

# NICKEL PLATE

307 NICOLLET AVE.

## Right Good Shoes

### at Low Prices.

Men's fine black vici kid box calf and Rex calf shoes, on the new Saxon and college toes; good solid soles; \$2.50 values.

**\$2.00**

30 new styles Men's \$3.00 Shoes, patent Vici Kid, Box Calf, Velour Calf and fine Vici; welted soles, stylish new "Teddy," "Custom" and "Kor-recto" lasts; guaranteed full value.

**\$3.00**

See our swell "Cadet" Oxfords, in patent calf and fine black velour on the new "Solace" last, with double welt soles. You'll say they are good value for \$3.50. Our price

**\$3**

# MILLINERY.

An evident regard for the severe, so manifest among milliners this season, is no sign of good taste, or good sense. Judgment, experience, and a liking for things dainty, delicate and beautiful should be the controlling influence.

Two minutes will convince you that we are neither severe in style, nor in price. We solicit your inspection now before another rush.

For Thursday, Friday and Saturday we have prepared exceptional temptations.

An excellent variety of Turbans in black, beige, brown and navy, trimmed with chiffon, ribbon and roses, or other flowers.

**\$2.95**

Pompadour effects with braid crown, draped with lace, trimming taffeta or velvet ribbon, foliage with flowers.

**\$3.75**

Large Hats of tucked Chiffon or Silk with tubular braid, faced with shaded soft silk or other stylish material. Trimming of Satin ribbon, rosettes, or folded Chiffon with large black or colored flowers and other unique ornaments. Worth \$8.00 to \$9.00, special.

**\$5.95**

Children's Hats innumerable.

**\$1.25 to \$3.95**

## GAWNE'S BAZAAR

1327-29-31 Washington Ave. North.

The Master Grain Staff Food

# Granola

Made by the Expert Fathers of Cereal Products, The BATTLE CREEK SANITARIUM FOOD CO.

## It Builds Hardy Nerve and Muscle Strength

For big, strong men, little children and invalids. The starch in this food has been turned to dextrine and true sugar, thereby saving the stomach this work, which is necessary before nutrition can result.

Eat Granola and Live

Live well and be well while you live. Every package of genuine Granola bears a picture of the Battle Creek Sanitarium. Sold by all grocers. Beware of imitations. Drink CEREAL and sleep well—it leaves the nerves STRONG. Send 3c for Granola sample to

Battle Creek Sanitarium Food Co.

BATTLE CREEK, Mich.

## In Social Circles

Mrs. George Clement and Mrs. Edward E. Webster entertained fifty women at cards this afternoon at their home on Aldrich avenue S. Six hand euchre was played and the decorations were in green and red. Carnations were the flowers used. To-morrow afternoon Mrs. Clement and Mrs. Webster will entertain a second group of women at cards.

The marriage of Miss May Jennie Pratt, daughter of Mr. and Mrs. C. S. Pratt, and Thomas F. Kelly took place at 4 o'clock this afternoon in Immaculate Conception church. Miss Prendergast was at the organ and played the Lohengrin march as the bridal party entered. "Oh, Promise Me" during the service and the Mendelssohn march at the close. The ushers were John T. Cross, James J. Walker and J. P. Spaulding, and Edward Kelly was best man. Miss Vane's cross was maid of honor and wore pink mousseline de soie, a white hat trimmed with pink and carried pink roses. The bride's gown was of white French lawn. Her hat was trimmed with white and she carried a great cluster of bride roses. Rev. Father Duffy read the service, which was followed by an elaborate wedding dinner served in Richmond hall. The guests were only the immediate members of the families. Carnations and ferns formed an attractive table decoration. This evening a reception will be given in honor of the bride couple from 8 until 11 o'clock. Over 300 invitations were issued. The guests from out-of-town are Mr. and Mrs. George Stivers, Iowa; W. P. Godley, California; W. W. Stivers and family, and Mr. and Mrs. Black from St. Paul. Mr. and Mrs. Kelly will be at home after May 1 at 1414 Fifth avenue S.

