

Bellefonte, Pa., August 2, 1912.

THE FIFTH STENOGRAPHER.

(Copyright, 1911, by Associated Literary Press.)

Mr. Benjamin Holbrook, of the firm of B. Holbrook & Company, jobbers, had been absent from his business for three weeks, and therefore entered his office resolved to get back into harness as speedily as possible. After wading through a mass of accumulated correspondence, he rang for his confidential stenographer. She failed to appear. A second and a third ring were equally barren of results. Mr. Holbrook grew indignant. With a savage jab, he touched another button on his desk, and in a moment Watson, his chief clerk, stood at his elbow.

"Watson," he demanded, "why doesn't Miss Gayley respond to her call?"

"Miss Gayley was married while you were away."

"An office romance?"

"Yes," responded Watson with a smile. "Smithers, one of the bookkeepers, is the other guilty party."

"Well, he got a sensible wife, confound him. Give him a ten per cent. raise. At the same time he robbed me of a good stenographer just when she had become efficient and valuable. It strikes me these cases are becoming pretty frequent in this office, aren't they, Watson."

"This is the fourth in three years." "Exactly," agreed Mr. Holbrook. "Four in three years, of which your own case was the first. Matrimony is a noble institution, Watson, but it cannot be allowed to play hob with this business the way it has been doing. I propose now to get a stenographer who will regard this office as something more than a stepping-stone to marriage. Miss Gayley's successor must be at least thirty-five years old. You will advertise at once for a lady



confess to himself that she did not look it. "Have you had any experience in

this capacity?" he asked. "None, whatever," she answered. "But I have a good education and

have fitted myself carefully for such a position, and I feel I can meet all the requirements set forth in your somewhat unusual advertisement."

"It was a little out of the ordinary, wasn't it?"

"Yes." "But there was a reason for it. During the last three years I have, lost no less than four stenographers through matrimony. It was a desire to secure some one who would view business as other than a steppingstone to marriage that prompted that ad."

"I can safely say that there is no prospect of my making such use of

it," replied Miss Holmes. A trial showed that she was well equipped for the position. Mr. Holbrook reflected, also, that he had

never recognized so many good qualities in an applicant before. He therefore engaged her, and in a few weeks found reason to congratulate himself; for she developed an efficiency even above that of her very efficient predecessors. In a few months he began to regard her as indispensable, and found himself regretting that she was

near him in office hours only. And then it came. He was dictating to her one day, he on the one side of the big, flat office table, and she on the other, facing him. While grasping for some solution to a knotty business problem, he allowed his mind to wander. The plainly furnished office faded from his vision. The table became a dining table, covered with snowy linen upon which silver gleamed and crystal sparkledsuch a dining table as one sees in a home; but Miss Holmes faded from the picture not at all. In his reverie

he saw her sitting opposite him at the dream table-and then Benjamin Holbrook, bachelor, aged forty, came back to earth with a rush. He was in love. He was certain of it, despite the novelty of the sensation.

Mr. Holbrook was accustomed to direct methods.

"Miss Holmes, can you still safely say that there is no prospect of your making business a stepping stone to marriage?" he asked suddenly.

Miss Holmes was also in a reverie. She came out of it in confusion. "I-I think so," she managed to

gasp. "Then there is a doubt?"

"Yes; there is a doubt," she ad. mitted.

"I ask you to give me the benefit of it.'

"Oh, I am not thinking of resigning," she protested.

"I am not asking you to give the the same dish. business the benefit of the doubt, Miss Holmes; I am asking you to give Nellie Maywell. it to me. I desire you to resign. Can't you see what I am getting at? I love you. I want you to be my wife."



HEN we shall build our house "Ifs walls shall be the quiet background for the loveliness of life, hung over with the few records of our own and other's growth made in the playtime of art; its furnishings the product of that art's more serious hours; its implements from kitchen ware to dress-ing table touched by the sane and hallowing hand of purpose and taste. -William L. Price.

WAYS OF SERVING TOMATOES.

There is no more delicious fruitvegetable, if it may be so called, than the tomato. Sliced after peeling, the rich coral rounds may be dressed with any favored salad dressing, or to many cream and sugar vies in honor of place with peaches and cream.

