LYNCH LAW IN RUSSIA

Lives of Officials and Police Constantly Snuffed Out.

The St. Petersburg correspondent of the London Telegraph draws a sensational picture of the strike situation. He says, among other things that meetings are being held everywhere in the provinces, and that speeches are being made by anybody and everybody. Demands are being formulated which the Government would not grant if it could and could not if it would. Resolutions are being passed unanimously and enthusiastically to continue the strike until these demands are conceded. Downright frenzy, revolutionary frenzy, seems to have seized the entire people, who rush headlong as though literally possessed, and resolved to bring ruin on themselves, or else end the odious regime, which is dying too slowly. There are no people's tribunals at work, as in revolutionary France, but there are executions enough, which are carried out in ways that point to local vehmgerichts. Every morning paper brings lists of officials, police, Cossacks, administrators, and even watchmen, whose lives have been suddenly snuffed out during the night by men who are unknown. Bombs, daggers, revolvers, and rifles figure in the lugubrious accounts, to which the public is rapidly growing accustomed. Revolutionary lynch law has thus usurped the place of official caprice, which until some months ago freely disposed of the properties, the liberties, and sometimes the lives of peaceful citizens who were often more deserving of reward than punishment.

CARRYING OUT NEW PLANS.

The fact is, the Social Democrats and Social Revolutionists, who are the best organized parties in the country, having matured new plans, are now carrying them out deliberately and successfully. They first got power over the universities and High schools, which are used as place of meeting for all malcontents without exception, just as the Jacobins' convent was employed by the French patriots. Sunday night hundreds of students at the Woman's University at Moscow held a meeting to decide whether to strike or to allow the establishment to continue work. After a long debate it was resolved by a small majority to permit the university to remain open, but as a centre of the revolutionary movement, where public meetings might be held and lectures delivered.

From all parts of the interior come reports of public meetings assembling spontaneously in the streets, and other public places and approving the strike. Those attending conduct themselves with a degree of self-control that is uncommon in Russia.

Referring to the holding up of the transportation of food, the correspondent describes the scarcity of meat in Moscow and St. Petersburg. He says it requires 12 trains daily to convey the cattle slaughtered for food in St. Petersburg. All these trains come from the south through Moscow, but since Sunday not one has arrived. Meat prices have already augmented over 50 per cent. Food cannot be distributed to the famine-stricken provinces. Everywhere troops are gathered, but scarcely ever is order disturbed. The spectacle bears eloquent witness to the self-restraint of a patient people in revolution.

CIVIL WAR IN MOSCOW?

A despatch from St. Petersburg says: Everything than can be learned here regarding the great railway strike indicates the continuous spread of the trouble and increased paralysis of trade. The distribution of food is practically suspended, and mail communication is generally suspended. Although there are many isolated riots and combats with the troops, the worst of which occurred at Kharkoff, there is apparently no general intention yet to convert the movement into an armed revolutionary uprising. Nevertheless, the situation is unquestionably serious, and threatens the most dangerous developments. Owing to the stoppage of the mails and the partial suspension of the telegraphs it is impossible to verify the many reports reaching the capital. The nights of these at present refer to Moscow, which is described as being isolated from the rest of the empire and as being held by the strikers. It is stated that the strikers ordered the post-office and telegraph employes to strike, and these, having their own grievances, are alleged to be complying.

The municipal employes are said to be wavering as to the course they will pursue. Officials are demanding that the railwaymen's grievances be redressed or they will join the movement forthwith. Another report asserts that a municipal strike has begun, and that the employes of the water works have quit work, causing the city to be without water. It is predicted that there will be a civil war in Moscow owing to the action of the shopkeepers, who, fearing ruin through the dislocation of trade are arming themselves against the strikers. The railway men in St. Petersburg are still working, but the question of striking is being discussed.

HOURLY MORE CRITICAL.

A despatch to the London Times from St. Petersburg says that the situation hourly grows more critical. The strikers throughout Russia now exceed a million. The police officials are demanding increased pay. St Petersburg remains fairly quiet, but the panic among the population is growing. The inhabitants are hurriedly completing purchases of provisions. Troops are pouring into the capital. It is learned that Gen. Trepoff assembled the colonels of all the regiments and told them they were fully empowered to fire on any gathering of more than six persons. It is estimated that there are now 60,000 troops in the city. The Government displays no inclination to grant the political demands of the strikers.

