TO KEEP CELERY FRESH.

SNOW BALLS.

Here are some general recipes:

Wash a cupful of rice through several waters and then let soak for an hour or two.

Put the rice to boil in plenty of water and let cook rapidly until tender without stirring it.

Drain off the water, should any remain, and return to the back part of the stove for a few minutes. minutes.

Have pared and cored half a dozen large, tart apples well sprinkled with sugar.

Spread the rice on pudding cloths, place an apple in the center of each and tie loosely with muslin string.
Steam for an hour, and serve with cream CREAM SAUCE. Beat together half a pound of powdered sugar and two rounded tablespoonfuls of butthe reach of a good share of the people.

sugar and two rounded tablespoonfuls of but-ter until very light.

Pour in a half a cup of cream and the same quantity of boiling water.

Let cook for a few minutes and flavor to taste with lemon or nutmeg. CREAM FRITTERS.

CREAM FRITTERS.

Sift a pint and a half of flour, two teaspoonfuls of baking powder, and a half teaspoonful of salt together.

Beat up the yelks of four eggs, pour in the center of the flour, and add milk enough to make a batter, rather thick.

Melt equal quantities of butter and lard—in all about the size of a hickory nut, and pour into the batter, and then add the whipped whites of the eggs.

Drop in plenty of smoking hot fat.

Drain on paper, sift over them fine sugar and serve.

SCOTTISH CARE. One pound of fresh butter, one pound of One pound of fresh butter, one pound of raisins, chopped, a quarter of a pound of candied lemon and orange, one pound and three-quarters of flour, a small teaspoonful of soda, put in the last thing, three eggs, one pint of milk; beat the butter to a cream; then add the flour, eggs and milk by degrees, beating all the time; put the currants in last, then the soda; put spice to taste. Bake long as fruit cake.

ELLICE SERENA.

FANCIES FOR THE FAIR.

NEXT to an open fire and sunshine nothing ves such a cheeriness to a room as books. WHILE you are dressing think of nothing else, and when you are dressed think no more

WEARING gloves at night is apt to make the hands wrinkled and yellow. They may be softer, but the softness is obtained at the expense of the appearance,

A NEW device that will appeal to the fancy of women is that having a tiny little purse let into the palm of the glove of the left hand just large enough to hold a bit of change. BYZANTINE jewelry has been adopted lately by lovers of novelty. It is made of fine gold

and enriched with cloisonne enamels and prec-ious chasings. This fad for Byzantine work even extends to bric-a-brae of all kinds. THE happy penchant of the Princess of Wales for brown brings into prominence one of the most beautiful and adaptable colors in the great variety invented by modern experi-ment,

THE wise clerical authorities at Treves have decided that lawn tennis is a game unbecoming to German girls, and oppose the town Coun-cilors who have opened the municipal gymna-sium for that purpose.

LACE curtains formed entirely of gold thread are among the most splendid of modern draper-ies. Some of these curtains have recently been imported from Paris. One consists of Brussels lace of gold wire thread.

French houses are quoted at prices ranging from 25 cents to \$8 each. They vary from the stiff to the very soft bristle and are mounted in bone, ivory, ebony, plated silver and sterl-

school, which most people would think so much the more suitable to be open, is closed still to the sex. An attempt is now being made to MISS FLORA GRACE, of Ohio, 18 the inventor

arying baking points for meats, bread, cake Among the presents given to bridemaids a

Ir is a fancy of the hour for ladies to buy huckaback and damask towelling by the yard, and hemstitch their own towels at home. A very heautiful quality of towelling linen may be purchased by the yard at 50 cents. Towels

and he was buried. Then she moved to Highgate, and, having obtained the necessary
authority, had her husband exhumed and
brought to Highgate Cemetery. In a year she
moved to Canterbury and again dug up her
former partner and carried him with her. Each
time she put the coffin inside a new one. Now
she has moved to Liverpool, and again, with
the permission of the authorities, what is left
of the late Mr. Jones is being prepared to be
sent after her.

Years in Arkansas.

W. McCain and ex-Auditor A. W. Files The suit was called in the Federal Court

entered confirming Foraker's title. This land is said to be worth from \$30,000 to \$40,-

JOHN REILLY'S VILLIANY. Was Engaged.

An Appliance for the Grate That Produces Lots of Heat

AND SAVES THE PRECIOUS FLUID.

