NEW SHIPS FOR ROTTERDAM ROUTE

WILL BE PLACED IN SERVICE ABOUT MAY 1.

TO BE FINEST OF THEIR TYPE

Agents of the Holland-American Line Here State That the Names of the Big Freighters Will Be the Noordyk, Westerdyk and Osterdyk—Fund for Alum Chine Sufferers From M. & M. Employes—Collier Vulcan Here.

A. F. Sidebotham, of the steamship firm of Dresel, Rauschenburg & Co., announced yesterday that the names of the three new freight steamers which are being built exclusively for the Baltimore-Rotterdam trade for service on the Holland-American Line are Noordyk, Westerdyk and Osterdyk. "These ships, two of which are expected to make their maiden voyages to this port about May, will be the finest of their type," said Mr. Sidebotham. "As I have previously stated, they will be modern in construction in every particular and will be equipped with wireless.

"Later on I expect to get the full particulars concerning the construction of the new ships, and I believe the placing of these vessels in the Baltimore-Rotterdam service will add materially to the importance of the commerce of this port. The increase in the demand for larger ships is the reason that the Holland-American Line is building these three vessels of 10,000 tons each dead weight carrying capacity, and without any doubt they will meet the demands of the shipping interests of this port."

The Dresel, Rauschenburg Company is one of the oldest concerns in this city, and has always been closely identified with this port's commercial advancement. They were agents for the Neptune Line when it started as far back as 1876, when Fells Point was used by the company. The principal cargo transported then was Maryland tobacco and other local products to Rotterdam. From that small beginning the firm pushed out for business in the West with such success that the business and the fleet steadily grew, and when the transformation from sailing craft to steam gradually came, the best vessels that could be built were placed on the line.

Shad Season Now Here.

Large schools of shad have made their appearance in the lower waters of the Chesapeake Bay and in many of the rivers of Virginia fishermen are reaping a harvest. Several weeks ago the vanguard of the fish made their way past the Virginia Capes, and since then vast schools of the fish have been steadily making their way up to the head of the Chesapeake to spawn.

How many will get to the spawning grounds is hard to say, for along both sides of the Bay are hundreds of pound nets stretched for miles up and down the beaches, and it is, indeed, a wary fish that manages successfully to escape capture.

Fish dealers here say that the prospects are for a good season and that the run of shad is now on in Virginia, and within a week or 10 days the fish will be in Maryland waters. There are also great numbers of herring accompanying the shad, and these, too, like the shad, are of fine quality. While shad have been displayed at the local markets for the last three weeks, they came from North Carolina waters, and it was not until a short time ago that the real article caught in the briny waters of the Chesapeake Bay has been for sale. For size, quality and flavor nothing in the shad line, epicures declare, equals those shad caught in the Chesapeake, and that this is generally known is shown by the heavy orders received from out of town.

"I believe this will be the best season for shad for many years," said H. F. Albaugh, of the wholesale fish firm of Albaugh & Sons. "There has been greater preparations made by the fishermen than ever before. They have been larger nets purchased; and, in fact, all the necessary fishing outfits have been more thoroughly looked after this season than previously.

"There has been a big run of shad caught in Virginia waters for the last 10 days or two weeks, and it will be about the second week in April before the fish will reach the upper water of the Chesapeake. The supply has been good and the demand regular. The wholesale price today is 20 cents for buck and 45 cents for roe shad. The heavy storms of the past week throughout the Middle West have, in a measure, cut off our Western markets; but, on the other hand, the increasing demand of shippers from the North will take care of the supply as fast as it comes in. Besides shad there has been an unusually fine lot of rock fish caught, and they are cheap. Rock fish, you know, are considered the finest table fish going. Besides rock and shad there are perch, catfish, flounders and other fish, enough to please the fancy of the most fastidious."

Wrecking the Old Wabash.

What is supposed to be the only two-bladed propeller of its size in existence has been removed from the hull of the old frigate Wabash by the Boston Iron and Metal Company, of this city, who recently purchased the Wabash to be dismantled and broken up for old junk. The wrecking of the old warship is being done at Boston, where the Boston Iron and Metal Company bought the old hull from the government for $30,000. In order to remove the propeller a large hoisting derrick was placed alongside the craft and a hole broken through the deck at the stern. The propeller was encased and a heavy tackle was attached, and it was hoisted out from where it has lain for 37 years unknown to many of the sailors who have performed duty on the historic craft. At the Boston Navy Yard an old veteran said that during the Civil War the old Wabash was propelled by the relic just removed. The owners of the Wabash estimate that they will be able to realize at least $20,000 profit when all the junk from the craft is sold.

For Alum Chine Sufferers.

