THE OLD BEE HIVE Established 1855.

Busy Days

In Garment Room

Our August Sale Prices are of such magnetic force that we are selling an astonishingly large number of suits.

Our Pan-American Suit at **$12.50** has not yet been matched and is unmatchable at $15.00 or more.

Pedestrian Skirts made of a fine English cheviot, brown mixtures, dependable, strong, stylish, made with the 7-gore flare or flounce styles, regularly sold at $8.50; choose now at ***$4.98.***

Alexombrie Storm Coats

Oxford, Tan, and Brown cloths, new shapes and styles for fall, thoroughly rain proof and odorless. A perfect dream of a coat. Price $9.50 to $25.

Silk Eton Coats

Startling reductions in price—all very handsomely trimmed. You know the kind of goods we sell—these were from $12.00 to $25.00 each; you choose now for ***$5.00.***

Shirt Waists

A Third, A Half and Less Than Half Price. The choice of the entire stock of waists that were 75c to $1.25 now ***50c.***

Waists that were $1.50 to $2.50 now ***98c.***

Waists that were 50c now ***19c.***

Silk Waists

25 waists that were $7.50 to $10.00, your choice ***$1.98.*** A little alteration and you have an up to date stylish silk waist for little money.

Our Shoes For Children

Have that strong recommendation over which we sign our name.

A guarantee of perfection, durability, correct fit, and will stand the hard usage of healthy children at school. Prices 25c to 50c under the shoe dealers.

THE OLD BEE HIVE

CITY NEWS.

CITY AND VICINITY

Word has been received in this city that Leo, the five months' old son of Mr. and Mrs. Jules Sicays, died Friday morning in St. Hyacinthe, P. Q.

President and Mrs. Buckham were in Venice the first week in this month and were enjoying that wonderful city in spite of the extreme heat.

A freight wreck near White River Junction delayed the north bound train which should reach Essex Junction at about noon four hours and 50 minutes Friday.

A suit was entered Friday for trial in County Court in which M. L. Powell seeks to recover upon a note given by C. B. Hibbard of Rutland to parties in the West. The note is for $400.

An appeal from justice court was entered for trial in County Court Monday in the suit of Eliza H. May vs. Oliver Folsom of Essex Junction. The case is an action of assumpsit.

B. E. Buzzell has resigned his position with Andrew Charland, and in company with J. N. Buley, has bought the barber shop of E. Murray at Richmond and will take possession soon.

A deed of 300 acres of land on the line of the Rutland-Canadian Railroad was given Monday by Lizzie M. and W. R. Chambers to the Rutland Railroad company. The consideration was $900.

The Shelburne Sunday schools had an excursion over the Rutland Railroad yesterday to Island Park. About 200 took the trip, of which number 25 took the train at this city. They returned at 5:35 p. m.

There was an excursion to Island Park Friday from stations between New Haven Junction and this city. The party numbered about 175 and went through the city at noon, returning in the afternoon.

The 18th anniversary of the marriage of Mr. and Mrs. E. S. Adsit was pleasantly celebrated by the campers in the vicinity of Camp Idlewild on Thursday evening. A handsome piece of silver was presented to Mrs. Adsit.

News has been received in this city of the death at Hotel Normandie in Chicago of Edward Gibbs. Mr. Gibbs was a former resident of Hinesburgh and was quite well known in this city. He leaves a wife and one son.

Summer post offices have been secured by Congressman D. J. Foster at the Summit House at Mount Mansfield and at Long Point. The offices will be of great convenience to the guests at both of these popular resorts.

The Reindeer carried an excursion party of about 250 persons from this city, Plattsburgh and the islands to St. Albans Bay Friday. The boat left this city at 6:30 a. m. and on the return trip reached the dock at 9:45 in the evening.

The L. J. Smith house owned by F. E. Burgess on Maple street has been rented by F. B. Houston to W. H. Tyler, who will move here on September 1. Mr. Houston also rented the Cumings house on Pearl street to Capt. Oscar Elting.

Among the list of saved on the Islander was the name of C. C. Ray of Ottawa, Ont. Mr. Ray is a Vermont boy, and at one time owned the City Hotel block in this city. He is an uncle of C. R. Ray of the letter carrier force of this city.

The Epworth League of Winooski enjoyed an excursion on the steamer Vermont Friday. The party numbered about 150 and left this city at 8:40 a. m., going to Fort Frederick. The excursionists arrived here on the return about 5 o'clock.

Howard Crane Friday morning caught a small mouthed black bass at South Hero, which is said to be the largest one known to be taken from the lake. It measured 22 inches in length and its weight was six and one-half pounds.

Celia A., the 15 months' old daughter of Mr. and Mrs. Fred Ross of Shelburne, died Saturday morning. The funeral was held at St. Joseph's church Sunday afternoon at 4 o'clock. Mgr. J. M. Cloarec officiated and the interment was made in Mount Calvary cemetery.

The excursion of the Y. M. C. A. from the Rutland railroad passed through this city Saturday noon. The party numbered about 175 and took the boat at Rouses Point sailing from there through the lake to this city and from here making the return trip to Rutland by rail.

Sheriff Reeves made a trip to Hinesburgh pond yesterday forenoon and stopped at the cottage of Henry Kelley. On looking about he found a case of beer, which he seized and brought to this city. Kelley will have a hearing before Justice Deberville on Friday morning.

Fayette Lyons, a gentleman of about 80 years, drove from his home in Shelburne to this city yesterday and was partially overcome by the heat. Mr. Lyons was assisted into the store of Jones & Isham and physicians summoned under the care of whom he recovered so as to be able to ride home.