Anyone Can Make it and the Materials Cost

IT MAKES A PRETTY FIRE, BESIDES

Ever since the peculiar shaped things that go by the name of "meters" have adorned our cellars and hed about the amount of gas that has been consumed, the question of how to get the greatest amount of heat for the least amount of gas has been one of the most serious that the average householder has had to wrestle with. Inventors have been working on this problem for months, and that much progress has been made is undoubtedly true, but a tour of the stores develops the fact that while there are appliances that get fairly satisfactory results, yet the expense is so great that they are out of

While talking with a stove dealer on this subject, a well-known business man living in the East End remarked: "What you want is something that can be put in an ordinary grate by any person, that shall give results as good, or nearly as good, as is secured by these improved but high-priced stoves, and will not cost over a dollar or a dollar and a half."

"That is what we have been looking after, but we are satisfied that it can't be done," remarked the dealer.

"I have done just that thing, and if you will drop into my house any evening I will show you how it is done."

A SIMPLE SOLUTION.

The invitation was accepted, and that evening as we sat in the cosy home of the speaker, in the East End, he told how he solved the question, while the pretty fire

solved the question, while the pretty fire that he was describing sparkled and twinkled before us.

"The device is not patented, so far as I know," said he; "in fact it is practically my own idea. You see I took out all the firebrick and the grate and put in their places just enough pieces of bricks at each end to support the burner in the usual place, putting in front of the brick the ordinary ash pan front, or, if strict economy is the idea, a piece of common sheet iron, cut to fit, will cost only 10 cents, and when painted with 5 cents' worth of asphaltum varnish it will make a neat finish. Any burner can be used, but one with the largest surface and the greatest number of small holes in it will give the best results,

best results,
"Then I cut a pasteboard pattern so that it would fit loosely the inside of my fireplace, the bottom edge of the board resting on the brick back of the burner and the top edge resting against the grate front, the pasteboard filling the entire opening of the fre-place, except about three inches at the top, leaving just enough space there to allow the products of combustion to go up the chimney. The pasteboard rested at an angle of about 70°.

THE ONLY MONEY EXPENDITURE. "This pattern I took to a dealer in asbestos materials and had him cut a piece of just the same size from an ordinary half-inch asbestos board, and got a pound and a half of three-eighth inch asbestos packing, which is composed of three small strands of small cord lightly twisted together. This cost me altogether \$1 25, and outside of my time is the antire cost of my improvement. the entire cost of my improvement.

the entire cost of my improvement.

"After fitting the sheet of asbestos board into the fireplace in the same manner that I had the pasteboard, I marked the part of it that was directly over the burner, and, taking it out, punched four rows of holes across the board, the holes being about an inch spart each way. Cutting the packing cord to suitable lengths, I inserted the ends through the holes and tied knots in them to prevent their being pulled out. Then by untwisting the cords had a fringe composed of about 300 small strands of a cord that fire would 300 small strands of a cord that fire would not have any effect on. Adjusting the board with its mass of hanging twine to its proper place in the fire place I then cut off each strand as it hung down so that it would just touch the burner. The result you can see for yourself."

A MASS OF HEATED STRANDS, The result was certainly a most pleasing one. The instant the gas was lighted each hanging strand became a quivering thing of

life, a portion at least and sometimes all of it being red hot, radiating its quota of heat, while the white asbestos board that former the back of the fireplace reflected the heat out into the room. "What is the effect on your gas bill?" I

asked. "I have no way of comparing it with

former seasons as I put this in as soon as my meter was put in, but this much I do know: I have three stoves and three grates; last year we used all the fire we wanted, and our gas bill from September 21, 1889, to Sep grate is 18 inches long, and the hole in the mixer is only 3-32 of an inch in diameter, yet if I would turn the gas on full head you would not be able to stay in the room 15

A PRACTICAL DEMONSTRATION. "Just hold the thermometer down there ear the floor and about five feet from the fire and I will turn the gas on and you can

I did as requested, but at the end of five minutes begged off, as my face was nearly blistered, while the thermometer registered 1150, which was the limit of its capacity In answer to an inquiry, it was learned that the asbestos board and strand were practi-cally indestructable, the fireplace that we were examining having been in use daily all last winter and apparently was as good as ever. Allowing the claims of the owner, which appeared to agree with the facts, the arrangement is at least a step towards the practical solution of the question of a cheap and at the same time a practicable and economical natural

A MODERN FAGIN.

Chicago Police Break Up a Bad School for

Young Thieves. Harry Daniels, alias Sheedy, who, they say, is a veritable modern Fagin. Five weeks ago the officers were informed that gave instructions to a class of young street gamins in the art of thievery. Dummies, it low prices. was alleged, were rigged up and youngsters taught how to extract pocketbooks, jewelry and handkerchie's from the pockets without and handkerchie's from the pockets without ringing one of the many bells hung about different parts of the clothing. They were also, it was charged, shown how to work transoms, pick locks, and to extract articles of value from show windows and cases.