James M. Ford, chief officer of the tug Nonpareil, of the Merchants and Miners' Transportation Company, has collected over $100 from the masters, mates, engineers and other employes of the steamships of the Merchants and Miners' for the benefit of the families of the men of the Atlantic Transport Company's tug Atlantic who were killed as a result of the destruction of the British steamship Alum Chine by an explosion of dynamite. Mr. Ford states that the fund collected will be turned over to the officials of Rescue Harbor, No. 14, of the American Association of Masters, Mates and Pilots of Steam Vessels.

Collier Vulcan Arrives.

To take out the remaining cargo of coal in the new collier Jason, the government collier Vulcan arrived yesterday from Guantanamo, Cuba. The collier Mars was first dispatched to relieve the Jason's cargo, but being a small collier it was necessary to dispatch the Vulcan to take out the remainder. The Jason is anchored in Curtis Bay, where the transfer is being made. Following the complete discharge of the cargo the Jason will be drydocked to ascertain whether the vessel sustained any damage below the waterline as a result of the blowing up of the British steamship Alum Chine by dynamite.

ABOUT TUGS AND TOWS.

Ivanhoe sailed with barges Rita Demsey and William L. Donohue for Norfolk.

M. M. Davis left for the Capes, towing the schooner Van Allens Boughton.

M. W. Hunt arrived towing a raft from a Virginia port.

Standard Oil Company tug No. 12 sailed towing barges Nos. 3 and 52, bound for Norfolk.

Georges Creek sailed towing barges Nos. 6, 21 and 25 bound for Boston.

Britannia sailed for Norfolk with barge No. 58.

Neptune left with barge Luzon bound for Portsmouth, N. H.

Kenmore passed down Cove Point at 4:20 P. M. yesterday with three barges for Norfolk.

ARRIVALS AND DEPARTURES

PORT OF BALTIMORE, MARCH 27

High Water for March 28.

11:35 A. M.....1.3 Feet | 11:37 P. M.....0.6 Foot

Vessels Bound for Baltimore.

STEAMERS.

ASTORIA (Br), arrived at Philadelphia from Narvik March 23.
BOSNIA (Ger) sailed from Hamburg March 12 for Baltimore via Boston.
BRIKA (Br) sailed from Huelva March 25.
CAIRNHILL (Br) sailed from Tocopilla January 26.
CASTLEMOOR, (Br), from Vizagapatam for Baltimore, arrived Suez March 23.
CHEMNITZ (Ger) sailed from Bremen March 20 for Baltimore via Philadelphia.
CITY (Br) sailed from Huelva March 14.
DEN OF RUTHVEN (Br), sailed from Liverpool March 22 for Baltimore.
DUNARD (Br) sailed from Genoa March 15.
EIR (Nor) sailed from Gibraltar March 15.
FIFE (Br) sailed from Huelva Feb 27.
GLENRIDGE (Br) sailed from Tenerife March 15 for for Pensacola and Baltimore.
HAXBY (Br) sailed from Naples March 7.
HARTFOOL (Br) sailed from Rio Janeiro January 8.
LAKONIA (Br) sailed from Glasgow March 13.
LORD CHARLEMONT (Br) sailed from Cardiff March 8.
LUZON (Aust) sailed from Constantinople March 12 for Baltimore.
NECKAR (Ger) sailed from Bremen March 15.
NORMAN MONARCH (Br) sailed from Hamburg March 8.
OOSTDIJK (Dutch) sailed from Bagnoli Feb 21 for Baltimore via La Coulotte.
PARTHENIA (Br), sailed from Glasgow March 20.
PRINCIPESSA LAETITIA (Ital) sailed from Algiers March 10 for Baltimore via New York.
QUEEN WILHELMINA (Br) sailed from Middlesboro March 19.
STRATHNESS (Br) sailed from Barry March 3.
TANTALLON (Br) sailed from Cardiff Feb 25 for Baltimore via Portland.
TEMPLEMORE (Br) sailed from Liverpool March 14.
WOODA (Br) sailed from Polo March 10.

Arrived.

Stmr Chr Knudsen (Nor), Koren, from Felton, to The Joseph R Foard Company, with iron ore.

At Sparrows Point.

Stmr Suwannee, Kirwan, from Jacksoville via Savannah, to Merchants and Miners Transportation Company, with passengers and merchandise.

Stmr Kershaw, Johnson, from Boston, to Merchants and Miners Transportation Company, with passengers and merchandise.

Stmr Atlanta, Short, from West Point, to Chesapeake Steamship Company, with passengers and merchandise.

Stmr Raleigh, Hall, from Norfolk, to Baltimore Steam Packet Company, with merchandise.

Stmr City of Norfolk, Thomas, from Norfolk, to Chesapeake Steamship Company, with passengers and merchandise.

Stmr Florida, Almy, from Norfolk, to Baltimore Steam Packet Company, with passengers and merchandise.

