

# The Christmas Dinner.

Follow These Recipes and Hints and Make it the Event of the Day.

Christmas without Christmas presents would be a dreary affair. But it would be the very height of jollity compared with Christmas without the Christmas turkey, the Christmas pies and the Christmas dainties. Cranberries, pumpkin pies of plebeian origin, old-fashioned mince pies and very round and black plum puddings must grace the groaning table.

The ideal Christmas dinner knows few innovations. It seldom takes the form of a course dinner, with entrees served separately, and upon many tables; even soup, that daily dinner preliminary, is omitted. As a first course oysters are served, or tiny clams. Then appears the turkey royal with its train of vegetable dishes. After all of which begins the dessert, which may on Christmas Day be lengthened out into pie and pudding courses, with ice-cream, fruit, nuts, raisins and coffee for a finale. As a special concession to modern ideas, a salad may follow the turkey. But this is not required by the old-time etiquette of the Christmas merriment.

Every old housekeeper has on hand in her thumb-worn recipe-book a score or more of Christmas recipes without which Christmas in the family would be a mere tradition so far as the dinner is concerned. But it must be remembered that all housekeepers are not old housekeepers, and that there are hundreds of young aspirants to that title who are just compiling recipe-books and who are looking for good receipts for holiday occasions. To these, then, and possibly to all for no good housekeeper is too "set," in her ways to take wise hints, these recipes are recommended as being good and past all reasonable change of failure.

## ENGLISH PLUM PUDDING.

Out of 500 recipes to the London Queen, the following received the prize:

One pound of raisins, quarter of a pound of flour, one pound of suet (chopped fine), one pound of currants, three-quarters of a pound of stale bread crumbs, half a nutmeg (grated), quarter of a pound of brown sugar, five eggs, grated rind of one lemon, half a pint of brandy, half a pound of minced, candied orange peel. Clean, wash and dry the currants; stone the raisins. Mix all dry ingredients together. Beat the eggs, add them to the brandy, then pour over the dry ingredients and mix thoroughly. Pack in greased small kettles or moulds (this will make six pounds), and boil six hours when you make it, and when wanted for use serve with hard or brandy sauce.

## TO ROAST A TURKEY.

A hen-turkey, weighing from six to seven pounds, furnishes the sweetest and most savory meat, and yet for festive occasions, when a large company is to be served, great one-year-old gobblers, weighing from twelve up to even twenty pounds, are yet in demand. After Christmas hen-turkeys, if fat, are in all cases preferable. If you must cook a large turkey-gobbler, parboil it gently for about an hour, to remove the strong flavor of the fat before proceeding regularly to stuff and roast.

For stuffing, prepare bread in quantity proportioned to the size of the fowl. A twelve-pound turkey will require a quart loaf to stuff it properly; a small hen, only half as much. Break up the bread between your hands, mixing well with a table-spoonful of butter and seasoning of black pepper, salt, and either a head of celery, chopped up or a teaspoonful of bruised celery-seed; make the stuffing hold together with a little hot water, or the yolk of an egg and water; stuff the craw as full as possible.

For roasting a turkey in an oven or range the time to be allowed is twenty minutes for each pound, with one twenty minutes extra. The fire must be strong and steady throughout the process. The turkey should be nicely cleaned and stuffed; then put into a baking pan, supported on transverse strips of wood or iron, so as to keep the fowl out of the drippings. No water need be added if the bird be moderately fat. Baste repeatedly; that is to say, put little bits of butter over the breast and legs from time to time, and dipping up some of the drippings from the pan, pour it over, so that the whole fowl shall be moistened with them. The seasoning of the stuffing and gravy may be altered, for variety's sake, from celery and pepper to oysters and pepper, or oysters, celery and pepper, onion and sage, or savory and thyme, etc.

## GRAVY FOR ROAST TURKEY.

There is great art in the preparation of gravies, a greasy, oily gravy spoiling the best cooked fowl or joint. Remove the turkey from the pan; skim off every particle of oil, and leave just as much of the drippings as you think will be sufficient to fill your gravy boat; add to them a little boiling water, and stir in smoothly a table-spoonful of browned flour, made previously into a paste with the smallest quantity of cold water: let the gravy come to a boil as you stir it constantly, and it will be ready to serve. If you choose you can chop the liver and gizzard into rather small pieces and add them to the gravy, instead of sending them in the whole upon the same dish as the turkey.

