

A FAMOUS HUNTER.

ALVAH DUNNING CLOSING A CHARMED CAREER.

One of the Most Noted Characters of the Great Northern New York Wilderness—Has Duelt with 103 Panthers—A Remarkable Man.

Alvah Dunning, the most famous of the North Woods guides, also the oldest at present engaged in the business, has been spending several days in Rome, N. Y., visiting friends and relatives whom he had not seen in many years.

Around him on the lake shores are the luxurious cottages of the rich, who come to the woods from the city in



ALVAH DUNNING.

summer and bring their fashions with them. Though he mingles with these people, Uncle Alvah is uncontaminated by the habits of civilization.

Alvah Dunning is the picture of health, carrying his years well, and his eyes have a merry twinkle, their vision still being too good for the use of glasses.

Dunning is personally acquainted with all the noted guides, and has trapped and hunted with Guides Wood, Dunakin, Stormer and Shepard.

Wow.

When the rich old villain in the tank play laid his gold at the foot of the young girl, she wavered for a moment, partly, of course, because the stage directions told her to waver, and partly, too, because she was more or less anxious to marry well.

Lincoln's Brother-in-Law. Maj. Clement B. White, of Selma, Ala., the only surviving brother-in-law of Abraham Lincoln, was an officer of the Alabama state guard at the outbreak of the war.

New York Tribune: M. Ernest Legouve, the senior member of the French Academy, has just received by vote of his fellow-members the \$2,000 prize of the Jean Reynaud Foundation.

HER VALENTINE.

The Lady of France in Olden Times Chose Him for One Year.

Chicago Times-Herald: For many years it was the habit of the gay pleasure-seekers of France, men and women, to enroll themselves in companies composed of valentines.

STILL SACRIFICING BUFFALOES

How the Todas of India Are Dodging a Government Ban.

The Todas who live in the vicinity of Ootacamund have one great ambition, and that is—the slaughter of buffaloes. This slaughter, which is done annually, says the Indian Daily News, is intended for the benefit of the souls of departed ancestors.

TO TEACH WINE-DRINKING.

Mrs. Frona Eunice Wait, a beautiful and fashionable western woman, wants to become recognized as America's official wine expert.



MRS. FRONA EUNICE WAIT.

ed only by one who has long made the subject one of study and observation.

Wears His Wife's Laurels.

London Academy: A remarkable award was the prize given to M. Henri de Regnier, a poet, whose chief claim to respectful attention lies in the fact that he has married a distinguished poet, the daughter of the impeccable sonneteer, M. de Heredia.

Van Dyck Tercentenary.

In connection with the Van Dyck tercentenary, which is to be celebrated at Antwerp in August next, one million special postage stamps will be issued, which will bear a portrait of the great painter from a drawing by Gerard Postelje.

ADMIRAL DEWEY.



In the uniform of his new naval rank.

DEATH IN POLITICS.

AWFUL MORTALITY RECORD IN PHILADELPHIA.

More Deaths Than in War—Water Appropriations Withheld in the Hope That City May Sell the Works—Bad State of Affairs.

Three hundred and seventy-one persons have died in Philadelphia of typhoid fever since Jan. 1, 1899. The shadow of murder hangs over their deaths, which can be laid to corporate greed and political corruption.

sons have died in Philadelphia since Jan. 1 than were killed in action during the entire war with Spain. Two hundred and forty-six more died in this one city than died of wounds received during the war with Spain.

Twelve Thousand Letters a Minute.

Uncle Sam has the greatest postoffice in the world. Every minute, day and night, during the entire year, 12,000 letters and packages are dropped into the mails.

Pneumatic Tires on Cabs.

The tires on the New York electric cabs are quite formidable affairs. They are nearly three-quarters of an inch thick and are five inches in diameter.

A Country of Poets.

Chile is said to have more poets, in proportion to population, than any country in the world.

FOR WOMEN AND HOME.

ITEMS OF INTEREST FOR MAIDS AND MATRONS.

Some Notes of Fashions—How the Spring Woman Will Look—A Black and White Toilet—To Ease the Feet—Cooking School.

Ere the Day. We wakened at the dawning, but we never saw the day; And we spoke our little prologue, but we never reached the play.

There were buds within our garden, but they never came to flower; There were birds among our bushes, but they only sang an hour.

'Tis a garment white and silken, 'tis a white and misty veil, 'Tis a pair of little slippers—O dear love!—so white and frail.