Collier Vulcan, Easton, from Guantanamo, to U S Government, in ballast.

Schr Federal Hill, Carleton, from Rappahannock River, with lumber.

Cleared.

Stmr Cibao (Nor), Danielsen, for Santa Marta—United Fruit Company.

Stmr Columbian (Br), McDonald, for Antwerp via Havre and London—Robert Ramsay Company.

Stmr Haulwen (Br), Tod, for Rotterdam—Louis Muller Company.

Stmr Tyr (Nor), Berg, for Tampico—The Joseph R Foard Company.

Stmr Suwannee, Kirwan, for Jacksonville via Savannah—Merchants and Miners Transportation Company.

Stmr City of Norfolk, Thomas, for Norfolk—Chesapeake Steamship Company.

Stmr Kershaw, Johnson, for Boston—Merchants and Miners Transportation Company.

Stmr Florida, Almy, for Norfolk—Baltimore Steam Packet Company.

Stmr Malden, Smith, for Boston—New England Coal and Coke Company.

Tug Georges Creek, Brooks, with barges No 6, Estergren; No 21, Anderson, and No 25, Falkenburg, all for Boston—Consolidation Coal Company.

Tug Neptune, Hickman, with barge Luzonf for Portsmouth—Curtis Bay Towing Company.

Schr Madison, Bromwell, for Alexandria, Va, via Severn River—Wathen & Co.

Schr Lottie and Anna, Tomlinson, for Little Bay, Va—C C Paul & Co.

Schr William Russell, Soles, for Onancock River—C C Paul & Co.

Schr Wm H French, Willis, for St Marys River—Wathen & Co.

Schr Kate, Langford, for Rappahannock River—Wathen & Co.

Schr Gracie May,, Bristow, for Salisbury—C C Paul & Co.

Sailed.

Stmrs Florida, City of Norfolk and Raleigh, all for Norfolk; Atlanta, West Point.

Sparrows Point.

Passed down at 7:45 A M, tug No 12, towing barges Nos 3 and 52, for Norfolk; 8:15 A M, tug Georges Creek, towing barges Nos 6, 21 and 25, for Boston; 3 P M, tug tug Neptune, towing barge Luzon, for Portsmouth.

Cove Point.

COVE POINT, MD., March 27.—Weather: Cloudy; wind SW; fresh breeze.

Passed down at 8:30 A M, lighthouse stmr Jessamine, towing barge and pile-driver; 12:20 P M, stmr Malden, for Boston; 4:10 P M, tug Britannia, towing barge No 58, for Norfolk; 4:20 P M, tug Kenmore, towing 3 barges.

Cape Henry.

CAPE HENRY, VA., March 27.—Weather: 8 A M, cloudy; wind S; 34 miles. Noon, cloudy; wind SW; 40 miles. 4 P M, cloudy; wind W; 24 miles.

Passed in at 5:20 A M, stmr Essex, from Providence (toward Norfolk).

Passed out at 7:40 A M, stmr Chesapeake, for New York; 8:20 A M, stmr Merrimack, for Jacksonville via Savannah.

Arrived from Baltimore.

Stmr Robert Coverdale (Br), Copenhagen 23d.
Stmr Fernley (Br), Pola, 26th inst.

Memoranda.

Stmr Graciana (Br), Philadelphia for Baltimore, passed out Delaware Breakwater 27th.

Stmr Inglewoor (Br), from Marseilles for Baltimore, passed Gibraltar 27th inst.

Stmr Malmstad (Nor), Paulsen, sailed from New York 27th inst for Baltimore.

Stmr Asuncion de Larrinaga (Br), from Norfolk, at Manchester 25th inst.

Stmr Incebank (Br), from Norfolk, at Rio de Janeiro previous to 27th inst.

Stmr Pancras (from Norfolk) sailed from Barbados 26th inst for Para.

Stmr Barlby (Br), Walter, from Cienfuegos, at New York 26th inst.

Stmr Diamont (Ger), from Philadelphia, at Copenhagen 25th inst.

Stmr Coleby (Br), from Newport News, at Aarhuus 25th inst.

Tug Cumberland, towing barges Nos 5 and 8, from Portsmouth for Lamberts Point, and No 27, from do for Baltimore, at Vineyard Haven, Mass, 26th inst.

Exports.

Stmr Daltonhall (Br), for Leith (cleared March 22)—377 brls cchre, 24,000 bu No 2 red wheat, 111,429 bu corn, 16,000 bu No 3 wheat (Canadian), 800 brls paraffine wax, 21,800 feet hickory logs, 11,680 feet oak planks, 1,000 sacks oyster shells, 100 brls rosin, 500 sacks rolled oats, 6,730 sacks flour, 13,200 feet poplar lumber, 1,000 sacks corn flour. Value, $42,010.