## Cranberry Sauce.

Wash one quart of cranberries in cold water, put them in a porcelain kettle, add a pint of boiling water, cover, cook five minutes, pass through a colander, add one pint of granulated sugar, cook one minute and turn out to cool. This mixture should be thick but not jelly as it is a sauce. When jelly is wanted cook five minutes more.

## TO ROAST A GOOSE.

Wash it, and rub the inside with onion: make a stuffing of light bread crumbs; a table-spoonful of butter, an onion peeled and chopped up fine, with a few sage leaves rubbed up to powder, salt and pepper. A sheet of paper, should be skewered over the breast-bone well, and when the breast is rising take it off. Be careful to serve before the breast falls. The proper accompaniment for a roast goose is a brown gravy, nicely thickened and skimmed with a bowl of apple sauce.

Cranberry Pie.—Stew a quart of cranberries, without adding any water. When thoroughly cooked sweeten to taste. Line a pie plate with rather "short" pastry and fill with the stewed cranberries. Add a cup of sugar. Cut pastry in strips and cross and recross until it is a poem in diamonds and squares.

It is well to know a good puff paste for small pies and patties. Here is a very excellent recipe:

Puff Paste.—Take half a cup of butter and half a cup of lard and chop into this four cups of prepared flour (flour into which four small teaspoons of baking powder have been sifted). Add half a salt-spoon of salt and mix with enough milk to roll the dough out easily. Do not have the dough hard. Handle it as little as possible. This may be made the basis for all delicate pastry.

Every Canadian woman with a drop of English blood in her veins feels that a Yorkshire pudding must adorn the holiday table. A tried and tested recipe is this one:

Yorkshire Pudding.—To one cup of flour add two cups of milk and one very small teaspoonful of baking powder. Beat two eggs until very light and add to the flour. When the meat is browning pour the batter into the pan and let cook about twenty minutes. If the kitchen boasts a patent meat-pan, the piece of meat can be lifted upon a slide and left to drip upon the pudding.

A Southern rice pie is a dainty not often found North.

Rice Pie.—Roast a piece of beef and let it get cold. Chop about three pounds of it very fine, and put in a saucepan with a quart of water. Add a slice of fat salt pork chopped, a minced onion, a potato, plenty of seasoning and a dash of allspice. Boil until all is very tender. While this is cooking boil a pint of rice until well done. Stir into it half a can of tomatoes, table-spoonful of butter and two hard-boiled eggs. Put the stewed meat into a deep dish, cover with the rice and tomatoes, sprinkle with pepper and bake until brown.

## MINCE PIES.

To five pounds of finely-minced boiled beef use eight pounds of sour, juicy apples, weighed after being pared and cored, then minced fine; one pound of butter, three-fourths of a pound of finely chopped suet, one pint of New Orleans molasses, four pounds of granulated sugar, two ounces each of ground cinnamon and cloves, a table-spoonful of salt, a bowl of currant jelly, three pounds of seeded raisins, one pound of well-washed English currants. Mix well and set over the fire. When butter and jelly have melted add enough sweet cider to moisten well, and cook slowly for a couple of hours. If the meat is canned boiling hot, it may be kept for an indefinite time without using wine or liquor. Many times a housewife will have in the house fruit syrups that may be substituted for a portion of the cider, and with good result. The liquor from pickled peaches is excellent for this purpose. A few words as to the preparation of the meat itself: It will be found juicy and tender if put over the fire in boiling water and cooked very slowly until tender. Shortly before it is done season with salt, and allow it to remain in the liquor in which it is cooked until cold. The mistake is sometimes made of placing the meat in cold water. This draws the juices from the meat, making an excellent soup, but leaving the meat dry and tasteless.

The following rule for the crust is simple and reliable: A generous pint of flour, one-fourth teaspoonful of making powder, one-half level teaspoonful of salt, three-fourths of a cupful of shortening, half butter, half lard. Sift the salt and baking powder with the flour. Have the butter and lard very cold, and chop through the flour until very fine. Mix to a stiff paste with ice-cold water. This makes a crust that is light and tender, though not so flaky as the celebrated French paste, which takes so much time and patience to prepare.

## SOME CHRISTMAS CAKES.

The recipes here given have been tested many times, and if the directions are carefully followed will be found in every way satisfactory.