Justice Joseph T. Stearns entered judgment as follows Thursday: H. C. Humphrey vs. G. E. Dixon, damages $51.62, costs $1.75. The Royal vs. E. P. Tuttle, damages $16.63, costs $2.85. H. C. Humphrey vs. W. J. Madigan, damages $45.07, costs $2.85. Joseph Miller vs. Mrs. Margaret M. Farrell, damages $18.75, costs $2.55.

News was received in this city Tuesday by George E. Johnson of the death in Lakeville, Conn., of Henry H. Pennock, a former resident of Burlington, who lived at Mr. Johnson's home. Mr. Pennock was employed in this city with F. G. Fletcher. More recently he has been in business at Dallas, Texas, and was in Connecticut on a vacation at the home of his sister, Mrs. Ross. Had he not been taken ill he would have come to this city this week. He died from a brain difficulty and was buried yesterday at Wolcott.

Louis Pecor of Hinesburgh was arrested yesterday by Sheriff Reeves and brought before Justice Deberville on the charge of a breach of the peace. He was found guilty and fined $5 and costs of $6.10. It was claimed that Pecor's wife interfered with his taking a horse out with which to do some raking and that he kicked her.

The New England Telephone and Telegraph Co. are now making the connections from the conduits recently laid in the principal streets. There are in all about 50 connections to be made and the work will take until about September first. The wires will be taken into the telephone office by way of the basement of the store occupied by Gardner Brewer and up through an air shaft.

The board of school commissioners have engaged Prof. Maurice Fichot to have charge of the instruction in French in the High school this coming year. Miss Annie Smith, present teacher in French, will take Miss Coffin's place as teacher of German. Prof. Fichot has been a most successful instructor of private pupils for years and is well known as a very competent teacher of French.

The steamer Majestic, which carried a small excursion from this city to St. Johns on Tuesday, was detained by the customs officers on her arrival here late Tuesday evening. There is a question as to the right of the steamer to come to points in the States and take excursions from here into Canada, which is now in process of adjustment. The steamer remained in this city last night.

Ordnance Sergeant A. Von Nyvenheim, who recently returned to Fort Ethan Allen after a year's service in China, received orders Saturday taking him to Fort Snelling, Minnesota. Fort Snelling is near St. Paul. Sergeant Von Nyvenheim will leave early in the week for his new post, leaving behind him many friends who will wish him success wherever he may be.

Dr. Fred K. Jackson has opened an office at 183 Pearl street. Dr. Jackson is the son of Dr. J. Henry Jackson of Barre, and graduated from the medical department at the University in 1899, having previously pursued a course in arts at the same institution. Since his graduation he has been connected in different capacities with the Mary Fletcher hospital.

The work of laying the conduits for placing the wires of the New England Telephone and Telegraph company underground on some of the principal streets is practically completed. The removal of the wires from the poles and inserting of them in the ducts with the making of the necessary connections has yet to be done and will probably take something over another week.

There was a joint meeting of the Sodalities and of St. Anne's Society in St. Mary's Hall Sunday afternoon at 4 o'clock. The meeting was held for the purpose of completing preparations for the annual pilgrimage of the cathedral congregation to St. Anne of Isle LaMotte. It was decided to have the pilgrimage on Aug. 29th and the steamer Chateaugay will carry the party, leaving at 8 a. m. and returning in the evening.

Sheriff Reeves discovered a new way in which sellers of liquor seek to evade his confiscation of their goods while making a search Saturday night. The search was at Wm. Smith's on North Bend street and it appeared that William had two kegs in a wagon ready to drive away at a moment's notice when the sheriff was found to be near. This part of the plan was successful but the sheriff secured a dishpan full of beer which had been drawn from the wagon.

A. A. Nantelle has sold to David Nelloure the stock of crockery, groceries and dry goods in his store at the junction of Intervale and Elmwood avenues. Possession is to be given as soon as the taking of the inventory is completed, which will probably be to-day. Mr. Nantelle has been in business in the same store for the last 30 years, during which time he has built up an extensive trade by integrity and strict attention to business. His plans for the future are indefinite but it is not likely that he will retire from active life.

Friday was Bennington Battle day, the anniversary of the most important battle fought within this State during the Revolutionary struggle, but there was little to indicate that the people of this city thought the observance of the day worth while. The banks were closed all day and some of the other business places were closed at noon, but aside from that, John Stark and his stalwart followers seemed to be forgotten in the city where the great leader of the Green Mountain Boys found a home and a final resting place.

The steamer Maquam carried an excursion of about 250 people from Ticonderoga Tuesday. The boat was chartered by the Presbyterian church of that place and about 50 stopped in this city, while the remainder went to Port Kent and Plattsburgh. The steamer Chateaugay had an excursion of about 250 from Essex and the Vermont carried about 200, the party going on board at Larrabee's Point and coming to this city. The party was from Brandon and returned to that point upon the 5:35 train over the Rutland Railroad.

The will of the late Martha J. Sumner leaves $500 to the Board of School Commissioners of the city of Burlington for the Stephen Gates scholarship, the interest on the amount to go towards the tuition of some poor and deserving student in the High school. The student is to be selected by the school commissioners, preference being given to some boy or girl from the town of Westford. A lot of land containing about five acres and located just off the Williston road in the town of South Burlington is given to the Home for Aged Women.

There was to have been a hearing Tuesday before Judge Start in the matter of the contempt proceedings in the case of the Old Bee Hive vs. Lyman P. Wood. The report of the master in which some additional findings have been asked had not been completed and it was agreed to submit the report upon briefs. The exceptions in the case of H. S. Soule vs. I. N. Chase, the horse case of the last term of court, will be sent by mail to Judge Start. Tuesday had been set as the day upon which they were to have been submitted.

The steamer Reindeer ran an excursion to Ausable Chasm Monday. The party was made up from stations between Windsor and Essex Junction and quite a number went from this city. An accident at Jonesville delayed the train which was to have reached here at 10 a. m., two hours and a half and this shortened the stay at the Chasm. Those who went to the Chasm left the steamer at Port Kent while the remainder of the party enjoyed a sail on the lake. The excursionists were brought back to this city and left for their homes late in the afternoon.