Last evening the officers saw Daniels and two of his pupils in front of the Park Theater and placed them under arrest. One of the little fellows slipped out of his overcent which he left in the grasn of the police.

were fined for vagrancy.

Munsey's Weekly.] Old Groggs (pounding the table)-If you ever want to amount to anything, take that

NEW ADVERTISEMENTS.

NO CHARGE FOR TRIM-

MING WHEN MATERIALS

ARE PURCHASED OF US.

TREMENDOUS SUCCESS.

Our Special Sale of Ladies' Imported Jackets and Reefers. During the past week our Cloak Rooms have been crowded daily with eager purchasers. Never before in the history of the cloak trade in Pittsburg have such bargains been offered. The success attending this sale has been such that we were compelled to augment our immense assortment and continue it for another week. Please bear in mind that every Jacket and Reefer we speak of was made in either Berlin or London, of the finest fabric, and is sold at prices that are lower than you could buy inferior cheap-made goods for.

\$25 REEFER FOR \$14 24.

Finest Imported Worsted, Rhadame Silk Lining, Fly Front, with extra Inside Fasteners, so that it can be worn open, regular price \$25, our Special Sale price \$14 24, in

Elegant Worsted, with Silk Stripe, Pearl Buttons, Cassimere Lining, Shawl Collar, all sizes, in Black only, was

\$20 REEFER FOR \$11 74.

Fine Beaver, Wool Seal Collar, in Black or Tan Color, very stylish, 27 inches long, all sizes, regular price \$20, our

\$10 JACKETS AT \$5 49.

Misses' Fancy Stripe Reefers, in Drab and Tan, worth \$10, our Special price, \$5 98.

Misses' Black or Tan Cheviot Reefers, Satin Facing,

Children's Cloaks, Jackets and Dresses in same propor-

less variety and at bargain prices.

FORCED SALE

This week in Ladies', Men's and Children's Underwear. Forced Sale in Hosiery. Forced Sale in Blankets and Comfortables. Forced Sale in Lace Curtains, Towels, etc., etc. We MUST have room for the display of our of hard work, detectives arrested last night immense stock of Holiday Goods. Hence this forced sale. Cost or value not considered, quit title. Ex-Attorney General Daniel W. Daniels had fitted up rooms where he daily Jones and Colonel W. T. Woldridge were gave instructions to a class of young street

> Mail Orders receive prompt and careful attention, Fashion Catalogue mailed to any address free of charge.

THE EVENT OF THE SEASON

Will be our Grand Opening of Toys, Books, Dolls, Games, etc.; also rich, rare and elegant HOLIDAY GOODS, due notice of which will be given in all the papers.

DANZIGER'S

MONEY-SAVING STORES FOR THE PEOPLE,

GOSSIP OF THE TIME.

A Western Woman Who Has Won Fortupe From an Original Investment of \$100-Trousseau of Princess Victoria of Prussia-Some Pretty Fancy Work.

One of the remarkable women in the Northwest is Mrs. H. E. Houghton, of Spokane Falls, says the New York Sun. Mrs. Houghton's career is a living illustration of what pluck and grit can accomplish. There are many Eastern young women in made money chiefly by taking up timber, pre-emption and homestead claims, and by buying town property, but Mrs. Houghton is so far ahead of all. She came to Washington six years ago from Wisconsin. Her husband, H. E. Houghton, is a lawyer, and new a State Senator. The boom was just striking Washington at that time, and Mrs. Houghton got to investing money on her own account. She bought timber and coal lands and desert acres, good if irrigated. Besides this she became interested in numerous town sites, notably at Bonner's Ferry

and Post Falis. Everything has gone her way, and she is now worth some \$500,000, all realized from an original investment, it is said, of but \$100. Mrs. Houghton is not bonstful about her success, however, but says what she has



Mes Honghton is but little more than 30 most retiring of women, she has often been sembled this shoe. known to make long trips by rail to Tacoma and St. Paul to consult with railroad officials and others in regard to land deals. She has acquired nearly all her wealth since 1887. Emulated by Mrs. Houghton's example many young ladies from the East are locating on the public lands of Washington. About Olympia, Tacoma, and other towns f Eastern Washington many of these young ladies have made and are now making loca tions. Many of them have come from the far East, principally from New York and Boston. They have taken up their lands under the timber, pre-emption, or homestead act mainly, and in some cases they have gove out into the woods, put up cabins, and made their nominal home in the wilder ness, while engaged for a part of the time in the towns from eight to a dozen miles away in teaching or typewriting. Quite a number of them have very good log cabins, well furnished and truly comfortable. Lots of the girls can shoot with the best marksmen of the sterner sex, and if you go into one of these cabins you will see a sight that will interest you in the highest degree deer horns, a gun, skins of wild animals, Indian relies, glittering specimens of ore, are a few