Tomatoes are served with rice, macaroni, as escalloped dishes with crumbs they are delicious baked, stuffed or fried.

Fried Tomatoes .- Cut smooth, solid tomatoes in quarter inch slices. Dry each slice and roll in crumbs, dust with salt and pepper. Beat an egg, add to it a tablespoonful of boiling water. Have a hot frying pan with drippings; dip each slice in crumbs, then in egg. put into the hot fat and fry brown on each side.

Tomato Hash .-- Chop cold meat fine, season with butter, salt and pepper; put in a baking dish and pour over cooked tomatoes that have been well seasoned. Add a little butter and sugar if liked, not emitting a flavoring of onion juice. Brown in the oven and serve hot.

Tomato Mayonnaise .- This sauce is delicious and goes well with broiled fish, cold meats and vegetables. Stew half a pint of tomatoes, soften one teaspoonful of gelatine in a teaspoonful of cold water, add to the hot tomato, stir well and rub through a sieve. Let cool, beating occasionally, then add a half pint of mayonnaise. It gives the sauce a beautiful pink color;

heaped in cucumber cups or green pepper cups and served with fish or cutlets it decorates a dish effectively and is pleasing to the palate as well.

Tomato Farci .-- Cut four tomatoes in halves, place in a frying pan in hot fat, the cut side down; cook until tender, then lift and carefully place in a baking dish. Pour over a little olive oil, a tablespoonful of chopped onion, one of parsley, a half teaspoonful of salt, and a dusting of cayenne. Bake pill habit. in a hot oven 20 minutes and serve in

How Rubber is Cured.

Rubber reaches the market in almost every possible shape and color. In most cases the queer names in the market reports are mostly descriptive. Thin, pale crepe, for instance, arrives in long strips, generally about four feet long and eight to twelve inches wide. It varies in thickness from one-sixteenth to one-half an rubber is pale yellow in color, and when held up to the light is quite transparent, which proves its purity and accounts for the very high price obtainable therefore, The so-called sheet rubber is similar to crepe, but slightly thicker and not so transparent. It is prepared in a different manner, and, unlike crepe, must be put through the washing-mills before it can

be used. Hard, fine Para is prepared by native labor of the Amazon by dipping a so-called paddle in the rubber and then olding it in the smoke of a fire, which hardens the coating of milk. The paddle is then dipped again for a second coating and again smoked, and so on until quite a large biscuit, generally weighing about sixty pounds, has been built up. The operator with a knife then slits the bis-

cuit down one side in order to remove it from the paddle. Rubber so prepared contains a large proportion of moisture, but is stronger than any of the plantation rubbers. From the Congo come large supplies of clean, black rubber, coagulated originally

in large blocks and then cut up into small cubes to permit it to dry and ripen. The Congo also ships rubber in reddish sausages collected directly from the tree, the reddish appearance being caused by small portions of the bark adhering. The Gold Coast ships rubber prepared

by the natives digging a trough in the earth and running the latex into it. In time the mass in the trough coagulates from the outside, forms a hard skin, and New Strength for finally becomes hard throughout. But this kind of rubber holds the moisture which was originally in the latex, and therefore such lumps often contain fifty per cent of water. On the ivory coast, the French Sudan, and in the Sierra Leone neighborhood the natives collect rubber from the same trees, but give a great deal more pains to the preparation. The resulting product is known as "Sierra Leone niggers" or "konakry." This rub-ber is in large balls, consisting of strips

carefully wound together, varying in size from that of an orange to that of a man's head. The rolling process is done while the strips are fresh, and they become one compact ball. Rubber treated thus is of a reddish color, for which reason the balls are known as "red niggers."

-Finest Job Work at this office.

