

**PENNSYLVANIA R. R.**  
Philad. & Erie R. R. Division  
and Northern Central Ry.

**TRAINS LEAVE MONTANDON, EASTWARD**

7:38 A. M.—Train 64. Week days for Sunbury Harrisburg, arriving at Philadelphia, 11:48 a. m. New York 2:35 p. m. Baltimore 12:15 p. m. Washington 1:20 p. m. Parlor car and passenger coach to Philadelphia.

8:52 A. M.—Train 30. Daily for Sunbury Wilkesbarre, Scranton, Harrisburg and intermediate stations. Week days for Scranton, Harrisburg and intermediate stations, arriving at Philadelphia at 6:23 p. m. New York 9:30 p. m. Baltimore 6:00 p. m. Washington at 7:15 p. m. Parlor car through to Philadelphia, and passenger coaches to Philadelphia, Baltimore and Washington.

1:25 P. M.—Train 12. Week days for Sunbury Wilkesbarre, Scranton, Harrisburg, Pottsville, Harrisburg and intermediate stations, arriving at Philadelphia at 6:23 p. m. New York 9:30 p. m. Baltimore 6:00 p. m. Washington at 7:15 p. m. Parlor car through to Philadelphia, and passenger coaches to Philadelphia, Baltimore and Washington.

4:45 P. M.—Train 22. Week days for Wilkesbarre, Scranton, Harrisburg, Pottsville, and daily for Harrisburg and intermediate points, arriving at Philadelphia at 10:47 p. m. New York 3:53 a. m. Baltimore 9:48 p. m. Passenger coaches to Philadelphia and Baltimore.

8:10 P. M.—Train 6. Daily for Sunbury, Harrisburg, and all intermediate stations, arriving at Philadelphia 4:23 a. m. New York at 7:18 a. m. Baltimore 2:20 a. m. Washington, 3:30 a. m. Pullman sleeping car from Harrisburg to Philadelphia and New York. Philadelphia passengers can remain in sleepers undisturbed until 7:30 a. m.

**WESTWARD.**

5:53 A. M.—Train 3. (Daily) For Erie, Canandaigua, Rochester, Buffalo, Niagara Falls and intermediate stations, with passenger coaches to Erie and Rochester. Week days for DuBois, Buffalo and Pittsburgh. On Sundays only Pullman sleeper to Philadelphia.

10:00 A. M.—Train 31. (Daily) For Lock Haven and intermediate stations, and week days for Tyrone, Clearfield, Philipsburg, Pittsburg and the West, with through cars to Tyrone.

1:51 P. M.—Train 81. Week days for Kane, Tyrone, Clearfield, Philipsburg, Pittsburg, Canandaigua and intermediate stations, Scranton, Rochester, Buffalo and Niagara Falls, with through passenger coaches to Kane and Rochester, and Parlor car to Philadelphia.

5:36 P. M.—Train 1. Week days for Renovo, Elmira and intermediate stations.

10:07 P. M.—Train 67. Week days for Williamsport and intermediate stations. Through Parlor Car and Passenger Coach for Philadelphia.

9:10 P. M.—Train 921. Sunday only, for Williamsport and intermediate stations.

**LEWISBURG AND TYRONE RAILROAD.**

**WESTWARD. Week Days.**

P.M.	A.M.	STATIONS.	A.M.	P.M.
1:38	5:40	Montandon	9:15	4:45
1:48	6:30	Lewisburg	9:05	4:32
2:00	6:35	Hill	8:58	4:19
2:06	6:42	Victory	8:50	4:06
2:10	6:50	Milford	8:45	3:53
2:20	7:02	Glen Hope	8:38	3:40
2:28	7:09	Oak Hill	8:30	3:27
2:39	7:40	Paddy Mountain	8:00	3:19
2:50	7:50	Zerubb	7:50	3:10
3:08	7:57	Coler	7:43	2:57
3:16	8:05	Rising Springs	7:35	2:44
3:25	8:11	Penn Cave	7:28	2:31
3:35	8:18	Centre Hall	7:22	2:18
3:45	8:24	Greig	7:17	2:05
3:56	8:31	Linden Hall	7:10	1:52
4:08	8:39	Lemont	7:02	1:39
4:20	8:47	Dale Summit	6:57	1:27
4:33	8:52	Westport Gap	6:52	1:14
4:46	8:55	Alexamond	6:45	1:02
4:50	9:00	Belleville	6:40	0:50

Additional trains leave Lewisburg for Montandon at 5:20 a. m., 7:25 a. m., 9:45 a. m., 1:15, 5:22 and 7:55 p. m., returning to Montandon for Lewisburg at 7:40, 9:27 a. m., 10:08 a. m., 4:50, 5:46 p. m. and 8:12 p. m.

