



## HE DIDN'I "CATCH ON." READING FOR THE HOME. MOVING STORY OF AN UNSUCCESSFUL BREAKFAST.

ATTEMPT TO CATCH A PIG. There are many things in this world

Mush and Milk. Sausages. Baked Potatoes. Pancakes (sugared). Bread--brown and white. Fruit. Tea. Coffee. that look comparatively easy, but which a trial demonstrates call forth a man's most serious effort. We have always labored under the impression that a six'y pound pig could be grabbed by the hand leg and carried off with comparative base by a man of or-dinary size. This crude idea, however, has incompatible size and the the the FRIED BREAD.-Cut the crust from slices of stale bread; dip each in a thin batter made of a cup of milk, two eggs and heaping tablespoonful of flour, salted slightly, and fry is hard or clari-fled dripping to s yellow brows. Drain off the lat from each piece as you take it up. Serve hot.

PANCARES (SUGARED). - Two cups of "creamery-buttered" flour, two cups of milk, two eggs, lard for frying, pow-dered sugar. Whis the eggs light, mix with the milk, add the flour and beat one minute. Heat an even tablespeon-ful of lard in a friture new and when it THE FIRM OF ELBRIDGE TUPTS AND P. T. Nystrom, doing business under firm name of Tufts & Nystrom, is this counts to be paid to Elbridge Tufts, who as-sumes all liabilities of the firm. Dated at Salt Lake City, Utab, April 13, 1888. ELBRIDGE TUFTS, PETER T. NYSTROM, In assuming control of the business hero-tofore conducted by Tuftis and Nystrom, i desire to express my thanks to the many pa-trons of the firm, assuring them, in the con-tinuation of the tunsiness, my pains will be apared, to give satisfaction in way of first-class goods and courteous freatment, and respectfully ask a continuation of your patronage. Respectfully, alw ELBRIDGE TUFTS.

ser P. O. Box 587.

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bottle. Os the steamer going to Mandalay a Mr. Lacey, superlatendent of the great Bombay Timber Company, was a fel-low, assetger. He employs 600 ele-phants drawing teak logs to the creeks several hundred miles up one of the branches of the Irawaddy. He has been here many years, and gave me several curious anecdotes showing the wonderful sagacity of the great mon-sters. wonderful sagacity of the great mon-sters. Each elephant has his individual keeper, but when they go into camp at close of day they are sent of alone to the jungles for dry wood, and never fail to bring the proper kind. From many things told me I am almost per-suaded they have decided reasoning qualities, and are tot simply taught tricks by rote. We watched the per-formance of several at Rangoon for two or three hours, and saw evidences of sagacity far surpassing the little tricks done in the menageries. The mahout sits on a houdah on the back of the huge animal. He rarely apeaks loud enough for one to hear him a few feet off. Mr. Lacey believes they un-derstand Burmese. One day he praised one of the elephants in this language. The animal showed evident pleasure, He then spoke disparagingly of him. The vain monster, gave such unmis-takable signs of being angry that the mahout asked Lacey to desist to pre-vent danger.—*Calcutta Cor, Chicaga* He Begged Pardos, Publicly. BLACKSMITH COAL!

erosity The Col. Tragedy Walker moved to take from the table the following recon-tion: "Eccolved, Day de washin' mathing is a greater public beastacter das de rallroad." Samuel Shin supported the motion, but Brother Gardner passed U by and asked: "Brudder Walker, didn't you start fur Toledo a few days ago?" "Yes, sah." "Started to ligo on der railroad kyars?" "Yes, sah?" "Yes, sah?" "You was put off behase you could oper yer san?" "I was put off bekase I'd forget my money, sah." "Exactive and dis resolution is in de way of revenge?" in de washin' machine, which nehber immes de track or zoes treve a bridge?" "Date it sahi" "Well, de resolushun will be tooken from de table an placed in de stove. If you want to be revenged on de rail-roads you mus' lie in ambush an' lick s conductor. No man his use dis club to grind his private axes." Lime Kiin Chub in Detroit Free Press.

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erosity." The baron laughed hearfily, and gave orders for the money, exclaim-"the you are an excellent comedian, and have taken ms in thoreaginy." "I am probably the first who has done so," replied the Jew, politely bowing to the millionsire, Knocked Out.

"Y-yes, sab." "An' build up a feeling

THIRTIETH SEMI-ANNUAL DIVIDER

Amber Pudding. Prote. Black Contect. BARLEY BROTH.—Three pounds of coarse mutton or veal, or a "scrag" of mutton and a knuckle of veal; three quarts of water; half an odlon; one carrot; pepper and salt; one cupial of pear barley, soaked three hours in water. Put the meat, cut up small and the bours broken, over the fire with the onion and cold water; cool slowly for five hours; season, and set away until boues and must, put the liquor into a pot with the soaked and strained bar-ley, and the arrot cut into dice. Sim mer one hour and serve. ITALLAN HICK FUDDING.—To iwo roups of holied rice aid a cup full of hot milk, in which has been stirred a dessert-spoonful of corn starch. Mix well and stir in a tablespoonful of meited uniter and two well-beaten eggs. Add next a cup full of mineed moisten with three tablespoonfuls of highly seasoned gravy, stir all thor-oughly, put into a buttered meld and bake, covered in a dripping pan of hot water for an hour; or, better still, steam it for an hour and a half in gower's steam cooker; furn out on a with it. SEMT-ANNUAL DIVIDEND OF FIVE

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AMBER PUDDING. - One cup of but-ter, two cups of sugar, yolks of sig eggs and the whites of eight; juice and of brandy, half a statmer; rub botter and sugar to a cream, beat in the yolks, the lemons, nutmer and brandy, lastly the whites of four eggs. Walp very light and bake in open shells of nice pastry. As soon as the mixture is set and a skin has formed on the top, spread galcky, without taking the puddings from the oven, with merin-ue made of the frothed whites of four eggs, two tablespoonfuls of sugar and juice of half a lemon. Shut up again until the meringue begins, to color. Ent cold.

BUTTERED LOBSTER.--Empty a can of lobster some hours before you wish to use it, and keep in a cold place.' To PAID UP CAPITAL.

of to use it, and keep in a colore yea wish to use it, and keep in a cold place. To propare it, break the meat into coarse bits, avoiding the minormeat or "stringy" look that disfurres much saled and many entrees. Put a clean saled and many entrees. Put a clean saled and many entrees. Put a clean sale and many entrees. Put a clean sale and many entrees. Put a clean of speak provide the second of the second of the second cay cause pepper as will lie on the point of a peak pife, the juice and a quarter of the grater peel of a large lemon. When the mixture aimmers, put in the labeter, with a tablespoonful of fine crumbs, and let is get smoking hot, stirring it cautiously with a silver for to prevent searching. Fill a buttered bake dish or scallop shells with this, strew ine crumbs on top, stick minute bits of batter in them, and brown lightly in a quick oven. Send heated cruckers and sliced lemon around with this dish. H. S. ELDREDGE, Presiden JOHN SHARP, Vice Presiden WR. W. ELTSE, J. A. GRORBBROK, JAMES SHARP, L. S. HILLS, Cashier, JAS. T. LITTLE, Asst. Cashie

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