Stmr Columbian (Br), for Antwerp, etc—16,000 bu No 2 hard winter wheat. Value, $16,000. Cargo to be completed.

Stmr Haulwen (Br), for Rotterdam—42,857 bu white corn. Value, $24,429.

Stmr Tyr (Nor), for Tampico—2,700 tons bituminous coal, value, $6,480; 300 tons coke, value $1,575.

Stmr Katie (Nor), for oPrt Maria—ballast.

Stmr Cibao (Nor), for Santa Marta—ballast.

Wireless Reports.

NEW YORK, March 27.—Stmr Mauretania, from Liverpool for New York, signaled 525 miles east of Sandy Hook at 10 A M. Dock 8:30 A M Friday.

SIASCONSETT, MASS., March 27.—Stmr New York, Southamptoi or New York, signaled 350 miles east of Sandy Hook at 4:30 A M. Dock 8 A M Friday.

CAPE RACE, N. F., March 27.—Stmr Kurck, from Libau for Halifax and New York, signaled 250 miles south at 8 P M 26th.

SABLE ISLAND, N. S., March 27.—Steamer Patricia, from Hamburg for New York, signaled 75 miles east of Sandy Hook at noon. Dock 8 A M Sunday.

Stmr Celtic, Liverpool for New York, signaled 725 miles east of Sandy Hook at 5:25 P M. Dock 6 P M Saturday.

Atlantic Coast and Gulf Wind and Weather Report.

U. S. DEPARTMENT OF AGRICULTURE, LOCAL OFFICE OF WEATHER BUREAU.
8 P. M., THURSDAY, March 27.

Stations.	State of Weather.	Direction Wind.	Velocity of Wind.
Providence	Cloudy	W	12 miles
Portland	Cloudy	W	26 miles
Boston	Raining	SW	28 miles
Nantucket	Clear	SW	38 miles
Block Island	Cloudy	W	12 miles
New York	Cloudy	NW	48 miles
Philadelphia	Clear	W	24 miles
Atlantic City	Pcly Cldy	NW	16 miles
Baltimore	Clear	W	8 miles
Norfolk	Clear	W	20 miles
Hatteras	Clear	NW	32 miles
Charleston	Clear	W	14 miles
Jacksonville	Clear	NW	12 miles
Tampa	Clear	NW	8 miles
Pensacola	Clear	NW	10 miles
New Orleans	Clear	N	10 miles
Galveston	Clear	NW	6 miles
Cornus Christi	Pcly Cldy	E	4 miles

Maximum velocities and directions of wind during preceding 12 hours: Boston, 38 miles, from SW; Nantucket, 48, SW; Block Island, 60, S; Providence, 48, S; New York, 80, SW; Philadelphia, 40, S; Atlantic City, 38, S; Baltimore, 28, S; Norfolk, 60, SW; Hatteras, 52, S; Charleston, 40, S.

Steamers to Sail from New York.

Carmania	Liverpool	Mar 29
Berlin	Gib'r-Naples	Mar 29
Verona	Naples-Genoa	Mar 29
Finland	Dover-Antwerp	Mar 29
Minnetonka	London	Mar 29
New York	Southampton	Mar 29
Adriatic	Liverpool	Mar 29
Calabria	Naples	Mar 29
Columbia	Glasgow	Mar 29
Roma	Naples-Marseilles	Mar 31
New Amsterdam	Rotterdam	Apr 1
Kronprinz Cecille	Bremen	Apr 1
Mauretania	Liverpool	Apr 2
Birma	Rotterdam-Libau	Apr 2
Touraine	Havre	Apr 3
C F Tietgen	Copenhagen	Apr 3
Celtic	Liverpool	Apr 3
Patricia	Hamburg	Apr 3
St Paul	Southampton	Apr 4
Rochambeau	Havre	Apr 5
Hamburg	Naples-Genoa	Apr 5
Oceanic	Southampton	Apr 5
Lapland	Dover-Antwerp	Apr 5
Mesaba	London	Apr 5
Stampalia	Naples-Genoa	Apr 5
Ivernia	Gibraltar-Naples	Apr 5
Russia	Rotterdam-Libau	Apr 5
Cameronia	Glasgow N...NNN	Apr 5
Noordam	Rotterdam	Apr 8
P F Wilhelm	Bremen	Apr 8
Canada	Naples-Marseilles	Apr 8
R d'Italia	Naples-Genoa	Apr 8
Argentina	Naples-Trieste	Apr 8
La Lorraine	Havre	Apr 10
United States	Copenhagen	Apr 10
President Grant	Hamburg	Apr 10
Philadelphia	Southampton	Apr 11
Amerika	Hamburg	Apr 12
Olympic	Southampton	Apr 12
Chicago	Havre	Apr 12
Cedric	Liverpool	Apr 12
Kroonland	Dover-Antwerp	Apr 12
Minnehaha	London	Apr 12
Franconia	Liverpool	Apr 12
Prinzess Irene	Gib'r-Naples	Apr 12
Gr Kurfuerst	Bremen	Apr 15
Lyndania	Liverpool	Apr 15
Madonna	Naples M'les	Apr 15
Campanello	Rotterdam	Apr 15
Campania	Liverpool	Apr 16
Taormina	Genoa	Apr 16
Baltic	Liverpool	Apr 17
Pretoria	Hamburg	Apr 17
France	Havre	Apr 17
Majestic	Southampton	Apr 19
Zeeland	Dover-Ant'rp	Apr 19
Perugia	Naples	Apr 19
Minneapolis	London	Apr 19
America	Naples Genoa	Apr 19
Volga	Trieste-Libau	Apr 19
G Washington	Bremen	Apr 19
Moltke	Naples Genoa	Apr 19
K W d Grosse	Bremen	Apr 22
Rotterdam	Rotterdam	Apr 22
Germania	Naples-M'les	Apr 23
Mauretania	Liverpool	Apr 23
Oceania	Naples Trie'e	Apr 23
Provence	Havre	Apr 24
Cincinnati	Hamburg	Apr 24
Adriatic	Liverpool	Apr 24
Hellig Olav	Copenhagen	Apr 24
Uranium	Rotterdam	Apr 24
New York	Southampton	Apr 25

