

MEXICO'S CRITICAL POLITICAL PROBLEM.

D. I. Mariscal,

President Diaz.

Don Limantour.



Mme. Carmen Diaz.

Castle of Chapultepec.

F. L. Menos.

Special Correspondence.
City of Mexico, May 12.—Unusual surprise is manifested here at the an-

nouncement just issued to the Jefe Político throughout the country instructing them to receive no other nomina-

tions for president than that of President Diaz. The election takes place next month and it was considered

strongly probable that the aged president would retire in favor of one of the three other candidates for the office

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THE WHITE ELEPHANT.

Find the Twelve Jurors Who Sat in Judgment on the White Elephant.



Once upon a time, long, long ago, there was a white elephant. He was the real thing and nothing like the white elephants peculiar to these days. Though this creature was not brilliant in any particular way, he seemed to possess the happy faculty of being successful in everything he undertook, and his prosperity knew no bounds. Every-

thing seemed to come his way, even the opposite sex, and had he been so disposed, he could have had the pick of the jungle for a partner in life. Although he was thoroughly conscious of his prosperity, he was never known to do anything foolish, such as getting conceited and so forth, but went on in the even tenor of his way, apparently unconcerned. By and by there came a time when his great success and popu-

larity among the ladies excited the envy of his male neighbors, and he was subjected to all sorts of indignities and plots to do him injury. Ambush after ambush, and pitfall after pitfall were laid for him, but in some mysterious manner he was able to avoid them all, and appeared altogether undisturbed. This so enraged his envious neighbors that they became more and more bold in their efforts to injure him, but in some mysterious manner he was able to avoid them all, and appeared altogether undisturbed. This so enraged his envious neighbors that they became more and more bold in their efforts to injure him, but in some mysterious manner he was able to avoid them all, and appeared altogether undisturbed.

There are but two classes of people in the country—those who rule and those who obey the rulers. The former are few in number but in their hands lies the wealth of the nation and its power. The traditions of centuries demand subservience of the many to the few and it is granted without question. The Mexicans are unable to model their plan for the succession to the presidency in case of the death of the president upon precisely the same system as was adopted in the United States several years ago for the reason that in the Mexican republic no vice-president is elected co-incidentally with the president. It has been the rule there to regard as virtually vice-president the presiding officer of the congress, but even this official is not an absolute fixture, for the house elects a new speaker, it is understood, once every month during the continuance of its session, the presiding officer at the close of its session continuing to be regarded as speaker until congress reconvenes.

