

Malta-Vita For BRAIN and MUSCLE

MALTA-VITA is the vital, the life-giving food; the invigorator of the Brain and Body. MALTA-VITA is fich in phosphates, or brain food. MALTA-VITA is the original and only perfectly cooked, thoroughly malted, flaked, and toasted whole wheat food. MALTA-VITA contains all the gluten of the whole wheat, and is the peer of all prepared foods as a bone and muscle builder

Perfect Health is Sustained by a Perfect Food

MALTA-VITA, "the perfect food," caten for breakfast and supper, insures perfect digestion and removes all cause of insomnia and dyspepsia. 90 per cent of the ills of life are due to poor digestion. Perfect health, sound restful sleep, clear complexion, bright eyes, clean, white teeth, sweet breath, are the blessings that follow a regular diet of Malta-Vita.

BEWARE OF IMITATIONS. "Insist on getting MALTA-VITA, "the perfect food." Requires no cooking - always ready to eat.

MALTA-VITA with cream. MALTA-VITA with milk and sugar to taste, MALTA-VITA with fruit, all delightful dishes. MALTA-VITA is so prepared us to be easily digested and assimilated by old and young, sick or well. Battle Creek, Mich. MALTA-VITA PURE FOOD CO., Toronto, Canada

vater should be drunk by the patient.

Make a white sauce, flavor with nut-meg and pour the sauce and celery on

slices of buttered toast and eat with

The seeds of the celery plant are used,

product called celery salt, or celery

The aquatic plant familiarly known as

celery belongs, but is common eel-grass.

boiled, sliced cold and dressed with

Celery for Winter Salads.

useful and of value. It must be white

may constitute the saind or only a part

In winter salads, celery is especially

risp and tender for this purpose, and

of it, according to how elaborate or

how simple you desire the salad to be.

Celery, endive and cress may be con-

verted into a very pretty salad, espe-

cially if the celery is mixed with may-

onnaise and a garnish of hard-boiled

eggs is used. A celery salad should

quired for the table, or the celery will

lose its crispness and become discol-

ored. When the celery is cut, throw it

A wise old man told his

sons that as long as they

kept together like a bun-

dle of fagots they could

not be broken, although

each one separately could

not withstand much

SHREDDED

WHIEAT

illustrates the point as a

food. Any single prop-

erty of the wheat will not

produce a strong, health-

ful body. Several will

Chemistry shows that each property of the wheat has an exact counterpart in the body and that the reverse is also true. If we deplete the wheat, as is done in milling white flour, we reduce the nourishing nowers.

Eat SHREDDED WHEAT

BISCUIT made of the

whole wheat and nourish

the whole body. Sold by all grocers.

Served in many delightful ways.

Send for "The Vital Question." (Recipe Book, illustrated in colors.) FREE. Address

The Natural Food Co.

NIAGARA FALLS, N. Y.

not do it. All do.

strain.

be dressed long before it is re-

acids and condiments.

TABLE AND KITCHEN.

PRACTICAL SUGGESTIONS ABOUT WHAT TO AND HOW TO PREPARE

CONDUCTED BY LIDA AMES WILLIS, MARQUETTE BUILDING, CHICAGO, TO WHOM ALL

potatoes.

pepper.

SUGGESTED MENUS.

WEDNESDAY.

BREAKFAST
Baked Apples, Stuffed with Raisins.
Scrambled Eggs, Bacon
Entire Wheat Gems, Coffee.
LUNCH.
Oysters a la Poulette, Potato Balls,
Pepper and Cabbage Salad,
Stewed Fruit, DINNER. Ran-Bacon Coffee DINNER.

Tomato Purce.
Roast Chicken, Giblet Sauce
Mashec Potatoes, Stewed Oni Stewed Onions. Orange and Grape Salad Coffee.

THURSDAY.

BREAKFAST. Cream d. Fruit. Ci Fried Oysters. Cold Catsup, Potato Souffled, Hot Rolls. Mince Chicken on Teast. Sweet Polato Purce, Pear Compote,

DINNER. Vegetable Soup.
Veal Potple, with Dumplings.
Escalloned Potatoes, Chocolate Cream Custard.

FRIDAY. BREAKFAST

Oranges, Creamed Salt Mackerel, Boiled Potatoes Entire Wheat Gems with Dates, LUNCH. Pie, Rice Fritters, Oyster Salad,

DINNER. Chestnut Soup.

Scalloped Oysters, Stewed Tomatoes.