There is good authority for stating that a Constitution will be announced on Nov. 3, the anniversary of the Czar's accession to the throne.

The wildest rumors are current. It is stated that the imperial family have fled aboard a yacht, and that Count de Witte will be appointed dictator. There is a perfect deluge of bad news from the provinces, but this is so much a part of Russian life that it is not necessarily alarming. The real danger lies in a political movement of which current events are merely symptoms.

MUTINOUS SAILORS.

A despatch to the London Standard from Odessa says that news comes from Sebastopol that the sailors on the battleship Catherine II. and the artillerymen of the fortress mutinied and that the mutiny was suppressed with difficulty. Four hundred arrests were made.

A despatch to the Evening Standard from Odessa says it is reported there from Sebastopol that the Russian battleship Pateleimon (formerly the Kniaz Potemkine) has been destroyed by incendiaries.

POLICE RECALCITRANT.

A despatch from Warsaw says: Many of the police are absenting themselves from duty, and an infantry patrol has refused to obey to parade the streets. The military Governor has fined three Polish dailies $250 each for publishing articles without permission of the press censor.

Agitators are organizing revolutionary meetings in the factory districts, and a general strike is anticipated. The prices of food are rapidly increasing. Telephone communication with Lodz is interrupted.

FURTHER STRIKES.

A despatch from St. Petersburg says:—The last link of the railroads binding the capital with the outer world was broken late on Friday night, when the Finland Railroad suspended service between St. Petersburg and the Finnish border. Telegraphic communication is still open, but there is a possibility that the cable operators may be compelled to join a general strike of telegraphers to-day.

VERGING ON REVOLUTION.

A despatch from Paris says:—Official despatches continue to arrive here uninterruptedly from St. Petersburg. These show the general condition of the agitation to be such as to lead the authorities here to regard the situation as alarming. Unofficial quarters and the newspapers discuss the Russian situation as verging on a revolution.

TROOPS ARE POURING IN.

A despatch from St. Petersburg says:—Reinforcements of troops are pouring into the city. The yellow cuirassiers, hussars and the Omsk regiment have arrived here from Tsarsko Selo and 6,000 soldiers are coming by water from Reval. Several trains with military escorts have forced their passage from Moscow, but the railroad tie-up is practically as tight as ever. The Government's railroad battalions are now exhausted. The last were sent to Moscow and Syzran on Thursday night.

The most alarming reports are circulating about affairs in the south of Russia. Private reports received here are said to confirm the stories of the mutiny on board the battleship Catharine II. and the destruction by incendiaries of the battleship Pateleimon, formerly the Kniaz Potemkine, but the authorities do not confirm the rumors, and telegrams of inquiry remain unanswered.

UPRISING OF PEASANTS.

In the interior of Russia the people have neither mail nor newspapers and are the prey to the wildest stories of what is occurring. This is considered to be a bad side of the situation, as it is feared it may lead to peasant uprisings, which in the absence of troops might result in frightful excesses. In some towns a reign of terror is reported to exist. At Minsk the people have shut up their houses, the Governor having warned them not to venture in the streets at the peril of their lives.

TO RECALL PACIFIC FLEET.

Russia's Remaining Warships Will be Ordered Home.

A St. Petersburg despatch says—The Admiralty has determined to withdraw practically all the naval force in the Pacific, leaving at Vladivostok only the cruiser Askold, the gunboat Mandjur, and the torpedo boats. The cruisers Rossia, Gromoboi, Bogatyr and Almaz will be ordered home.

The three cruisers at Manila, the Oral, Aurora and Jemtchug, the battleship Czarevitch at Tsingtau and the cruiser Diana at Saigon, French Indo-China, will rendezvous at the latter port, where they will be joined by the Almaz with wounded officers from Vladivostok, and proceed to the Baltic Sea under command of Rear-Admiral Enquist.

PART OF CEILING FELL.

Principal of Galt School Suffers Serious Injury.