American Ports.

DELAWARE BREAKWATER, March 27.—Passed up, stmr Gulfoil, from Port Arthur for Philadelphia; Havso (Nor), Saguoto for do.

Passed out, stmrs Yalborough (Br), from Philadelphia ofr Antilla; Christian Michelsen (Nor), do for Norfolk; probably Tuscan, do for Boston; Prinz Adalbert (Ger), do for Hamburg.

NORFOLK, VA., March 27.—Arrived, steamer Boliviana (Br), from Newport News; schr Aetna, from

Sailed, stmrs Manx Isles (Br), for London; Roumanian Prince (Br), Bremerhaven; Clumberhall (Br), Cristobal; Fagertun (Nor), Kingston, Ja; schr Grace A Martin, Boston.

NEWPORT NEWS, VA., March 27.—Arrived, stmrs Finmreite (Nor), from New York; Pinna (Br), Port Arthur (and sailed for Avonmouth).

NEW YORK, March 27.—Arrived, stmrs Finland, from Antwerp; Greenbank, Cardenas Jolando di Giorgio, Puerto Coltez; Dorothy, Montevideo, Arapahoe, Jacksonville and Charleston; Annetta, Port Antonio via Philadelphia; Nipe; Aldershot, Havana; Norfolk Range, Huelva; Invertay, Cardiff; Erodiade, Patras.

Sailed, stmrs Kaiserin Auguste Victoria, for Hamburg; France, Havre; Principe di Piemonte, Naples; Niagara, Havre; Volturno, Rotterdam; St. Laurent, Bordeaux; Cristobal, Cristobal; Pinar del Rio, Havana; Germanicus, Para; Mannheim, Flushing; Morro Costle, Havana; Grosser Kurfuerst, Havana.

PHILADELPHIA, March 27.—Arrived, stmrs Hohenfels (Ger), from Calcutta and Colombo; Polarstjernen (Dan), Matanzas; schr Major Pickands, Brunswick.

Cleared, stmrs Menominee (Br), for Antwerp; Ingelfingen (Ger), Havana; Verona (Nor), Puerto Plata; Conrad Mohr (Nor), Birkenhead and Manchester; Quantico, Savannah and Jacksonville; schrs Edward E Briry, Jobos, P R; Ellen M Golder, Boston; James Bothwell, Saco.

Foreign Ports.

BOULOGNE—Arrived, stmr Rotterdam, from New York.

COPENHAGEN—Arrived, March 24, steamer Hellig Olav, from New York.

HAVRE—Arrived, March 27, stmr La Provence, from New York.

LONDON—Arrived, March 27.—Stmrs Ascania, from Portland; Crown of Cordova, San Francisco.

QUEENSTOWN—Sailed, March 27, steamer Oceanic, for New York.

ROTTERDAM—Sailed, March 25, stmr Campanello, for New York.

SAGRES—Passed, March 27, stmr Sant' Anna, New York for Marseilles.

OSTRICH FEATHERS.

Ostrich feathers are to be popular for early spring hats and will be worn in every size and color. Some in taupe have the effect of a canary bird, for the length of the feather, about 12 inches, is tinted taupe, while the top and tip are bright canary yellow. Another ostrich feather ornament is of two seven-inch long and two-inch wide closely curled yellow feathers with the ends of each flue tinted taupe. A new ostrich feather for evening hats is white, with deep, long flues and the quill solidly outlined in rhinestones. This is unusually lovely. It measures fully 12 inches in length. For the coiffure white marabou tips are worn in a cluster set in a circle or bandeau or rhinestones. The tips are very full or fluffy, and several are worn together.