Colory an Jus.

Stuffed Egg Salad. Apple Souftle

ONE OF OUR FINEST ESCULENTS. EW of our food plants have undergone greater change and improvement under cultivation than cel-The tender, white and aromatic stalks of the present aristocratic garden product bears little resemblance to the plebian from which it originally came. The wild, coarse prototype which grew in the ditches and fens of Europe had a very strong and disagreeable taste and smell. The cultivated variety is tender, delicate of flavor and succulent when earthed up and supplied with an abundance of moisture. There are three varieties, the red, green and white, the latter generally owing its ivory whiteness of stalk, capped by its delicate yellow plume, to whitening and bleaching. Rich soil and favorable conditions develop the stalks to an enor-mous size; but size of stalk is not considered of so much importance as crisp

tenderness and delicacy of flavor.

This careful cultivation of the plant has brought it very prominently to the attention of all dainty eaters; but as yet it has not received the consideration its merits deserve, and it is still regarded as merely a most agreeable accessory to turkey or water fowl, or one the indisputable elements in a chicken salad. If it must be classed as a luxury in many households, it is one of the most economical luxuries as well as one of the most necessary, and no part of the plant need be wasted, from the daintily curled tops which make a pretty garnish, to the knob or roo which holds the stalks together. The seeds give a most appetizing flavor which will improve a good soup or sauce and make many a poor soup quite tasty; while the stalks may be eaten raw, plain or in a salad, cooked and served in very pleasant and refreshing variations. The stalks contain an aromatic oil, which gives the characteristic odor and flavor: sugar mucilage, starch and manna-sugar or mannite. Cooked celery is very digestible and wholesome and should be eaten more often as a vegetable than it is, especially by those who have rheumatis tendencies. Nervous people are advised to indulge in a daily moderate use of celery, when it is in season, and it will remove palpitation of the heart as well.

according to the same authority. The following recipe is given for the benefit of those suffering with rheuma-Cut the celery into small pieces and boil it in water until soft, and

in cold water and only remove it in time to drain and wipe perfectly dry before adding the dressing. The light, fresh appearance, which makes a salad of this kind so acceptable, can only be preserved by having all the green vegetables in their combination, absolutely fresh and dressed at the very last minute before serving.

Celery Greens.

When a large amount of celery stalks are used the blanched and unblanched leaves are better than spinach if they are boiled tender in slightly salted water; drained and pressed dry, chopped slightly and seasoned with salt, pepper and butter and served very hot on toast, garnished with hard-boiled eggs.

Cream of Celery.

Remove the outside stalks from two heads of celery, scrape and cut in ilso, by being ground and made into a pleces and put into three pints of strain and mash through a sieve; put "wild celery." found on the shores of the Chesapeake Bay, bears no relation pan, stir in a tablespoonful of flour and day. to the order of umbelliferae, to which when smooth add a quart of hot milk; eason with salt and pepper and still Celeriac is the turnip-rooted celery; until it thickens; then add one pint of this is used frequently in salad, being milk and the celery. Sago or rice may be used to thicken this soup instead of butter and flour.

Celery au Gratin.

Wash and trim four heads of celery cover with cold water, adding two teaspoonfuls of vinegar and half a teapoonful of salt. Boil until tender and then drain dry. Make a pint of white sauce and when it thickens add the yolk of one egg and a tablespoonful of grated cheese. Stir until sauce is hot, but do not let it boil; arrange the celery in a baking dish, sprinkle bread rumbs over it and little bits of butter, then cover with the sauce and brown in

Celery and Potato Croquettes. To two cups of mashed and nicely

seasoned potatoes add half a cup of finely chopped celery; add a tablespoonful of butter and more salt and pepper if needed, and the beaten yolk of an egg. Shape into cylinder croquettes about three inches long and an inch thick. Dip in beaten egg, then into crumbs and fry in deep hot fat, until a delicate brown.

White Celery Sauce.

Boll four large stalks of celery in a pint of water until tender, then strain and mash as much as possible through a sieve. Rub a tablespoonful of butter and one of flour to a smooth paste and add to the celery water and place over the fire, stir until it boils and then season to taste with salt, pepper and a very little powdered mace.

Brown Celery Sauce.

Boll the celery as in above recipe. Brown an onion in a tablespoonful of butter, then remove it and stir into the browned butter a tablespoonful of flour and let that brown; then add the celery pulp and the water in which it was boiled; season and flavor with a suspicion of nutmeg.