Bilious people have a sorry time. Their lives are practically divided into three periods: The time when they are coming down with biliousness, the time when they are down, and the time when they are getting over the attack. Dr. Pierce's Pleasant Pellets cure biliousness, and sick and bilious headaches. They cure to stay, and do not make victims of the

-If you see it in the WATCHMAN, it's true. And not only true, but it's all

There are some forms of animal life which are nothing but a stomach. All

other parts and organs are dwarfed or rudimentary; the stomach is the center of being. As a matter of fact the stomach plays a vastly more important part in the life of the highest type of animal life, man, than is generally recognized. The stomach to him is the center of existence, for man is primarily a stomach. inch and has a roughish surface, from Starve him and he weakens in brain and which the name crepe is derived. This body. Feed him with innutritious food, body. Feed him with innutritious food, and blood, and muscle, nerve and bone must suffer. For this reason the stomach ought to be the first care. When disease shows its symptoms in head or heart, blood or liver, the stomach should be first examined for the cause of the disease. Dr. Pierce's Golden Medical Discovery was made to match the discovery that many diseases, remote from the stomach begin in the stomach, and

that when diseases begin in the stomach they must be cured through the stomach. "Discovery" is a specific for diseases of the organs of digestion and nutrition. It strengthens the stomach, heals weak lungs, purifies the blood.

Women at last had the ballot and an oily politician was after the suffragette "I appeal to the hand that rocks the

cradle," he began. "Cut it out, " interrupted his pal. "This is a fashionable audience and there ain't a mother in the house."

Medical.

Bad Backs

BELLEFONTE RESIDENTS ARE LEARNING HOW TO EXCHANGE THE OLD BACK FOR A STRONGER ONE.

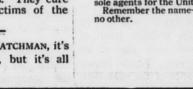
Does your back ache, feel weak and Do you suffer headaches, languor and Is the urine discolored, passages irregu-

ar? The kidneys are calling for help. Sick kidneys cannot do their work. Give them the help they need. Backkache is generally kidney ache. To cure it you must cure the kidneys. Use a tested and proven kidney remedy Doan's Kidney Pills have stood the test. A remedy especially for kidney ail

Convincing proof in Bellefonte endorse

Convincing proof in Bellefonte endorse-ment: Mrs. H. I. Taylor, 70 S. Water St., Belle-fonte, Pa., says: "We think just as high-jy of Doan's Kidney Pills to-day as we did two years ago, when we publicly recom-mended them. They are procured at Green's Pharmacy Co. and brought relief from backache and kidney trouble. On several occasions since then we have tak-en Doan's Kidney Pills and they have al-ways been of the greatest benefit. We recommend Doan's Kidney Pills to other kidney sufferers at every opportunity." For sale by all dealers. Price 50 cents. Foster-Milburn Co., Buffalo, New York, sole agents for the United States. Remember the name-Doan's-and take no other. 57-26

Shoes.





BOY'S SUITS.

that we are selling for

He Allowed

confessing to that many summers. If you cannot find her, I'll have to get a man-but I prefer the woman, if she exists."

Benjamin Holbrook had never been ma. ried. At the age when other men take unto themselves wives, he had been too busy smoothing the path of the newly established firm of B. Holbrook & Co. over the thorny ways which infant industries must travel. Matrimony, he had reasoned, must wait upon success. Success he had finally achieved, and now it waited upop matrimony. If questioned, he would not have been able to say whether he had eluded matrimony or matrimony had eluded him, but now, at the age of forty, he was forced to confess to his friends that while it was still possible in his case, it did not seem very probable.

Being a bachelor, he had never been able to fathom the mental processes which led a girl to abandon a comfortable salary in his office for the purpose of sharing the salary of a male worker in the same office, and in much less degree had he been able to understand the line of reasoning which led the aforesaid male worker to persuade her to do so.

In employing office help, the head of the firm was able to discern merit at a glance. All his male subordinates had good qualities. The four women who had reigned in brief succession in the office were all well endowed in this respect-so well endowed, indeed, that four of the male subordinates had discerned their merit; even better than the boss, with the result that for the fifth time in three, years that gentleman, with all a bachelor's dislike for change in the existing order of things, faced the disagreeable prospect of becoming accustomed to a new stenographer. It was this fact, coupled with the knowledge that there were yet several unmarried men in the office, all with good qualities, that led him to issue, his edict concerning the age of the next woman who should grace his establishment.

Watson's advertisement brought but one applicant to Mr. Holbrooka handsome, somewhat sad-faced woman, whose gown of black well became the slender plumpness of her figure.

"I am Miss Holmes," she stated simply. "I have come in answer to your advertisement for a stenographer.'

"Thirty-five years of age, or older?" added Mr. Holbrook.