In making cake, the materials should all be in readiness, weighed or measured, and the fire and dampers of the range properly regulated before beginning to mix the ingredients. Black or fruit cake must be baked with a very slow, steady fire for at least four hours, and the tins lined with double sheets of well-battered letter paper, which reaches up half an inch above the sides of the tin to support the paper that should be covered over the top for the first hour. Currants should be washed and almonds blanched in time to become perfectly dry before needed, and all kinds of fruit should be kept in a warm room the night before it is put in cake. It should also be floured, and added the last thing before the cake is put in the oven, and stirred—preferably with the hands—the least that is possible to mix it evenly through the mass.

Black Cake.—Stir half a pound of soft (not melted) butter and the same weight of fine granulated sugar until the latter is dissolved and mingled with the butter to a soft smooth cream. Beat well the yolks of ten eggs, add to the butter and sugar and stir vigorously, always in the same direction, for ten minutes. Then add to this mixture one grated nutmeg, a table-spoonful of mace, a teaspoonful of cinnamon, two table-spoonfuls of sherry, half a gill of brandy, and beat well together. Beat the whites of ten eggs until very light but not stiff, and by degrees add three and one-half pounds of flour, stirring fast and thoroughly.

Spread a sheet of white paper on a tray, and on it place the fruit here specified: Wash and dry one-half a pound of currants, seed three-fourths of a pound of raisins, blanch and chop fine three-fourths of a pound of almonds, cut in bits one-fourth of a pound of figs, shred a quarter of a pound each of citron, candied lemon, and orange peel; mix the fruit well together, flour thoroughly, and add to the cake mixture as directed above. Bake four and one-half hours, and let it remain in the tin until nearly cold.

If the cake is to be kept it should not be frosted. If black cake becomes dry, mix two table-spoonfuls of melted currant jelly, a glass of wine, and a gill of brandy, place the cake, bottom downward in an earthen vessel, pour the mixture over, cover, and let it stand four days; then turn the cake over let it stand until next day, take out and keep in a cool place. If designed for Christmas, ice and put a wreath of holly around it.

Citron Cake.—Cut one pound of citron in very thin slices and stand in a warm room. Beat one pound of butter and one of granulated sugar to a smooth cream. Add the well-beaten yolks of ten eggs and beat vigorously for five minutes, then add one wine-glassful of sherry and one of brandy. Beat the whites of the eggs very light, but not stiff, and by degrees add three and one-

half pounds of sifted flour. Carefully dredge the citron with flour, add to the cake batter, and bake two hours in a rather shallow, square tin. If baked in a thick loaf, more time will be required for baking.

Almond Jumbles.—Beat to a smooth, light cream two cupfuls of granulated sugar and one and one-half of butter. Add six eggs, one at a time, and beat the butter thoroughly. Stir in half a wine-glassful of brandy half a cupful of cornstarch, and three cupfuls of sifted flour. Blanch and chop one pound of almonds, flour a moulding board, roll out the dough rather thin, cut with a jumble cutter, sprinkle over the almond meats, press in with rolling pin, sprinkle granulated sugar over the top, and bake on buttered paper, in shallow tins, in a hot oven. If this amount of flour is not sufficient add a little more.

Fruit Jumbles.—Cream one and one-half cupfuls of granulated sugar and one cupful of butter. Add, one at a time, and beat each one vigorously, four eggs. Then stir in half a wine glassful of sherry, one cupful of seeded raisins, one-fourth of a cupful of chopped citron, two table-spoonfuls of candied lemon peel, sliced fine, a teaspoonful of mace, and a half teaspoonful each of grated nutmeg and cinnamon. Add flour enough to make a soft dough, cut in rounds, and bake in a moderate oven.