Wall Paper News.

Tenement owners have now paid their taxes and are preparing to put the balance of their rents into repairs, anyway that's their claim, but it is

NOT SO

if they come to my Bank Street Store to buy their Wall Papers. And knowing that papering would soon commence I have added recently 10,000 rolls of cheap papers, not cheap in quality but cheap in price. Bear in mind, no customer ever entered this store looking to see what he could do in Wall Papers without buying.

LYMAN P. WOOD
184 Bank St.
71 Church St.
Carpet Dealer and Decorator.

Golf Goods and Equipment.

A full line of Clubs for right and left hand players. The leading makes from ***$1.00 to $2.50 each.***

Caddy Bags from ***$1.00 to $4.50 each.***

Golf Balls from ***$2.25 to $3.50 per doz***

Estimates furnished on equipment for full course links or any number of holes.

JOHN A. MANSON & CO.

CASTORIA
For Infants and Children.
The Kind You Have Always Bought
Bears the Signature of Chas. H. Fletcher.

CASTORIA.
The Kind You Have Always Bought
Bears the Signature of Chas. H. Fletcher.

CASTORIA.
The Kind You Have Always Bought
Bears the Signature of Chas. H. Fletcher.

CASTORIA.
The Kind You Have Always Bought
Bears the Signature of Chas. H. Fletcher.

INGTON FREE PRESS

GOVERNOR'S DAY.

Parade and Review of Vermont Regiment This Afternoon.

Sham Battle to be Fought Early This Morning—Camps to be Broken To-morrow Morning—Winners of Service Medals.

Another perfect day added to the efficiency of the men at Camp Governor Stickney yesterday. The usual battalion drills were taken up with good success and guard duty reached a stage of efficiency that had been desired by the commanding officers. The annual rifle practice of the regiment took place, the range at Fort Ethan Allen having been kindly offered by the post officers. There was only a detail from each company in the practice. The highest score made by any man was that of First Sergeant W. E. Willard, who made 24 out of a possible 25 points at 500 yards. The other two men with high scores in Company M were Lieut. E. P. Woodbury, who made 20, and Lieut. F. G. Taggart, who made 21.

The officer of the day yesterday was Capt. E. N. Miller of Company C of Brandon, officer of the guard. Lieut. E. H. Sleeper of Company G of Bradford, and supernumerary officer of the guard, Lieut. C. W. Richmond of Company L of Newport. Private Wheaton of Company H was chosen colonel's orderly.

The sanitary inspection of the camp took place as usual yesterday and the results were more than satisfactory to the inspecting officers. The standing of the various companies was as follows: Companies M, L and the hospital corps 99, Companies B, L, E and F 98 Companies I, C, A and G 97, Company H 95 and the guard 96. The standing of Company L of Newport for Tuesday was omitted yesterday morning. It was 99.

Yesterday was practically the last day of regular camp work. To-day is Governor's day and the routine drills will be changed to special work. Camp will be broken Friday and many of the companies leave in the morning, so that no regular work can be done. The calls will be changed to-day. Reveille will be blown at 4.45, sick call at 5, mess at 5:15, assembly at 5:45 and guard mount at 9:30. The regiment will have a sham battle in the woods at the rear of the camp ground during the early morning hours, returning to camp in time to meet Gov. Stickney who arrives at 10:30. The afternoon will be devoted to the parade and awarding of service medals by Gov. Stickney. The men who will receive medals from the different companies are as follows:

Fifteen years—Capt. H. N. Hadley, quartermaster, Brattleboro; Capt. C. H. Landon, I. R. P., Rutland; Private N. L. Harlow, Co. D., St. Johnsbury.

Ten years—Capt. Henry W. Ellis, Co. D., Lieut. John A. Gunn, Co. D., St. Johnsbury; Sergt.-Maj. S. W. Emerson, 3d Bat., Barre, Sergt.-Maj. A. D. Silloway, 1st Bat., Montpelier; Private E. L. Gilbert, Co. L., Newport; Private G. W. Grandy, Company M., Burlington; Private S. E. Miner, Company I., Brattleboro.

Five years—Lieut. W. C. Woodbury, adjutant 2d Bat., Rutland, Sergt. T. J. Hagan, hospital corps, Rutland; Co. A., Rutland, Sergt. J. F. Mossey; Co. B., St. Albans, Capt. H. W. Ballard, Lieut. H. V. Hall, Sergt. W. H Parkhill; Co. C., Brandon, Corp. C. Bashaw, Co. D., St. Johnsbury, Sergt. J. W. Tinker, Sergt. N. D. Ripley, Priv. A. J. Gale; Co. E., Barre, Sergt. John Pressley, Sergt. George Codger, Sergt. H. P. Meaker, Sergt. C. L. Gauthier, Priv. W. O. Hanson, Priv. H. L. Smith; Co. F., Northfield, Lieut. C. L. Morse, Sergt. E. L. Kelty; Co. G., Bradford, Sergt. H. N. Sawyer; Co. H., Montpelier, Priv. C. E. Wheatley, Priv. W. P. Brown; Co. I., Brattleboro, Sergt. L. A. Whitney, Priv. William Ahrens; Co. K., Bennington, Sergt. G. B. Gavin, Sergt. J. G. Benzal; Co. M., Burlington, Sergt. W. E. Willard, Sergt. T. D. Barber, Priv. T. B. Wakefield, Serg. J. O. Beckwith, Priv. William Thynne, Priv. J. Simpson.

CAMP NOTES.

The men will receive their pay this year before leaving the camp instead of waiting several weeks for it, as was the former custom. Col. Estey has already ordered that the men can secure a portion of their pay at once. Capt. C. M. Brownell is paymaster and the men get their money from him.