CHEESE STEWED.

This is a good way to serve cheese which has become too dry to serve in the ordinary manner. Of course, fresh cheese is to be preferred. Put two ounces of good cheese, chopped small, into a saucepan with one-half ounce of butter or more if the cheese is very dry. Add sufficient cream or new milk to cover it, let it simmer gently, stirring it every now and then, until the cheese is dissolved. Take it from the fire for a minute or two and mix in very gradually a well-beaten egg. Serve it on a hot dish and stick little three-cornered sippets of toasted bread in it. Serve as hot as possible on hot plates. Time to stew, 10 or 15 minutes. Sufficient for four persons.

THAT BULGARIAN NOTE.

It is promised for the spring.

In fact, it is already here, in many guises.

One sees it in dress trimmings—rich and beautiful.

Wide and narrow bands of sheer black net have the Bulgarian reds, blues, greens and yellows cleverly combined in effective embroidered designs.

And there are all-over embroideries which will be used to trim blouses and gowns.

In the neckwear shops are chemisettes, guimpes, stocks and jabots, of sheer white or cream-colored net, with designs embroidered in the prescribed hues and designs.

SCRAMBLED EGGS WITH CELERY.

Cut four branches of the perfect white of celery into very small dice pieces; wash and drain well, then place in a saucepan with a pint of cold water and two saltspoons salt; let boil for 20 minutes; remove and drain well; break eight fresh eggs in a bowl, season with half teaspoon salt, two saltspoons white pepper; pour in half gill fresh milk; sharply beat up the whole together for half a minute; heat a tablespoon butter in a saucepan, drop in the eggs and celery, thoroughly mix with a wooden spoon while cooking for six minutes; dress on a hot deep dish and serve.

HOUSEKEEPING HELPS.

A quick way to warm plates in cold weather is to dip them in hot water. Dry in a dish rack or with a towel. Invert the handles of knives, forks and spoons in a pitcher of hot water to warm them.

When covers lose the original knobs, replace them with others that can be bought for 10 cents per dozen at a novelty store.

The flavor of fish is greatly improved if fried in fat saved from a former frying.

CALF TAILS.

Cut four calf's tails in pieces an inch and a half long; fry them in boiling fat till they are lightly browned, then stew them in good gravy till they are quite tender. Serve them with thick brown sauce and some stewed mushrooms on a separate dish. When mushrooms cannot be obtained put a teaspoon of ketchup into the gravy. Time to stew, two hours; sufficient for six persons.

EELS BOILED.

Soak three or four small eels in strong salt water for one hour. Drain them and put into a stew pan with just the quantity of water requisite to cover the fish. Add a bunch of parsley and let the eels simmer about half an hour. Serve in a shallow dish with melted butter, sharpened with plenty of lemon juice. Sufficient for four persons.

TO KEEP PALMS.

Palms sponged with milk and water do not develop the withered brown spots on their leaves which are frequently to be seen on them when sponged with water only.

Have You a Disordered Stomach and Liver?

Do you start the day feeling that the whole world is against you? You cannot hope to "make good" under these circumstances. Nobody can. You must have a clear brain and every organ in perfect trim to do justice to yourself.

Dr. Pierce's Golden Medical Discovery

Will Bring Quick Relief

Dr. R. V. Pierce found years ago that a glyceric extract of Golden Seal and Oregon grape roots, queen's root and bloodroot with black cherry bark, would aid in the assimilation of the food in the stomach, correct liver ills and in nature's own way enrich the blood, tone the entire system and consequently help in the restoration of perfect health. Many who have used Dr. Pierce's Golden Medical Discovery testify that they have been restored to health when suffering from stomach and liver ills. Let this famous old medicine start today to lead you to health and strength.

Now—if you prefer—you can obtain Dr. Pierce's Favorite Prescription tablets of your druggist at $1 per box, also in 50c size or send 50 one-cent stamps to R. V. Pierce, Buffalo, for a trial box.

You can learn all about hygiene, anatomy, medicine, etc., from the People's Common Sense Medical Adviser, by Dr. R. V. Pierce, a newly revised, up-to-date edition of which is now offered, in cloth covers, post-paid, for 31 cents in one-cent stamps, to cover cost of wrapping and mailing only. Address, Dr. Pierce's Invalids Hotel, Buffalo, N. Y.

Don't be poisoned by sluggish bowels. Dr. Pierce's Pleasant Pellets regulate and invigorate stomach, liver and bowels. Sugar coated, tiny granules.

