

DEATHS

PHILIP MERSINGER.

Philip Mersinger died at his home in Joliet, Illinois, Monday noon. He had been a dealer in musical instruments and sewing machines in Joliet for the past twenty-six years, and previous to that time was a resident of Centre Hall, having his home with the Spanglers at the hotel.

Several years after going to Illinois he was married to Miss Sarah McCormick, daughter of William McCormick, of Potters Mills, deceased. She survives him, as do also two brothers—John, of Tusseyville; and Edward, of Kansas.

Mr. and Mrs. McCormick were childless, but upon the death of Mrs. Vance McCormick two of her children—Andrew and Candace, now aged about sixteen and fourteen years, respectively—were taken into their home and cared for. They are Mrs. Mersinger's nieces, and grandchildren of Mr. and Mrs. J. A. Reesman, of Centre Hall.

Mr. Mersinger, it is supposed, died from an affection of the spine, from which he suffered before going west.

WILLIAM A. MCCOY.

William McCoy, who was born at Milesburg, July 15, 1843, died of apoplexy, at Cartright. He was reared and educated in Centre county, and from 1857 until 1860 acted as deputy sheriff. His parents were Mr. and Mrs. Thomas McCoy, who were well known in this vicinity. He made a notable record both in the Civil War and the United States Navy.

DAVID BAIRD.

David Baird, of Pleasant Gap, died Sunday morning at 8 o'clock of pneumonia. His age was seventy-two years, eight months and twenty days. Surviving him are his wife and two sons, W. and Harvey, of Pleasant Gap; one daughter, Mrs. Fike, of Bush Addition. Interment was made at Zion Tuesday morning.

MRS. LULU MARION BELL.

Mrs. Lulu M. Bell, wife of Earl Bell, died at Huntingdon, Mr. Bell was the son of Charles Bell, formerly of Aronsburg and Bellefonte. She was aged nineteen years, and married about eight months ago; was born in San Francisco.

GRAFFIUS WESTON.

Graffius Weston died at his late home near Port Matilda, Thursday last week at the advanced age of seventy years. He is survived by his widow, six sons and one daughter.

JAMES WHITTAKER.

James Whittaker, a veteran of the civil war died at the home of his son, Edward Whittaker, in Bellefonte, Friday morning, of pneumonia, after an illness of only a few days.

Regulars Get Three.

The "Regulars," a hunting club, most of the members of which are from Potters Mills, killed three deer. They camped at Pat Garrity's. The party consisted of Jas. Reish, Lloyd Smith, Wm. Workinger, M. Moyer, M. Smith, John Wilkinson, Harry Wilkinson, D. C. Bariges, Michael Coyle, Jonas Boal, Thos. Decker, Logan Decker, Perry Kris, Jas. Moyer and W. Weaver.

Continuous Service on Bell Lines.

From December 1st the Bell exchange will have continuous service. This means just what "continuous" implies. Miss Marie Emerick will be the night operator.

Birthday Party.

Tuesday night a birthday party was given in honor of Clyde Bradford, at the home of Mr. and Mrs. James Smetzler. A hilarious time was had—plenty of music, both vocal and instrumental, and refreshments of the finest, prepared by Mrs. Smetzler and Mrs. Clyde Bradford. The following were present: Mrs. Catharine Bradford, Mr. and Mrs. George Bradford, Milton Bradford, Mr. and Mrs. Frank Bradford, William Bradford, Mr. and Mrs. David Bradford, Mr. and Mrs. Frank Ishler, Helen, Larue and Paul Ishler, Mr. and Mrs. John Martz, Mr. and Mrs. John Puff, Roy Puff, Mr. J. W. Whittenman, son Hays, Mr. and Mrs. R. D. Foreman, Mr. and Mrs. E. W. Crawford, son Alfred, Mr. and Mrs. Milford Luse, daughter Helen, Mrs. Harry Shirk, Mr. and Mrs. P. H. Meyer, Mr. and Mrs. G. O. Benner, Mrs. Mary Odenkirk, Mrs. Sidney Poorman, Mr. and Mrs. C. W. Luse, Mrs. Horner, Mrs. Wm. Colyer, Mrs. Chas. Slace, Tillie Keller, Dora Meyer, Nellie Smith, Cora Luse, Blanche and Jane Meeker, Minnie Brown, Maude Woodling, Calvin Smith, John Knarr, James Finkle, George Slack, Peter Shires, Robert Meyer, Centre Hall; Mary Lee, Boalburg; Mrs. Philip Bradford, Lemont; Dr. and Mrs. H. S. Alexander, Potters Mills.

Colyer.

