought her a pug, while on reaching home he opened a perfumed packet to find she had sent him—a red necktie. And now they are wondering whay to say to each other when they next meet.

EMRICH.

Bread At Four Cents

A loaf is bread at cost! See that you take advantage of what our enterprise provides.

All our goods are sold at as close a margin, and closer, as any concern in the city of Washington.

We have the business, the facilities, the desire to sell close. That's why.

Bread at cost - 4c loaf
Cream Cheese - - 12c
Fresh Pork - - - - 11c
Cooked Ham - - - 30c
Honey Cured Sliced Ham, with fat off - 20c
Oyster's Best Butter - 25c
Fresh Eggs - - - 14c
California Ham - 9c lb
2 jars English Pickles 25c
Fruits and Vegetables; fresh and reasonable.
Bartlett Pears - - - 10c
Chipped Beef - 10c box
Lard - - - - 7c
Sugar Cured Ham - 12c

All goods guaranteed.

Our pound weighs 16 ounces.

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(Telephone 347.)

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1057 M st. nw. — 4th and I sts. nw.
20th st. and Pa. ave. nw.
12th st. and N. Y. ave. nw.

EVERY TIME

we sell a GAS RANGE we connect it and guarantee ours to work from small pipe in your kitchen—fullest variety.

Gas Stoves

From 75c. to $49.

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FRED J. SPINDLER & CO.,
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Service Prompt; Terms Reasonable.
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WRIGHT'S UNDERTAKING ESTABLISHMENT, 1337 Tenth street northwest. Special attention to embalming. Open day and night. Phone, 709. my25-3mo

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First class service. Phone 1385. ja4-3mo

DIED.

WILLIAM COGSWELL—Born August 23, 1838, died May 22, 1895. Services will be held at his late residence, 1349 L street northwest, May 23, at 2 p.m. Interment at Salem, Mass.

Funeral party will leave Washington at 3 p. m., May 23. 1t

FREEMAN—On Wednesday, May 22, 1895, at 3 o'clock a. m., John E., beloved and only son of Johanna A. and the late John F. Freeman, aged three years and six months.

Funeral from his grandfather's residence (Mr. Edmund King), No. 1226 New Jersey avenue northwest, on Friday, May 24, at 11 o'clock a. m. Relatives and friends invited.

HENKLE—Suddenly, on the morning of May 21, 1895, Gen. S. S. Henkle.

Funeral will take place from the Metropolitan M. E. Church, May 23, at 2:30 p. m.

LEE—Departed this life Monday, May 20, 1895, at 12:20 o'clock p. m., at his residence, 2466 Virginia avenue northwest, William Henry Lee, the beloved husband of Mary Elizabeth Lee.

Funeral will take place from the Union Wesley Church the 23d instant, at 3 o'clock p. m.

McDONALD—On Wednesday, May 22, 1895, at 11 o'clock, James Arthur, youngest son of James H. and Sarah A. McDonald, aged eight years, two months and thirteen days.

Notice of funeral hereafter.

MIDDLETON—Departed this life May 20, 1895, at her residence, 234 R street northwest, Mrs. Betsy Middleton.

Funeral will take place Friday, May 24, at 2 o'clock p. m., from the Third Baptist Church. Friends and relatives are respectfully invited to attend.

SEEBODE—On May 22, 1895, at 5 a. m., a long and painful illness, which she bore with Christian fortitude, Sophia W., beloved wife of F. W. Seebode, aged thirty-four years and seven months.

Funeral from her late residence, 1802 Sixth street northwest, at 3 p. m. Friday, May 24. Friends and relatives respectfully invited to attend.

SUNNERMAN—On Tuesday, May 21, 1895, at 4:15 a. m., Louis H., beloved son of Mrs. Sophie Sunnerman, aged eighteen years and four months.

Funeral from his uncle's residence (Mr. H. Voigt), Riggs road, D. C., on Thursday, May 23, at 2:30 p. m. Services at St. Paul's Church, Rock Creek Cemetery, at 3 o'clock. Relatives and friends are respectfully invited to attend.

JOHNSON—On Monday, May 20, 1895, at 8:45 p. m., after a long and painful illness, Thomas Johnson, husband of Annie E. Johnson, in the sixty-fifth year of his age.

Funeral from his late residence, 1205 Fourth street northwest, Thursday at 4:30 p. m. Friends and relatives respectfully invited to attend.

THOMPSON—On Tuesday morning, May 21, 1895, at 9:45 o'clock, at her residence, 409 L street northwest, Emma B., beloved daughter of Mary V. and the late Christopher C. Thompson, aged twenty-two years.

Funeral will take place at McKendree Church on Thursday morning at 10 o'clock. Friends and acquaintances respectfully invited to attend.