TRAIN PLUNGES INTO RIVER

C. P. R. Train Drops 360 Feet Into a Canyon

A despatch from Vancouver, B. C., says:—Three hundred and sixty feet sheer down into the foaming torrent that forces its way through the sharp-cut canyon of the Fraser, near the town of Lytton, was the awful plunge taken on Friday morning by a Canadian Pacific west-bound freight. The track had been buried by a sudden slide, and in the dark hour that preceeds the dawn the train had headed straight into the chasm, where a sale track had been not many minutes before. Happily, though remarkably, the train was broken in its plunge, the latter portion remaining on the rails, pinned by still falling debris, pinching the mid-section in a narrow cut, and thus conductor and brakeman saved their lives.

Engineer Randall and Fireman Pottruff, of course, met instant death falling with their locomotive into the gulf that swallowed up the train. Both were married men, and had their home at North Bend, whence came the first news of the fatality.

OFFICIAL ACCOUNT.

The official statement issued by the railway authorities stated that the ill-fated train, which was an extra freight in charge of Conductor Harris, struck the rock slide at 5:15 at quite the wildest part of the whole mountain section, where the train crawls, fly-like, along the side of the frowning precipitous cliffs, at whose feet the Tawney River ebbs its way through solid masses of forbidding rocks. The canyon begins some miles above, just passing Drynock. As the railway leaves the Thompson River, the gorge rapidly narrows and deepens the walls of the cliffs on the opposite side forming a high escarpment through a break in which the peaks of the ranges are visible.

AT THE "DEVIL'S PLAYGROUND"

Just below Lytton, where the catastrophe occurred, the canyon widens slightly to admit the Fraser's main tributary coming from the north between great mountain ranges, the place being locally known as the "Devil's Playground." Here it was that the locomotive, hitting the mass of rock, shot into the chasm, carrying with it the five foremost cars. Thousands of tons of steel and heavy timber disappeared in a twinkling, and in an instant later were the toys of grinding rock and whirling waters. The brakesman had walked back to the caboose from the engine but ten minutes previous, and with the conductor was providentially protected by the still tumbling rock nipping the train in mid-section.

The regular freight had passed the spot less than two hours before, while the section patrol had been over and found all safe within an hour previous. The weather was clear and frosty, and to this is charged the slide which caused the disaster. When the air is cool in these localities the rock cracks, and the track being the only obstruction for any part of the mountain separating itself from the parent body, it must receive the deposit.

VICTIMS' BODIES RECOVERED.

Both victims of the accident have homes at North Bend, the division point. Randall all but met death a year or so ago near Spatsum, and was brought back to life chiefly through the careful attention of his wife. Pottruff formerly resided in this city, and had been but three weeks wedded. Both bodies have been recovered, horribly mutilated.

THE MARKETS

Prices of Grain, Cattle, etc in Trade Centres.

Toronto, December 10.—Wheat—The wheat market is firm, with fair demand from millers. Sales of No. 2 white at 73c and of red winter at 74c middle freight, and No. 1 spring is quoted at 71½ to 72c east. Manitoqa wheat is higher, there being sales of No. 1 hard at 88c, Toronto and west, and it is held at 90c, grinding in transit. No. 1 Northern sold at 85 to 86c g.i.t., and No. 2 Northern at 82 to 83c g.i.t.

Oats—The market is firmer to-day, with an increased demand. There were sales this afternoon of No. 2 at 45½c middle freight, and at 46c east.

Peas—The market is firm, with good demand. No. 2 brought 80c west, and 81 to 82c middle freight.

Corn—The market is higher, with sales of No. 2 yellow Canadian at 58 to 60c west, and of mixed at 56½ to 58c west. U. S. corn quoted at 71 to 71½c on track here.

Barley—Market continues firm, with demand moderate. No. 1 quoted at 57c, and No. 2 at 54c; No. 3 extra at 51 to 52c, and No. 3 at 50c middle freight.

Rye—The market is firm, and sales at 55c middle freight.

Buckwheat—There is a fair demand, with sales at 54½c middle freight.

Flour—The market continues firm. Ninety per cent. patents in buyers' bags wanted at $2.75 middle freight but none offering. Locally and for Lower Province trade prices of choice strright rollers in wood, are $3.35 to $3.40. Manitoba wheat flour unchanged. Hungarian patents, $4, bags included, at Toronto, and strong bakers, $3.70.