A despatch from Galt says: A serious accident happened at Victoria School on Friday morning. Principal Baker was standing at the side of his desk addressing four pupils on the subject of their neglected homework, when, without warning, a huge section of the ceiling fell. A considerable portion struck him squarely on the head, inflicting a cut which took nine stitches to close. He will be laid off from duty for a week or two.

THE GARTER FOR MIKADO.

Prince Arthur of Connaught Will Confer the Honor.

A despatch from London says:—It is officially announced that King Edward has commanded that a special mission, headed by Prince Arthur of Connaught, be despatched to Tokio early in 1906 to confer the Order of the Garter on the Emperor of Japan.

The King has also decided to immediately raise the British Legation at Japan to an Embassy.

HALIFAX IN DANGER.

Flames Near Dynamite Caused a Panic.

A Halifax despatch says: The spectacular blaze which broke out on George's Island, the Imperial fortress in Halifax harbor, caused a thrill of excitement in the city. The island is directly opposite the citadel, and is within a quarter of a mile of the important docks and a large section of the south end residential district. The fire broke out about 8 o'clock on Friday night, and rapidly assumed the proportions of a conflagration. The island is studded with fortifications, except a small level space on the eastern side where were the living quarters of the artillery, the storehouse and repairing shops of the submarine mining corps of the Royal Engineers. There the fire broke out, and as the fire-fighting apparatus on the island was of little power it soon gained headway. The night was calm, and the great blaze lighted up the whole harbor and caused so great a reflection that thousands of people were drawn to the waterfront. Harbor tugs were rushed to the island and hundreds of bluejackets from Prince Louis' cruiser squadron hurried to the scene in steam launches. The tars did great work, and after an hour's exertions the flames were subdued.

Thousands of pounds of gun cotton used by submarine miners, are stored underground on the island, and considerable anxiety was felt lest a concussion would cause it to ignite. Happily no accident occurred. George's Island is one of the strongest fortresses, and commands entirely the inner harbor. This is the first loss suffered by the Imperial authorities since the great citadel fire seven years ago.

The origin of the fire is unknown. The property loss is not large, but it is believed a quantity of platinum was destroyed, which may swell the total to fifty thousand dollars.

BEAR AND LION IN ACCORD.

Entente Between Britain and Russia a Fact.

A despatch from Paris says: The St. Petersburg correspondent of the Temps describes an audience that the British Ambassador had on Tuesday with the Czar as extraordinary, and says it has caused much comment. It is believed that it was connected with the projected Anglo-Russian understanding, which seems to be inevitable since the failure of the scheme for a Russo-German alliance.

The Petit Parisien's St. Petersburg correspondent declares that an entente between Great Britain and Russia is an accomplished fact. He ascribes the success in bringing the understanding about to the efforts of M. Bompard, the French Ambassador to Russia, who worked hard against the German Ambassador's attempts to arrange a Russo-German alliance. The entente, according to the correspondent, is grounded on a most pacific basis, tending to the development of commercial relationships in the Far East and the maintenance of peace in Central Asia.

BRITAIN, A MANLESS LAND.

Prof. James Long's Warning Against Emigration.

A despatch from London says: In an article in The Chronicle upon the "Manless Land," Professor James Long sounds a warning note against emigration. Are British statesmen, he asks, living up to their duty or contributing kindly to the national decay when with millions of acres of mountain heath able to respond to the labor of man it is proposed to send the pick of the unemployed to Canada. Professor Long criticizes Rider Haggard's plan for relieving conditions. A contribution of 1,500 picked families from the old country to the new one as a start is sufficient to extract the admiration of the most level-headed of transatlantic statesmen, but that patriotic Englishmen should fall into so great a mistake says little for the future salvation of the race.

GREAT WHEAT CARGO.

The Largest Shipment Made From Montreal.

A despatch from Montreal says: The largest cargo of wheat ever shipped from the port of Montreal is being carried by the steamship Hero, chartered by Wight and Esdaile, the grain merchants, which sailed on Saturday. The steamer will have a little over 225,000 bushels of Western wheat consigned to the English markets. It is also the first time that a big steamer has sailed with her entire cargo consisting of wheat.

DE WITTE APPOINTED.

Will Be Minister of Finance as Well as Premier.