## WROTE SERMONS WHILE ASLEEP.

### The Remarkable Somnambulist's Feat of an English Theological Student.

One of the most remarkable and puzzling stories of somnambulism is related by the London News. The subject was a young ecclesiastic at a seminary. The bishop of the diocese was so deeply interested that he went nightly to the young man's chamber. He saw him get out of bed, secure paper, compose and write sermons. On finishing a page he read it aloud. When a word displeased him he wrote a correction with great exactness. The bishop had seen a beginning of some of these somnambulist sermons, and thought them well composed and correctly written. Curious to ascertain whether the young man made use of his eyes, the bishop put a card under his chin in such a manner as to prevent him seeing the paper on the table before him, but he still continued to write. Not yet satisfied whether he could or not distinguish different objects placed before him, the bishop took away the piece of paper on which he wrote and substituted several other kinds at different times. He always perceived the change, because the pieces of paper were of different sizes. When a piece exactly like his own was substituted he used it, and wrote his corrections on the places corresponding to those on his own paper. It was by this means that portions of his nocturnal compositions were obtained. His most astonishing production was a piece of music written with great exactitude. He used a cane for a ruler. The clefs, the flats and the sharps were all in their right places. The notes were all made as circles, and those requiring it were afterwards blackened with ink. The words were all written below, but once they were in such very large characters that they did not come directly below their proper notes, and, perceiving this, he erased them all and wrote them over again.

## Saved by a Buffalo.

The forest land of Southern India possesses a breed of buffaloes vastly superior to the bare-skinned, ungainly creatures common in the plains of India. They are shaggy-haired, massive and short-jointed, with short, thick, symmetrically curved horns. They are trained as beasts of burden, and possess immense strength. A bull of this breed is a match for a tiger.

A herd of buffaloes were grazing on the outskirts of the forest at Soopah, with the herder on guard a short distance away. A tiger came out of the forest, and tried by roaring to stampede the herd.

The herdsman manifested great bravery. He shouted, beat his heavy quarter-staff on the ground, and tried to scare the brute off, not thinking of his own danger, but of that of his herd. Suddenly the tiger rushed forward, sprang upon the man, knocked him down and stood over him growling.

The bull of the herd, a pugnacious creature, now charged savagely upon the tiger, and rolled him over and over. The bull was so quick in his motions that the tiger, taken unawares, was at a disadvantage. He neither bit nor scratched the bull, but gathered himself up and galloped off into the forest. The bull shook himself, belowed, pursued his enemy a few yards, and then went quietly to feeding as if vanquishing a tiger were an every day occurrence.

The herdsman was not injured by the tiger, but received a wound in the leg from the bull's sharp horn, inflicted when the buffalo knocked over the tiger.

## Christmas Plums.

Christmas week makes weak pocketbooks. Money gets tight, the same as brokers and bankers, about Christmas time.

It is sad to note that the average Christmas stocking is longer than most purses. If you must give the boy a drum, give him a drum of figs; he will make a hole in it quicker.

The old saying that "hanging is too good for them" is never understood to apply to the Christmas stockings.

## The Ventriloquist's Art.

Said a retired Eighth street magician: "The old stories about Valentine Vox, the ventriloquist, and others throwing their voices over the heads of an audience so illusively as to make every one turn to see an imaginary person are nonsensical. The prerequisite to deception in this branch of art is that the ventriloquist should place himself between his auditors and the imaginary person with whom he holds conversation. Observing this primary rule, almost any intelligent person may, by practice, become a good ventriloquist and entertain not only children, but grown people. Intelligence is required, of course, in order to conceive character and to be easy and quick in dialogue. Only a slight change of voice in the answers to your questions which should be asked in your natural tone, is necessary, unless you desire to locate a person in a cellar, when a deep guttural voice must be assumed. Rehearse your dialogue so as to become apt and keep the movement of your lips invisible, either by turning the head or by a movement of the hand. 'Punch and Judy' is easy, because the performer is invisible."

## THE CHRISTMAS FESTIVAL.



CHRISTMAS is probably the only festival of the Church that receives almost universal recognition. The observance of Easter becomes yearly more general, but it still falls far behind The Birthday in popularity. Saints' days are practically unknown except to Roman Catholics and to some Episcopalians; but "from Greenland's icy mountains to India's coral strand," wherever the Christian religion has been preached, Christmas is the joy-time of the year.

There are many reasons for this. To the devout souls the day commemorates the birth of the Peace-bringer, and there is an undercurrent of unspoken joy in their hearts that is not due to the outward and visible signs of Christmas.

To the poor it is one of the few bright spots in a long and dreary winter—a season when the well-to-do open their hearts and hands and send bounty into the homes of the hungry.