of these things. This dainty little structure bails from the town of Boston. Because ladies are always in search of new fancy work, and because



and there is an inevitable dearth ents for the masculinity of the family, the tie is minutely a chain of thirtymake a shell in cond stitch of chain by dipping in five times i same stitch: stitch of chain, sixth stitch, and

so on till you have seven Crocketed Necktie. Then make chain of three and turn. Second row, make halt shell by dipping in three times in the very end of last shell, and continue making full shells until the end of that row, making half shell again on the the end; thus every second row will have six shells and two half shells, making seven shells in all. This keeps the sides of the tic even. Shape like a four-in-hand tie-that is, the long end make about 15 inches before narrowing. Narrow gradually, by dropping a shell or half shell on each row until you have narrowed down to three shells, then continue and make the neck piece about 15 inches. Begin to widen gradually and widen to seven shells, as before. Make the snort end about seven inches. Two spools of knitting silk (Belding's or Florence's) are required for the

The Assyrian intaglies now in the British Museum show the style of street dress worn by the ladies of Babylon 2,300 years before the Christian era, or about the time of the family sought refuge in the ark they wore accordion pleated skirts and high hats. The gown was a tight-fitting body, with long-fitting sleeves. The skirt clung to the figure, in much the same manner as it does to-day on ladies fashionably attired. The distance from the waist to the hem of the garment was equally given to three broad flounces,

or overskirts, each made apparently of the same material, plaited in the accordion plaits, so fashionable in this year, 1890. The hat worn was a high one; the figures on the intaglios being small, not much over

one inch in length, the peculiarities of the hat could not be clearly made out. It seemed not unlike those which form so dis-turbing an element in the theater seats of the present day. The whole costume was of so familiar a nature that it would not attract special attention if seen upon our streets to-day, and yet these ladies lived and There are many Eastern young women in the new State of Washington who have known to revolve in circles, and are continually returning to those previously dis-carded. These Babylonish signets, with their wonderful carvings, preserved to us from antediluvian times, establish the truth of this adage beyond peradventure.

A bright-looking young girl, dressed in a natty suit of purple velvet, walked briskly into a popular icecream and soda water emporium on Sixth avenue the other day, says the New York Times. She had one end of a purple ribbon in her hand. At the other end of the ribbon was a fierce-looking Scotch terrier. The girl and her dog seated themselves at a table in the lower corner of the room, and the girl ordered two saucers of vanilla icecream. The order was promptly filled, and the waiter brought an extra glass of water and an extra napkin, supposing

that the girl was expecting a friend to join done can be done by other young women, and that she feels the great West is the place for the young women of the crowded East, whether they want to obtain wealth or husbands. ceeded to lap up the icecream with great gusto. His mistress paid no further atten-tion to him, but devoted herself zealously to her own saucerful of frozen comfort. waiter looked as though he would have liked to put the dog out, but there being only a few customers in the place he said

A slipper more beautiful and probably much more comfortable than Cinderella's famous shoe of glass is made of the softest silvered kid finished with a tiny buckle of silver on the instep and worn with a silk stocking of silver hue, says the New York Tribune. There are many tie-shoes made up this season of suede kid in silver gray,

violet and other colors to match the house The choice in toilet shoes is bewildering, there are so many quaint, antique shapes reproduced. The most picturesque of these shoes is in low tie shape and made of red moroceo. Queen Anne is responsible for it. It has moderately high heels and a pointed tongue, which comes up high on the instep tied in a bow. The "jester slipper" has a pointed toe and is extended high in a point over the instep and in another point up the back, as far as the ankle. This shape proteets the foot, but leaves it free as does a low slipper. A similar shape of shoe was worn by Mary Anderson as Perdita. It is sometimes called a Greek slipper, for what reason no one can tell, as the principal shoe of the Greek was a sandal and the highyears old. Though naturally one of the soled buskin worn by actors in no way re-

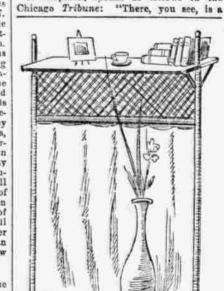


table on which are some periodicals. Tha is for gentlemen who come in here with ladies who want to buy gloves. Before I put that table in, the gentlemen came to the ounter with the lady and the lady ordered her gloves. The next day they came back with the information that they were too small. I soon found that women do not like to tell to their escorts the size of the glove they wear. So I put in this table and have the latest periodicals on hand. When a lady comes in with her escort I manage to get the escort over to this table, where he becomes interested. She makes her purchase and the gloves do not come back. trick of the trade, and a small one, I grant

you. The world doesn't know how much trickery there is in trade." "Ah, Mrs. Wakefui! I am so glad to meet you," said Bowser, upon being introduced knitting single stitch in fourth to the lady. "I have known your husband a long time. We belong to the same ciub."