Miss Eva Fleisher is spending some time with her sister, Mrs. James Wagner, at Millinburg. Mrs. Geo. B. Lee and son John, of Milton, are visiting friends and relatives at this place. Howard Shadow and Leslie Treaster, of Millin county, spent Sunday with Henry Shadow. Miss Mary Phillips, of Philadelphia, and Mrs. Wm. Phillips, of Granville, are visiting at the home of Peter Phillips. Jacob Lee and wife of Linden Hall, spent Sunday at J. R. Lee's. Mrs. C. C. Gettig, of Piteairn, arrived at the home of her parents, Mr. and Mrs. Thomas Fleisher, where she will spend the winter. Rev. Seobrist will begin a series of meetings in the United Evangelical church Monday evening.

THE ART OF WAITING

SERVITORS IN BIG HOTELS NEED MANY QUALIFICATIONS.

They Must Be Keen Students of Human Nature and Able to Control Both Their Temper and Sense of Humor—Helping a Guest to Eat.

There are about 15,000 first class waiters in the United States, according to the president of the administration of L'Union Genevoise, in the United States. By the phrase "first class waiter" is meant one who is thoroughly versed in all branches of the trade, besides being able to speak several languages.

Eight thousand of these men are members of L'Union Genevoise and are mostly French, Germans, Italians and Austrians. Many of them have passed through a regular course of training, best exemplified by the "academie" at Friedewaldt, near Dresden, Saxony, where everything is taught which is necessary for the equipment of a really good waiter. There the student learns cooking in all its branches and memorizes the endless variety of strange and unusual names given to simple dishes, in order that he may be able to describe and explain the contents to bewildered diners. Wine lists are also perplexing puzzles to study, and these must be carefully studied before a waiter can venture to recommend any particular wine or special vintage.

If one ask the hotel waiter about his work he will find that he looks on it as a profession, one which has its standards and traditions and which, in keeping with many other present day occupations, has a worldwide organization. The average hotel guest has probably never heard of L'Union Genevoise, or the International Hotel Employee society, as it is also known. The first is the proper title, and, as it implies, the society was formed in Geneva, Switzerland. It does many things for the quiet men in black who serve the hungry in hotel dining rooms. After having been thoroughly trained and made competent to hold a place in any civilized country the waiter is sure of assistance wherever he may be, from Bloemfontein, South Africa, to Boston. On arriving in a strange city he has only to present himself at the offices of the association and exhibit his membership book, which shows whether he has paid his dues and whether he was honorably discharged from his last place.

In case of illness, after a man has been a member for six months to five years, he receives \$5 cents a day. If, on the other hand, his membership has spread over five years, the amount he gets is \$1.25 a day; if more than ten and up to fifteen years, \$1.00, and for anything above fifteen years, \$2 for each day. In order to qualify as a member of the club it is necessary that a candidate be of good character and shall have been connected with the hotel and restaurant trade for at least two years. Above all, he must be a thoroughly competent and experienced waiter.

"A first class waiter is born, not made," says a former head waiter of the hunting room of the Hotel Astor. "From the moment that a man enters on his duties as the most insignificant 'piccolo' or 'omnibus,' we can tell whether he is going to be an efficient servant. He must be attentive without being servile, must be noiseless, deft handed and, above all, must be careful not to break things. "Even if he has a natural aptitude for the business the amount of careful instruction required to form him is very great, although his nationality makes much difference in the matter. The best men are generally French, German or Swiss, and these have often had the advantages of attending academies or even kindergartens established at foreign hotels in the off season, when they break plates, spill silverware and generally sustain parts in a universal comedy of errors, to the great disgust of the guests upon whom they practice their trade. The waiters' academy in Vienna is the foremost in the world.

"Knowledge of several languages is a very necessary qualification, and hardly any scrap of general information comes amiss, but tact and discretion are the waiter's chief virtues. His attitude should be that of a soldier, always at attention, always ready for the word of command. He should answer politely when addressed, keep at a respectful distance from the table, yet always be near enough to be easily called when wanted. In fact, a really good waiter should need no calling, but make a point of watching the guest's face, so as instantly to observe what is wanted almost before the guest himself has had time to form a wish."

If the hierarchy of waterdom the head waiter stands first. Next comes the assistant head waiter, followed by the "captains" who supervise each his own part of the dining room, the serving waiters and the "piccolo" and "omnibus" men, who keep the water carafes filled, remove dishes which have been used and generally supply the tables with what small articles may be required from time to time. According to Auguste of the hunting room, the head waiter should always meet the guest as he enters and courteously commit him to the care of one of the captains, who places him at a table.

"It is the duty of the waiter to help people to eat," said Auguste. "How can a man who nearly always eats at home learn to eat at a hotel without some assistance? The menu is to him almost a Chinese puzzle, which he studies laboriously and with little profit. In despair he orders three steaks when one would do; then he is angry at having to pay for so much that is not eaten, and all this is bad, both for the waiter and for the house, because the dissatisfied guest will not tip and will not come again. Such a man does not know what he wants, and therefore the waiter must know."

