IT WIL be a terror to country "spelun matches.


Rocky Mountaln News

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from one end of the city to the other; ; tt
is llned with handsome governuent baikings, hotels, banks, stores and of fiees. The majority of these ellfices ar
built of brick, three or four storles in buit of brick, three or four stories in
beight; carved facades ate a prominent feature: stores are large and have plate ginss windows. The city is divited for administrative purposes tnto four sto
tlons, which in a general way colnelde thons, which in a general w
with the physical divisons.
The eity ts the chief port of the re-
public of Chile. It is situated on the edge of a beautiful curving bay, the houses climbing up the hilistdes which
form the backgronnd of the clty. Its population was estimated at over 150 ,
000 . It had aiready suffered severels on three former becasions- In $18 \% 2$, 1820 and 1851. During recent years it ing in prosperity, its lmposing bull tiges, tram cars, and electric llght sug. gesting a busy European city. It has prove to be a disastrous setback. The extent of the shock is reported to have 140 miles in length. The city is backed oy the enormons range of the Andes
which is famous for tos terrible gorges which is famous for lis terrible gorges


## He Sexine

Hiackbervy Vinesar.
Put the blackborries tato a stone rea-
sel and mash them to a pulp Addi sel and wash them to a pulp, Add
elder vinegar enough to cover it well clder vinegar enough to cover it well,
atand to the sua twelve hours and all aight th the cellar, stir well ocxaslonally during this time, straln and pat
as many fresh berries la the Jar as you at many fresh berries la the Jar as you
took out; pour the traluel sloegur took out; pour the stralued vinegar
over them; wash and set la the suat all day. To each quart of this Jules, allow
one plat of water and five and one-fait pouvds of suzar to three plits of the mingled Julce and water. Place over thsootred. Heat slowty to bolltug, aktinming of the scum, and no it fuirly
boils take of the strain. Hottle white warm and seal the corks with seallug ax, or beewwax and roin.
Gaoseterry Marmalade.
Nour pounds of goomebertice
Four pounds of goneberrics, four
oranges, Julce of all and rind of twofour pounts of sugar, two pounds of
weeded ralatas. Stem gvoseterries yueeze Jutce of oranges and cook skis of two (or the skin of tour if thavor
of orange to 11 ked ) In water untll ten der. Draln and scrape out the white part. Put the mooseberries into a grauite kettie. beat slowty to bolling and wook tweaty minutes (add a litile wa-
tor if necwsary to keep from attcklug). or it oecwsary to keep from stlcklug).
theo add the sukar, orange fulce and the cut thee, and ralstins; cook slowly untll thick. Seal while hot.
Cut peeled bananasastinto hairen eagthwise, then across, and dip in frit ter batter. Fry in deep thot fat and
eerve with a lemou nauce, The naucy for fritters should always be clear. and generally no thickening le used, or clse a ittle arrowroot is taken, which
makey trimparemt thickening, Make makes trangparent thickening. Make
a sirup by cooking one cup of suzar a sirup by cooking one cup of suzar
with tive tatiespoons of water for eight minutes, and be sure not to cook it
longer, for ten or twelve minutes wili longer. for ten or twelre minutes whit
make it thrend. Add one and one-bat blespoons of letun Joher and a round Ste seoteh Bread.
Thls sort of bread, of, more correct kept neveral days or a week to be a Its best. Work one cup of butter and together, then kuead or mix th one hant tround of bread Hour, whech will toi
about two cups, Set in the tee box to chill, and roll otie-third of an inch
thick. Cut in squares, scatter some In Hiktity, then bake in a slow oven. If preferred, the carawny meeds can
to ncattered through the doukh, or they may be omilted.
To take thee place of ment there to nothlng more satisfactory than rice and
peas. Both are bollod separately and then the two are put together and
cooked with a bot of pork, butter and pepper. An eatire dinner may to made the Weat and East Indlan node. A little grated fresht cocounut, a bit of
thluly sliced smoked salmon, gherklu, chutney nud pleked beet root give a
distlinet flavor and rellsh to it and take the place of vegetables and salad.
sponge Lanyer Cake.
Beat the jolls and whites egks separately, stirring linto the yohn
a cupful of powdered sugar nint small teacuptul of prypared flour. Bent
tor twenty minutes, timn atd two tent for twenty mimates, then add two ten-
spoonfuls of lemon Julex and the stirf. ened whites, strrilig these last In very
lighty, Turn lnto kreasect Inyer-ake tins and bake in a steady oven.
sponke Cake.
One scant cup of sugar, two exgs,
whites and yolks beaten surparately, whites and yolks beaten neparately, one
cup of flour sifted with two teaspooncup or his
fuls of buking powder; $a$ hule cup of bolling water. Beat the yolka
for fitteen minutes with the kugar: then add the whites, the flour, and, hast
of all, the water. Bake la a loaf tin. $\begin{gathered}\text { Spliced Penteren. }\end{gathered}$
Peel and silce peaches and welgh them. To five pounds of frult allow two pounds of granulated sugar and a
small cup of viregar, with two ouncem each of whole cloves and broken stick
clnammon. Put over the fre and boil unir very hick. Yut into heated jelis $\stackrel{\text { Grape Pie }}{\text { Wind }}$
Wanh and stem ripe, acld grapes. To
two cupa of the frult add a cup granulated sugar, mix well and pu into a ple plate lined with puff paste.
Fu on an upper crust and bake. Serse cold with sugar strewn over the top of the ple.