On Sundays trains leave Montandon 9:23 and 10:11 a. m. and 4:48 p. m., returning to Lewisburg 9:23 a. m., 10:05 a. m. and 4:48 p. m.

**W. W. ATTERBURY,** Gen. Manager.  
**J. R. WOOD,** Gen. Traffic Mgr.  
**GEO. W. BOYD,** General Passenger Agt.

**CENTRAL RAILROAD OF PENNSYLVANIA**

**Condensed Time Table. Week Days.**

Read Down. Stations. Read Up.

No. 1 No. 2	No. 3	No. 4	No. 5	No. 6	No. 7	No. 8	No. 9	No. 10	No. 11	No. 12
1:10	2:30	4:00	5:30	7:00	8:30	10:00	11:30	1:00	2:30	4:00
2:10	3:30	5:00	6:30	8:00	9:30	11:00	12:30	1:00	2:30	4:00
3:10	4:30	6:00	7:30	9:00	10:30	12:00	1:30	3:00	4:30	6:00
4:10	5:30	7:00	8:30	10:00	11:30	1:00	2:30	4:00	5:30	7:00
5:10	6:30	8:00	9:30	11:00	12:30	1:00	2:30	4:00	5:30	7:00
6:10	7:30	9:00	10:30	12:00	1:30	3:00	4:30	6:00	7:30	9:00
7:10	8:30	10:00	11:30	1:00	2:30	4:00	5:30	7:00	8:30	10:00
8:10	9:30	11:00	12:30	1:00	2:30	4:00	5:30	7:00	8:30	10:00
9:10	10:30	12:00	1:30	3:00	4:30	6:00	7:30	9:00	10:30	12:00
10:10	11:30	1:00	2:30	4:00	5:30	7:00	8:30	10:00	11:30	12:00
11:10	12:30	1:00	2:30	4:00	5:30	7:00	8:30	10:00	11:30	12:00
12:10	1:30	3:00	4:30	6:00	7:30	9:00	10:30	12:00	1:30	3:00

(N. Y. Central and Hudson River R. R.)

11:45 8:38 Jersey Shore 3:16 7:50

12:29 9:10 Art. Wmport 1:20 4:29

12:29 9:10 Art. Wmport 1:20 4:29

7:30 8:50 PHILA. 8:36 11:30

10:40 9:02 PHILA. 4:30 7:30

(Via Philad.)

P. M. A. M. A. M. P. M.

10:40 Ar New York Lv. 4:00

(Via Tammany)

J. W. GEPIART, General Superintendent

**BELLEFOUNTE CENTRAL RAILROAD.**

**WESTWARD. Week Days.**

6 4 2 STATIONS 1 3 5

P. M. A. M. A. M. P. M.

6:10 2:25 8:40 Bellefonte 10:30 4:00

6:15 2:10 8:40 Coyleville 10:30 4:00

6:22 2:07 8:37 Morris 10:28 4:10

6:28 2:02 8:32 Stevens 10:24 4:16

6:05 1:55 8:31 Hunter 10:21 4:13

6:08 1:51 8:28 Fillmore 10:18 4:21

6:06 1:45 8:24 Briar 10:15 4:23

6:05 1:40 8:20 Wadsworth 10:12 4:25

6:07 1:22 8:07 Krumrine 10:11 4:40

6:09 1:15 8:00 Star College 10:11 4:45

6:10 1:15 8:00 Star College 10:11 4:45

6:05 1:10 7:55 Bloomsford 10:11 4:45

6:00 1:05 7:50 Pine Grove Cr. 10:11 4:50



**THE NOSE AND THE PROFILE.**

A woman who makes a study of faces and their profiles says: The time to alter the shape of your nose is in the cradle. You can look over a whole audience and hardly see a single side face. Even when the side face is pretty, the effect is apt to be spoiled from a front view.

The nose that is graceful looked at from a side sitting may become ugly and unshapely when looked at from in front. Often it is actually one-sided.

A crooked nose is caused by burying the face in the pillow. As the twig is bent the tree is inclined, and the woman who begins as a little girl to sleep with her face buried will grow up with a pug nose, or worse.

There is a fashion now for the nose that turns up saucily. But the women whose noses do not turn up are earnestly advised to let well enough alone. There is a great difference between the nose that is naturally and saucily tip tilted and the nose that is tortured until it turns up.