Celery Catsup. Separate and wash four heads of celery, scrape the roots and grate or chop the celery very fine. Boil until tender in a quart of water; then add a quart of good cider vinegar, salt and cayenne to taste and a pince of mace and cloves. Let boll a few minutes, then strain through a colander and bottle for future use. This is nice served with boiled meats, beef steak, etc.

Celery a la Villeroi.

Wash six heads of celery and cut them in pieces about six inches long. Parboil for ten minutes, then blanch in cold water. When cold, drain thoroughly and then place in a stirring pan with enough white stock to cover them. Let simmer over a slow fire for an hour. When done drain until free from moisture. Cover them with reduced Aliemande sauce and set away until cold. Then roll in fine bread crumbs, dip in beaten egg and then again in Arrange a wire basket and fry in deep hot fat until a light brown; then serve very hot

Allemande Sauce.

Melt one tablespoonful of butter over the fire without browning, and stir in one tablespoonful of flour; then add one and one-half cups of clear chicken stir until it boils, then season with salt and pepper and a little nut-

meg and boll half an hour; beat two egg yolks with a little water until mixed; add to sauce, with two ounces butter; a little thick cream and lemon uice. Stir over the fire just a few ninutes to cook the eggs, but do no et the sauce boll longer.

INQUIRIES ANSWERED.

M. H. writes:-Kindly insert in your

We gave this recipe quite recently; but will repeat it once more as our corspondent may be a new subscriber. Express the juice from ripe elderber-ries and to each quart allow four quarts of water and four pounds of loaf sugar, crushed. Put all together in a stone jar, cover and stand in a warm place. Keep covered and stand in a warm place. Keep covered and skim carefully for four weeks, then strain and bottle, but do not cork tightly until cool weather. This makes a very fine wine. and is considered an excellent tonic.

Nut Sandwiches.

Mrs, K. writes:-Will you kindly publish in next issue a recipe for making

nut sandwiches?

Nut Sandwiches. These embrace a great variety and may be either sweet or piquant as the occasion demands. A very seasonable nut sandwich is made by shelling and boiling a handful of large chestnuts. Drain well and when cold chop them fine with equal quantity of tart apples. moisten with orange juice and let stand a few minutes, then spread between hin round slices of buttered brown or white bread. Or you may omit the orange juice and add some chopped white celery to apples and nuts, season with a little salt, paprica and mix with creamed butter and lemon juice or

JAPAN TO SEND OUT FLEETS. Will Establish a Permanent Station

in Pacific Waters.

By Exclusive Wire from The Associated Press. San Francisco, Nov. 18.-The Japanese empire will maintain a permanent fleet in the American waters of the Pacific, Fleet Surgeon C. Aoki, of the Japanese navy, says:

"Next year Japan will send abroad its first fleet as a permanent unit. It will be stationed on the Pacific coast of America. Its headquarters will be at Esquimalt, in British Columbia, the naval station of Great Britain, our ally, and it will visit along the Pacific coast as far south as Valparaiso. The fleet will consist of three, or possibly more, of our best ships, and the usual num-ber of smaller vessels to accompany them. It is expected that we will have a fleet stationed in Europe also, with headquarters in one of the big British

WRECK ON NEW HAVEN ROAD.

Samuel Cruttenden, Horseman, Is Killed-Mail Trains Delayed. By Exclusive Wire from The Associated Press.

Madison, Conn., Nov. 18.-Samuel Cruttenden, a well-known horse dealer of New Haven, was killed and Joseph Lockstrom, of Auburn, R. I., a brakewater. Add a small onion and sprig of man, was injured by the derailment of parsley and cook until tender; then an express freight train on the Shore Line division of the New York, New Haven and Hartford railroad early to-

Cruttenden was riding in a stock car which he was to ship to England. The breaking of a coupling pin followed by a collision of the two sections of the train led to the accident. Both east and west-bound tracks were blocked from two to three hours, and delaying mail trains.

HAWAIIAN PLAGUE CLAIMS. Chinese Satisfied with Agreement to

Pay \$800,000. By Exclusive Wire from The Associated Press.

San Francisco, Nov. 18 .- Acting Consul-General Chow Yu Kwan, representing the Chinese government at this port, has returned from Hawaii, where ne went to adjust, with a representative of the United States government, the losses incurred by the Chinese resilents of Honolulu through the burning of the section of the city in which they ived to stamp out bubonic plague The mount of indemnity agreed on

was \$800,000, one-tenth to be paid at once and the balance within a year This, the acting consul-general said, was quite satisfactory, and he left his countrymen feeling well disposed toward the government of this country.

