

Her Father's Daughter

By ANNIE HINRICHSEN

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"I wish you would marry me," Merle Adams had lost count of the times he had told her this. Each time he said it, he made the statement with the same arguments and with the same sincere conviction that marriage with him was the reasonable and foreseen result of her heredity and environment.

"I'm not asking you to fall madly in love with me, Cecilia," he went on. "I ask you to quit chasing new fancies and go where your natural inclinations lead you. They will bring you straight to me. We are correlative spirits; you don't realize it, but I do. There is a bond between us uniting our subconscious selves. You keep it suppressed below the plane of consciousness. But it's there and it's real and strong."

"Because you are a politician and my father is a politician we must necessarily be twin souls? You are totally mistaken. I am not your correlative spirit; there is no subconscious bond between us. I am not in love with you. I shall not marry you."

"I think you will. For while you will chase fancies and form other at-

was the first break in his power. A politician's county is the cornerstone of his success, and without it he can have only an uncertain structure that will soon go to pieces. From end to end of the state the press commented on the incident and politicians discussed it.

Congressman Morton's career was ended. He had lost his grip. At the first sign of weakness a hundred men were ready to spring upon him and tear from him his power. Another faction was waiting to rule the county and the opportunity had come. Without the support of his county he could not be renominated for Congress. He would drop out of the political life, and although he would always stand high in public opinion he would be that most unhappy man—a politician shorn of his power.

The convention was called to order. The routine preliminaries were gone through. The delivery of oratorical masterpieces began. The chairman announced the name of Justice James Clarkson of the state supreme court. Justice Clarkson rose.

"Mr. Chairman," he began, "ladies and gentlemen—"

There was a faint hiss. The judge stopped.

"It is my pleasure—" he went on. The hiss came again. This time it was louder and seemed to come from several parts of the room.

The judge's face darkened with anger. Again he began to speak, but from one side of the room came a catcall. It was answered from the other side. Several voices took it up. The chairman pounded on his desk for order.

The catcalls grew louder. From all parts of the room came a steady hissing. A man in the rear began to yell. In a moment the convention was a wild uproar of inarticulate, derisive hootings.

The judge ghastly, furious, stood in his place. A man caught the tails of his coat and jerked him to his seat. A dozen of his friends surrounded him, pushed him upon a chair and shouted to the chairman to preserve order.

As the judge appeared above the crowd the hooting changed to a regular intonation, accompanied by a steady stamping of feet.

"Traitor. Traitor. Where is Morton?"

The judge dropped from his chair and buried his face in his arms and around him the storm of execration raged.

From the gallery Cecilia Morton watched the turmoil with passionate, wondering joy. Some one had planned this demonstration. Some one had filled the hall with trained rooters and organized the younger delegates into a jeering chorus; some one who knew that Judge Clarkson's public humiliation would restore the prestige of the friend he had betrayed.

Harry Seldon, the all but accepted lover, the politician of dreams and theories which had seemed so beautiful to her, was running about the hall frantically imploring men to be quiet, to cease their dishonor of a judge of the supreme court. An unutterable contempt for him swept over her. Didn't the man know this was for her father's honor?

She looked at Merle Adams. He was standing a little apart from the crowd. On his strong, young face was an expression of quiet satisfaction. She saw him raise his hand in an almost imperceptible gesture. Instantly the regular, rhythmic clacking, the base of sound on which the uproar was built, ceased. The lighter, miscellaneous hootings continued for a moment and then died away.

Merle Adams raised his eyes to the gallery. Cecilia was leaning far over the railing. He read the look on her face and the message of her suddenly outstretched hands. Across the mob of excited, gesticulating politicians he sent the answer to her message, pushed his way through the crowd and ran up the gallery stairs.