The marriage of Miss Maude M. Gilpatrick, daughter of Mrs. T. A. Lyman, to Beecher A. Graft, will take place this evening at 8 o'clock at the family residence, 312 Eighth avenue SE.

The active chapter of the Alpha Phi fraternity gave a delightful collation Monday evening at the home of Mr. and Mrs. Alvin T. Poehler on Girard avenue S. The decorations were in red and white and flags and banners festooned the walls and doorways. Claude Luce and Miss Gertrude Baker led and about fifty-four young couples participated in the unique figures. The favors were banners, caps and other trifles. Supper was served in the dining room. The presentation of large bunches of flowers to Mrs. Noble, mistress of ceremonies, and Miss Dayton, pianist. Mrs. Noble distributed pretty handpainted souvenirs.

The wedding of Miss Jennie E. Henshaw, a niece of Mr. and Mrs. William Fleming, and Charles D. Matthews, will take place at 8 o'clock to-morrow evening in Gethsemane church.

Dr. and Mrs. J. S. Montgomery will entertain the young people of Wesley M. E. church on an informal reception this evening at their home, 1241 Vine place.

At the marriage of Miss Nellie Gertrude Judd and Henry Taylor Smith, which will take place next Tuesday at the home of the bride's brother and sister, Mr. and Mrs. Frederick W. Upham, in Chicago, Mr. and Mrs. Wilton Brewster Judd will be best man and matron of honor. The service will be witnessed by only the immediate relatives but invitations have been issued for a large reception from 8 until 11 o'clock. Mr. Smith will take his bride to Europe for a trip of several months.

An interesting wedding took place in Kansas City yesterday afternoon, when Miss Rosalie Flournoy, daughter of Mrs. John T. Flournoy, and James R. Bennett, Jr., of St. Cloud, Minn., were married. The guests included Mr. and Mrs. Charles Towne of Minnesota. Mr. Bennett has been a prominent politician in the state for twenty years. He will bring his bride to Minnesota about May 1.

Miss Irene M. Grady, daughter of Mr. and Mrs. John A. Grady, and E. H. McDowell took place at 1411 Sixth street NE last evening. Miss Agnes Grady was maid of honor and little Elizabeth Fay was flower girl. The best man was John Grady and the service was read by Rev. Father Gleason. The forty guests included Mrs. William T. Fay of Green Island, Minn.

**Personal and Social.**  
Mrs. Frank Campbell, Miss Frances Ohato and Miss Laura McFadden have gone to Tacoma.

The Clither Club will hold its next meeting with Mrs. Hill and Mrs. Tuttle at 711 Twentieth avenue N.

Mrs. Emma Croftend and daughter Matilda left Monday morning for Germany to visit relatives until September.

Minneapolis lodge, No. 6, I. O. G. T., will give a masquerade in Richmond hall, 723 Nicollet avenue, Friday evening.

Mr. and Mrs. George Chase Christian have left for Phoenix, Ariz., to spend some time with Mr. and Mrs. George H. Christian and Henry Christian.

Mrs. L. P. Munger of Hannibal, Mo., who has been the guest of Mrs. Sumner T. McKnight for the Crosby-McKnight wedding, has returned to her home.

Minneapolis people in New York are: Gilsey, W. R. Gray; Holland, W. H. Dunwoody; Imperial, H. M. Hill; Murray Hill, Mr. and Mrs. H. W. Rose; Rossmore, G. H. Arnold; Vendome, T. J. Hayes. St. Paul: St. Denis.

## OUR DAILY BREAD

Valuable Suggestions for the Kitchen and Dining Room.

By Katherine Kuris.