The Best Physicians Gave Him Up

"I was attacked with a severe nervous disease, which was caused by a disordered stomach and liver," writes Mr. Jas. D. Lively, of Washburn, Tenn., Route 2, Box 33. "All my friends thought I would die and the best physicians gave me up. I was advised to try Dr. Pierce's Golden Medical Discovery, and derived much benefit from same. My case had run so long, it had become so chronic, that nothing would effect a permanent cure, but Dr. Pierce's medicine has done much for me, and I highly recommend it. I heartily advise its use as a spring tonic, and further advise ailing people to take Dr. Pierce's medicines before their diseases have run so long that there is no chance to be cured."

Startling Statement Made by Celebrated American Physician

Dr. Vaughan Once Stated That Eighty-five Per Cent. of Deaths in This Country Were From Diseases That Could Have Been Prevented If Sane Precautions Had Been Taken.—Tona Vita, the New Tonic, Is Rated as Being the Best Preventative Medicine.

Dr. Victor C. Vaughan, dean of the Ann Arbor Medical College, once stated that 85 per cent. of the deaths in this country are from preventable diseases.

This is not the fault of medical science; it is the fault of the people themselves. The new mode of living has brought about nervous debility, the twentieth century ailment.

People flee in horror from such scourges as cholera, smallpox, yellow fever and other similar complaints because the effect is so speedy and so apparent; but they have no fear at all of an ailment like nervous debility because the ill effects are not so apparent and its dangerous action is slower. As a matter of fact, nervous debility is far more dangerous than any of the diseases above mentioned.

Tona Vita and a similar tonic that is used in Europe are the only medicines that have been really successful in combating nervous debility. Many thousands of people are daily testifying that they have been relieved by Tona Vita.

Some of the symptoms of nervous debility are: — poor appetite, headaches, and lack of vigor and ambition.

This tonic is handled by all the Baltimore druggists.

Clean floors, doors, woodwork with GOLD DUST

Gold Dust is such a marvelous cleanser that a little of the product sprinkled in your scrubbing water will save you most of the back work—and clean much more quickly and thoroughly than any other way.

For anything and everything about the house **Gold Dust** is the best known cleanser. Try it once and you'll use it always.

Gold Dust is sold in 5c and large packages. The use of the larger package means greater economy.

The GOLD DUST TWINS Never "Break A Date"

And Rest on the 7th Day

"Let the GOLD DUST TWINS do your work"

THE N. K. FAIRBANK COMPANY, Chicago

25 CENT "DANDERINE" FOR FALLING HAIR AND DANDRUFF---GROWS HAIR

Don't pay 50 cents for worthless hair tonics—Use old, reliable, harmless "Danderine"—Get results.

Thin, brittle, colorless and scraggy hair is mute evidence of a neglected scalp; of dandruff—that awful scurf.

There is nothing so destructive to the hair as dandruff. It robs the hair of its lustre, its strength and its very life; eventually producing a feverishness and itching of the scalp, which, if not remedied, causes the hair roots to shrink, loosen and die—then the hair falls out fast.

A little Danderine tonight—now—anytime—will surely save your hair.

Get a 25-cent bottle of Knowlton's Danderine form any drug store or toilet counter, and, after the first application, you will say it was the best investment you ever made. Your hair will immediately take on that life, lustre and luxurance which is so beautiful. It will become wavy and fluffy and have the appearance of abundance; an incomparable gloss and softness, but what will please you most will be after just a few weeks' use, when you will actually see a lot of fine, downy hair—new hair—growing all over the scalp.

FEMININE CHAT AND CHATTER

GOSSIP AND ADVICE FOR THE WORLD OF WOMEN.

Suggestions for Pretty Luncheons to Be Given During the Easter Holidays—Violets Make Effective Spring-like Decorations—How to Arrange Table and How to Serve the Menu Attractively.

Violet luncheons are always popular for Easter week, and a wreath effect carried out in white and purple violets is very pretty; a touch of gold here and there will add to the effect. Take a hoop about 18 inches in diameter, cover with green crepe paper, then with white and purple violets until the hoop is concealed. Place this wreath in the center of the table. Attach to this wreath at intervals as many violet chains as there are guests, having white and purple chains alternating around the table; these flower chains should be tied to smal wreaths found at each plate. The small wreaths can be made by covering embroidery hoops in the same manner as the other hoop was covered.

In the center of the large hoop place an egg-shell vase, this should be made out of a goose-egg. Break a hole in the large end, remove the contents, then when dry decorate with a gilt band at the opening, and a delicate all-over design in gold and green. In the center of each small wreath place an egg-shell vase made out of a hen or duck egg, and decorated the same as the one in the center of the table. These vases should be supported on wire tripods. Fill these miniature vases with purple and white violets.