Oatmeal—Market unchanged. Car lots on track here, $5.25 in bags, and $5.40 in wood. Broken lots, 25c per bbl extra.

Millfeed—Bran is firm at $16 to $16.50 low freights for export, and at $18 here. Shorts, $19 to $19.50 low freights for export, and $20 here. Manitoba bran, $19 and shorts $21, Toronto freights, including sacks.

PRODUCE.

Potatoes—The market is firm. Cars sold to-day at 61 to 63c per bag on track, and sell out of store at 75 to 80c.

Dried Apples—Market is steady. Prices are 5½ to 6c per lb. Evaporated sell at 9 to 10c.

Hops—Business quiet, with prices steady at 13c; yearlings, 8c.

Honey—The market is unchanged at 9½ to 10c. Combs, $1.50 to $2.50 per dozen.

Beans—The market is steady. Unpicked are jobbing at $1.40 to $1.45, and handpicked at $1.55.

Cranberries — Market unchanged, with Cape Cod at $8 to $9 per bbl; Canadian, $6.50 to $7.

Hay, baled—The market is firm, with sales on track at $9 to $9.50, the latter for No. 1.

Straw—The market is quiet and firm. Car lots on track being $6 per ton.

Poultry—Trade is fair, with receipts good. We quote turkeys (dry picked) 6½ to 8c; geese, 5½ to 6c; ducks, 60 to 70c; chickens (young) 40 to 50c; old, 25 to 35c.

HOGS AND PROVISIONS.

Dressed hogs are firm at $7.75 to $7.90 in car lots. Hog products quiet. We quote:—Bacon, long clear, sells at 10½c in ton and case lots. Mess pork, $19 to $19.50; do, short cut, $20.50 to $21.

Smoked Meats—Hams, 13c; breakfast bacon, 14c; rolls, 11c; backs, 14c, and shoulders, 10½c.

Lard—Market unchanged. We quote:—Tierces, 10½c; tubs, 11c; pails 11½c; Fearman's 8½c.

THE DAIRY MARKETS.

Butter—The receipts are fair, but there is a good deal of poor stuff offering. Choice grades sell well. We quote:—Choice dairy tubs and rolls, 16c; selected 1-lb rolls, 17 to 18c; low grades, 11 to 13c. Packages showing feed, 1 to 2c per lb less than above quotations. Creamery prints, 21 to 22c; do., solids, 20 to 20½c.

Eggs—Market firm. We quote fresh, 22 to 23c; cold storage, 18 to 19c, and limed, 16 to 16½c.

Cheese—The market is quiet, and prices unchanged at 9½ to 9½c.

UNITED STATES MARKETS.

Buffalo, Dec 10.—Flour—Strong. Wheat—Spring dull; No. 1 Northern, 82½c; winter, unsettled; No. 2 red, 84c. Corn—Higher but dull; No. 2 yellow, 71½c; No. 3 do., 71c; No. 2 corn, 71c; No. 3 do, 70½c. Oats—Firm for white, dull for mixed; No. 2 white, 51½; No. 3 do, 51c; No. 2 mixed, 48c; No. 3, 47½. Barley—Light demand; fancy, 66 to 67c. Rye—No. 1, 60c asked.

Milwaukee, Dec. 10.—Wheat—No. 1 Northern, 75½c; No. 2 Northern, 73 to 74½c; May, 79½c. Rye—No. 1 61½c. Barley—No. 2, 61c. Corn—May, 66½c.

Duluth, Dec. 10.—Wheat closed—Cash, No. 1 hard, 76½c; No. 2 Northern, 71½c; No. 1 Northern, 71½c; No. 1 Northern, and December, 73½c; May, 77c. Corn—65c. Oats—44½c.

Toledo, Dec. 10.—Wheat—Cash and December, 82½c; May, 84½c. Corn—December, 66c; May, 67½c. Oats—December, 45½c; May, 46½c. Cloverseed—December $5.67½; March, $5.80.

Minneapolis, Dec. 10.—Wheat closed—Cash, 74½c; December, 73c; May, 75½c to 75½c; on track, No. 1 hard, 77½c; No. 1 Northern, 74½c; No. 2 do; 72½c. Flour—First patents, $3.75 to $3.85; second do, $3.60 to $3.70; first clears, $2.85 to $2.95; second clears, $2.30. Bran—In bulk, $18 to $18.50.