To the children—ah, what is it not to the children? It is their golden mile-stone, the landmark from which they measure everything. As soon as they stop looking back to one Christmas they begin to look forward to another. An atmosphere of mystery—always delightful to a child—envelops the Yuletide. It is more than a family gathering and a big dinner and presents and candy unlimited. It is the Christ child and Santa Claus, elves and fairies, singing angels and kneeling cattle, worshipping shepherds and gift-bearing Magi, a Star of Bethlehem and a manger, "a sleighful of toys and eight tiny reindeer," all blended in the blissful confusion impossible outside of a child's brain, that knows no reverence or irreverence, but bestows wonder and love with impartial generosity upon Christian story and pagan myth.

So it is, after all, to the children that Christmas is dearest. Next after them it is most loved by those who have never lost the childish heart, those greatly to be envied ones who still feel "Christmas in their bones" as the holiday comes around, and rejoice in the joy of others more keenly than in their own happiness; for the true meaning of Christmas is lost as soon as the element of selfishness finds a place in the celebration. Even the children soon learn this, and they are defrauded if this lesson is not early and tenderly brought home to them. They must not be deprived of the joys of giving, and they will not be slow to learn that their merry-making is sweeter and gayer for the thought that by sending happiness into the homes of the needy they have made themselves one with the spirit of the Founder of the feast-day whose whole life was one continuous gift. The sweet solemnity of the thought will not cloud the mirth. It will, if it is rightly taught and apprehended, be the brimming drop in the cup of happiness of old and young.

To one or two classes of people Christmas brings little or no joy. The selfish and the solitary shrink from it. To the former its observance would mean a drain upon purse and sympathies that he does not wish to meet. To the latter it brings contrasts too sharp not to be painful.

With the selfish, man—or woman—can do little. If the gentle example, the kindly word fail to move him, one can go no farther; but the solitary when "set in families" is no longer solitary, and there are few homekeepers who do not have it in their power to admit at least one guest to the Christmas dinner. No one but just such a lonely one can tell just what a "taking in" means to him or to her.

Oh, Christian, open thy heart and door, Cry East and West to the wandering poor, Whoever thou art whose need is great, In the name of Christ, the compassionate And merciful one, for thee I wait.

And the poorest of all may be those whose purses are full.

## Emperor and Army.

The larger number of German battalions the louder the cry of the German Emperor for peace. The more he arms the greater his protest that he is without a hostile purpose. The Reichstag called together anew has addressed by the German Emperor in person. Without compunction he informs them and through them the country that he proposes to tax further for the maintenance of armies. In his speech from the throne he says that "Germany's foreign relations are unchanged. The country continues in the closest friendship with allied powers who with us follow common, peaceful aims. Germany's allies also maintain peaceful relations with all the powers."

The dullest intelligence discerns the hollow ness of these pretensions—more than ever Germany is an armed camp, more than ever its people are burdened by the mighty cost of maintaining a vast standing army withdrawn from the fields of gainful pursuit and eating the bread of idleness. Talking peace to the legislature the emperor on the same day took part in a different scene. The troops from barracks in and about Berlin were massed about the castle and required to take the oath of allegiance, a ceremony in which both Protestant and Catholic chaplains, nominally servants of the Prince of Peace, but actually in the pay and entirely subservient to the Prince of War, assisted.

The remarks of the Emperor to these troops showed his belief that he is in fact absolute as a monarch. "You have shown me allegiance," he said, "by the Fahneid, and you are bound to serve me by land or water." Even in this army, where individuality is dwarfed by the necessity of military discipline, there must at least have been mental dissent against the proposition that these great masses of troops were held together for no other purpose than to serve an emperor. Some of them must have held the opinion that their services were primarily to the state. But wherever militarism is the rule, the absolutist flourishes.

One may live as a conqueror, a king, or a magistrate, but he must die as a man.

Actions speak louder than words. The fragrance of a flower outlasts its beauty.

To do their work well is said to be the central passion of all men of true ability.

The latest news from Tangiers shatters all hope of a speedy settlement of the trouble between Spain and Morocco.

However little we may have to do, that little should be done well.

## AMERICAN POPULAR GOVERNMENT.

May be a Delusion and Snare.