Apple Tanty
Boll together a pound of granulated sugar and a tencupful of cold wate
untll a little dropped Into cold wat is brittle. Wipe each apple, run akewer through it, each in the realdin
strup and lay on waxed paper to diry

Ceneral Debility
 Food does not streosithen. If ts hard to do. hard to beerr, what thould biows-rialish
Hood's Sarsaparilla to vialiten the blood and kives vifor and
tone to all the organk and functlonk. In unual llquid form or in chocolntion
tablete known as Saraatabs. 100 dosen SN

The first appeared in Great Hritain in 2042 In
 In England was not up by the celebrat ed printer Carton. It announced the of Salloc of " book called "The P'yer The andent Esyptians, Greeks and Romans vere the frat to use bitlposters some of whlch were found on was not untll the elstitennth century that magnilue and newspaper adver. using became the recognted medium
 Carbine tive Maptares
Iorelinat girl in the worlit! you are the His Intellectual 8 weetheart-While I th, is based on Inadrouate knowledre is em disposed to rezard it as hadieating the
fall messure and weope of your aequaintence with the worla thus far, and ans weeh
1 secept it and hasten to expreas my grateful sppreciation.
Yather and son.
"Father." sald the collige man, on bis return to the farm, "I belleve I'II not remaln at thome during varation
period, but neek notae secluded glado and rext my weary brain where the woodbthe twinoth,"
"Son," returbed the prosale father,
 clooshun at's newesan ry, $\mathrm{an}^{\prime} \mathrm{y}^{\prime} \mathrm{c}^{\prime} \mathrm{n}$ rest
them ther tired bralns outen them dier where the good twine blad-
vest fied eth."-Toledo Blade.
 Dinglobats--The oculist. charged you 83 ege? That's preety steep, isot' it your Himpale - 1 thousht s. so till I toisked
over his bill. It was for tremoving a forelkn mbbstance from the cornea, send of - h

 the raidy mate answored tho erirl with
dear Stella was determetion, "hat pootr dear Stella was dotermined they shoulda't
all of them excape her this time." The retion Reward, $\$ 100$.





 Haila Vaithy pilis are the bent.
"My kon." nald the strict minther nt to be exceedingly cureful about your conduct Never, under any circum-
stancen, do anything which you would so anhamed to have the whole world
see you do." The amall bay turned a handapring "What fo the world is the manter "th you? Are you crazy ${ }^{\prime \prime}$ " demanded
the mother. the mother.
"No'm." wn
"No'm," was the answer. "T'm Jes" no bathas never any more." me to tak TIRED BACKS.
The kidneys have a great work to do
in keeping the blood pure. When they get ont of order it caunees banknache,
headachen, dizineus, headachen, dixineens
languor and diatrees. ing arinary troublep
Keep the kidneyb well aeep the kidneys wel
and all thene suffer Ingo will be anved you. Mrs. 8. A. Moore,
proprietor of a rell taurant at Waterville
 hing from tid 1 nuffered every and a hall. I had pain in the beack oina and felt weary all the an in the ew dosen of Doan's Kildney Pills brought great rolief, and I kept on taking them
until in a Ahort time I was cured. think Doan's Kidney Pills are wonderFor aale by all dealera. $\quad 50$ oenta an
WUX, Foster-Milburn Co., Buffalo, N. Y.