CATTLE MARKET.

Toronto, Dec. 10.—The receipts at the Western cattle yards this morning were 43 carloads of live stock, including 1,300 hogs, 800 cattle, 432 sheep and lambs, a dozen calves and a dozen milch cows.

Butcher cattle are steady and unchanged at from 3½ to 4½c for good to choice, and for selections 5 to 10c more was occasionally paid. Not much really good cattle came here to-day, but we had a fair clearance.

There is scarcely any export business being done just now, and prices are about nominal at from 4½ to 4¾ per pound.

There is a pretty good trade in stockers at from 3 to 3½c per pound.

Export bulls are worth from 3½ to 4½c per pound.

Feeders are worth from 3 to 3½c per pound.

A few good milch cows will sell; prices to-day ranged from $25 to $45 each.

More choice veals would have sold.

Sheep are worth from 2¾ to 3c per pound.

Lambs were a little better this morning, and sold up to $3.60 as the outside price.

Hogs are unchanged to-day, but the outlook is for lower prices next week.

The best price for "singers" is 6c per lb; thick fat and light hogs are worth 5½ to 5¾c per lb.

Hogs to fetch the top price must be of prime quality, and scale not below 160 nor above 200 lbs.

Following is the range of quotations:—

Cattle.		
Shippers, per cwt...	$4.25	$4.75
Butcher, choice...	3.75	4.30
Butcher, ord. to good.	3.25	3.75
Butcher, inferior...	2.75	3.00
Sheep and Lambs.		
Choice ewes, per cwt...	2.75	3.00
Butcher sheep, each...	2.00	3.00
Lambs, per cwt...	3.20	3.60
Bucks, per cwt...	2.00	2.50
Milkers and Calves.		
Cows, each...	30.00	45.00
Calves, each...	2.00	10.00
Hogs.		
Choice hogs, per cwt...	6.00	6.12½
Light hogs, per cwt...	5.75	5.87½
Heavy hogs, per cwt...	5.75	5.87½
Sows, per cwt...	3.50	4.00
Stags, per cwt...	0.00	2.00

SCHOOLBOY MURDERED.

His Assailant a Boy of Only Eleven Years.

Cincinnati, O., Dec. 4.—The shocking scene of a schoolboy of eight stabled to death by a schoolmate aged eleven was witnessed on the streets of Newport, Ky., at noon on Wednesday. Joseph Creelman, the victim, had had a quarrel in the schoolroom with Eddie Armines, and when on their way home the quarrel was renewed. A third boy, taking the part of Creelman, threw a piece of brick which struck Armines on the head. At that moment Creelman ran up to him and was stabbed. He soon fell, and in fifteen minutes was dead. The Armines boy walked rapidly away, carrying the pocket-knife in his hand. He went to the first engine-house, of which his uncle is the captain, and threw the knife into an outhouse, but said nothing about the murder until the news of the lad's death became known. His uncle then promptly surrendered him to the police, to whom the boy told this story of crime:—

"Creelman missed his reading lesson and was sent to the foot of the class. The teacher made him sit at the blackboard, and I laughed at him. When the school was out he cursed me. I started for the engine-house, and Plummer threw a brick at me, and Creelman ran up and grabbed me by the arms. I did not think the brick was thrown at me until it hit me on the hand. Then I stuck the knife out easy and heard his coat rip." Both boys belong to excellent families.

ROYAL GUESTS OF LONDON.

Prince and Princess of Wales at the Guild Hall.

A despatch from London says:—The city entertained the Prince and Princess of Wales on Friday afternoon at a luncheon given in the Guild Hall, and presented them with an address of congratulation on their successful tour of the British empire.

The royal party drove from York House to the Guild Hall in an open, four-horsed landau, escorted by Life Guards. They met everywhere with the heartiest reception from the sightseers lining the brightly-bedecked and troop-guarded route. The scene in the library of the corporation's historic quarters, where their Royal Highnesses were received by the Lord Mayor, Sir Joseph C. Dimsdale, and the corporation, was picturesque. Levee or diplomatic dress, uniforms, or judicial robes were worn by the majority of the guests, among whom were the Agents General of the colonies. Prominent among the other notables present were Lord Salisbury, Lord Rosebery, and Mr. and Mrs. Chamberlain. Owing to illness Lord Strathcona was not able to attend.

MANY CHILDREN BURNED.

Yearly Record of 600 Deaths in London.