A despatch from London says: It is stated in a St. Petersburg despatch to the Exchange Telegraph Company that Count de Witte has been appointed Minister of Finance, and M. Durnovo Minister of the Interior.

According to the St. Petersburg newspapers, Count de Witte will be Premier as well as Minister of Finance.

TO AWAKEN THE SICK MAN.

Joint Naval Demonstration Against Turkey.

A despatch from Paris says: A Berlin despatch to the Eclair says that Great Britain, France, Russia and Italy have reached an understanding for carrying out a joint naval demonstration against Turkey, in case the Porte continues to oppose the programme of financial reforms agreed upon for Macedonia. It is said that Germany hesitates to co-operate with the other powers.

CHINESE QUICK TO LEARN.

Military Progress in Five Years Something Sensational.

A despatch from Shanghai says: Chinese military manoeuvres, conducted in accordance with the Western pattern, began on Monday. One army is defending Pekin against the advance of another army from Shantung. The foreign critics present are greatly impressed by the enormous improvement shown by the Chinese troops. Their progress in five years has been sensational.

ON THE FARM.

PROFIT IN SUGAR BEETS

The most important factors which influence the profits made in raising sugar beets are: The adaptation of the soil to the crop, the amount of hired help needed to grow them, and the distance to the refinery. We consider the character of the soil most important, but careful and thorough preparation is a close second, writes M. E. H. Hernes.

Last year our crop was grown on a somewhat gravelly soil prepared in the ordinary way, with a liberal application of manure. It averaged $37 an acre. This year it averaged $69 an acre. The difference in the two crops was due to improvement in our methods.

In preparing the land for this year we started after harvest last autumn. Fall wheat had been on the land during the two previous seasons, the field having been manured at the rate of eight tons to the acre each time. The stubble was turned under by shallow plowing, followed by surface cultivation, and weeds encouraged to germinate as soon as possible. Then the field was plowed a second time 7 inches deep. Late in the fall one-half was plowed a third time, the remainder being plowed early in spring. This late fall plowing was a mistake, as the weeds were more numerous on this part of the field than on the spring plowed part.

No manure was applied, and only surface cultivation given. The soil was well pulverized, soft and mellow. After rolling the land the beets were sown on the flat at the rate of 18 pounds to the acre, in drills 21 inches apart.

We started the cultivators as soon as we could see the rows. The first cultivation was intended only to break the crust. In the second and each succeeding cultivation we usually go a little deeper than the previous time. We always cultivate as often and continue as long as we can without breaking off too many leaves. Our idea was to have the soil loose and mellow between the rows to a depth of 3 inches, since deep cultivation increases both the yield and the percentage of sugar in the beets.

When the second leaves appeared bunching and thinning were commenced. This must be done at the proper time; a little too early is better than a trifle late. On this the size of the crop largely depends. At this operation the beets were left standing 10 inches apart. If properly done, cleaning that is necessary. There must be no half-way methods with this crop, as everything must be done thoroughly if a profit is to be obtained. In harvesting much labor can be saved by a good beet lifter, which is a labor-saver in itself and should be used by every grower.

The total cost of this season's crop, including rent of land, all labor and teaming beets a distance of eight miles to refinery, was $40 an acre, leaving us a net profit of $29 an acre. This refinery pays $4 a ton for beets testing 12 per cent. sugar and 33 1-3 cents a ton additional for each 1 per cent of sugar.

THE WINTER EGG CROP.

Fall is the time to prepare for winter eggs, but the real foundation for strong work is in the original breeding stock, says Mr. M. K. Boyer. In other words, the future generation of winter layers should come from stock that themselves, as pullets, did good laying in January. The method I employ is to use trap nests, and keep a record of all the pullets that lay in January. Those that do not lay in that month are discarded from the breeding pen. The offspring from this mating is then used for the next year's winter work. For good winter laying I prefer pullets that do not drop their first eggs before December 1. I have found that such birds have given us the best results at a season when eggs brought the best prices. Pullets hatched between April 1 and May 15, as a rule, lay well during December and January.