If the nose were taken in childhood and gently trained there would be no such thing as ugly noses. The nose is formed of a soft cartilage which in childhood can be bent this way or that.

The great ugly bump which in time becomes a too prominent Roman nose could be prevented if treated in time. Even in old age it can be persuaded to be a little less aggressive if the hump be massaged daily and gently kneaded with the finger tips to call it down from its proud and prominent position.

The great trouble with the nose is its complexion. There are few noses that look as they ought to look. Nearly all are too highly colored.

The great cause of this is poor blood. The evil can be remedied in three or four ways, all of which should be worked at the same time.

First of all, loosen the clothing and loose shoes. Tight collars and tight shoes will injure the circulation and make the nose very red.

Then a rigid diet must be observed. Unless the woman eats the right kind of food, and plenty of it she will continue to blush at the tip of her nose.

She must not eat meat. The nearer she comes to a vegetarian diet, without actually embracing it, the better off she will be, speaking from the standpoint of her complexion.

The vegetarian complexion is a thing not to be forgotten by those who have observed it. If you doubt that there is such a thing, you can reassure yourself by attending a vegetarian banquet. The women may be ever so plain, but they are glorified by a clear and even brilliant complexion.—Health.

**NEW CONCEITS IN CUSHION TOPS.**

An effect of life may always be given to the one-color room by the introduction of a sofa pillow of some brilliant or positive coloring, for the green room, the light or porcelain blue pillow, for the ivory-tinted room a scarlet pillow, and for the blue room a bronze cushion or the sunshine of a golden yellow pillow; these are artistic touches.

The distinctive feature which the shopper finds in this never too plentiful house-furnishing, is the use of enormous tassels at diagonal ends to finish the heavy rope cord around the edge. The bigger the tassels the more in vogue the pillow, and though, together with the cords, they can be had in all colors, black forms the best frame for the artistic heads or the spreading flowers which form the centers.

An entire goat or calfskin, either tanned or untreated, forms a novel top, and is held fast to the pillow by leather strings run through cyclet holes in the skin and interlaced across the pillow's satin back. Burning-point and paint-brush make the tanned skins a background for the sharp features of high-checked Indian or the full bloom of a California poppy, and not infrequently scenes of country life with the hay-makers, the lovmakers and the fun-makers are shown.

The girl who has blistered her hands and the hands of her friends trying to get sufficient needles from the knotty pine boughs to bring an odor of the woods to her city home, will find large and small oblongs in the coarsest of linen pine crash, decorated in green and brown with pine cones and needles. The fronds must be first sewed into a close mesh, cheese cloth bag. On a dark, rainy day a whiff of their fresh sweetness will recall the pleasure of the steep mountain climb in search of the balsam.—Newark Advertiser.

**FURNISHING OF THE NURSERY.**

The nursery should be the sunniest, pleasantest room in the house. If possible let it occupy the south-east corner and be arranged conveniently and furnished simply. Finish the soft or hard wood floor in oil and use rugs. These should be shaken daily to free them from dust. Wipe the floor frequently.

Let the furniture be of light wood, and durably made. Have shades, not drapery curtains at the windows, which should open easily from top and bottom. Give each child a separate bed, and use a crib for the baby until old enough for a single bed. The baby's sleep will be sweeter and more quiet, and mother's rest more refreshing. Hang a few bright pictures on the wall; though cheap, see that they are good; arrange low book shelves, and have a closet where the children may learn to keep their playthings in order.

Let each child have its own shelf or cupboard, but teach unselfishness and regard for others' rights, while respecting his own.

Keep in a little closet, out of the children's way, a bandage roll, a little lint, plaster for cuts, a pair of scissors, a sponge, castile soap, sweet oil, Isterine, camphor, arnica, vaseline, some simple salve and some liniment. When needed they will be at hand. Children require a great deal of fresh air, sunlight and sleep. Cold weather should not prevent young infants from being taken outdoors in the late morning and early afternoon. In very cold weather, wrap it well and give it the air in the sunny part of the day. In warm weather it should be brought in before the change of the evening air is felt.—Newark Advertiser.

**STYLES IN BUCKLES.**

The hallmark of the smart bodice or coat, whether fur or cloth, is the buckle which adorns it. The immense vogue of rosettes, high girdles, directoire hats, and fancy shoes has brought with it an unprecedented use of buckles, from the tiniest clasp to huge plastrons of filigree and enamel which nearly encircle the waist.