There have been more festivities in the evening during this muster week than there were last year. To-night the annual meeting of the Military Order of Foreign Wars will be held. The plans have been changed and the event will take place at the camp grounds instead of at Coon's restaurant. At the close the officers will go to Fort Ethan Allen, where they will be entertained by the officers at the post.

The sick calls this year have been remarkably few and only one contagious disease has been reported. It is that of Private C. O. Temple of Company L, who has the chicken pox. Otherwise the men have not been seriously sick.

The sutler's tent at the grounds does a rushing business. The men are able to get food there in addition to the regular rations and make up in that way what they claim they are not able to secure from the State rations.

SPANISH-AMERICAN VETERANS.

Reception by Local Camp With Meeting of State Organization.

The first of the social events of muster week occurred last evening at the armory in this city when the veterans of the Spanish-American war in attendance at muster were the guests of Capt. C. M. Brownell camp, No. 2, Spanish-American War Veterans. There were in addition a goodly number of townspeople. Capt. C. M. Brownell presided at a short programme in opening, during which Mayor D. C. Hawley welcomed the guests in the name of the city and spoke pleasantly of their service. Congressman D. J. Foster was then called upon and made a happy speech, in which he gave the Spanish-American war veterans not only the credit of having maintained the country's honor in the war with Spain but also said that they had successfully overcome the feeling between the north and the south. Chaplain Lawson was called upon from the audience and spoke briefly, telling some good stories, which won him applause. Capt. Brownell gave a hearty welcome in behalf of the camp of which he is the commander. Upon the stage with the speakers were Gen. W. L. Greenleaf and Col. F. E. Burgess.

A social hour was enjoyed at the close of the speaking and the First Regiment Band, which was present, played for dancing. Refreshments were served during the evening.

The annual meeting of the Department of Vermont, Spanish-American War Veterans, was held in the parlors of Company M., at the close of the speaking. It was the first election, the officers of last year having been appointed. There are now three camps in the State—W. C. S[illegible] Camp, No. 1, Bennington; Capt. C. M. Brownell Camp, No. 2, Burlington; Harold F. Foyles Camp, No. 3, Rutland.

Departmental officers were elected as follows:

Commander—Capt. C. F. Burnham, Bennington.

Senior vice commander—Capt. E. H. Prouty, Burlington.

Junior vice commander—Major H. E. Dyer, Rutland.

Assistant inspector general—Capt. C. H. Landon, Rutland.

Assistant quartermaster general—Capt. C. M. Brownell, Burlington.

Assistant surgeon general—T. J. Hagan, Rutland.

Judge advocate general—E. H. Holden, Manchester.

Chaplain—W. S. Wager, Burlington.

Lieut. E. J. Stratton of Bennington, G. W. Grandy of Burlington and W. R. Tossing of Rutland were appointed members of the council of administration, of which the departmental officers are also members.

It is expected that new camps will be instituted during the fall and winter.

GOOD COOKERY

COPYRIGHTED.

THE COOKING OF FISH.

By Mrs. Barbara Sadler.

Somebody has said that the proper cooking of meats is a trade while the proper cooking of fish is an art. I would not go so far as that, but I do believe that more fish is served improperly cooked than there is meat that suffers from an improper treatment. In the first place, people, many of them, forget that there is a decided difference in fish itself; than dark meated fish should not, ordinarily speaking, be treated like light colored fish. The dark fish is almost always oily and has other characteristics not known to the light. The former may be baked, broiled and in some cases boiled, but you should not fry it or make it into a chowder as you would the latter. Just contemplate a chowder made of blue fish and you will see the point at once.

As much of the fish eaten is panned, that is ,fried, let me say a word in reference to the way of cooking it. Set down this maxim at the very start, that you either must use in frying fish a great amount of lard, olive oil, or salt pork fat, or you should use but little of either. There is no medium of course. Either have fat enough so the fish will float and cook like a doughnut or use only enough to grease the pan and keep the fish from sticking. In the former case the fat must always be smoking hot, in the latter this is not essential.

In seasoning fried fish you may use black pepper liberally. If the fish be well-covered before cooking begins, it will not as a rule cause the cooked product to be to peppery, but does give a desirable touch of flavor. I seldom salt fish until after it is taken up and never until nearly cooked, unless it is rolled in batter, which, of course, should be seasoned properly before cooking is begun.

Another thing in regard to frying fish. Use common sense in the treatment of the fish before it goes into the pan. If the fish is large, cut it into steaks or split it so it can cook through. It is impossible to properly cook a piece of fish that is so thick. Fish to be good must be well done, and you can't fry the centre of a thick slice to that desirable condition.

A little lemon juice makes a fine addition to most fried fish, especially where a batter of heavy coating of crumbs is used. The best course is to serve with the fish a piece of lemon and let the guest use it as it suits his taste.

EGG TIMBALES WITH BREAD SAUCE.

Beat six eggs until a spoonful can be taken up, add a scant teaspoonful of salt, one-fourth teaspoonful of pepper, twenty drops of onion juice and a cup and a half of milk. Strain into buttered timbale moulds and bake standing in a pan of hot water for twenty minutes or until the mixture is firm to the touch. Turn on to a hot platter, pour about them a bread sauce and sprinkle both timbales and sauce with half a cup of fine crumbs browned in butter. For the sauce cook a slice of onion with a clove or two, and half a cup of fine crumbs from the centre of a bread loaf in a pint of milk set over hot water. This will take an hour. Remove the onion and cloves, add two tablespoonfuls of butter and a scant half teaspoonful of salt.

TOMATO CATSUP.