The place cards can be made out of circular pieces of cardboard about three inches in diameter, and a wreath of purple violets painted around the edge of each, then the outer edge cut out around, forming an irregular edge that proves very effective. The guests' names can be lettered on in gilt in the center of the wreaths. The simple menu can consist of creamed asparagus in lettuce cases; these can be made at home by using plain cases for the foundation, covered with green crepe paper, then lettuce leaves cut out of different shades of green crepe paper, and pasted around the case as you would in making a rose.

Use the lighter shades of the paper for the center of head, and the darker for the outside. To represent curly lettuce crinkle up the edge of leaves. A white salad can be surrounded with a wreath of watercress or parsley with a violet stuck in here and there. The cream cheese can be molded in egg-shape and wreathed with violets or watercress. The ice-cream can be molded in form of eggs, served on plates wreathed with candied violets. Round cakes can be iced in white, and a wreath of candied violets placed around the edge.

The bonbons can be served in paper cases, green or white, finished at the edge with a wreath of purple paper violets. This scheme can be carried out with any small spring blossoms, and a touch of green can be added if liked, with vines and fern.

THE GUEST BOOK.

Among the old customs that have been revived is that of having a special book in the home in which is inscribed the name of each guest who spends a night or more under one's roof, and some people even put down those who take a meal there and those who call.

The guest may inscribe his name himself, thereby leaving his autograph, or the host or hostess, if preferred, may write it himself or herself so that the writing will be uniform throughout the book.

Books designed especially for this purpose may be found in the stationery shops, bound inexpensively in cloth or letter. But if one desires to spend a little more money and make the guest book quite original and a thing of beauty, one may have a hand-tooled cover, hammered brass or copper hinges and even a key to make it look like the ancient ones that were used in olden times.

CORN FRITTERS.

One-half can of corn, add one cup flour, two teaspoonfuls salt, few grains cayenne, one egg, half cup milk, beat egg, add to milk, then other ingredients. Mix well. Drop by spoonfuls into deep fat and fry. Drain and serve hot.

APPLE ROLY-POLY.

Shred very fine six ounces of beef suet and mix with one pound of flour. Make into a paste with half pint of water. Roll it out about one-third of an inch thick and eight or ten inches wide. Spread over rather thickly three pounds of apples boiled to a pulp and sweetened and flavored. Leave one-half inch of the edges untouched with fruit. Roll round, fasten the ends securely, tie the pudding in a floured cloth and boil. Time to boil, one and a half hours. Sufficient for five or six persons.

CODFISH, ESPAGNOLE.

Procure three slices codfish, three-quarters pound each; place in frying pan two small finely minced green peppers and one finely minced white onion with half ounce butter and gently brown for three minutes, lightly stirring with a fork; then place the fish over; season with a teaspoon of salt, half teaspoon white pepper and a saltspoon Spanish saffron diluted in tablespoon water; peel and cut into quarters three good-sized red tomatoes and place all around the fish; cover with a sheet of lightly buttered paper and set in the oven to bake for 25 minutes; remove, lift up the paper, place the fish on a hot dish, remove the spinal bones, pour the contents of the pan over the fish, sprinkle a teaspoon of chopped parsley over all and serve.

TO CLEAN SATIN COLLARS.

The white satin collars that are so fashionable now but so hard to keep clean may be rinsed out in either and cleansed immediately. Do not try to sponge off the spots, for that leaves a ring, but put a little ether in a small bowl or tea cup and squeeze half the collar at a time and it comes out perfectly white. Ten cents worth of ether will clean the collar many times.

ANCHOVY BUTTER.

Take six pickled anchovies, cut off their heads, wash and bone them; then pound them with sufficeit butter to make a paste and add a little scalded and chopped parsley. If a pestle and mortar should not be at hand, the anchovies may be made into a paste and mixed with the butter with a broad knife on a piece of board. This butter is very useful to flavor many sauces, especially those used for beefsteaks. Time, half an hour.

Insurance Statements | Insurance Statements

MARYLAND STATE AGENCY

Sun Life Assurance Co. of Canada

CHARTERED 1865
C. E. KREGLOE, Manager, 603-04-05 American Building
W. S. FINLAYSON, Cashier.
CARL F. NEW, Superintendent City Department.
MARYLAND REPRESENTATIVES:
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CONDENSED STATEMENT
SHOWING THE CONDITION OF THE SUN LIFE ASSURANCE COMPANY OF CANADA, MONTREAL, DECEMBER 31st, 1912.

Total income during the year	$12,499,754.50
Total disbursements during the year	7,016,110.67
ASSETS.	
Real estate owned by Company	1,240,488.14
Mortgage loans on real estate	2,141,721.83
Loans secured by collateral	1,967,013.03
Loans to policy holders on the company's policies	5,655,530.78
Prem