HOUSEHOLD HINTS

As the head of the "domestic department" in every small family knows, it is seemingly more difficult to cater for two or three and avoid all unnecessary expense and waste of material than it is to provide for a larger number. When, for instance, a roast has been on the table twice in its original form, one must devise some method by which to disguise it so completely it will not, on its acquaintance, be recognized as a too familiar acquaintance.

For small families, even when economy is not to be considered, it is wisest to avoid large joints, of course; but when there are four or five to be provided for, even a small roast may seem a large joint, especially when the appetite is rickety. Therefore, in order to enjoy a good roast at its best, the first serving, it is a good plan to order a joint which will divide to advantage, rather than have a piece that must all be cooked at one time. A sirloin of beef is better divided into two fine dishes than into one roast that may have to be warmed over twice.

**For the Family of Three.**

When the family consists of this number, which includes the servant, one can manage to have very little waste of food, and throughout the week by providing a roast for dinner on Sunday, when a regular hot dinner is deemed necessary, and a fore or hind quarter of mutton for the mid-week dinner. This will provide you with good stock by utilizing the bones and meat trimmings, fresh or cooked for soup stock; to this may be added any left-over cooked vegetables not available for salads—macaroni, rice, barley, etc.—thus obtaining variety of soups without extra expense. The roast can be served cold on the second day for a change, carving neat, thin slices at the table at time of serving.

With it serve a nice hot soup and different vegetables from those served with the roast, and a salad and a hot dessert. Left-over vegetables can be utilized for a luncheon dish or in the dinner salad. Another day a different soup may be made from the same stock by changing the seasonings and flavorings by adding cold baked beans, peas, string beans or the coarser leaves or stalks of celery. The cold meat can be served in a deep English beef pie, mince, croquettes of lamb or a delicate sauce of lamb in the chafing-dish. However small the scraps may be, never throw them away. A family of two or three can indulge in all sorts of dainty entrees and made dishes that are impossible for a large family with good appetites and slender incomes; for a few tablespoonsful of chopped meat that cannot be used in any other way will, in addition to the sauce, a few bread crumbs or mashed potatoes, make croquettes enough for three people; these may be made flat, into cut shapes, a table spoonful or two of mashed potato reheated and used as a border around the edge of the cutlet and the center filled with any suitable vegetable, green peas, creamed carrots, tomatoes, green peas, etc. The scraps may be left Parker house style; a dish they need not hesitate to serve as a tempting breakfast dish or dainty luncheon entree.

**A Forequarter of Mutton.**

If your family is large enough to warrant it, and the weather cold enough to keep meat in good condition for some days, you will find this a very economical part of meat if you can get your butcher to cut it so it will be not only an economical part but at the same time give you a choice joint. Have him take the shoulder out in a round plating, shaped point with knuckle attached, cutting close to the bone and not let him hack the shoulder across or chop it at all. This should be roasted in a good hot oven and served with stewed onions or onion sauce. When carving this joint, cut across the middle from the edge to the bone in the same manner in which you carve a leg of mutton.

**The Rib Roast.**

Besides this joint you have another roast, unless you prefer to use the ribs up into chops up as far as a part under the shoulder. From this the breast should be separated and made into an "Irish stew," or fricassee, while the breast can be made into a "Scotch fluff."

**Scotch Fluff.**

Just cover the breast of mutton with water, adding a little salt. Set over the fire and when it comes to a boil place over a more moderate heat and simmer for three hours. Then take it up on a platter, draw out the bones, make a stuffing of bread crumbs, parsley, thyme, salt, pepper and a little melted suet or butter; lay this on the meat, roll it up and fasten with skewers. Cover thickly with egg and bread crumbs and bake in a good oven fifteen minutes to each pound of meat. When it begins to brown, baste frequently with the pan drippings. Serve on a bed of rice.

**Neck of Mutton.**

The remainder of your forequarter, the neck, is nice boiled and served with parsley and caper sauce. Carrots and the liquor in which it was boiled and serve as a broth with either rice, macaroni, barley or vegetables.