W. F. Gray has been telling some plain truths in the *Westminster Review* about "The Theory and Practice of American Popular Government," which are as worthy of our consideration as that of our neighbors. He makes it pretty evident that in systems of government, as well as in other things, it is not all gold that glitters, and that even our boasted democratic or popular government may turn out to be a delusion and a snare. Tyranny, according to his showing, is not confined to any particular form of government, but may be just as real and as oppressive in a pure democracy as in an absolute monarchy. The best government is the government that is administered the best, and experience shows that there is no more reason to expect a wise, patriotic, and upright administration of a democratic, than of an aristocratic or a monarchical form of government. "Eternal vigilance is the price of liberty," just as much under the one as under the other of these. And perhaps this perpetual watchfulness is even more necessary under a popular form of government than under any other, because we are ourselves so mixed up with passing events, and are liable to be so blinded by our own prejudice and passion as to be unconsciously fastening the chains upon ourselves.

Mr. Gray, in his article in the *Westminster*, subjects to a critical examination the description which our American friends are so fond of giving of their government—a description which, by the way, is just as applicable to the government of this country as to that of the United States—namely, a "government of the people by the people and for the people;" and he shows that it will not bear examination either in its application to the theory or the practice of "American popular government." Even in theory, it is not the government of the people by the people. All that it aims at, even when theoretically considered, is the government of the people by a majority, and that not a majority of the whole people, but of a class. Even in the United States the voting population forms only about one-fifth of the whole; and probably the largest majority ever obtained does not represent very much more than one-tenth of the entire community, so that nine-tenths of the people really have nothing to do with the government except to pay the taxes and bear the burdens which are imposed upon them by the other tenth! It is true, indeed, that the Constitution provides for a sort of peaceful evolution,—the people have the power of periodically changing their rulers. And when the state of things becomes utterly unendurable this power is exercised. But even then it is not the whole people, but a class, that holds this reserved power, and owing to the party organization and party discipline to which they are subjected, the only alternative left to them may be the choice between two evils; to break loose from one machine is but to fall into the jaws of another.

When the part which is played by the professional politician is taken into account, the case is seen to be still worse. It is not necessary to say one word against these men. They are a "necessary consequence" or at least "an invariable accident" of democratic government. It does not seem possible to dispense with their services so long as purely popular government exists. And in proportion to the diversity of the community and the complexity of the subjects and interests with which the government has to deal, the more necessary does the professional politician become. He is necessary to construct the machine, to mend it when it requires mending, to re-adjust it when re-adjustment becomes necessary, in a word, to keep it in repair and keep it running. He has to do with the construction of the party platform, with inventing the party cries and making up the party state; he lives to raise and manage the campaign funds and to see that they are put "where they will do the most good," and with his subordinates, who within their sphere are as "professional and efficient" as himself, he is to manipulate the "floaters," whether it be by dividing them into blocks of five, and putting each of these blocks in the hand of a trusty person, with the necessary funds, who shall be responsible for seeing that they all vote, and that they vote our ticket or by some other equally effective plan.

Whatever would such a great country as the United States, do, with its heterogeneous population, and with its vast and complicated interests, without the professional politician? It is true he is an evil, but he is a necessary evil. He is the evil genius of a form of Government which the people love, for which they are ever prepared to shout, to fight, and if need be, to suffer and die, and which they would certainly not change for any other. When it is said that the professional politician is an evil, it is meant that his presence is a departure from the ideal of popular government, and that, however necessary he may be, and however necessary may be the "machine" which he operates, and with which his power and importance are bound up, his presence has effect of often placing the ordinary intelligent and honest voter between the devil and the deep sea. What can he, or ten thousand like him do against the machine, or independently of it? If he cannot work under one set of political managers and manipulators, he must submit to the discipline and direction of another set which he may like no better, or else completely efface himself, so far as the public life of his country is concerned. Thus it comes to pass that instead of a government of the people, by the people and for the people, there is a government of the people by the machine and for the machine, or for the professional politicians who run it.

## Suicides in Fashion.

Suicide among Russian military officers (writes an Odessa correspondent) seems to be more frequent than ever. It is only three weeks ago that two officers of the Rostoff garrison shot themselves within the same week. During the last few days there have been two similar cases in Odessa. The first was Lieutenant Colonel Sapolsky, of the Dnieper Regiment, who shot himself a few hours after arriving from Gitomir. The deceased, who leaves a wife and four children, had a large sum of money upon him, but the cause of his suicide remains a mystery, as is the case with the majority of these suicides. On the following day Captain Saytchenko-Bielsky, attached to the Commander-in-Chief's staff, also shot himself with a revolver, leaving no explanation of the cause.