WHITE STAR MAIL TRAINS. Austen Chamberlain Says Abandoned

Service Was of No Benefit.

By Exclusive Wire from The Associated Press. London, Nov. 18.-When asked in the louse of commons today about the abandonment of the special mail train in connection with the White Star Line steamships, Postmaster General Austen Chamberlain declared that it was a mistake to suppose it was an accelerated service.

The former arrangement had no pos tal advantage whatever, and had been made reluctantly at the request of the White Star Line.

INSURRECTION IN SIAM.

Many Refuges from Northern Country Under French Protection. By Exclusive Wire from The Associated Press.

Saigon, French Cochin, China, Nov 18.—An insurrection has broken out in northern Siam owing to the alleged ex actions of the government agents. There have been several encounters be tween troops and insurgents. A number of important chiefs and many of the inhabitants of the dis-

turbed district have sought refuge in French territory.

EARTHQUAKES IN ROUMELIA. Populace in Panic, but No Great Damage Done.

By Exclusive Wire from The Associated Press. Vienna, No. 18 .- A despatch to the Neue Freie Presse from Salonica, Roumelia, today announces that three violent earthquake shocks, accompanied by wind of extraordinary were felt there during the night. No serious damage was done, but the populace was panic-stricken.

NEW SWISS MINISTER.

M. Du Martheray, Secretary of Legation at Rome, Sent to Washington. By Exclusive Wire from The Associated Press.

Berne, Nov. 18 .- The Bundesrath has ppointed Fernand Du Martheray to be Swiss minister at Washington M. Du Martheray is now secretary of legation at Rome.

INQUIRIES MADE BY THE COMMISSIONERS

[Concluded from Page 3.]

would be reasonable during the year, then you would not make this demand for a change from paying him by the car to paying him by the ton? A. Of course, into the whole thing enters the question

of earnings; but, nevertheless— Q. As you said before, this third de-mand is really a part of the first demand. When you get down to the last analysis of this proposition is not it the fact that you hope and expect by getting the comyou hope and expect by getting the com-mission to order a change in this respect to obtain for the miners a higher rate of wages than you demand in your first de-mand, is not that it? A. No, that is not my purpose, it is not the purpose of the miners. We ask for 20 per cent, in-crease in the prices now paid. When we say that we do not mean 25 or 30 or 50 per cent, of the prices you mad that per cent. of the prices now paid, that

annot be misunderstood.

Q. Then, you would figure out the quivalent price per ton on the car basis?

A. Yes, sir. Q. In other words, we would have to go through every mine, every vein, and readjust our prices from a car basis to a ton basis. Mr. Mitchell, do you not think that that of itself would cause great dissatisfaction and great confusion. after this custom has been in force so long and the miners are so familiar with It and have been familiar with it for so many years—some of them for fifty years? A. Do you not know that it is the miners that are demanding the

Q. I want to say that at our mines we pay entirely on the car basis; but as-suming that this commission should find hat the rate of wages we pay our men s fair, would you still insist that they should pay the miners by the ton instead of by the car, having in mind this propo-sition; that if the miners are dissatisfied with the method of docking that they could appoint their own dock-master, the same as they appoint their own weigh-master, and let him be present with our man who does the docking and agree upon it? Could not that be done just as well, and would not that meet the principal objection which you have inter-posed up to this time to this system, and would not that save this company many sands of dollars in reconstructing its plants?

Check Docking Boss.

A. Well, I do not know that that would eliminate the objections to it-the privilege of having a check docking boss there to see that the men are not punished wrongfully. As I have said before, our other witnesses know the history of this car. We believe we have been forced to load a larger car without an increase of pay, and that has amounted to a reduction in wages. Now, we want that re-

Q. Would not that amount to this, Mr. Mitchell?—that if the miners are not be-ing paid, if they are not being paid for the same sized car that they were, that they are not receiving an adequate wage; and if the commission finds that they are receiving an adequate wage, then what would you say as to this other suggesion I have made as to our changing our system to pay by the ton instead of by the car?

A. We ask that the coal be weighed, because that is the only satisfactory method of determining the earnings of the men. It certainly has compensating features to you. It is said that miners crib their cars. If they do that, and the coal car is dumped, and you pay for a box of coal when it has been cribbed the miners are being dishonest with the company. And, on the other hand, if a car breaks down en route the companies feel disposed to dock the miner, which is wrong.