Truly wonderful in brilliancy and beauty of design is the endless variety of this telling finish to a woman's get-up. Cut steel and jet buckles are in high favor, while the white metal is delicately tinted in all the soft shades. Metal or leather buckles are set off by marquis stones, which show the same color as the belt or ribbon.

Rhinestones, emeralds and rubies are employed in profusion as studing for miniature reproductions of animals and tiny chips in green, purple, red, blue and yellow sprinkle hand-buckles of Egyptian filigree. The girl who is fortunate enough to have an old cameo, large or small, cannot use it to better advantage than as the center of a buckle showing the wing design. Mosaics are also employed in the same way.

Peculiarly suited to the very broad metal buckles are the popular design of Egyptian wings or the spreading bat wings. These curve gracefully from the middle, both back and front, nearly encircling the waist, and are remarkably stunning in gunmetal inlaid with an occasional tiny rhinestone.—Philadelphia Telegraph.



**A NOVEL CRANBERRY PIE.**

Take a good-sized cupful of cranberries, cut them in two and put them in cold water to draw out the seeds. Mix a tablespoonful of flour with a cupful of sugar, and then add slowly a scant cupful of boiling water and half a cupful of raisins stoned and cut in two. Lift the cranberries out of the cold water, and mix them with the other ingredients. Bake between two crusts. Sometimes a teaspoonful of vanilla is added.

**FRIED GRAHAM MUFFINS.**

For them mix one and a half pints of graham flour with half a cup of sugar, a cup of wheat flour and a teaspoonful of salt. Sift with two teaspoonfuls of cream of tartar and one of soda, or two "rounded" teaspoonfuls of baking powder. Then add two well beaten eggs and a pint of milk. Dip large spoonfuls of the dough in hot lard, and fry them a golden brown. Serve hot.

**TOMATO CHOWDER.**

Slice one-quarter of a pound of salt pork very thinly; fry it a light brown; add one medium sized onion, minced; cook to a delicate brown, then add two level tablespoonfuls of flour; cook, stirring for five minutes; turn this into a stewpan; add one quart of water, quarter cup of washed rice, one quart can of tomatoes and simmer, covered, an hour; season with salt and pepper.

**MEAT PIE.**

An old way of making "English meat pie" is to take finely chopped cold beef, put in a deep baking dish a layer of the meat, stew lightly with breadcrumbs, season highly with salt, pepper, butter and a few drops of onion juice; repeat the process till the dish is full or your meat used up. Pour over it a cup of stock or gravy, or, lacking these, hot water with a teaspoonful of butter melted in it; on top a good layer of breadcrumbs should be put and seasoned and dotted with butter. Cover and bake half an hour; remove the cover and brown.

**ORANGE SOUFFLE.**

Pulp and juice of two oranges, one-half teaspoonful of orange extract, two eggs, two teaspoonfuls of butter, three tablespoonfuls of powdered sugar, one teaspoonful caramel, one-half teaspoonful of salt. Beat the yolks of the eggs until light and thick. Beat the white of one egg until stiff, add gradually one teaspoon of sugar, fold into the yolks, add salt, spread carefully into hot buttered omelet pan or chafing dish; when well puffed spread the pulp of the oranges over the top, spread over that the other beaten white, to which the sugar and extract are added gradually; when well puffed and brown, fold, sprinkle on the caramel, pour over all the orange juice and serve.

**BAKED MACARONI.**

Cook a cup of macaroni, broken in inch length pieces, in rapidly boiling water until tender; drain and rinse in cold water. Turn into a buttered baking dish. Beat two eggs, and a few grains of cayenne, until a full spoonful of the mixture can be taken up; then add one cup and a half of milk and pour over the macaroni in the dish. Bake in a moderate oven until the custard is set. Half a cup or less of grated cheese may be mixed through the macaroni before the liquid is poured over. Serve hot.

**WALNUT LAYER CAKE.**

Beat to a cream two-thirds cup butter and one cup sugar, add the well-beaten yolks of four eggs, one cup of milk and a saltspoon of salt, then two heaping cups of flour into which two teaspoonfuls baking powder have been sifted. Beat thoroughly. This should make four layers and will bake in fifteen minutes. For the filling take two cups sugar and two tablespoonfuls of water, put on the stove and boil ten minutes; beat the whites of the four eggs to a stiff froth, remove your syrup from the fire and let cook five minutes; add the whites, beating fast to avoid cooking your eggs. Now, to one-half of this add one pound seedless raisins (washed and chopped), and to the other half one pound of walnuts, shelled and chopped, and place them between the layers. Frost the top of the cake if desired, and lay on walnuts halved.