Limantour, Menos and Mariscal. Senor Limantour has recently visited Washington and New York in reference to the scheme of placing Mexico on a gold standard basis, which the Rothschilds, who are the principal holders of Mexican bonds, are anxious to have done as speedily as possible. It is also well understood that they would like to see J. Ives Limantour secure the nomination for the presidency, as he is considered by far the most able financier and diplomat Mexico has yet produced. Senor Limantour was acting-president of Mexico during the visit of President Diaz to Mexico in 1901, and has always been considered the choice of Diaz for his successor, although he is run close in that respect and in the favor of the Mexican aristocrats by Gen. Bernardo Reyes, who as secretary of war and head of the army, has strong claims to the place. Don Jose Ives Limantour has been called an "anti-American," but there are grave doubts as to whether there was any serious ground for such a charge. Senor Limantour became assistant secretary of the treasury in the Diaz cabinet in 1892. He was educated in France and Mexico. At one time he was professor of political economy in the school of jurisprudence. Later he was sent to Europe by the government on a delicate financial mission. He is a broad minded specialist, a practical theorist and a far sighted statesman. The senator is wealthy. Gen. Bernardo Reyes is governor of the wealthy state of Nueva Leon, besides being a general of the division of the Mexican army and secretary of state for war. He has a more engaging personality than is possessed by Senor Limantour but his mistake was made in showing too plainly his aspirations for presidential honor. The surprise manifested here over the candidacy of President Diaz for another term is due to the strong rumors of his retirement which have been current rather than to any decrease of popularity on the part of the Maker of Modern Mexico. These rumors were based upon the known wishes of the Rothschilds, who are ready to place a large loan to put Mexico on a gold standard in the same manner as they arranged for the change from a silver to a gold basis in Japan. They are known to wish the retirement of Diaz solely in order that his successor may be firmly established in power before he dies, belief being held that the president will die suddenly with the result that the country will be plunged in confusion and that a soldier will then seize the presidency; others will then dispute it and no one can tell how long war will last, in which case the bondholders will be the principal sufferers. Diaz has hitherto been known to admit that he fully realized the force of this argument in favor of his retirement and was willing to sacrifice himself to the situation. He has watched for years how Reyes in the cabinet and Limantour have watched each other's acts with acute hostility. Mexico is not a republic in principle. With a fundamental law declaring that all government rests in the people, the people of Mexico have nothing to say as to who shall rule them or by what methods or form the government shall be carried on. With all the machinery of an election provided for in the statutes of the country, an election has never been held in Mexico in which the popular vote was actually registered by ballots. The government of the country rests primarily on the military power, but of late this power has been strengthened by a strong community of interests between its beneficiaries and the powerful representatives of the foreign capital which owns everything in Mexico pertaining to the nineteenth or twentieth centuries. The government of Mexico is a strong, personally conducted, centralized organization. Its power is maintained by an efficient military force, by supremacy in all political positions and by a wise encouragement and friendliness toward the capital invested in enterprises which bring employment to the people and wealth to the investors. The development of the military arm has kept pace with the increase in the industrial army. Education has been made compulsory among the people and at the same time no political opposition to the administration in power is allowed to draw a political breath. The people, with a suffrage guaranteed them by those who freed the country from the Spanish yoke, have no knowledge of their political privileges nor do they attempt to exercise them. There are but two classes of people in the country—those who rule and those who obey the rulers. The former are few in number but in their hands lies the wealth of the nation and its power. The traditions of centuries demand subservience of the many to the few and it is granted without question. 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This method of succession would bring yet another candidate for the presidency into the field in case of the retirement or demise of President Porfirio Diaz. The present secretary of

state is D. I. Mariscal, who might in case of a political coup be forced by the conflicting elements into the position of supreme executive power. Mrs. Diaz has long been the leader of society in the republic and a popular idol among the poor on account of her devotion to their interests. She is a highly educated, charming and cultured woman, and her popularity among her own class has been of great service in reconciling differences among members of the cabinet and others holding important official positions. Chapultepec, the favorite summer residence of the Mexican president and Mrs. Diaz, is a fortress on a mound of rock about 200 feet high, two miles from the City of Mexico. In the war with the United States this fortress, one of the chief defenses of the City of Mexico, was taken (Sept. 13, 1847) by Gen. Scott, and the city itself was captured the next day. A Sure Thing. It is said that nothing is sure except death and taxes, but that is not altogether true. Dr. King's New Discovery for Consumption is a sure cure for all lung and throat troubles. Thousands can testify to that. Mrs. C. B. VanMetre of Shepherdstown, W. Va., says, "I had a severe case of Bronchitis and for a year tried everything I heard of, but got no relief. One bottle of Dr. King's New Discovery then cured me absolutely." It's infallible for Croup, Whooping Cough, Grip, Pneumonia and Consumption. Try it. It's guaranteed by Z. C. M. I. Drug Store. Trial bottles free. Reg. sizes 50c, \$1.00.

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WHAT TO EAT.

Valuable Suggestions for the Kitchen and Dining Room.

This matter will be found to be entirely different from and superior to the usual run of food articles, in that every item is a nugget of culinary wisdom and eminently practical. Conducted by Katherine Kurtz, Marquette Building, Chicago, to whom all inquiries should be addressed. All rights reserved by Banning Co., Chicago.

Menus for Next Three Days.

SUNDAY.
BREAKFAST.
Strawberries Cream
French Chops Creamed Potato Balls
Toast Coffee

DINNER.
Asparagus Soup Mint Sauce
Roast Lamb Mashed Potatoes
New Peas Tomato Mayonnaise
Strawberry Cream Coffee

SUPPER.
Sliced Head Cheese Cucumbers
Brown Raisin Bread Cocoa

MONDAY.
BREAKFAST.
Fruit Cream
Boiled Mackerel Creamed Potatoes
Corn Muffins Coffee