A statement prepared by the Delacanvass of the employees of five collieries it was found that the employees owned \$802,040 worth of property, exclusive of mortgages. It showed one miner who was the owner of \$40,000 worth of property, and a number own-

ing upwards of \$10,000 worth. "That \$40,000 man" remarked Mr. Mitchell, "must have been one of those who mined the miners." Mr. Ross said the man in question

would be brought in to testify. Commissioner Watkins began questioning Mr. Ross about the statement. whereupon Attorney James L. Lenahan one of the miners' counsel, made objection to the answers of Mr. Ross going on record, because he had not been sworn and should not give testimoney. After some discussion Judge Gray closed the incident with the remark that the commission would try not to be misled by any irregular testimony. Turning to Mr. Ross, the chairman-said: "I suppose if you want to get those matters before us you can present them as some have done by asking the witness if he would be surprised to know whatever its contents et forth."

The laugh following this had hardly died away when Mr. Mitchell produced another by saying: "You can take it for granted I won't be surprised at anything you may read from that

By use of the interrogative "would you be surprised etc."" Mr. Ross set forth that the Delaware, Lackawanna and Western mines worked 203 ten hour days in 1901; that the breakers averaged 260 days; that the company ands averaged 7 8-10 hours a day and the miners only 5 1-10 hours, and that the average earnings of the contract niners was \$628.56.

Mr. Ross took occasion to say it dealing with the restriction of output that would result from an eight-hour day, that his company for several years past has been unable to get coal enough to fill its orders. Mr. Mitchell provoked general laughter by saying President Truesdale had told him just the opposite; that the company's market was being encrouched upon by soft coal

Mr. Mitchell stated in response to questions by Mr. Ross that he worked twelve or thirteen hours a day and his stenographers about the same number of hours, just at present, but except in emergencies they never worked more than eight hours.

After stating that payment neasure had been in vogue in the Delaware, Lackawanna and Western mines for over fifty years, and that the miners ere satisfied with it, Mr. Ross asked Mr. Carnegie is indisposed. Mr. Mitchell why his company should be put to the great expense of altering payment by weight and then went on same manner he had before explained

erred to the public declaration of Mr. Mitchell that miners were docked 12 or 15 per cent and then asked him if he would be surprised" to know that it was as low as eight-tenths of one per cent. at one of the Delaware, Lackawanns and Western collieries. Mitchell said he was sure that was not the average. He understood the average at the Delaware, Lackawanna and Western mines was three or four per

Speaking of dockage Mr. Ross re-

[Recognizing the widespread interest taken all over the country in the tes. Line steamship Celtic, which is to leave lent poison.

Special Notice Today.

Moving Picture Exhibition Free---Only Four Days More

Programme begins at 10 and 11 a.m., 2, 3 and 4 p. m. Special Feature today, "LITTLE RED RIDING HOOD."

ART EMBROIDERY CLASS MEETS TOMORROW AT 2 P. M.

Exceptional Values in

Books.

A rare chance for book lovers. Standard authors, soc value. You may find now and then a book a little soiled by handling but not enough to hurt it.

Priced exceptionally low

19c

Holiday Gift Books

Are here in quantities for boys and girls and for the older members of the family. This is a good time to make selections. Nocrowded aisles, plenty of time to think and the best of best in sections. Ranging in price from

25c, 29c, 35c, 50c up to \$1.50.

Tam-O'Shanters

In all the popular shades including black and white. and a variety of fancy stripes a few have elastic bands to pull over the ears. Price

50c and 98c

Boys' and Children's Caps

In strictly all wool material, have double bands to protect the ears. 39c value, at \$1, begins here ends at

25c

Millinery

For Women

Who want the latest effects shown at the Horse Show, such as velvet, grapes, foliage, roses, beaver, and maline Hats. A touch of the foremost artists can be found in these exquisite creations.

We are also showing the Marlow Hats, faced with white maline and Irish lace. trimmed in fruit, also white Beaver Hats. Each

3.25 to 6.50

Colored rolling Rim Beavers at, each

2.25 to 5.00

For Women For Children For Men

All kinds dainty embroidery and lace, the kind from the Irish looms. The critical test to handerchiefs is the washing day. Many we show today will wear through hundreds of wash-There is a price

marked on a few numbers 5.00 each.

Stoves.