Take one peck of tomatoes, cut out the stem end, and put in a porcelain-lined kettle. One tablespoonful each salt, ground black pepper, powdered cloves, and celery seed, one teaspoonful cayenne, and half pound ground mustard. Boil the tomatoes until very soft, then rub through a colander first and a sieve after. Put on the stove with other ingredients (celery seed tied in a muslin bag) and boil six hours. Stir occasionally until last hour, then almost constantly. Pour in a stone jar, and let stand until perfectly cold, then add one pint of strong vinegar. Remove the celery seed, then bottle, cork and seal. Keep in a dark place.

MILANAISE RICE.

Put two tablespoonfuls of butter into a stewpan, and when hot, cook in it without browning, a slice of onion, chopped, half a cup of rice, thoroughly washed, and about a quart of white stock or hot water. Cook until the rice is tender and the liquid absorbed, then add two tablespoonfuls of grated cheese and salt, if needed. Stir gently with a fork, turn into a serving dish and sprinkle the top with a little more of the grated cheese. Serve as a vegetable or as a luncheon dish, with or without a brown sauce.

STEWED POTATOES.

Put into a stewpan three raw potatoes of medium size, cut into small pieces. Add two tablespoonfuls of butter, a small onion, peeled and chopped, half a teaspoonful of common salt and celery salt and half a cup of water. Simmer until the potatoes are tender, then add half a cupful of milk into which two tablespoonfuls of flour have been stirred. Continue stirring until the mixture boils, then simmer a few minutes, and just before serving add a tablespoonful of lemon juice.

GERMAN CRISPS.

Beat one cup of butter to a cream, add gradually two cups of sugar and the beaten yolks of three eggs with the grated rind and juice of a lemon, fold in the whites of the eggs beaten until dry and add flour to make a stiff dough. Roll out into a thin sheet and cut into shapes, brush the top with beaten white of egg and sprinkle with coarse granulated sugar, candied fruit and chopped nuts. Bake in a slow oven to a delicate straw color.

GOULASH.

Cut two pounds of flank or round of beef into cubes an inch and a half in size. Heat three tablespoonfuls of drippings and in it saute half an onion and a small carrot, cut fine. When slightly browned add the meat and brown that, then put in a cup of hot water or stock. Cover tightly and let stew on the back of the stove until nearly tender. Parboil potatoes, cut in balls, for five minutes, add them to the meat with one teaspoonful of paprika, half a cup of hot water and salt to taste. Simmer another half hour or until the meat is tender. Brown two tablespoonfuls of butter, add three tablespoonfuls of flour and brown, then add one cup of brown stock, one-fourth teaspoonful of salt and a dash of pepper and stir into the meat. Let the sauce boil, then turn on to a serving dish, garnished with pimentos and chopped parsley.

FEATHER CRUST.

Two cups of flour, two teaspoonfuls of baking powder, half a teasponful of salt, two tablespoonfuls of butter, one egg, three-quarters of a cup of milk, four tart apples. Place the four in the sieve and add the baking powder, sift into a mixing bowl and rub in the butter. Add the salt to the egg and beat to a thin cream with a beater in a small bowl with straight sides. To the flour add the apples sliced thin, then the egg and milk. Place in butered cups. The half-pound baking powder can will answer this purpose nicely. Put on the covers and steam one hour and a quarter. Serve with a liquid or a hard sauce. Almost any fruit can be substituted for the apples in this receipt. The same batter makes the best of crusts for meat pies and fruit pudding.

CHICKEN A LA BECHAMEL.

Cook two tablespoonfuls of flour in two of melted butter with one-fourth teaspoonful of salt and a dash of white pepper. Add half a cup each of chicken stock and cream, and when it begins to boil remove from the fire and stir in two well-beaten eggs and one pint of chopped chicken. Turn the mixture into little buttered baking dishes, place them in a pan of hot water in the oven and cook for twenty minutes. Serve in the dishes in which they were cooked, but place them on plates with pretty doilies.

PICKLED PEACHES.

Pour boiling water over peaches, and remove the skins. Put in a large stone jar. Make a syrup with proportions of one part of best cider vinegar to three pints of sugar, boil and skim, and pour over the fruit boiling hot, three successive mornings. Then drain off the syrup, put a layer of fruit in a jar three inches deep, sprinkle with bits of whole cinnamon and whole cloves, then another layer of fruit and spice and so on, until fruit is used. Boil the syrup with a handful each of cinnamon and cloves until it is like molasses, and pour boiling hot over the fruit. Have enough syrup to cover well. Cover closely.

GOLDEN SPICE CAKE.

Cream half a cup of butter with one cup of brown sugar and add the yolks of four eggs and one whole egg beaten together. Stir in half a cup each of milk and molasses, two and one-half cups of sifted flour in which half a teaspoonful of soda has been mixed, half a teaspoonful of clove, one teaspoonful of cinnamon, one-fourth of a grated nutmeg, a few grains of cayenne and a little grated lemon peel. Bake in a square loaf, in a moderate oven, for an hour, and when cold invert and cover the bottom with a marshmallow frosting.

SNIPPIDOODLES.

One cup of sugar; one tablespoonful of butter; one-half cup of milk; one egg; one cup of flour ;one teaspoonful of baking powder; one teaspoonful cinnamon. Cream the butter; add the sugar; then the eggs, well beaten, then the flour, baking powder and cinnamon sifted together, and the milk. Spread very thin on a tin sheet and bake. When nearly done sprinkle with sugar. When brown remove from the oven, cut into squares, and remove quickly with a knife. They should be thin and crispy.

CALF'S LIVER AND ONIONS.

Cut the liver into pieces about a third of an inch thick and pour boiling water over them. In a few minutes drain them dry, dredge thickly with flour, season with pepper and salt and fry in a little butter until brown. Parboil some chopped onions, put the onions over it and cook till brown. When ready to serve place the onions in the centre of the dish with the sliced liver around them and over all pour some good brown gravy.