> "Yes, and I want to say that we consider Mr. Wakeful theornament of our club. He is the very life of it, you know. Always so full of spirits."

"Oh, indeed!" said Mrs. Wakeful.

Bowser stopped. Something in the face of Mrs. Wakeful arrested his wonted flow of talk. He blushed, stammered, and finally "You misspprehend, Mrs. Wakeful, I had reference, of course—that is to say-you

know, to his buoyancy-his-ah-eleva-

"Pray go on, Mr. Bowser," said Mrs. Wakeful, freezingly. "Why, you know, he is so—that is, his conversation is always so spicy—"
"That will do, Mr. Bowser," said Mrs. "I am perfectly aware that he eats cloves to excess And as Mrs. Wakeful turned to her hos ess Bowser slid out into another room to talk with Wakeful.

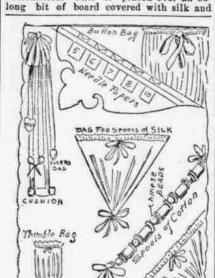
"LUNCHER," says a French writer on social topics, "is a verb newly added to the vocabulary of le high life. It often appears on printed invitation cards. One is Deluge, says the Philadelphia Press. Prints | saked to 'luncher' in the afternoon 'from 3 made of these ancient engravings, which are to 5.' In this case the lunch means simply perfect specimens of that art, would indicate | an 'at home,' where there is to be a refreshthat when the female members of Noah's ment buffet and champagne. When one is asked to luncheon at, say 1 or 1:30, it means a dinner less the soup with champagne, and at the first course shell fish." This explanation of the French adapta-tion of a long-time recognized English and American social functions seems very elab-orate to us, but the Parisians are slow to

establish new and out of the ordinary oc row and last two days.

casions for eating. When they admit a new departure in the regular schedule of cuisine they make much of it. Thus the latest fashion introduces a "lunch" after the church wedding instead of a breakfast.

4 4 For a room where stoves are in use in the winter and removed in the summer, an unsightly hole where the pipe goes through having to be covered up, this screen will prove particularly serviceable. It is also a screen for a slender pocketbook, and it is one for all seasons, the vase to hold the flowers of all the year, from apple blossoms to golden rod and autumn leaves. Have it of any height and width von decirations. width you desire, with the lattice work cor-responding in depth; a brass rod below the lattice work, on which hangs a curtain in scant folds. My selection would be a very coarse crash, that being stiff and barmoniz-ing with all colors. The shell is placed on the middle of the top of the screen, so that part is on one side and part on the other, and serves as a mantle. The shelf at the bottom holds the vase that contains the

This housewife is to be hung upon the wall. It is entirely my own idea, and is a beautiful ornament as well as a handy article, says a writer in the New York Press. The top part can be made of either plush or linen, scalloped and buttonholed. This is placed over an ob-



having a puff of silk around the edge. The effect of the silk through the scallops of plush is very pretty. The upper right hand corner is turned over (if plush it must be lined), and the papers of ribbon are arranged on this flap by means of a ribbon. The drawing, though crude, will explain the rest. I think

rest, I think. Princess Victoria, of Prussia, is having made one of the finest trousseaus ever seen in Europe. Five evening dresses are already done. One is in white, one in yellow, one in mauve, one in pale green, and one in heliotrope. This last had a high bodice, and was a visiting gown, perhaps. The Princess has a tall, graceful figure, and her coloring is good; consequently she hasn't to trouble much about the hue of her gowns. She is almost a brunette, with an olive complexion and red-brown hair. There was a freshness and simplicity about all the dresses, none of them being overdone with furbelows or costly draperies. The white dress was the nicest in my opinion. It was of satin, and the front was embroidered with the palest pink roses tied with true lovers' knots. The mauve dress and the yellow one were equally pretty. They were both made of satin (this material is coming to the front again), and had floral garnitures, yellow roses and ivy leaves for the first and Neapolitan violets for the other. These two were ball dresses. The other dinner gown had a train of pale green and pluk browade and a petticoat of green satin trimmed with a light fringe which was also green. Then the visiting dress had a design of lilies of the valley in their natural color strewn over a heliotrope silk ground. The sleeves of this