The most important point in preparing for winter work is to select the desired pullets during October and place them in the winter quarters. 15 pullets will do better than 25 crowded in the same place. They should be placed in the regular laying house showing any signs of laying. For to move pullets on the verge of laying, is only to give them a setback. It will take some time to become acquainted with the new quarters. The houses must be in readiness before moving, as working about the pens gets the birds scary and does harm. The houses to which these pullets are removed are built in the scratching-shed order. The curtains are kept up and the windows open until frost. It is a mistake to put pullets in tightly-built houses. Hardiness is a great factor in winter egg production, and it can only be secured by accustoming the young birds to conditions as near outdoors as possible.

The food given must be more of a nitrogenous order than the carbonaceous. Yet we believe in feeding a little corn—both corn meal in the morning mash and cracked corn in the evening grain mixture. The floor of the scratching shed is covered heavily with litter in which the grain is scattered, so the pullets must work hard for their food. Exercise is very important. Green cut bone is supplied about twice a week and all the green food daily they will eat. This method enables us to have our pullets lay well during the months of December, January and February. To a great extent it solves the winter egg problem.

MAKE THE TURKEYS PAY.

Turkeys receive but very little attention from farmers after they have passed the critical stage. This is a mistake. To get the most money out of a turkey, it should be kept growing and pushed to an extreme weight. It is the weight that tells in a turkey and the difference of three or four pounds is quite an item. In fact, where there is a large flock the difference of a pound weight in each amounts to quite a sum. Turkeys secure a good portion of their feed during the summer, owing to their being plenty of insects and worms to say nothing of grass seeds, etc. But if given a good feed of a mixture of oats, corn and wheat when they come up to the house to roost at night, they will give good results in growth.

About two weeks before marketing they should be fed all the corn, morning and night, that they will eat and a mixed food should be furnished as well. The better plan is to keep them growing so as to secure the size and frame upon which to place the meat at the proper time. At times insect food in the fields is scarce, and in that case a mess of chopped meat once or twice a week will be of advantage. A cross of the bronze with common kinds gives quite an advantage in growth and weight.

FLASHES FROM THE WIRE

The Very Latest Items From All Parts of the Globe.

CANADA.

Montreal is to have a Coney Island at Longue Pointe, to cost half a million dollars.

Mrs. Monique Lalanne of the Parish of St. Denis de Richelieu, Quebec, is dead, at the age of 102 years.

It is reported at Winnipeg that J. J. Hill will do a lot of railway building in the west, including a line to Hudson's Bay.

A strong company with a capital of $250,000 proposes to establish a factory for the manufacture of twine from flax at Chatham.

The Imperial troops will be withdrawn from Halifax and the fortress placed in full charge of the Canadian garrison by November 15.

The fourteen-year-old son of Gideon Delaney of Pembroke was strangled while playing on a trapeze with a strap around his neck on Friday.

The Grand Trunk Pacific and the Canadian Northern have settled their difficulty and will erect a fine union station at Winnipeg, to cost three or four million dollars.

A smuggling conspiracy of large proportions, in which a well-known vinegar manufacturing firm in Quebec is alleged to be implicated, has been unearthed by the customs officers.

Calgary merchants are talking of trying to get J. J. Hill to build a line to the city with Government assistance, to provide governmental control of rates and competition with C. P. R.

GREAT BRITAIN.

Welsh coal exporters are discussing the establishing of a trade between Wales and Canada.

At the proposed Edinburgh Exhibition of 1907 an entire section may be devoted to Canadian exhibits.

General Booth of the Salvation Army was presented with the freedom of the city of London in an oak casket.

William Baker, Chairman of the Council of the Barnardo Homes, has been chosen to succeed the late Dr. Barnardo.

The inclusion of Newfoundland in the Dominion is said to be the subject of confidential negotiations with the Home Government.

The bye-election in Hampstead resulted in the election of the Unionist candidate, J. S. Fletcher, by the reduced majority of 422.

The Glasgow Herald says, in respect to the keeping up of the British navy, that the twentieth century signal is "British expects the colonies to do their duty."

UNITED STATES.

Railway men state that the grain blockade in the United States is likely to continue.

New York inaugurated a municipal ferry service between the Battery and Staten Island.

Members of the boot and shoe industry in the United States will ask for the removal of the tariff on hides.

GENERAL.

Japan has decided to send troops into Corea, under her treaty rights, to quell the insurrection there.