"I am able to meet that condition," was the calm reply. The head of the firm

'Wouldn't that be playing hob with the business?" she asked after a pause, smiling through her blushes. Mr. Holbrook rose from his chair and started toward her. She fled to the door in a panic and paused with her hand on the knob.

"The business is inured to such experiences by this time," he laughed, still going toward her. "You must remember that my own romance has a quartet of precedents right here in the office. However, it shall be the last; for my next confidential stenographer shall be a man."

Miss Holmes covered her face with her hands as he reached for her. "If that is the case, B-Benjamin,"

she murmured, "you might begin to look around for the man."

FIRST CLEAN THE SYSTEM

Thing to Do in the Instant That the Presence of Tuberculosis Is Suspected.

The fever of consumption is not primarily due to the presence of the tubercle bacilli in the system. Indeed, unless there are other conditions which cause the bodily temperature to rise it is inclined to be sub-normal.

One of the interesting revelations of modern medicine is the fact that in a pudding dish, moistened with these germs may exist a long time in the human body without there being almonds and press them, sharp end any rise of temperature whatever. This is plainest seen in a tubercular custard and chill before serving. abscess, but it is also seen in the many cases in which for long periods there is no fever. What does cause the fever in the earlier stages is a dis-The stomach and bowels become deranged and full of toxins which, becoming absorbed, poison the system and cause the temperature to rise. For years it has been the practice of the writer to reduce any temperature to normal, especially during the first stages of the disease, simply by washing out the stomach and effecting a complete cleansing of the intestinal tract. Later on the fever is due to tissue and to ptomaines, and so is quite another story.

When, therefore, tuberculosis is suspected the temperature should be taken and if fever is present the person should invariably go to his physician and have his digestive tract over the cake. Beat the whites of thoroughly cleansed, when by proper diet and outdoor life he will be able fuls of sugar and beat in enough beralmost certainly to overcome the presence of the tuberculous germs.

Celestial Swats.

Mrs. Willis-I suppose that in heav. en we will be disappointed in not finding certain people there.

Mrs. Gillis-Yes. But we'll be more disappointed at finding certain other coople there.-Puck.





And one may make it: Hold firm thy will for strife, Lest a quick blow break it. -Richard Watson Gilder.

LEFT-OVER CAKE.

Ways of using left-over cake are well to keep in mind, as often a few pieces of cake combined with other things will make a most palatable dessert.

Peach canape is one pretty dessert. Cut rounds of stale sponge cake, lay on each a half of a peach, pour over a little of the juice and heap on a tablespoonful of sweetened whipped cream.

Trifle .-- Cut stale cake in slices and spread preserves between them. Lay in a deep dish and heap whipped cream over the slices. Garnish with a few befries.

Sponge Cake Porcupine.-Cut large squares of stale sponge cake, place sweetened orange juice. Blanch a few up, into the cake. Pour over a soft

Mock Plum Pudding .-- Soften two cups of stale cake crumbs in a quarter of a cup of hot milk. If the crumbs are dry they may need more. Add to ordered state of the alimentary canal. the softened crumbs a well-beaten egg, a half cup of sugar, a fourth cup of molasses, a fourth cup of stewed, chopped prunes, three-fourths of a cup of raisins, two teaspoonfuls of mixed spices, a fourth of a teasponful of soda, a half teaspoonful of salt, two teaspoonfuls of lemon juice and a fourth of a cup of flour. Bake in a moderate oven 45 minutes. Serve with an egg sauce. Separate the yolks from the whites of two eggs, the absorption of broken-down lung beat well, add a fourth of a cup of sugar, a teaspoonful of vanilla to the yolks, then fold in the whites. Serve at once.

> Berry Whip .- Fill a dish half full of stale sponge cake. Sugar a quart of berries, mash them slightly and pour three eggs stiff, add three tablespoonries to color and flavor.

Heap on the dish and serve with

cream. A delicious dessert may be prepared with sponge cake over which is poured a soft custard flavored strongly with coffee.

Rellie Maxwella

Yeager's Shoe Store Fitzezy The Ladies' Shoe

that

Cures Corns

Sold only at

Yeager's Shoe Store, Bush Arcade Building, BELLEFONTE, PA.