A despatch from London says:—Dr. Wescott, of Hackney, a suburb of London, who holds the place of coroner, has drawn public attention to the terrible yearly record of 600 children burned to death in London. As a result of representations on this subject made by the Coroners' Society to the Home Secretary, the Government is considering the advisability of legislation which would enable the coroners to find and imprison persons who leave children alone with fire, or with material for making a fire, if children are thereby burned to death.

NEWS ITEMS.

Telegraphic Briefs From All Over the Globe.

CANADA.

Diphtheria is epidemic at Anticosti.

It is rumored that smallpox has broken out in Ottawa University.

Extensive deposits of red hematite ore have been found west of Port Arthur.

Halifax will be the place of concentration for the Mounted Rifles instead of Ottawa.

Ottawa police are watching all citizens, who imbibe liquor in licensed houses after hours.

The Dominion Coal Co., of Halifax, will sell 80,000 tons of coal to American railway companies.

The home of Robert Campbell, near Truro, N. S., was burned and three children perished in the flames.

A Chinaman, under sentence of death for murder at New Westminster, will be examined as to his sanity.

Mr. F. H. Clergue has subscribed $5,000 and the stone required to erect an addition to the General Hospital at Sault Ste. Marie.

James Conmee is authority for the statement that one of the largest flour mills of the world is to be built at Norman, near Rat Portage.

Lieut. W. R. Marshall, of Hamilton, who served with the first Canadian contingent, has accepted a lieutenancy in the corps now being formed.

Mr. Tarte has awarded the contract for building 75 miles of telegraph line near Alberni, B. C., to T. D. Conway. The contract price is $6,400.

Plants are to be erected on both sides of the "Soo" for the making of steel tubes. Millions of English capital are behind this and the other Clergue enterprises.

Capt. Bogart and Lieut. Caldwell, in charge of the survey office at the Military College at Kingston, will be transferred to Ottawa where the work will be done hereafter.

A Kingston soldier has resisted imprisonment for debt, and will likely be upheld by the court on the ground that under military regulations a soldier cannot be imprisoned for debt.

The Montreal Chamber of Commerce is urging the Dominion Government to give premiums to encourage the building of iron ships in Canada for navigation on the lakes and the St. Lawrence.

GREAT BRITAIN.

Mr. Chamberlain denies that he is at all ill.

King Edward will be crowned June 26th next.

Florence Nightingale is not near to death as reported from London.

It is almost certain that Lord Dudley will succeed the Earl of Cadogan as Viceroy of Ireland.

There is considerable scepticism in Manchester to the low official estimate of the American cotton crop.

The torpedo boat destroyer Wizard collided with a passenger steamer at Portsmouth and was badly damaged.

Most Rev. James Edward Cowell Weldon, Bishop of Calcutta, has been appointed Canon of Westminster Abbey.

The Earl of Sefton, well known on the turf, and an authority upon card games and sporting matters, is dead at London, aged 34.

The editor of the London Weekly Despatch has been sent to jail for six weeks for publishing alleged sensational disclosures about a murder before the trial of the alleged murderer.

GENERAL STATES.

Bubonic plague is spreading about Cape Colony.

A boiler explosion at New Decatur, Ala., killed four men.

In Baltimore whiskey will be manufactured from ripe water melons.

T. J. Smith, the defaulting city clerk of Pana, Ill., has been arrested.

At Ogdensburg, N. Y., 14 Chinamen are in jail for unlawfully entering the country.

The National Live Stock Association will meet at Kansas City in January, 1903.

Prospectors from Gold Mountain, of Galliuros, Arizona, report the gold find large and rich.

Verestchagin of Moscow, the celebrated painter, will paint a portrait of President Roosevelt.

Carrie Nation has offered to go to France and lead in a crusade against cafes, drugs and tobacco.

At Andalusia, Ala., a race riot followed the killing of Fate Atkinson and J. W. Dorsey by a negro.

Mr. Carnegie proposes founding a town where telegraph operators may acquire a home on easy payments.

Of the 3,000 bills introduced into Congress, Representative Brownlow, of Tennessee, leads the list with 252.

The British War Office has greatly increased its shipments of mules and horses from New Orleans to South Africa.

U. S. financial returns show a surplus for November of $5,517,860, and $32,878,930 for the five months of the present fiscal year.