LUNCHEON.
Hot Salmon Cream Sauce
Escalloped Tomatoes Cake
Fruit Grape Juice

DINNER.
Potato Chowder Rice Croquettes
Cold Slice Lamb Fruit Salad
Asparagus Wafers
Cheese Coffee

TUESDAY.
BREAKFAST.
Sliced Bananas Lemon Honey
Thin Slices Ham, Boiled
Lyonnaise Potatoes
Entire Wheat Gems Coffee

LUNCHEON.
Fricassee of Chopped Beef
Macaroni and Cheese Coffee Cake
Fruit Tea

DINNER.
Clear Vegetable Soup
Baked Stuffed Haddock
Mashed Potatoes Setewed Onions
Cold Slaw Coffee

FRESH HADDOCK.
This fish is one of the best known and most important of those used for food. It is a sea fish—silvery color—similar in shape but a little smaller than the cod. Its length varies from two to three feet and weight about five pounds. It has a dark lateral line and one black spot on either side of the body just back of the head. This fish dried and salted, is the Scotch haddock, or Pinner haddock. Either fresh or dried it is used like cod and is most suitable for boiling and baking whole. It has about the same amount of tissue-forming substance as good steak and a very small amount of fat; less than two per cent. Fish is considered a much lighter and

less objectionable article of diet than meat and recommended as a food of particular value in many diseases such as Bright's disease, gout and in all cases where ill effects may result from uric acid tendencies aggravated by meat diet. This substantiates the theory that fish is a much more suitable food for brain-workers than meat, but not on the ground that its amount of phosphorus tends to increase mental development, but because ordinarily those whose work demands the excessive mental activity usually lead sedentary, or at least nerve-wearying lives conducive to diseases mentioned and ordinary meat diet increases the gravity of the condition.

Boiled Haddock, Egg Sauce.
Procure a large sized haddock, scale, cut off the fins, cleanse and wash well. Place a large parsnip or carrot inside the fish to give it roundness and also enable you to serve it on the platter in upright position as though swimming. Trust the head to the body with a cord or strip of muslin to keep from losing shape and let the strings or strips of cord around the fish rack to hold the fish in position, slip a large carrot of parsnip along either side of the fish to support it. If the fish is too large for your kettle it may be trussed with tail in the mouth or in shape of letter B, even cut in sections, tied in cheesecloth and when cooked carefully laid together on the disk and garnished with cream sauce. Place the haddock in a steamer or in a boiler in salted, acidulated water an inch over the fish, cover and let simmer for half an hour—or 15 minutes if the fish is small. Drain and slide out on a heated dish covered with a folded napkin. Garnish with cut lemon and parsley.

Egg Sauce.
Put three ounces of butter in a saucepan; two ounces of flour, a half teaspoonful salt, dash of white pepper and grating of nutmeg. Mix without melting the butter then add the flour, salt, pepper and stir until the sauce is smooth; boil a minute, add the beaten yolks of two eggs, a little lemon juice and two tablespoonfuls of butter, add two hard-boiled eggs chopped rather fine and serve.

Stuffed Haddock, Baked.
Have a six-pound haddock carefully scaled, cleaned and washed, removing the blood-vein inside the fish along the back bone; remove the head and cut the tail short. Make the stuffing as follows: Take six ounces of stale bread, soak in cold water to moisten, then put in a piece of cheese cloth and press out all the water. Add two teaspoonfuls of onion juice, one of parsley, one of three egg yolks, two ounces butter melted, salt, pepper and grated nutmeg to taste. Fill the fish, but not too compactly or the stuffing will be soggy. Sew up the opening and truss with skewers or bind with strips of muslin so the fish will fit in an oval baking dish or pan that will hold the fish. When done drain out the fish and reduce the gravy with a pint of thick veloute sauce. Pour this over the fish, sprinkle with fresh bread crumbs, dot with small bits of butter and return to oven to bake 20 minutes longer. Squeeze the juice of a lemon over it and serve in the baking dish, wrapping the dish in a folded napkin.

Haddock Fillets, Baked.
Take six fillets from the fresh haddock and marinate them for an hour in one tablespoonful each of salt, paprika and onion juice. Then drain, egg and crumb the fillets and fry in deep hot fat until a light brown. Do not have the fat smoking hot or the fillets will brown before the fish is cooked through. Serve with sauce tartare.

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