**Filet de Boeuf Chateaubriand.**

This might be termed one of the French table classics, as in the estimation of the Frenchman, luxury can go no further. Yet it is within the power of every housewife to make this dish as often as she wishes a roast. She will find it a very great convenience to have this "tid-bit" on hand for the "unexpected." It will keep in cold weather for a considerable length of time, and for several days at least if kept on ice even in warmer weather.

When preparing for a sirloin roast, choose one that has a thick filet or tenderloin. Remove it as soon as it comes from the market.

When preparing for the table, cut it across into steaks an inch thick; trim them and brush well with melted butter or oil, which is much better, having no salt in it and having also another advantage. It makes the meat more tender. Let the steaks stand a few minutes, turning often at first, then more slowly until nicely browned. Season when done with salt and pepper and melted butter. Garnish with French fried potatoes and serve with

**Chateaubriand Sauce.**

Put a half cut of white wine or claret into a saucepan with a pint of glaze (brown, thick meat jelly), simmer for fifteen minutes. When ready to serve, thicken with two ounces of maitre d'hotel butter rubbed smooth with two tablespoonsful of brown flour. Let it come to boiling point. Simmer a moment, then serve. Lemon juice and parsley may be used in preference to the wine.

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## CHURCH DEDICATION

Methodists of Rochester to Hold Special Services on Sunday.

Rochester, Minn., April 17.—The dedication of the new addition of the First M. E. church will take place on Sunday, April 21.—The dedicatory services will begin at 10:30 a. m. and will be continued through the day, special programs being given at each meeting. Presiding Elder J. F. Stout of Winona will be present. High school rooms have been added to the church, all being frescoed and painted, and supplied with new carpets and rolling partitions. The improvements cost over \$8,000, and furnish a seating capacity of over 400.

Philippe Fontaine, the celebrated American artist, is in the city making arrangements for a display of paintings next week. The most notable painting and the exhibition is looked forward to with a great deal of interest.

Mrs. Anna M. Van Horn, who died Saturday, was buried yesterday at Pine Island. She was one of the oldest settlers of this county, coming here in 1854. She left several children, among them Mrs. E. M. McKnight of Minneapolis, and Mrs. Ella Spurr of Douglas.

An increased appropriation will enable the state library to buy a new historical catalogue every year, which will be of considerable assistance to students.

Since the tax commission of the legislature some shifts have been made in the state offices. The fish and game commission now has ample for ten persons. It is to be the tax commission will occupy a committee-room on the northeast corner of the state capitol building. The adjutant general will occupy room 20, and the labor commissioner room 14. Fire Warden Andrews will occupy a room on the third floor.

# Confellow's

Telephone Main 1185, if you wish to have your Furs repaired, made over, stored and insured during the summer months, and we will send for them. Reasonable charges and the highest responsibility.

## Drapery Dept.

Tapestry Curtains, 3 yards long, all good colors. Special, 50 inches wide, fringed ends, pair.....

**\$2.50**

Lace Curtains, in 20 styles, all good edges, 50 and 60 inches wide, values to \$2.98. Special, pair.....

**\$2.00**

Arabian Lace Curtains in 5 styles, all choice patterns, 54 inches wide, 3 1/2 yards long, values to \$5.50. Special, pair.....

**\$4.00**

45-inch Fish Net, dotted Swiss, colored Curtain Muslin, values to 20c. Special, yard.....

**12 1/2c**

Window Shades—Roller Shades, 6 feet long, in all colors, complete, for, each.....

**19c**

Large line of Smyrna and Wilton Rugs, each, from.....

**\$1.50 to \$38**

## Cloak and Suit Dept.

Handsome Half-Fitting Box Coats, in the latest styles, at.....

**\$12**

Newest styles in Jackets, lined throughout. Price.....

**\$6.00**

Largest line of Eton Jackets in the city and our prices are the lowest. Thursday we will give you some bargains in nobby little Jackets. Prices \$12, \$15, \$16, \$18, and up to.....