N. P. Clark, the St. Cloud lumberman, capitalist, and owner of the famous Clark stock farm, filed a petition in bankruptcy at Fergus Falls, Minn.

T. Wister Brown, of Philadelphia, has given to Haverford College nearly 1,000 clay tablets, or Babylonian books, many of which were in existence 3,000 years before Christ.

GENERAL.

The Italian budget shows a surplus of $8,200,000.

Crown Prince Frederick William, of Germany, is very ill.

An American bank with $6,000,000 capital is projected for Berlin.

Germany will establish a Bureau of Labor Statistics like that of the United States.

Many new prisons are planned in Russia because of the partial cessation of banishment to Siberia.

Rev. Dr. Thomas Kennedy, rector of the American college, Rome, has purchased a building for it near the Pilotta Palace.

DROWNED IN THE OTTAWA

Miss Bessie Blair and Mr. H. A. Harper the Victims.

A despatch from Ottawa says:—The melancholy news that Miss Bessie Blair, third daughter of Hon. A. G. Blair, Minister of Railways and Canals, and Mr. H. A. Harper, assistant to Mr. W. L. M. King, Deputy Minister of Labor, had been drowned whilst skating on the Ottawa River, caused a profound sensation at the Capital on Friday night. The tragedy occurred near Kettle Island, three miles from the city, at about dusk, and until late in the evening it was difficult to obtain particulars.

A SKATING PARTY.

It seems, however, that a party, consisting of Miss Bessie Blair, Miss Snowball, daughter of Senator Snowball, who is visiting at the Blair residence, Mr. Harper and Mr. Creelman of the Imperial Bank, started from the interprovincial bridge between 4 and 5 o'clock for a skate down the Ottawa River. Mr. Creelman and Miss Blair were leading, and Mr. Harper and Miss Snowball followed. When near Kettle Island Mr. Creelman and Miss Blair broke through the ice and were struggling for their lives. Mr. Harper threw off his coat and rushed to their rescue. Miss Snowball dashed for assistance to the nearest house on the shore. On the way she met Mr. A. N. C. Treadgold and Miss May Blair, who were bringing up the rear of a skating party from Government House that had gone out some hours earlier and were returning home. Mr. Treadgold flew to the spot where the accident occurred and was in time to extricate Mr. Creelman. The latter was unconscious, and the other two were nowhere to be seen. When Mr. Creelman recovered he asked "Where is Miss Blair?" "Here," replied Mr. Treadgold, supposing the rescued man meant the young lady he had been escorting. "No," replied Mr. Creelman feebly, "I mean Miss Bessie Blair; she went down with me." Nothing was to be seen of either Miss Bessie Blair or Mr. Harper, and the presumption is that they were both drowned. Mr. Creelman was conveyed to a house on the shore, where he lies at present very ill from the effects of the immersion. In the darkness which had gathered nothing in the way of relief could be done until lights had been obtained and a search party organized. Mr. Treadgold and Miss Snowball made their way to the city and reported to the Blair residence, which they reached about 7 o'clock. The cruel news was broken as gently as possible to the family, but it was a terrible shock. Mr. and Mrs. Blair are absent at Clifton Springs, New York, where the latter is undergoing treatment for rheumatism, and were not expected home for some days. Upon Mr. J. Lambert Payne, Secretary to the Minister of Railways, devolved the sad duty of informing his chief by telegraph of the tragedy.

ONTARIO CAME SECOND.

Beaten by Iowa Students in Chicago Judging Contest.

A despatch from Chicago says:—It is estimated that 400,000 persons visited the International Live Stock Exposition which closed Saturday night. The awards in the Inter-collegiate students' live stock judging contest were announced on Sunday, Iowa being awarded the Spoor trophey, and Guelph, Ontario, Illinois, Michigan, Wisconsin, Indiana, and North Dakota being placed in the order named. The grand total of averages by points follows:—

Iowa, 3,756 points; Guelph Agricultural College, 3,510 points; Illinois, 3,488½; Michigan, 3,326½; Wisconsin, 3,320 5-6; Indiana, 3,312 5-6; North Dakota, 2,825 2-3 points.

Queen Wilhelmina has entirely recovered her health.

The company operating all the street car lines in Minneapolis, St. Paul and Stillwater has increased the wages of motormen and conductors.