**USEFUL HINTS.**

To keep moths from furs and woollen articles: When putting away furs and woollen articles for the summer, carefully wrap each article separately in newspaper, and put pieces of carbon away with them in tin box or cupboard. Printer's ink is death to moths.

Mildew is one of the most difficult stains to remove. Rub well with brown soap, then apply a paste of chalk and water, and put the article in the sun. After two or three applications the mildew will be bleached out.

The fire can be drawn from a burn by applying cloths wet in strong alum water. It will also assist in relieving the pain.

**Admiration Disgusted Gorky.**

Maxim Gorky went to the theater at Moscow one evening to see a play by a Russian writer. Instead of paying attention to the stage the entire audience rose and greeted Gorky with prodigious acclamation. Then he delivered this address: "What on earth are you staring at me for? I am not a dancing girl nor the Venus of Milo nor a drunkard just plucked out of the river. I write stories; they have the luck to please you, and I am glad of it. But that is no reason that you should keep on staring. We have come here to see a charming play. Be good enough to attend to that and leave me alone." More delighted than ever, the audience shouted with joy. Gorky jumped out of his seat and left the theater in disgust.

Interest rates for call money are getting a little stiffer in Philadelphia. The rate went to 4 1/2 per cent. in Wall Street.

**Filial Obedience.**

A sixty-year-old son who asked his mother's permission to marry is the proud distinction of Western North Carolina. This splendid example of filial obedience and devotion is J. M. Thrash of Davidson River, who has just been married to Miss Molly Maxwell of Brevard. The aged mother, 91 years old yesterday, the day of the wedding, had a birthday gift in this request of her son.—Columbia State.

**Housewife's Little Slip.**

A certain West Falmouth, Me., woman, who prides herself on the preciseness with which she does her work, got a jar that may mean nervous prostration last Saturday. She had cooked her Saturday brown bread in a lard pail for years, but never until last Saturday has she steamed a covered pail half full of lard and tried to serve it with beans.

**STOP! WOMEN,**

**AND CONSIDER THE ALL-IMPORTANT FACT**

That in addressing Mrs. Pinkham you are confiding your private ills to a woman—a woman whose experience with woman's diseases covers a great many years. You can talk freely to a woman when it is revolting to relate your private troubles to a man—besides a man does not understand—simply because he is a man.

Many women suffer in silence and drift along from bad to worse, knowing full well that they ought to have immediate assistance, but a natural modesty impels them to shrink from exposing themselves to the questions and probably examinations of even their family physician. It is unnecessary. Without money or price you can consult a woman whose knowledge from actual experience is great.

**Mrs. Pinkham's Standing Invitation:**

Women suffering from any form of female weakness are invited to promptly communicate with Mrs. Pinkham at Lynn, Mass. All letters are received, opened, read and answered by women only. A woman can freely talk of her private illness to a woman; thus has been established the eternal confidence between Mrs. Pinkham and the women of America which has never been broken. Out of the vast volume of experience which she has to draw from, it is more than possible that she has gained the very knowledge that will help your case. She asks nothing in return except your good-will, and her advice has relieved thousands. Surely any woman, rich or poor, is very foolish if she does not take advantage of this generous offer of assistance.—Lydia E. Pinkham Medicine Co., Lynn, Mass.

**Following we publish two letters from a woman who accepted this invitation. Note the result.**

First letter.  
"Dear Mrs. Pinkham—  
"For eight years I have suffered something terrible every month with my periods. The pains are excruciating and I can hardly stand them. My doctor says I have ovarian and womb trouble, and I must go through an operation if I want to get well. I do not want to submit to it if I can possibly help it. Please let me what to do. I hope you can relieve me."—Mrs. Mary Dimmick, 50th and E. Capitol Sts., Bannock P. O., Washington, D.C.

Second letter.  
"After following carefully your advice, and taking Lydia E. Pinkham's Vegetable Compound, I am very anxious to send you my testimonial, that others may know their value and what you have done for me.  
"As you know, I wrote you that my doctor said I must have an operation or I could not live. I then wrote you, telling you my ailments. I followed your advice and am entirely well. I can walk miles without an ache or pain, and I owe my life to you and to Lydia E. Pinkham's Vegetable Compound. I wish every suffering woman would read this testimonial and realize the value of writing to you and your remedy."—Mrs. Mary Dimmick, 50th and E. Capitol Sts., Bannock P. O., Washington, D.C.