Parlor Heaters-Are you in need of a good stove? One that will give satis faction, one that you can buy for less than its regular price. To sell stoves of this kind in the heart of a season you may think it very odd, but a moment and you'll understaud. To make room for the immense line of Christmas Toys in our Basement, we have decided to close out all the remaining Heating Stoves on our Basement Floor, and so out they go at this week's prices.

World's Leader-Two sizes, nickel plate trimmed, self-feeder. \$21.00 kind, close-out price this week, \$16.50

\$15.75 kind, close-out price this week, \$12.00 The Oak-Cylinder Heater, comes in 3 sizes. \$12.75 kind, close-out price this week, \$10.50 \$10.75 kind, close-out price this week. \$0.00 \$9.00 kind, close-out price this week, \$7.50

\$7.50 kind, close-out price this week. \$6.00 Another style, nickeled trimmings, cylinder style. \$13.50 kind, close-out price this week, \$11.00 \$11.75 kind, close-out price, this week, \$0.50 \$10.50 kind, close-out price this week, \$9.00

Theodore Haviland's China.

A good time to buy new Chinaware is now, everything new. Your Thanksgiving Dinner will be more replete in its setting if, perchance, a 100-piece Set, selected from six pretty designs of this

i-----

handsome line, graces your table. Specially priced at, a set......

timony and argument before the An- Liverpool tomorrow for New York, but thracite Strike commission, The Trib- cancelled their passage. une proposes to print in convenient book form the reports appearing in its columns from day to day and to offer a limited edition of copies for sale at one dollar each. The volume will appear as soon as possible after the conclusion of the hearings and those interested may leave their orders now We take for re-publication The Trib une reports instead of the full stenographic transcript, because that for or-

CARNEGIE INDISPOSED.

would be too bulky. The daily reports

in The Tribune miss nothing of essen-

Whole Family Is Affected by Something They Ate. By Exclusive Wire from The Associated Press.

London, Nov. 18 .- Mr. and Mrs. Andrew Carnegie returned to London with woman was in the kitchen, but was too the intention of sailing tomorrow for the United States, but they have been obliged to abandon the voyage because

The whole family were affected by something they ate on the continent. their plants so as to weigh coal. Mr. Mrs. Carnegie and her daughter have Mitchell declared the miners wanted quite recovered. The physicians, however, think it would be imprudent for myself and my husband, and I'm glad to explain, why, in substantially the Mr. Carnegie to start yet, although he has practically recovered from his ill- made no confession/ ness. Mr. and Mrs. Carnegie expect to

sail for New York next week. The Carnegies were at Caux, Switzerland, when they were served with food which was in some way contaminated The ill-effects were overcome in the cases of Mrs. Carnegie and her daughter by Sunday, when the party arrived in London. Mr. Carnegie, however, felt worse last evening, and summoned a

again in a day or two. The Carnegies were booked to sail on the White Star

physician. The physician assured Mr. Carnegie that the poisoning was not of a serious character, and that he would be up

SLAYS WOMAN SHE ACCUSES. Angry Wife Stabs Rochester Musi-Teacher to Death.

By Exclusive Wire from The Associated Press. Rochester, N. Y., Nov. 18.-Miss Flormurdered in her home on Court street this morning. Mrs. Lulu Young, wife dinary purposes of popular reference of Franklin Young, formerly a tobacconist and once city purchasing agent. was arrested at the home of her father

tial interest and are the fullest and about an hour after the murder, on sugmost accurate reports printed in any picion of being the murderer, newspaper.]

The woman who committed the crime ang the doorbell, and when Miss Mc Farlin answered it attacked her with a knife. Miss McFarlin ran screaming through the hall into the kitchen, closely pursued by her assailant. In the kitchen she stumbled, half turning, and in a flash her pursuer was upon her and stabbed her to the heart. Another frightened to do anything. The assail-

ant escaped in the confusion. Five stab wounds were inflicted. The lead woman was about twenty-one years of age. She was the daughter of a railroad man. The only words the witness to the murder heard from the assallant were: "She has come between Mrs. Young hat that she is dead."

BEAUTY DOCTOR ON TRIAL.

Sold Arsenic Preparation and Excessive Dose Caused Death.

By Exclusive Wire from The Associated Press. Peoria. Ill., Nov. 18.-Mrs. Rosetta Etzler, "beauty specialist," was arrested vesterday, charged with the death of Mrs. Hattie Hart at Pekin. A witness testified that "Dr," Etzler had called on Mrs. Hari and induced her to purchase a bottle of "beauty medicine," This, it is alleged is composed largely of arsenic and taken in excess is a viru-