dress were made of velvet. The newest fad in hair-dressing is for waved hair, says Pall Mall Budget, Curled hair will disappear altogether when our English coiffeurs have learned how to produce a permanent wave. Monsieur Marcel, a celebrated confleur in Paris, 1s making his fortune by waving ladies' hair. He charges 20 francs or more for an operation. The undulations remain for one month. Mon-sieur can turn a stiff, lank head of hair into a hundred graceful ripples. The wave he makes is a beautiful water wave, not the hard, stiff wave ordinarly produced by hot irons. Our leading London bair-dressers have been racking their brains over the matter these three months without making much headway. I hope somebody will solve the mystery before long. It would be nice to get away from curied hair for a time after

getting such a surfeit of it.

SIAM'S ROYAL BARGE They Are a Strange and Weirdly Fashi oned

Murray's Magazine.] A royal barge in Siam is a portentous structure. Its lower part is an immensely long and rather flat boat, turning up at the ends, so that these are reared many feet above the water. Strangely and weirdly fashioned are these towering ends, presenting to view such wonders as a colossal dolphin covered with gilding, a multi-col-

ored crocodile, or glittering dragon, all red, green and gold Along the benches fore and aft are packed the paddlers, dressed in gorgeous costumes of the brightest colors, a royal red predomi-nating; and from the middle of the hull rises the pavillion of state, a sort of pagoda with four corners, richly covered or inlaid with colored bits of porcelain and gilded in tinsel, hung with bright curtains, festooned with real and artificial flowers, and sur-mounted with one or more of the peaked emblems of royalty. Inside is a sort of chamber in which are placed old-fashioned

and perhaps some courtiers or officers of One of these monsters will carry a towering structure with a throne at the top, upon which His Majesty will sit if he comes out to honor the procession with his presence. Other less pretentious royal barges will carry only a large awning draped with the royal standard, and looking at a distance rather like a howdah taken off the back of some gigantic elephant and lifted into the cance. In spite of the great size of these leviathans and the smallness of the paddles,

weapons, some palace guards in gala dress,

they travel at a very good pace, driven by the short, sharp strokes of multitudinous men on each side. A procession of half a dozen such giants following one another, and tollowed in their turn by smaller but capacious barges, belonging to the chief princes and nobles, makes a grand spectacle on this noble river, and rivals probably the greatest glories attained on our own river by the water pageants of mediseval London.

TEMPERANCE WOMEN IN COUNCIL. Meeting of the Regular National W. C. T. U.

ATLANTA, November 14.-Not only the hotels, but also the residences of the philanthropic and temperance women of At-lants are crowded with delegates to the lanta are crowded with delegates to the seventeenth annual meeting of the Woman's Christian Temperance Union. Many other societies in sympathy with the cause sent delegates. Mrs. R. G. Wallace, mother of General Lew Wallace, is in attendance, The Salvation Army, the Good Templars and the Temperance Women of Canada are represented. Non-partisan delegates also demand seats un the convention. iemand seats in the convention.

Miss Frances E. Willard called the assembly to order, and in the afternoon session delivered her annual address. The

business of the convention will begin to-mor-

It Tickles the Palate in a Cooked as

vinegar and a small piece of red pepper minced.
Let simmer for a few minutes, pour into an earthen vessel, and cover closely, when cold.
Let stand for three weeks, strain into bottles and use as needed.
Celery vinegar ranks high among the flavored vinegars, so useful and convenient for cooking when the vegetables and herbs used in seasoning are not at hand. Celery vinegar is also made from celery seed. Well as in a Raw State. CELERY SALT. Wash and rinse celery roots until quite clean, and then scrape them.

When dry grate and mix with one-third fine table salt,
Use for soups, gravies, hashes, cysters, etc.

RECOGNIZED MEDICINAL VIRTUES.

All Its Parts From the Roots to the Leaves

Can be Utilized. ELLICE SERENA'S GENERAL RECIPES

WRITTEN FOR THE DISPATCH. The celery plant is classed with the parsley family, and in its wild state is said by naturalists to be poisonous. Like many other plants it has been made by cultivation subservient to man's use, and from the one original there are now many varieties. There is, however, a decided preference for the white kind, on account of its fine flavor and its crispness, and gardeners tell us in selecting this variety to

take the bunches which are short, flat and While celery is recognized as a wholesome and an agreeable vegetable, it is rarely served at our tables cooked, but is usually eaten raw, with sait or cheese, or in the form of a salad. It may be cooked in a variety of ways and with much satisfaction, as can be attested by those who have thus tried it, and their commendation is sufficient to warrant the trial of it by those who are not used to preparing it in that way.