FISH CONSOMME.

Cover five pounds of trimmings consisting of the heads and portions of fish containing but little flesh with cold water, add one tablespoonful of salt, half a teaspoonful of black pepper, six onions, sliced, and three teaspoonfuls of savory herbs. Bring to the boiling point and slowly simmer for two hours. Strain and cool and clear with whites and shells of eggs. When re-heated and ready to serve, add the juice of half a lemon, paprika, and salt and pepper to taste.

SCALLOPED CLAMS.

For this prepare twenty-five clams, one-half pint of cracker crumbs, one-half cup of warm milk, one-fourth cup of clam liquor, two beaten eggs, one heaping teaspoonful of melted butter, salt and pepper, twenty clam shells. Season the clams highly. Mix in another dish crackers moistened first with the milk, then with clam liquor, add eggs and melted butter, and the clams chopped. Fill each clam shell, heaping, sprinkle with bread crumbs and brown.

COCOANUT PUDDING.

Take the meat of the coconnut from the shell, remove the dark outside, grate and stir in four well beaten eggs; add one quart of milk, one teaspoonful of salt, a teaspoonful of butter, two large teaspoonfuls of sugar, one-half of a grated nutmeg, one teaspoonful of essence of lemon or peach water, line a buttered dish with pie paste rolled very thin, pour in the pudding, and bake in a hot oven one hour. Serve with sauce.

CREAM SPONGE CAKE.

Sift together a cup of sugar and a cup of flour, two teaspoonfuls of cream of tartar, half a teaspoonful of soda and one fourth teasponful of salt.Break two eggs into a cup, fill the cup with thick cream and a teasponful of orange extract, turn into the dry mixture and beat thoroughly. Bake in a thick loaf or in a large sheet.

WHO SHOULD PAY THE TAX ?

Representatives of Trust Companies Discussing a Question of Interest to Depositors.

There was a meeting at the Van Ness House in this city yesterday of representatives of eight trust companies in the State for the purpose of discussing the payment of the tax upon what are known as commercial deposits. Some of the companies represented have already paid the tax and are of the opinion that it should be paid by the depositors. The meeting was for the purpose of discussing the question and this was done without coming to any definite conclusion. Another meeting will probably be held, although no time was fixed for such a gathering.

The tax required is seven-twentieths of one per cent. semi-annually. The blanks formerly used allowed the placing of the amount under the head of "Average amount of deposits, including money or securities received as trustee under order of court or otherwise held." The new blanks gotten out by Tax Commissioner J. E. Cushman call for the same report under the following: "What was the amount of all deposits of whatever nature held by such corporation during the six months ending June, 1901, computing such average by using the daily amounts of said deposits?"

The law is as follows:—

Section 583.—Every trust company or savings bank and trust company incorporated by this State, and doing business herein, shall pay a tax to the State Treasurer, which is hereby assessed at the rate of seven-tenths of one per cent. annually, upon the average amount of its deposits including money or securities received as trustee under order of court or otherwise, deducting therefrom the average amount not exceeding ten per cent of its assets invested in United States government bonds, and, also, the amount, if any, of individual deposits in excess of fifteen hundred dollars each listed to the depositors in towns of this State where such depositors reside.

The companies represented yesterday were those at Montpelier, Barre, St. Albans, St. Johnsbury, Enosburgh, Hardwick, Ludlow and Burlington.

FOR FAST DRIVING.

Essex Man in Court After Trying to Elude Humane Agent Fuller.

Jay Leach of Essex drove a pair of horses away from Agent John Fuller of the Humane society, by whom they had been stopped, and succeeded in getting by a circuitous route to the head of Main street on his way home yesterday before being arrested by Deputy Sheriff Reeves. He was arrested for fast driving and brought before Judge Hawkins in the city court. City Attorney Burnap prosecuted and F. E. Hopkins defended Leach. After some time had been spent in hunting for the witnesses of the prosecution the case was continued one week for a hearing.

Mr. Leach is the son of the Mr. Leach

already twice fined upon complaint of the humane officer for cruelty to animals in driving horses with sore shoulders. The young man was stopped on upper Church street yesterday by Mr. Fuller and the agent supposed would go with him quietly. Instead of doing this, however, he whipped up his team as soon as an opportunity was offered and got away. In the getting away Mr. Fuller had his watch chain broken in several pieces by the wagon pole. Bail was furnished in the case for fast driving and Mr. Fuller expects to prosecute Mr. Leach for cruelty in addition.

Joseph Legault was arraigned for a breach of the peace upon several boys at Athletic Park. It appeared that Legault, who is 15 and large for his age made the other boys climb trees and pull pegs with their teeth from the ground, where he had driven them. He was sent to the Industrial school for his minority.

DEATH OF J. L. BARSTOW.

For Many Years a Respected Resident of South Burlington.

John L. Barstow of South Burlington died at Dr. L. M. Bingham's sanitorium in this city early yesterday morning after an illness of about four weeks resulting from a fall from a ladder. This injury was complicated with other bodily ailments from which Mr. Barstow suffered. His funeral will be held at 2 o'clock on Friday from his late home on Dorset street in South Burlington. Prof. J. E. Goodrich will officiate and the burial will be in the Eldridge cemetery.

John Lafayette Barstow was born in 1827 and remained in this State until about 1859, when he went to Mexico and California, where for some 15 years he was identified with mining interests. He then returned to South Burlington, where he has since lived as a much respected citizen. Mr. Barstow was unmarried and leaves as his nearest relative his sister, Miss Matilda Barstow. He has also two nieces and two nephews, the children of his brother now dead.

PARDON FOR ROSE FOURNIER.

Effort to Secure Her Release From State's Prison.