THE XMAS DINNER

Turkey Stuffed With Chestnut Dressing.—Draw, singe, and truss a turkey, cleaning and wiping dry inside and out. Fill two-thirds with the following dressing: Boil two pounds of chestnuts twenty minutes, shell, blanch, and chop very fine; add to them one pint of mashed potato seasoned with two rounding tablespoonfuls hard butter, one teaspoonful salt, one-fourth teaspoonful paprika, two eggs; sew up both ents; dredge with a thick coat of butter and flour; place in pan; fill full of hot water; set in hot oven; baste every ten minutes; when brown at ventv, remove and garnish with fried parsley, pimolas, nut meats, and celery hearts. Thicken the drippings after removing surplus grease; strain and season it.

Minnaet Punch.—Serve with the turkey. Boil for five minutes one quart water and one-fourth cup sugar; remove from fire and add juice of three large lemons, grated rind of one, juice of two oranges; while hot, pour gradually on to four eggs beaten until thick and lemon-colored, beating constantly until cool; set in ice-water until cold; then freeze to a mush; pack for two ours; serve in punch cups. This is squally nice served as a dessert with small gem cakes made from angel-food mixture.

Calves' Brains and Pimolas Canapes.—Cover the brains for one hour in ice-cold water to remove the blood. Cover with lukewarm water containing one small onion, six sprigs parsley, one-fourth teaspoonful salt, six pepper corns, tablespoonful vinegar. Simmer twenty minutes; then drain and place immediately in ice-cold water; remove the membrane and fibres; hip into beaten eggs, then fine cracker crumbs and saute in smoking hot fat. Serve on a hot platter surrounded with the canapes, made by frying very small circles of bread, with small wells cut in center, in smoking hot butter, to a delicate brown; place a pimolas, or an olive stuffed with a sweet pepper, in each well, drop a star of mayonnaise on top.

Stuffed Peppers in Tomato Jelly.—Remove a slice from stem end of bullnose peppers; take every seed out; soak in salted water one hour; then simmer five minutes in fresh water; drain, and when cool, fill with chopped and seasoned cabbage, using yolks of hard-boiled eggs in it; replace stem ends and set upright in a deep quart Charlotte mold or basin; pour in a tomato jelly, made as follows: Simmer contents of a three-pound can of tomatoes, twelve pepper corns, six sprige parsley, one onion, four stalks celery, one bayleaf, for twenty minutes; strain and add one-fourth box gelatine dissolved in a little cold water, two tablespoonfuls tarragon vinegar; stir until gelatine is dissolved; set in ice-water until it commences to congeal, then turn over peppers; when ready to serve, set an instant in hot water; unmold on a cold dish and garnish with mayonnaise, to which add a little softened gelatine, to retain its shape.

Orange Shortcake.—This forms a delicious finale to a heavy turkey dinner. Sift one quart flour, one-half teaspoonful salt, then rub into these three rounding tablespoonfuls hard butter, two teaspoonfuls baking powder; when it has the appearance of meal, add ice-water to make a moist dough, easily handled; divide in two; pat to shape itself into two-layer cake tins; when baked, remove to a hot dish; spread with butter, and a layer of orange sections, dust thickly with sugar; a bowl of whipped cream may be passed.

XMAS CANDIES.

Chocolate Caramels.—Boil slowly together one pound of brown sugar, one-half cupful of molasses, one quarter of a pound of grated chocolate, one half cupful of cream and one tablespoonful of butter until it is like very thick molasses. Take from the fire, add one teaspoonful of vanilla and pour into straight-sided buttered pans, marking in squares when partly cold.

Vanilla Caramels.—Boil together one pint of granulated sugar and one and a half cupfuls of rich cream. Have a steady, rather slow fire and stir occasionally until a spoonful dropped into ice water can be rolled by the thumb and fingers to a hard ball. Take from the fire at once, add one teaspoonful of vanilla or any kind of flavoring and pour into well buttered tins. When partly cooled mark off in squares.

Nut Candy.—Boil one pint of maple sugar until it will harden when dropped into cold water. When done pour it over half a pint of any kind of nut kernals. Spread over a buttered plate.

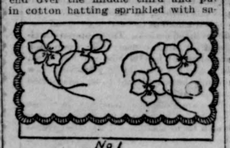
Butterscotch or Brown Taffy—Three pounds of brown sugar, a quarter of a pound of butter, one-half teaspoonful of cream of tartar; add sufficient water to only dissolve the sugar, boil without stirring until it will easily break when put in cold water; when done add ten drops of extract of lemon, pour into a well-buttered pan, and when partly cold mark off into squares, then break apart when cold, or it can be pulled.