Even when a woman is a belle she can also be a knocker.

It is surprising what an insight into human nature the waiter possesses. He can instantly read a new guest's character and discover his social standing, yet he prefers old customers, knowing how to treat them, as well as how he himself will be treated and tipped.

"Regarding this question of treatment," says Auguste, "we waiters, like everybody else, have often to meet many who are not gentlemen. When a man snaps his fingers at his attendant and speaks as if he were calling a dog, we naturally know where to place him, and that person does not get better service than others, to say the least. But the waiter must exercise judgment. Sometimes a man has stayed up too late the night before and may have taken more than is good for him. His nerves are on edge; he has two headaches—one over each eye—and the world is jet black to him. The good waiter understands all this at a glance.

"Or perhaps the man has been a good fellow ten times, but the eleventh time he is a brute. Well, we comprehend. Something has gone wrong—he has lost money or there has been trouble of some kind. He is handled with kid gloves by his waiter and is stroked, as it were, with a hand of velvet, gently, soothingly, sympathetically. As like as not the guest becomes ashamed of his ill temper, and the waiter gets conscience money in the shape of a dollar instead of a quarter tip."

The waiter himself is under too strict discipline ever to show irritation or bad humor. In a great hotel like the Astor, where the staff employed in the four dining rooms numbers 270 regulars, exclusive of the host of subsidiary attendants who assist behind the scenes, everything is organized with the utmost precision.

In each dining room there are three watches, consisting of twelve men and six omnibus boys. Two of these watches are called steady and the third the reserve. The reserve is always on hand and helps the steady waiters alternately. At the end of the week the reserve staff becomes a steady for that week, and one of the steadies relieves the reserve. The first watch comes on at 6 o'clock, opens up the place and goes off at 12 o'clock. Then it returns at 6 in the evening and stays till closing time—say about 1:30 a. m. The next morning the watch which has closed up does not come on until 12 and stays until 8, and thus alternately, so that every day there are different men on the different watches. The opening up and closing are the really hard work of the room.

No man has the same table or even the same side of the room twice consecutively, in order that there may be no favoritism and that he may get handy and experienced in every part of the room. The stations of the captains are also changeable. Another item of interest is that each piece of work has three men to look after it.

Some people are fond of asserting that these imperturbable purveyors, instead of being paid by the hotel proprietor, not infrequently have to pay for the privilege of working in the establishment. As a matter of fact, the best New York waiters get \$25 a week and their clothes. Their tips, it has been calculated, run from \$100 to \$125 a month, a generous salary, but one which is certainly well earned.—New York Tribune.

An Ancient Story of a Dream.

Cicero furnishes us with a tale of two Arcadians, who, traveling together, arrived at Magara, a city of Greece, between Athens and Corinth, where one of them lodged in a friend's house and the other at an inn. After supper the person who lodged at the private house went to bed and, falling asleep, dreamed that his friend at the inn appeared to him and begged his assistance, because the innkeeper was going to kill him. The man immediately got out of bed, much frightened at the dream; but, recovering himself and falling asleep again, his friend appeared to him a second time and desired that, as he would not assist him in time, he would care at least not to let his death go unpunished—that the innkeeper having murdered him had thrown his body in a cart and covered it with rubbish; he therefore begged that he would be at the city gate in the morning before the cart was out. Struck with this new dream, he went early to the gate, saw the cart and asked the driver what was in it. The driver immediately fled; the dead body was taken out of the cart and the innkeeper apprehended and executed.

When Wheels Were Scarce.

Before the Revolution there was not a four wheeled vehicle in Maine. In 1762 two wheeled vehicles were first seen in Portland, but they were used only on gala days. They excited about as much wonder as flying machines would now. Augustus had his first four wheeled vehicle in 1800. People traveled on foot or on horseback in summer and used rude sleds in winter. Women had sidesaddles or pillows for seats, being the men's saddles, and no considerable journey was made by them except in that way. Horse blocks for mounting and dismounting were a necessity and were found at nearly every man's door. Grain was carried to mill on the farmer's back or the horse's back, and it was a common thing to see a small boy perched atop of several bags of grain on the back of the family horse "going to mill." All not crippled were great pedestrians, and women thought as little of walking miles then as they do of furlongs now.—Lewiston Journal.

Marriage Licenses.

Harry G. Musser, Unionville. Ethel M. Weaver, Julian. James M. Corl, State College. Mary Alice Hoy, State College. R. H. Bergstresser, Pine Grove Mill. Nellie Esther Ripley, Millersburg. John W. Whippo, Wilkesburg. Alpha B. Robb, Romeola. John Donahue, Keystone. Marion Voyzey, Phillipsburg. James H. Kelley, Bellefonte. Liela C. Housel, Bellefonte. Edward W. Kane, Axe Mann. Mary J. Hendershot, Bellefonte. Ellis E. Ardrey, Martha Furnace. Belle Gray Rider, Stormstown.