There was a hearing yesterday afternoon at the County Clerk's office before Gov. W. W. Stickney on the application for a pardon from state's prison in the case of Rose Fournier of this city. Mrs Fournier was sentenced for 20 years for manslaughter in December 1896, having been found guilty of killing her husband in the case against her with Mrs Whalen, who is now dead. Mrs. Fournier is suffering from partial paralysis and it is claimed is unable to walk or stand alone.

Her case was presented by Henry Ballard, who was written to concerning it by the prison authorities. Judge Taft was present at the hearing, as was also State's Attorney Mower. A petition signed by members of the court and officers connected with the trial was presented. If pardoned it is expected that Mrs. Fournier would be cared for by her relatives in this city although their support of her was not guaranteed.

Letter to Louis Hale,

Burlington, Vt.

Dear Sir: Ira Gould, a painter in Colebrook, N. H., bought of our agent there, Wesley Wentworth, 4 gallons of paint, thinned it down with two gallons of oil, and gave his own house one coat.

Every painter in town declared he had painted two coats.

"That's all the far the story goes," as Uncle Remus says. We don't know whether it made a good job or not; but the painter thought it did. We should call it priming. Maybe the house didn't need painting. A priming coat is enough if put on often enough.

But if Ira Gould had set out to do us a favor, he couldn't have done much better. One priming coat of Devoe is enough to make painters say, "He's been painting two coats; and wants us to think he has done it with one, and that half oil! No thank you."

We don't know Mr. Gould but we know Mr. Wentworth. Guess the story is straight.

Yours truly,
F. W. DEVOE & CO.

P. S.—Geo I. Hagar Estate sells our paint in your section.

DEAD ON THE PICKET LINE.

Private John Lynch of Fort Ethan Allen a Victim of Vertigo.

Private John Lynch of Troop H, 11th Cavalry, will never go to fight the Filipinos for he was found dead Tuesday morning on the picket line which he had been ordered to walk. The circumstances of his death are unusual. Lynch enlisted from Wellsburgh, N. Y., and has not been a soldier many months. During that time he has never until Monday night been called upon to do picket duty. Instead he has been doing duty at the company kitchen and along lines of peace.

Lynch was pacing his beat at 3:30 Tuesday morning but a little later, when the officer of the guard looked for him, he was found lying on his face, dead. He was taken to the hospital and an examination showed that life was extinct. An autopsy held later in the day showed that death was due to asphyxiation. The man had an attack of vertigo and fell upon his face in the soft earth. Advices from the dead man's uncle are being awaited before burial is arranged.

ARMY PERSONALS.

Two recent army orders direct Major George A. Dodd, 14th Cavalry, now at Fort Leavenworth, Kan., to proceed to Fort Ethan Allen for the purpose of adjusting a quantity of property belonging to Troop F., Third Cavalry, and order Major Medad C. Martin, quartermaster, upon the completion of his duty at Fort Warren, Mass., to proceed to Fort Preble, Me., thence to Fort H. G. Wright, N. Y., under instructions from the acting quartermaster general. Major Martin has been spending a few days with his family at Thompson's Point.

The transport Sheridan which arrived at San Francisco Sunday, brought to this country Major and Mrs. Crosby P. Miller. Major Miller has been in the Philippines for the last two years and intends to spend some time at his old home in Pomfret next month.

FORT ETHAN ALLEN NOTES.

About one-half of each of the four troops making two troops in all, will leave this morning on a 15 days' march through the State to Windsor. Wagons and tents will be taken along and it is planned to cover about 25 miles per day.

The funeral of Private John Lynch of Troop H, was held yesterday afternoon and the body was sent to Washington, D. C., last night to be buried in Arlington cemetery.

Major-General John G. Brooke of Governor's Island, N. Y., commanding the Department of the East, is expected at the post within a few days.

To make Cows pay, use Sharples cream Separators. Book "Business Dairying" & Cat. 208 free. W. Chester, Pa.

DIED.

DENNING—In this city, Saturday, Aug. 17, William Denning, aged 63 years, 11 months, 11 days.

BARSTOW—In this city, Wednesday, August 21st, 1901, John LaFayette Barstow.

Effect was Magical.

Mt. Pulaski, Ill., Mar. 28, 1901. I wish to testify to the excellent results obtained through the use of your Baxter's Mandrake Bitters. I suffered for years with indigestion, sick headache, and palpitation of the heart. I had tried different remedies, but received very little relief. I tried Baxter's Mandrake Bitters and the effect was magical. I used only two boxes of the tablets, and have had no stomach trouble in over a year.

D. H. STUBBLEBINE.

The writer of the above is the well known Cornet Soloist, and Musical Director. Sold in liquid or tablets at 25 cts.

Can Tell Something.

Colebrook, N. H. April, 18, 1901.

I can tell you something but am not at liberty to mention names. A gentleman who boards in our family sprained his ankle badly. A friend came to see him, who was using Arnica and Oil Liniment, for rheumatism, and had a bottle in his pocket. He recommended the Liniment so highly that our boarder procured some and used it and now his ankle is as well as ever. We all know the Arnica and Oil Liniment is good.

E. F. LEWIS.

DEATH OF MRS. EVELYN CAUSEBROOK.

A despatch to the Free Press last evening from Island Pond announced the death in that place yesterday morning of Mrs. Evelyn Causebrook, a Burlington music teacher and organist at the Methodist church. She left Burlington August 6th, and suffered intensely during the two weeks of her illness. Mrs. Causebrook was a musician of ability and leaves a number of friends in this city. Mr. Causebrook died a few months ago.

ESTATE OF LOUIS PIPPIN, OF BURLINGTON.

We, the subscribers, having been appointed by the Honorable the Probate Court for the District of Chittenden, commissioners to receive, examine and adjust the claims and demands of all persons against the estate of Louis A. Pippin, late of Burlington, in said district deceased and also all claims and demands exhibited in offset thereto, and six months from the day of the date hereof being allowed by said court for that purpose, we do therefore hereby give notice that we will attend to the duties of our appointment at the residence of Joseph Lavalley, at No. 88 North street, in Burlington, in said district on the second Fridays of October and February next, at 10 o'clock a. m., on each of said days.