White Taffy.—Three pounds of white sugar, one-half pound of butter, one teaspoonful of cream of tartar; vinegar may be used instead of water, and the cream of tartar may be omitted. Flavor with vanilla. Pull till light and white.

SANTA CLAUS COMING.

SOME DAINTY GIFTS.

No. 1 is a sachet made n white linen. Cut the linen three times as long as the width. Take one-third the flap and on it embroider violets. Buttonhole the edge with white silk or lavender if one chooses. Fold one-third of the linen at the other end over the middle third and put in cotton batting sprinkled with sachet powder. Turn in the edges at the side, also the opening at the top of the pocket, baste and stitch all around. Turn over the embroidered piece and fasten to the pocket with a few stitches.



No 1

The needlebook (No. 2) is made of white linen over cardboard. The wild roses are worked in Kensington stitch and the scrolls in green or gold thread. The cardboard is covered with linen and lined. Leaves of flannel are put between the two hearts and the whole tied together with ribbons.

No 2

No. 3 is a return dial, and a very appropriate gift for a man. It may be made of linen, the design (cut No. 3) embroidered and the figures embroidered or inked, or it may be made of water color paper and the design painted. A pretty size is 5 in. with the circle 3½ in. The little pointer may be bought at any fancy goods store and is put in the center, around which it revolves.

No 3

REMEMBER THE DAY.

A club of young women on charitable purposes intent make happy many a poor child's heart at Christmas-time. Dividing the town into divisions, each takes so many houses to visit, dressed in some unique costume. They all visit the poor families, acting as Santa Claus' cousins, sisters and aunts. Ascertaining the number of children in each family, a little gift is left for each. It may be only a penny doll or a stick of candy done up in tissue-paper, but the joy, the gratitude that wells up in that small heart over perhaps the only gift, is in itself enough to bring the Christmas peace, amply repaying the charitable donors for their days of labor and sacrifice. So it is the wide world over, be it a tree, Santa Claus or a tiny tin whistle. Remember the day. Let it bring to your heart "peace on earth and good-will to all."

HANGING UP THE STOCKING.

The good old custom of hanging up the stocking is fast dying out from the fact that most of the presents are too large to go into it. Then, again, it is quite an expensive affair to fill stockings aside from the gifts. It is, however, the one feature of Christmas which children look forward to more than anything else, so it is well to know what will fill the stocking at the least expense. Large candy canes at two cents apiece, tartan bags filled with candy, nuts and pop-corn, a box costing five cents filled with assorted toys, six in a box, separated and wrapped in tissue-paper, a whistle, a tin cart, a doll, a jews'-harp, marbles and a drawing-book will fill it nicely and cost but fifteen cents when complete.

NO CHANGE DESIRED.

The Mother—"My daughter has been used to the tenderest care, to the utmost sympathy and to unflagging guardianship. I trust this will be continued."

The suitor—"I hope so; I'm sure."

Her Christmas Goose.

Of all our domestic fowls the goose appears to have figured most in history and literature. It flourished in Egypt, and was even an object of worship among the early Egyptians, as Sir John Lubbock tells us it is in Ceylon.

The Romans esteemed the goose for its feathers and flesh as well as for its wakefulness and vigilance, which saved the capisol of Rome from the Gauls. While the watch dogs of the city were not aroused, the geese discovered the approach of the enemy, and by their cackling saved the city. By this act their part in the history of the world may be as important as that of the yellow dog in Dr. Hale's story of Joseph in Egypt.

The goose is frequently mentioned in Grecian literature—Aristophanes, Euripides, and Xenophon all refer to it. One of the most familiar of the Aesop's fables has the goose for its subject.

The general use of the goose as a part of the celebration of Michelmas, September 29, the festival of St. Michael, a day which is observed in many parts of Europe, may be a legacy from pagan ancestors like the association of the egg with Easter. Queen Elizabeth is said to have been eating goose on Michaelmas Day, when news was brought her of the destruction of the Spanish Armada. Popular tradition has it that she thus set the fashion of eating goose on that day, but old records show that the custom dated far back of that time. In the days of the Saxon kings no feast was complete without goose in some form.

A prosaic explanation of the custom is that the geese were then in their prime, having had the benefit of gleaning the fields where the harvest had just been gathered. According to one writer tenants paid a portion of their rent with a goose.