Wedding Fees in New York.
Large wedding fees are rare, even in New York. Fees of \$50 and \$100 are considered large. The \$1,000 fee, when it makes its appearance, usually goes to the rector of a wealthy congregation who enjoys a salary of \$10,000 or \$12,000 a year. Larger fees are sometimes given. The man of wealth, actuated by a high regard for his pastor and friend, occasionally gives his check for \$2,000 or \$3,000 under the guise of a wedding fee. He wishes to help the minister, and knows the money would not be accepted under any other circumstances. Such gifts, it is needless to say, are extremely rare. New York has a few clergymen whose marriage fees average \$1,200 a year. The pastor of a large Presbyterian church on Broadway has estimated that his fees amount annually to \$1,000. These are top-notch figures. The fee received by an American minister for officiating at the wedding of one of his wealthy parishioners in Paris a few years ago is said to have covered the expenses of his four months' vacation on the Continent. Such fees, however, are extraordinary. They are beyond the wildest dreams of the average pastor, who may be able to recall one fee of \$50 in his entire ministry.—The Christian Herald.



"Traitor, Traitor, Where is Morton?"

attachments as strong as cobwebs. Some day you will dismiss this pretty rubbish. I shall wait."

"And suppose," said Miss Morton deliberately, "that while you are waiting I marry some one else?"

"That is a possibility, of course. But I don't believe you will. You are the product of a certain atmosphere. It is not probable that you will marry out of it. If you were a man you would run the state with an honest, perfectly organized machine. Being a very beautiful, very conventional young woman this political instinct shows itself in a mental attitude. You will marry a politician. I intend to be the one. But I believe you think you will marry Harry Seldon."

"He is a politician and perhaps a correlative spirit?"

"Seldon a politician? Umph! He can make a racket on a stump, but he can't deliver a precinct."

"You talk like a ward heeler. Harry Seldon will be one of the greatest men of the day. I care a great deal for him and for the ideals he represents."

"Does your father share your admiration of Seldon?"

"Father is too unhappy to think of anything except his own trouble. Judge Clarkson—"

"Clarkson," Adams growled, "the lowest traitor that lives. Your father gave him everything he has. He compelled the judicial convention to nominate him for the supreme bench. Your father's influence made him a famous man. But he wants to be the greatest political leader in the state. To realize his ambition he has de-throned your father. Next week when the state convention meets Judge Clarkson will go as a great man and your father will not be there. Your father, the truest friend I ever had—"

The convention met in the Hall of Representatives in the state capitol. The vast room was filled with delegates, distinguished guests and rooters. They overflowed into the ante-rooms and corridors.

Cecilia Morton sat in the gallery. Every since she was a child she had come to the state conventions. To this one she had come with an aching heart. For the first time in his political life her father was not there.

The Honorable William S. Morton, member of Congress, had been sidetracked out of his own county organization. When Brooke county selected its delegates to the state convention Mr. Morton's name was not on the list. In his own county his downfall had been designed. It had been accomplished quietly—a word here and there, a suggestion at the right moment to a disaffected one—and under it all a purpose, subtle and deliberate.

The absence of the well-known politician from the personnel of the state convention was an incident of tremendous political significance. It

FOR SUNDAY SUPPER

HINTS ON PREPARING THIS INFORMAL MEAL.

One Hot Dish and the Rest Cold So It May Be Served at Any Time and Guests Help Themselves.

Informal suppers on Sunday evenings are the entertainments provided by one country hostess for her friends, and so successful have these affairs become that never is she without several visitors, and, as the meal is of a kind that can be served at any hour, guests have no feeling of being too late.

The hostess has but one servant, and allows her to go out every Sunday. It is easier to do without any service than to have that which is bad, the employer sensibly maintains, and declares that it would be demoralizing to work at other times. She allows too much latitude to the maid in the dining room on Sundays. So, after the formal midday dinner is over and the dishes washed, the maid lays the supper table and then departs.

Supper is either cold or there is but one hot dish, this being made in the chafing dish, and chosen with a view to not spilling by standing in the hot water jacket. Curried eggs, creamed chicken or salmon, or something similar, is usually prepared, and incidentally, should any be left over, it is excellent for luncheon next day.

Besides this hot food there is always a vegetable salad and mayonnaise, selecting either cucumber or tomato. There is bread and butter and iced tea or coffee. The dessert is either berries, other fruit, or a kind that will keep for many hours without looking left over.