**\$50**

A very large assortment of Taffeta Silk Skirts, in all the very latest designs, and Thursday we will sell some very handsome Skirts at \$16, \$18 and \$20, that cannot be matched in quality for less than \$25.

**TAILOR MADE SUITS**—We have never offered a better nor a handsomer collection to choose from, suits in all the new shades and styles, handsomely tailored and worth \$25.00. Price.....

**\$18**

All wool Covert Cloth Suits, very stylish. Price.....

**\$15**

Tailor Made Suits, all lined with best taffeta silk, handsomely trimmed and exclusive styles. Price.....

**\$25 and \$30**

We are showing the daintiest line of Wash Shirt Waists, both in white and colors that can be found.

Do not fail to see our large assortment of Silk Waists in all the new styles and shades. Prices \$5.00, \$6.00, \$7.50 and up to.....

**\$25**

## Silks

The splendid values together with the elegant designs of our Satin Foulards, make them most desirable for a handsome gown. For Thursday we offer something entirely new in white grounds. The very latest; regular values \$1.23 and \$1.00, at only, per yard.....

**85c**

## Black Goods

For Thursday we offer two of the most popular lines in the stock at very attractive prices. All the latest weaves in Etamines, Canvas Cloths, Crepe, Granite, Wide Wales, Whip Cords, Cheviots, Serges, Grenadines, at only, yard.....

**\$1**

Venetians, Poplins, Grenadines, Etamines, Broadcloths, Arnaues, Cheviots, Henriettas, Sicilians, at only, per yard.....

**\$1.25**

## Colored Dress Goods

All Wool Home-spuns, stylish and serviceable; 40 inches wide, all new colorings, at per yard.....

**48c**

Silk Stripe Albatross, the new material for waists, in handsome combinations; a regular 75c quality; special, a yard.....

**58c**

Oxford Grey Skirting Cloth, a good heavy quality, 54 inches wide, warranted all wool, our regular \$1.25 quality. For Thursday, a yard.....

**\$1.00**

**251-253-255 Nicollet Avenue.**

## BIG PRICES FOR CATS

Lady Marcus Beresford's Siamese Kittens in Big Demand.

Siamese cats, with their curious markings and loud discordant voices, are now favorites with fashionable women in England. In many respects they are unique among cats. They follow their owners as a dog would; they are exceedingly affectionate and insist upon being nursed, and they meow loudly and constantly, as if trying to talk, and a deaf person has at first, they have much vivacity, than usually falls to the lot of cats, and less dignity. In color they vary from pale fawn through shades of brown to chocolate. There are two varieties, the tortoiseshell and the pale cat; about the only difference between the two varieties being that the pale breed is darker in color.

The only sacred temple cats that ever left the land of their birth were given to Dr. Nightingale as a mark of special favor by the King of Siam. They were named by their new owner Romeo and Juliet, and are now the property of Lady Marcus Beresford. They are very expensive, moderate specimens selling for \$50 and finely marked ones bringing from \$75 to \$200.

Now that many ladies of rank in England have catteries, the price of high-bred cats is constantly increasing. Champion Lord Southampton, a white Persian owned by Mrs. Greenwood, was sold for \$350, and \$250 was refused for Zaida, a former cat show champion. And in America, of course, as high prices as anywhere are obtained.

**THE ACCENT IDEA IN DRESS.**  
Society women are now studying the accent idea in the matter of dressing. A girl of their own set, whose family met with reverses, is responsible for this new fad. She not only receives cash value for original ideas for gowns, but she is teaching the women of the smartest set that the accent, to which the French women pay so much attention, should in reality not only supply the finishing touch, but furnish the keynote of the gown as well.

Some of the most magnificent gowns ever made for a New York woman have just been designed for Mrs. John Jacob Astor to wear next week. The most novel costume in the collection is of pastel gray satin crepe de chine, and both the very full skirt and bodice are finely accented.