Dear, the world is empty—empty as the gemless golden band, The token I had fingered and that never found your hand.

Ab, we wakened at the dawning, but we never saw the day; And we spoke our little prologue, but we never reached the play.

To Ease the Feet.

If you are troubled with sore corns do not fail to try the following treatment: Soak the feet well at night in hot water, in which has been dissolved a few crystals of permanganate of potash.

A piece of lemon or a split raisin bound on a hard corn will very often cure it. The first application may produce soreness, but if treatment is persisted in a reasonable length of time a cure will likely be effected.

A sure cure for broken chilblains is the following: Take a quarter of a pint of oil of sweet almonds, one ounce of Venice turpentine, three ounces of lanoline and one ounce of beeswax cut in shreds; melt all together in a white-ware pot, and then put aside to cool.

Black and White Toilet.

If diaphanous materials were fashionable last season, they are raging



this year, for already the leaders of New York fashions have begun to wear their toilets of grenadine, crash and net made over silk; and to be in the fashion in New York city means that you are up to date with the modes of Paris every time.

Of all the thin, silky fabrics net seems to be the most desirable. There is something even about the little notches scattered through it that makes a toilet of net dressy. With a

few trimmings or ornaments it is really smart.

There is a gown of black silk net made over a foundation of white taffeta. The skirt is trimmed round the foot with narrow bands of black satin ribbon and down the side with white lace insertion, through which black ribbon is run. It fits tightly over the hips with no fullness at the back.

The waist has a full front with a vest of black satin. On either side of the vest there is a row of the ribbon and insertion trimming and the whole is confined under a crushed belt of net banded with ribbon.

The collar is high, trimmed with a daring ruffle of black chiffon. The sleeves are small, with a few gathers at the shoulders, and the hat is of black velvet, trimmed with white silk and black ostrich plumes.—Helois Grey-Page.

How She Will Look.



For Spring Mornings.

THE KITCHEN.

Cabbage and Nut Salad.—Shred with a slow cutter enough white cabbage to make three cupfuls, then chop it fine and you will find it enough nicer to pay for the extra trouble of shredding it first.

Nut Salad.—Chop two cupfuls of English walnuts moderately fine and add an equal quantity of celery; cut fine with a sharp knife; serve on lettuce leaves with a few whole nut meats strewn over and pour over the whole one cupful of mayonnaise dressing into which two-thirds cupful of whipped cream which has been previously stirred.

Apple and Butternut Salad.—Pare and cut into dice sufficient sour apples to make two cupfuls; add two cupfuls of blanched butternut meats and pour over a mayonnaise dressing. Arrange three crisp lettuce leaves clover leaf fashion on individual salad plates and place on them a saladspoonful of the salad.

English Walnut and Celery Salad.—Shell enough nuts to make two cups of meats and boil them in salted water with a slice of onion, half a dozen peppercorns and a blade of mace for ten minutes; then turn them into a dish of cold water and remove the skins. Cut crisp celery into small pieces; for the stated amount of meats have three cups of celery. Wipe the nuts with a soft cloth and mix them with the celery and a mayonnaise dressing. Serve each portion upon delicate lettuce leaves. This is a delicious salad.

Puff Paste.—To every pound of flour allow six ounces of butter, four ounces lard, not quite half a pint of water; mix the flour to a smooth paste, then roll it out three times, the first time covering the paste with butter, the second time with lard, and the third with butter; keep the rolling pin and paste slightly dredged with flour to prevent them from sticking and it will be ready for use. One pound flour, one-half pound of butter (dripping or lard may be used), a pinch of salt, and one tablespoonful of baking powder; mix well the baking powder and salt with the flour and rub in half the butter, adding as much milk or water as required; spread the remainder of the butter in small lumps over the paste, and roll it twice.

Bath Buns.—Take a pound of Vienna flour, warm it, pass it through a sieve, then rub into it an ounce of butter. Mix an ounce of yeast with a gill of warm milk, pour into the center of the flour, add two well beaten eggs, and mix all into a dough. When thoroughly kneaded, cover with a cloth and stand in a warm place to rise for an hour and a half. Now knead in three ounces of castor sugar, and form the dough into buns. Place on buttered tins and scatter a little crushed sugar on the top. Bake in a quick oven for twenty minutes.

The beginning of a letter is infinitely harder to write than its ending.