GOOD FOR THE NERVES. The medicinal virtues of celery are of a high order. Physicians recommend its free use in nervous and rheumatic troubles, and for the latter ailment the advantages are more likely to be attained by its use when cooked. Celery seed and celery salt, always to be had at the grocers, are much used for flavoring purposes, when celery is out of season. Of the plant as we get it from the market there need be no part wasted or lost. The best of the stalk is to be eaten raw or cooked in the more dainty ways. For stewing and for soups the white part of the root should be cut into slices and the coarser green stems into inch pieces. The leaves may be used for flavoring, or to garnish meats and salads. They may also be dried, and pre-

served in glass or tin, for future use. Celery, arranged with a little skill and taste, answers very well for table decora-tion in the absence of flowers; for with its combination of pure white and various shades of green it is inviting and refreshing to the eye. It may be well to add that in cooking celery as little water as possible should be used. The following recipes are worth trying:

CREAM OF CELERY SOUP. A very choice and wholesome soup is made from celery. For luncheon no soup can be more delicate. It is made as Separate the blades from several heads of risp celery—rejecting the green portions. Wash carefully, cover with boiling water and

Press through a coarse sieve, and to one quart of pulp add three quarts of chicken or veal stock, quite hot.
Season with salt and pepper and thicken with a tablespoonful of flour and two of butter, rubbed together.
Let come to the bell and stir in a pint of cream (or rich milk).

When it comes to the boil again, remove from the fire and serve at once.

CREAMED CELERY.

For this dish use the best and whitest parts of the celery.
Cut into inch pieces, cover with milk and boil slowly, without stirring, until tender.
Season with salt, put in a lump of butter, shake the stew-pan, and when the butter is melted, pour over toasted bread. BOILED CELERY.

Cook the celery with as little water as possi-ile, with a pinch of soda added. Season with salt and butter. CELERY AND WHITE SAUCE. Select three heads of good celery.
Separate the stalks, wash carefully, cut into six meh pieces, the together and put to cook with just enough beiling water to cover them.
Add a small blade of mace, some minced

Add a small blade of mace, some minced onion, a few pepper corns and a little salt.

When the celery is tender drain it, and remove the strings with which it was tied.

Serve with following sauce:
Melt a tablespoonful of butter in a saucepan, and when it begins to bubble mix with it a desert spoonful of flour.

Add as much of the water in which the celery was boiled as is required to make the sauce; salt to taste and when off the fire stir in the beaten with of a new and the strained into beaten yelk of an egg, and the strained juice of one lemon.

CELERY CREAM SAUCE. Take two heads of crisp, white celery, separate and wash carefully, cut in inch pieces and put to boil covered with a pint of water, and add a teaspoonful of salt.

Put a pint of cream in a double boiler and thicken with a tablespoonful each of flour and harter without controls. butter rubbed together.

Pour over the celery, sprinkle lightly with salt, and serve with boiled poultry.

CHICKES CELERY. Cut cold-boiled chicken in small pieces, mix with the same quantity of celery, season with salt and vinegar or cover with salad dressing. Turkey and yeal (cold-boiled) may be served in the same mauner.

CELERY SALAD. Celery salad is the choice of salads for game especially for small game.
Cut the best and whitest parts of the celery
nto small pieces and serve with mayonnaise or

into small pieces and serve with mayonnaise or French dressing.

Arrange the salad on lettuce hearts and garnish with nasturrum blossoms.

A very excellent salad is made by adding finely shredded and bruised cabbage to the celery—a half a head to three heads of celery.

Cut the test and whitest parts into half-inch piece,s mix with the cabbage and cover with the following dressing:

Beat together the yelk of one raw egg, two tablespoonsful of oiler oil (or melted butter), a tablespoonful of sugar—level full it should be—a teaspoonful each of salt, pepper and mustard. Stir in a half cupful of vinegar, and the powdered yelks of four eggs which have been boiled for ten minutes.

Pour over the salad at serving time,

CELERY AND CHEESE. A favorite dish with many is celery and grated cheese, the celery being dipped in the theese as it is eaten.
It is much used at formal dinners in England as a last course.

> quite thin.
>
> Cover with boiling water, add salt and cook Serve with cream dressing. CELERY FRITTERS. To make these fritters use the best portions of the celery. They are particularly nice when made entirely of celery bearts. Select pieces as nearly slike as possible. Stew them until tender in rich milk, and when cold cut into pieces about two inches long, dip in fritter batter and fry in hot fat.