The accent of the gown is the unusual treatment of the lace which trims it. It is heavy ecru church lace, the pattern outlined with bits of turquoise, topaz and exquisite pink corals. The lace starts from the middle of the back, goes across the shoulders to the bust and then falls in two long stole ends behind.

**DISHES FOR FORMAL DINNERS.**  
Harper's Bazar.  
Filet of beef is the meat most frequently at formal dinners. It is decidedly expensive—about 40 cents a pound. However, there is no waste to it, and five pounds will be ample for ten persons. It is to be cooked in the butchery; after it is cooked it is to be laid on a long, narrow platter—a fish platter will do perfectly—and sliced; then a mushroom sauce is poured over it and small piles of vegetables arranged about it; at either end

## DANCING CLASSES

**DON'T MISS MALCOLM'S FRI-DAY INFORMAL.** Masonic Temple.

Popular Music by KELSEY'S ORCHESTRA.

are to be potatoes, cut into balls; down the sides are young carrots in small cuts, string beans, French beans, and bits of turnip. All these vegetables come canned in glass jars for such a time to buy rather than prepare them. The shaddock, or orange wedge, is added, new and delicious. It is made by carefully scooping the pulp from the fruit and separating it into small pieces. A large pint of sugar is added, and a cup of water, a tablespoonful of lemon juice and a dash of soda, when cold the fruit is mixed with the rest and frozen. It is to be served in small glass cups on plates with a coffee spoon on each.

## THE NEWEST TABLE LINENS.

Harper's Bazar.

Of course one can put any amount of money in table linen, and dinner cloths are to be had with lace or drawn work insertions to be laid over color; with exquisite colored monograms; with elaborate woven patterns, or as plain and shiny as satin. One's taste and purse must govern the selection, but in a general way, for ordinary dinner parties, it is safer to buy the best quality of linen with little or no decoration. One tries of even the prettiest patterns, and styles change so rapidly that a handsome and expensive cloth will look out of date in a short time if its figures are at all conspicuous, while plain double damask is always in good taste.

The same thing in effect might be said of centerpieces; they would better be intrinsically beautiful than ornate. Lately embroidered pieces have given place to lace, in either a solid square or circle, or a deep border on a linen foundation. These may or may not be laid over color, according to taste, preference and taste. Just now, however, there seems to be a fancy for having the table in white, the flowers and possibly the candles alone being colored.

**JENNY LIND LETTERS FOUND.**  
A large number of letters from Jenny Lind have just been discovered in Rome, written to a lady friend resident in Italy, and covering a period of thirty years, from 1846 to 1874, says the London News. It is said that there are more than a hundred in all, and are in the most intimate and unconventional terms, giving the great prima donna's candid opinion of much of the music and many of the musicians of her time. The letters have been purchased by an Italian publisher, who proposes to issue them to the world very shortly. It is hoped, however, that they will be judiciously edited. It will add a new terror to life if private letters, never intended for the public, and probably written with a freedom adopted only in correspondence with an intimate friend, can be printed without suitable revision. In this country it is assumed the copyright would be with the deceased singer's executor, namely, her husband, Otto Goldschmidt.

# Purity vs. Lard

Will you use lard or animal fat which may carry disease with it or will you use a pure, cleanly vegetable oil? You must meet the issue squarely as thousands of other intelligent people are doing, and upon your decision depends the health, possibly the lives of those you love.

# WESSON

## VEGETABLE ODORLESS COOKING OIL

Is not only absolutely clean and healthful, which lard may not be, but is perfectly digestible which lard is not. This choice, pure product is Superior to Choice Melted Butter because it is richer, has better cooking qualities, is more conveniently handled and costs much less. Try it. Sold by all grocers. Send us 4c in stamps, mention this paper and receive our new cook book.

### Wesson Process Co.,

120 South Third St., PHILADELPHIA.