"And when the tenantes came to market,
They bring some fowl at Midsummer, a dish of fish in Lent,
At Christmasse a capon, at Michaelmasse a goose."

Another record goes to show that in the tenth year of Edward the Fourth's reign a certain John de la Haye was bound, for tenure of land held, to render yearly to William Barnaby, Lord of Lasceves, in the county of Hereford, a fat goose, for the delectation of the said lord on the feast of Saint Michael the Archangel. In many parts of England it is still the fashion for the farmers to send a fat "stubble" goose to the county magnates. To eat goose on the day of Saint Michael is said to insure good luck for the coming year. An old proverb has it—"It is only a goose who at Michaelmas never eats goose." Another saint "Whom all the people worshipeth with roasted goose and wine," is Saint Martin, whose day is observed on the eleventh of November. In ancient almanacs this day is marked by the sign of the goose, and on the continent many geese are used to celebrate the day.

Both the September and November feast-days are gradually resigning their right to the goose to Christmas, and few geese are brought to market before November. It is singular, however, that the one race not keeping Christmas Day, the Hebrews, are said to eat more goose than any other class, but they do not assign the bird to any special festal day.

In the Middle Ages geese were kept in large flocks, often one man would own a thousand. Charlemagne encouraged this industry; his goose-herd were among the most highly paid of his servants, and the geese were kept during the winter in heated houses.

Often geese were kept more for their feathers than for food, but the decline of the feather-bed has taken away the occupation of the goose-herd.

Kate Douglas Wiggin, in her recent "Diary of a Goose Girl," recounts certain characteristics of this bird: "The intelligence of hens, though modest, is of such an order that it prompts them to go to bed at a virtuous hour of their own accord; but ducks and geese have to be materially assisted, or I believe they would roam the streets till morning. Never did small boy detest and resist being carried off to his nursery as these dullards, young and old, detest and resist being driven to theirs. hether they suffer from insomnia or nightmare, or whether they simply prefer the sweet air of liberty (and death) to the odor of captivity and the coop, I have no means of knowing." The transfer of it. One of the geese to a stupid or foolish person is not justified by the capacity of the bird, for though awkward and clumsy is is intelligent.

The flight of the wild goose told the early agriculturists when to cultivate their fields. The "gray lag goose" is the ancestor of all modern varieties, and this name may be due to the tendency of the bird to lag behind others in migration. A common call of goose drivers is "lag 'em, lag 'em." White geese have been highly esteemed since the time of the Romans, and the tendency of white feathers to grow where others have been pulled out has made them more and more common. The large flocks of geese of former days were driven to market to be sold, but this journey could hardly be made faster than a mile an hour. It is said that at the present time more than three million geese pass through Warsaw every autumn, most of them for German markets.

According to a very old proverb, "Three women and a goose make a market." Certainly the selection of a suitable goose for a holiday table may sometimes call for the united wisdom of three women. A green goose is merely a gosling, and a young bird has a tender windpipe and yellowish bill and feet. When old a reddish tinge appears in the yellow. When fresh killed the feet are more pliable than after keeping for a while. An old bird is often improved by washing the greasy skin thoroughly with soap and water, but this is not essential for a young one. The trussing and stuffing of a goose are the same as for other fowls, but sage and onion are the usual flavors for the stuffing. That the use of apple sauce with roast goose is an old, old custom is proved by Shakespeare, for we find the following in "Romeo and Juliet":

"Thy wit is a very bitter sweeting; it is a most sharp sauce."
"And is it not well served with a sweet goose?"

The sweeting is, of course, a variety of apple; the name explains itself.

In the fourteenth century a roast goose was often stuffed with garlic and quinces by Italian cooks and thus prepared was highly esteemed. The Germans stuff goose with apples and chestnuts and serve it with red cabbage.

At the same price goose is a more expensive meat than turkey because of the larger proportion of bone and fat. True, goose oil has been a sovereign remedy for croup and throat troubles, but it has lost its popularity, if not superseded in efficiency by more modern compounds. An old goose may be steamed or parboiled after stuffing, until nearly tender, and much of the fat thus drawn out, and then it can be roasted like a younger bird. There is no reason why goose should not be boiled or fricasseed like fowls, but the average household uses them so little that they seldom appear in any other way than stuffed and roasted.

CHRISTMAS RECREATION.