Skeletons of men slain in battle centuries before the Christian era were found under the Roman Forum.

Elliott Fitch Shepard of New York was sentenced to fine and imprisonment by a French court for killing a little girl by his automobile.

The correspondent of the London Daily Telegraph at Shanghai sends a report circulated at Pekin, according to which the Dowager-Empress has imprisoned the Emperor for alleged connection with recent bomb outrages at a railroad station there.

A statue of Field Marshal Von Moltke, the gift of the army to the German people was unveiled at Berlin on Thursday, the 105th anniversary of his birthday, in the presence of Emperor William, the Imperial family, all the great personages of State and many thousands of people.

NEWFOUNDLAND MAY ENTER

Paper Hears That Union With Canada is Being Negotiated.

A despatch from London says: The Morning Post says the question of the union of Newfoundland and the Dominion of Canada is being negotiated with some hope of success.

HOME.

SELECTED RECIPES.

Baked Oysters and Macaroni.—Break enough macaroni into two inch pieces to fill a cup. Throw it into rapidly boiling water containing a teaspoonful of salt and boil twenty minutes; drain and rinse with cold water to blanch. Drain and wash by pouring cold water over them in a colander two dozen oysters. Put a layer of the macaroni in a baking dish, then a layer of oysters, dust with salt and pepper and dot with small bits of butter; then another layer of macaroni and oysters, and so on until all are used; pour over them a cup of cream, cover the top with a layer of crumbs, and bake one-half hour in a moderately quick oven. Half a teaspoonful of salt, half a teaspoonful of pepper and a tablespoonful of butter will be the right proportion for seasoning.

Fudge.—Boil together a cup of milk, one of sugar and one of grated chocolate until a little dropped in cold water hardens. Then remove from the fire, add a teaspoonful of vanilla and beat until creamy and granulated. Turn into a greased pan and mark off into squares.

Prune Souffle.—One-half pound of prunes, three tablespoonfuls of powdered sugar, four eggs, a small teaspoonful of vanilla; beat the yolks of the eggs and the sugar to a cream, add the vanilla and mix them with the prunes, the prunes having been stewed, drained, the stones removed and each prune cut into four pieces. When ready to serve stir in lightly the whites of three eggs which have been whipped to a froth, a dash of salt having been added to the whites before whipping them; turn into a pudding dish and bake in a moderate oven for twenty minutes. Serve as soon as it is taken from the oven.

White Sponge Cake.—Beat the whites of eight eggs to a very stiff feathery froth. Sift a little baking powder with one and a half cups of sugar and one cup of flour which has been previously sifted four or six times. Add a finch of salt and bitter almond flavoring. Bake slowly.

Jenny Lind Cake.—Cream two cups of sugar and half a cup of butter. Add a cup of sweet milk and two eggs. Sift in three cups of flour and two teaspoonfuls of baking powder.

To make the old-fashioned doughnut, take two eggs, about a cupful of sugar, a piece of butter about the size of an acorn, a little more than a quart of flour, a small quantity of salt, a little nutmeg, and two heaping teaspoonfuls of baking powder. Moisten the ingredients with milk, using from a cup and a half to two cupfuls, or enough to bring the dough to the consistency in which it may be rolled out and formed into the doughnut shape. When these have been fried in deep, hot fat you will have a dainty which will well reward you for all the trouble of making it.

To make Boston brown bread properly, one must use an equal amount of rye meal, corn meal, and Graham flour—a teacupful of each is the right quantity. To this add a coffee cupful of molasses, a little more than two coffee-cupfuls of milk, one cupful of water, a dessert-spoonful of saleratus dissolved in a little of the milk, and a teaspoonful of salt. Mix the ingredients well together, and let them steam for about four hours.

Duchess County Cup Cake.—Cream one and a half of sugar with a half cup of butter, add two yolks of eggs and nearly a cup of milk. Stir in two cups of flour and two teaspoonfuls of baking powder, beaten whites of two eggs and bake in cups or muffin tins. These little cakes are exceedingly delicate.