CELERY AND CARROTS.

Cut the celery in pieces and slice the carrots

FRITTER BATTER. Beat well the yelks of two eggs, add a half cupful of sweet milk, a cupful of sifted flour, a little salt, a tablespoonful of pure olive oil, or the same quantity of melted butter, and a few drops of lemon juice.

Sur rapidly for five minutes and then stir in gently the beaten whites of the eggs.

STEAMED CELERY. Wash two or three heads of crisp white Celery.

Reserve the best parts, cut in pieces, sprinkle with salt, add a lump of prime butter and place in the steamer in a dish suitable to serve it in.

A few minutes before removing from the fire, add some rich cream.

Colory cooked in this manner is regarded as one of the daintiest and most appetizing of celery dishes.

Cut some celery stalks into pieces two inches Suck a number of coarse needles into a smooth cork, and draw one-half of each piece of celery through them. Keep in a cool place, and when ready to use they will be found crisp

accord.

Remove all wilted or discolored leaves, drain

on a napkin and arrange neatly on a celery dish.

TO FRINGE CELERY FOR GARNISHING

To make colory vinegar use the white part of the roots as well as the stems. Steep in weak brine over night, and in the morning cut the roots in slices and the stems in

IMPORTED tooth-brushes from English and

LARGE buttons are a feature of the newest gloves, and though it has been urged against them that they are not so neat in appearance as the tiny ones so long in vogue, it cannot be denied that they are very much more conveni-ent and sensible. nations are admitted in Paris to the State schools of medicine and of law, the fine art

of a cooking thermometer which, instead of registering "summer heat," "blood heat," and "freezing point," marks the boiling point for meat, the gently simmering altitude, and the

prooch that is supposed to bring good luck, is fancied; it represents the Scotch thistle, the fancied; it represents the Scotch thistle, the lovely purple shade being produced by the mounting of the cairngorm, while the leaves and stem are of silver. It is supposed to bring great good fortune, and should be fastened at the belt of the attendant,

THE ideal condition of a well-dressed morta is to have no best clothes, but to possess approis to have no best cioties, but to possess appro-priate garments for all the different seasons of the year and times of the day, to wear all with equal freedom, and throw any one aside as soon as it has lost its freshness. For such a person to be well dressed is no difficult matter, but as soon as economy becomes a necessary consider-ation the trouble begins.

of the same quality, a yard and a quarter long and hardly as wide, would cost at least \$15 a dozen, so that considerable saving is effected by such a fashionable pastime. A WOMAN of Kent, England, lost her husband, Mr. Jones, two years ago at Portsmonth. and he was buried. Then she moved to High-

sent after her.

FORTUNATE FORAKER He Wins a Large Land Suit Pending for

LITTLE ROCK, ARK., November 15 .- In 1884 ex-Governor Foraker, of Ohio, bought several thousand acres of land in Ashley county, this State, at a sale held under a decree of the Circuit Court of that county in a suit brought by the State to enforce payment of overdue taxes. Later, George D. Dick bought from the Commissioner of State Lands the same tract of land, Forsker Instituted suit to counsel for Governor Foraker, and Judge

to-day, and Judge Williamsordered a decree

NEW YORK, November 15.—Miss Mary Hennessy, a pretty 18-year-old girl of Brooklyn, appeared in the Butler street police court to complain against John Reilly, to whom she was to have been married Monday night. Tears came to her eyes as she told her story. All the arrangements for the little fellows slipped out of his overcoat, which he left in the grap of the policeman, and scurried down the street. The other, with Daniels, was taken to the Harrison street station. The boy admitted that he had been taking lessons in thieving from Daniels. This morning, however, when arraigned before a police magistrate, he retroted his former admissions, and the two

We Robs and Deserts the Girl to Whom H

whom she was to have been married Mon-day night. Tears came to her eyes as she told her story. All the arrangements for her marriage had been completed last week, and on Sunday her father gave her \$150 to assist in furnishing the flat. Her lover called to see her on Sunday, and when she told him of the present he re-quested her to give it to him. The girl de-clined. He then invited her out and taking her to a lonely snot on the beach, violently

her to a lonely spot on the beach, violently robbed her of the money. When she got home she found an invitation to his wedding on November 30 with another girl.

Hennessy is in jail.

butter dish out of your eye and drop that club you are carrying upside down.

Young George (to himself)—Oh, gwacious!

That I should evaw have to inherwit a fawtune fwom such a fawther as this!

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\$ 8 JACKETS AT \$4 74.

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tionate low prices. Infants' Long Cloaks or Short Walking Coats in end-

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