The Markets.

Pittsburg—No. 1 timothy hay, \$18 25 a 18 50; No. 2, \$17 50 to 18 00; clover, No. 1, \$17.50 to 18.00. Buffalo—Veal from \$7 to 8. Hogs, heavy mixed grades, \$6.30 a 6.35; pigs, \$6.40 a 6.50. Kansas City—Hogs, bulk sales at \$6.00 a 6.10; heavy, \$6.05 a 6.12. Chicago—Hogs, choice to prime, \$6.20 a 6.25; medium, \$6.05 a 6.10. New York—Hogs, \$6.50 a 6.75. These markets are per hundred, live weight, Monday, 26th inst.

Services this Morning.

Thanksgiving services will be held this (Thursday) morning in the United Evangelical Church, sermon by Rev. J. M. Rieckle. Dr. Boal was appointed to fill this engagement, but owing to later developments will be unable to do so.

Go to Grange Arcadia tonight (Thursday) Something good to eat.

GRAIN MARKET.

Wheat ..... 65  
Barley ..... 40  
Oats ..... 32  
Corn ..... 40

PRODUCE AT STORES.

Lard ..... 25  
Butter ..... 25  
Eggs ..... 25

ENGLISH BERKSHIRE PIGS FOR SALE.—The undersigned offers for sale four English Berkshire pigs—two sows and two boars—bred from stock received from a New York breeder. Pigs are in fine condition and were fattened the middle of September. Pigs may be seen at my farm, west of Centre Hall. E. M. HUETT.

...The Index... Bellefonte, Pa.

We are better prepared with Gift Books for the Holiday Season than we have ever been. Our line is bigger, better selected and at small cost than ever. FINE CLOTH BOUND BOOKS, LOW AS 25cts. 100 Titles of Choice Fiction, with Decorated Covers at 30c. Juvenile Books, the best ever, from 15c to \$1.50. Choice Devotional Books and Booklets at 15c and 25c. All the late Copyright Novels at \$1.25. NOW is the time to buy. You have the whole line to choose from.

...The Index...

Empire Builders...

Some Plain Statements and Pungent Facts by POULTNEY BIGELOW NEXT SUNDAY Mrs. Gen. Tom Thumb again in delightful evidence.

A STRENUOUS PROBLEM for the Thinking Machine.

FIGHTING FLAMES In Mid Ocean

AND MANY OTHER GOOD CONTRIBUTIONS

Next Sunday's Philadelphia Press NOV. 25, 1906

Just received a fine line of Shirts, price 50 cents A fine line of Four-in-hand Ties, at 25 cents KREAMER & SON, Centre Hall, Pa.

Lend Us Your Ear, Mr. Farmer! You will never regret it. TELEPHONE SERVICE IN YOUR HOME A Protection A Convenience A Necessity. Rates very reasonable. Let us explain our Co-operative plan to you. Telephone, write or call upon the manager. PENNSYLVANIA TELEPHONE CO Contract Dept., Bellefonte, Pa.

GLOVES and MITTENS OF ALL KINDS Men's Leather Work Gloves...Men's Woolen Mittens and Gloves...Boys' Mittens with fur backs for school...Ladies' and Childrens' all Wool Mittens and Golf Gloves. F. E. WIELAND, Linden Hall

Table with 4 columns: EASTWARD, STATIONS, WESTWARD, and times. Includes stations like Bellefonte, Coyleville, Morris, Stevens, Hunters, Fillmore, Briery, Waddie, Krumrine, State College, Struble, Bloomsburg, Pine Grove Cro.

Hay Press for Sale The undersigned offer for sale an ERI STEEL HAY PRESS in first class condition. It is a steam power press and will be sold at a sacrifice. Inquire at Boalsburg or Centre Hall. J. H. & S. E. Weber

PENNSYLVANIA RAILROAD Schedule in Effect May 27, 1906

Unquestionably The Best... MORNING NEWSPAPER In Pittsburg is The Post All Newsdealers Sell it. Chapped hands are quickly cured by applying Chamberlain's Salve. Price 25 cents. For sale by The Star Store, Centre Hall; F. A. Carson, Potters Mills; C. W. Swartz, Tusseyville.

Before that cough turns into a serious throat or lung trouble, stop it with Jayne's Expectorant Cures Coughs and Colds. It has proved its real value during 75 years. Ask your druggist for it. Jayne's Expectorant Cures Coughs and Colds For 75 years the favorite family medicine for throat and lungs.