Chocolate Tarts.—Five eggs, whites and yolks, 4 cake grated chocolate, 1 tablespoon cornstarch dissolved in water, 3 large tablespoons sweet milk, 4 tablespoons white sugar, 2 tablespoons vanilla extract, a pinch of salt, 1 tablespoon melted butter. Rub the grated chocolate smooth in the milk and heat it to boiling, then stir in the cornstarch, cook five minutes, keeping stirred, then pour into a bowl. Beat the yolks and whites of 3 eggs well with the sugar, and when the chocolate mixture is nearly cold put all together with the flavoring and stir until light. Bake this in pastry shells. After pouring the mixture into the shells, spread over the top the well beaten yolks of two eggs. Bake slowly. When done cover with a meringue of the whites of 2 eggs and 3 tablespoons white sugar and a teaspoon vanilla extract. Serve cold.

HOUSEHOLD HINTS.

When boiling green vegetables add a bit of sugar to the water; it preserves the color quite as well as soda.

Lemon rind steeped in the water in which you bathe is not only refreshing, but of actual benefit to the skin, as it forms a salicylic tonic.

For stings or bites from any kind of insects apply dampened salt bound tightly over the spot. It will relieve and usually cure very quickly.

Instead of washing varnished wall paper with soap, use the following mixture: Add half a pint of paraffin to a pail full of warm water. Wash the walls with a woollen cloth wrung out fairly dry, and polish with a dry linen cloth.

Cheese that is in danger of becoming too dry may be kept soft by wrapping it in a cloth wrung out in vinegar. It should be kept in a cool place. Many persons think the flavor of cheese is improved by this treatment.

Pieces of bread left in the bread pan accumulate rapidly if not attended to daily. In all families there are some who dislike crusts, and the crusts are consequently cut off and left to gather in the pan. Unless the housewife has a plan for their eventual disposal they leave a perpetual problem. Hot water soon evaporates the moisture out of a loaf, so that of necessity it gets dry and is uneatable. To prevent this, only as much bread as can be definitely eaten in a given period must be taken in. And what is taken in must be kept in a lidded pan. This prevents the loaves drying, especially in warmth, if the pan be set in an inch or so of water. Pieces of crust and broken pieces of clean bread should be set in the oven overnight to dry still more and partially bake into crisp pieces. These can be crushed with a rolling-pin readily next day. They should be bottled in a wide-mouth glass jar that has a lid. A confectioner's bottle, with a glass or round tin top, is a good one for the purpose.

LEADING MARKETS

BREADSTUFFS.

Toronto, Oct. 31.—Wheat—Ontario—No. 2 red and mixed are quoted at 75½c to 76c, at outside points, with No. 2 white at 76½c and goose and spring at 70c.

Wheat—Manitoba—Prices at lake ports are firmer, No. 1 northern [illegible] and 86½c, No. 1 northern [illegible] to 83½, No. 2 northern 81c to 81½, and No. 3 northern 79c.

Flour—Ontario — Export [illegible] are bidding $3.65 for 90 per cent. patents, buyers' bags, at [illegible]. Blended for domestic [illegible] are $3.40 to $3.50 out [illegible] lots.

Manitoba—$4.90 to $5 for first patents, $4.50 to $4.60 for second patents, and $4.40 for strong bakers'.

Millfeed—Ontario—Bran [illegible] quoted at $12.50 to $1[illegible] outside points, shorts $16 to $17, middlings [illegible] $16 to $17, Manitoba bran $16 to $17, shorts $17.50 to $19 at Toronto and equal points.

Oats—Ontario, prices are [illegible] the general quotation [illegible] side points, with 2c more for suitable freights.

Barley—Some dealers [illegible] 56c paid freely for No. 2 [illegible] but a quotation is slightly [illegible] figure at 49c for No. 2, [illegible] 3 extra, and 44c for No. [illegible] side points.

Peas—The market is firm at 71c to 72c outside.

Rye—The market is steady at 64c to 65c at outside points.

Buckwheat—There is a [illegible] at 55c to 56c at outside points.

Corn—No new crop in [illegible] market. American corn [illegible] 60c to 60½c.

Rolled Oats—Steady at $[illegible] barrels on track here, and $[illegible] in bags; 25c more for broken lots and 40c outside.

COUNTRY PRODUCE.

Butter—The market is firm. Creamery prints [illegible] do solids [illegible]. Dairy in rolls, good to choice [illegible] do medium [illegible] do tubs, good to choice [illegible] 25 inferior [illegible].