Dated this 21st day of August, 1901.

WILLIAM CAYEA,
CLEMENT BEAUPRE,
Commissioners.

8,w3t.

PETER SMITH'S ESTATE.

STATE OF VERMONT—The Honorable Probate Court for the District of Chittenden:

To the heirs and all persons interested in the estate of Peter Smith, late of Burlington, in said district deceased.

GREETING:

Whereas, application hath been made to this court in writing, by the executrix of the last will and testament of Peter Smith, late of Burlington, Vermont, deceased, praying for license and authority to sell the whole of the real estate of said deceased, for the payments of debts and charges of administration, setting forth therein the amount of debts due from said deceased, the charges of administration, the amount of personal estate and the situation of the real estate.

Whereupon, the said court appointed and assigned the 9th day of Sept. 1901, at the Probate Court Rooms, in said District, to hear and decide upon said application and petition, and ordered that public notice thereof be given to all persons interested therein by publishing said order, together with the time and place of hearing, three weeks successively, in the Burlington Weekly Free Press, a newspaper which circulates in the neighborhood of those persons interested in said estate, all of which publications shall be previous to the day assigned for hearing.

Therefore you are hereby notified to appear before said Court, at the time and place assigned, then and there, in said court, to make your objections to the granting of such a license, if you see cause.

Given under my hand, at the Probate Court Rooms, this 5th day of August, 1901.

MARCELLUS A. BINGHAM,
Judge.

8,w3t.

SOLON E. CASTLE'S ESTATE.

STATE OF VERMONT, District of Chittenden, ss.

The Honorable the Probate Court for the District of Chittenden.

To the heirs and all persons interested in the estate of Solon E. Castle, late of Westford, deceased,

GREETING:

Whereas, application hath been made to this court in writing, by the administrator of the estate of Solon E. Castle, late of Westford, deceased, praying for license and authority to sell all of the real estate of said deceased, for the payment of debts and charges of administration, setting forth therein the amount of debts due from said deceased, the charges of administration, the amount of personal estate and the situation of the real estate.

Whereupon, the said court appointed and assigned the 6th day of Sept., 1901, at the Probate Court rooms, in said district, to hear and decide upon said application and petition, and ordered public notice thereof to be given to all persons interested therein, by publishing said order, together with the time and place of hearing, three weeks successively in the Burlington Weekly Free Press, a newspaper which circulates in the neighborhood of those persons interested in said estate, all which publications shall be previous to the day assigned for hearing.

Therefore, you are hereby notified to appear before said court, at the time and place assigned, then and there in said court, to make your objections to the granting of such license, if you see cause.

Given under my hand, at the Probate Court Rooms, this 17th day of August, 1901.

MARCELLUS A. BINGHAM,
Judge.

8,w3t.

ESTATE OF HENRY F. HICKOK, BURLINGTON.

STATE OF VERMONT, the Probate Court for the District of Chittenden:

To all persons interested in the estate of Henry F. Hickok, late of Burlington, in said district, deceased,

GREETING:

At a Probate Court, holden at Burlington, within and for the district of Chittenden, on the 29th day of August, 1901, an instrument purporting to be the last will and testament of Henry F. Hickok, late of Burlington, in said district deceased, was presented to the court aforesaid, for probate.

And it is ordered by said court that the 7th day of September, 1901, at the Probate Court rooms in said Burlington, be assigned for proving said instrument, and that notice thereof be given to all persons concerned, by publishing this order three weeks successively in the Burlington Weekly Free Press, a newspaper published at said Burlington, previous to the time appointed.

Therefore, you are hereby notified to appear before said Court, at the time and place aforesaid, and contest the probate of said will, if you have cause.

Given under my hand at Burlington, in said district, this 29th day of August, 1901.

MARCELLUS A. BINGHAM,
Judge.

8,w3t.

ESTATE OF MARTHA J. SUMNER, OF BURLINGTON.

We the subscribers, having been appointed by the Honorable the Probate Court for the District of Chittenden, Commissioners to receive, examine and adjust the claims and demands of all persons against the estate of Martha J. Sumner, late of Burlington in said district deceased, and also all claims and demands exhibited in offset thereto, and six months from the day of the date hereof being allowed by said Court for that purpose, we do therefore hereby give notice that we will attend to the duties of our appointment at the office of Elihu B. Taft, at the Court House in Burlington, in said district on the third Wednesdays of September and February next, at 10 o'clock a. m., on each of said days.

Dated this 19th day of August, 1901.

ELIHU B. TAFT,
W. B. HOWE,
Commissioners.

8,w3t.

ESTATE OF ALONZO K. JACOBS, RICHMOND.

STATE OF VERMONT, District of Chittenden.

To all persons concerned in the estate of Alonzo K. Jacobs, late of Richmond, in said district, deceased.

GREETING:

WHEREAS, said Court has assigned the 7th day of September next for the settlement of the account of the executor of the last will and testament of Alonzo K. Jacobs late of Richmond, deceased, and for a decree of the residue of said estate to the lawful claimants of the same, and ordered that public notice thereof be given to all persons interested in said estate by publishing this order three weeks successively previous to the day assigned, in the Burlington Weekly Free Press, a newspaper published in said district.

Therefore, you are hereby notified to appear at the Probate Court rooms in Burlington, Vt., on the day assigned, then and there to contest the allowance of said account if you see cause, and to establish your right as heirs, legatees and lawful claimants of said residue.

Given under my hand, this 16th day of August, 1901.

MARCELLUS A. BINGHAM,
Judge.

8,w3t.