Cheese—The local price [illegible] lots hold steady at 12c.

Potatoes—Ontario stock [illegible] at 60c to 70c per bag and 75c to 80c out of store. Brunswick at 95c for [illegible] and 90c out of store.

Poultry—Dressed turkeys [illegible] 17c; live weights [illegible] 13c to 14c, fat hens 6c to 6c, chickens 8c to 7c, ducks 7c to 8c.

Honey—$1.50 to $2 per [illegible] combs, and 7c to 8c per [illegible] strained.

Beans—Are quiet at $1 [illegible] $0 per bushel for hand [illegible] 60 to $1.65 for primes and $1.50 for undercrop.

Hops—Quiet, about 18c [illegible] new Canadian crop.

Baled Hay—Firm at $8 [illegible] 1 timothy per ton on [illegible] track here, and $6 for No. 2.

Baled Straw—Quiet at $5 [illegible] on track here in car lots.

BUFFALO MARKET.

Buffalo, Oct. 31—Wheat—Spring unsettled. Northern, carloads, 90c, nominal. Corn—Strong, [illegible] below, 61½. No. 2 white, [illegible]—Strong, No. 2 white, [illegible] No. 2 mixed, 32½ to 32[illegible] strong. Water, c.i.f. [illegible] Rye—Firm, No. 1, [illegible] freights—Firm.

CATTLE MARKETS.

Toronto, Oct. 31.—The stock at the Western Cattle Market this morning was moderate but trade in all lines was [illegible]. Export Cattle—Choice at $4.10 to $4.65, good at $4 to $4.30, others at $4.10, bulls at $3.75 to $[illegible], cows at $2.75 to $3.50.

Butcher Cattle—Picked [illegible] $4.[illegible], good to choice, $[illegible] fair to good, $3 to $3.[illegible], $2 to $2.75, cows, $2 to $[illegible], bulls, $1.75 to $2.50.

Stockers and Feeders—Stockers are quoted at $3.[illegible] to $3.90, good feeders at $3.[illegible] to $3.75, medium at $3 to $3.[illegible], bulls at $2 to $2.75, [illegible] cows and bulls at $2 to $3, and common at $2 to $3, and [illegible] at $1.75 to $2.50.

Milch Cows—The range of [illegible] is unchanged at $25 to $60 [illegible].

Calves—Prices were easier at $10 and $[illegible] and 3½c to 5½c per [illegible].

Sheep and Lambs—Prices steady at $4 to $4.25 for [illegible] ewes, and $3 to $3.50 for bucks. Lambs were dull and [illegible] in one at $5.50 to $6.10.

Hogs—Prices showed a decline of 25c per cwt. to $5.75 for selects, $5.50 for lights and fats.

FRUIT SOUPS.

Lemon—Make a strong broth, thicken with arrow root, season with a bit of candied lemon or candied ginger in each dish.

Mangoes.—Take two parts raspberry juice and one part sweet, thicken with arrow root, sugar, canned orange peel or candied and shredded almonds, a dainty addition.

Cranberry.—Thicken some sweet cranberry juice with arrow root, serve cold in cups.

Cherry.—Thicken cherry juice with arrow root and serve with other fruit soups; delicious with the cherries in their season.

Strawberry.—Thicken the raspberry juice with arrow root, let it come to a boil, put a layer of crushed ice on top of each cup of soup, and lay a whole strawberry stem and all on top of each.

TARTS.

Lemon Tarts—Cream the rind of a cupful of butter and two cupfuls of sugar, stir in the beaten yolks of four eggs, the grated rind of one, and the juice of two lemons, a dash of nutmeg, a wine glass of brandy, and the stiffened whites of the eggs. Line patty pans with puff paste and fill with this mixture. Bake in a quick oven and serve cold.

Fried Tartlets.—Make a rich puff paste, and cut it into pieces six inches square. In the center of each square put a great spoonful of raspberry, currant, or gooseberry jam. Pinch the four corners of the square together that the fruit may not ooze out. Drop the tart carefully into a kettle of deep, boiling fat, and fry quickly to a delicate brown. Drain in a colander lined with tissue paper.