All these are on the table at once. There is no tablecloth, but a centerpiece, a dish of flowers, and candles. Plates are not placed at regular intervals, but left in a pile, one at either end of the table. Knives are also together, and so are forks, two sets being at either side of the table to save unnecessary reaching. The jug of iced tea and glasses for it are on a side table, and the dessert may be kept there also.

The usual time for going into the dining room is 7 o'clock, but as the supper cannot be harmed by standing, and there is no maid to be delayed, the hostess goes when she feels like it, and from then on to 8:30 friends drop in. Each person helps himself as at any buffet supper, and there is never an evening when all is not gayety and fun. Such entertaining is no tax on the hostess, and she sees her friends far more often than she would under other circumstances. Since automobileing has become more general, her home is more or less of a meeting place and Sunday night suppers have become an institution in the household.

Green Tomato Pie Mixture.
Four quarts green tomatoes chopped fine, drain, cover with cold water, simmer 30 minutes and drain again. Add two pounds brown sugar, one pound raisins, half pound citron chopped fine, one tablespoon salt, half cup vinegar, half cup butter. Cook this mixture until it thickens. When cold add one tablespoon cloves, cinnamon and nutmeg. Put in jars cold and seal. This is a good substitute for mince meat and it will keep all winter.

Removal of Rust Stains.
Anything that will remove the rust stain will also take away color with it. One part of citric acid to one part water will take out the rust stain, but acids also destroy the color, therefore it is only suited to white goods. After using the solution the rinsing should be very thoroughly done.

Sometimes a weak solution of ammonia and water will restore the color to faded fabrics. If you have a scrap of the blue you might experiment in turn with the acid and the ammonia.

Grapefruit Cocktail.
Cut three medium-sized grapefruit into halves, remove pulp and membrane and separate the pulp into flakes. Mix this lightly with quarter of a pound of Malaga grapes, which have been skinned and seeded, sprinkle liberally with sugar and chill thoroughly. Serve in the grapefruit shells with a little crushed ice.

Oyster Cocktail.
Eight small raw oysters, one tablespoon tomato catsup, half tablespoon vinegar or lemon juice, two drops table sauce, one teaspoon celery, finely chopped, half teaspoon table sauce. Mix ingredients, chill thoroughly and serve in cocktail glasses, or cases made from green peppers placed on bed of crushed ice.

Best Ever Salad.
Take slices of pineapple (the canned preferred, as being more tender) lay each on a lettuce leaf, and in the hole in the center of each slice put a ball of Neufchatel cheese, and over this some mayonnaise.

Panned Oysters.
To pan oysters deliciously, plump a pint of them first in a couple of tablespoonfuls of butter and then turn in half a cupful of rich cream and a tablespoonful of sherry with salt and paprika.

USING UP LEFTOVER TONGUE

How the Ends Unfit for Slicing May Be Creamed and Made Most Appetizing.

To many housewives cold boiled tongue does not present itself as a left-over susceptible to metamorphosis. If no longer slightly for slicing it must be discarded.

Yet to the initiated a cold boiled end which would not be appetizing sliced is most piquant when creamed.

Cut the meat into small bits, removing all skin and gristle and heat up in a cream sauce. Serve on rounds of toast or fried bread or in individual dishes with bread and butter sandwiches.

In suburban places where fresh bonbons are not always obtainable on short notice a good recipe for a homemade sweet is often treasure trove to the house mother.

Peppermint is an excellent digestive in addition to its tastiness, and in some form is universally liked.

Peppermint drops with fruit are something of a novelty and are not difficult to accomplish in the home kitchen.

In a quarter cup of lukewarm water soak one ounce of gum tragacanth until it becomes tender. Wring dry in a straining cloth and knead with the hand, adding five drops oil of peppermint. Continue to work it until light and elastic. Work in little by little two and a half cups of confectioners' sugar and one-half cupful each of dates, raisins and candied peels (orange and lemon equal quantity), mixed and chopped fine.

Roll out on a marble slab, pastry board or strip of canvas, using the sugar in lieu of flour. Roll to the thickness of half a dollar, stamp out and place on waxed paper in a warm room until dry.

LAUNDERING THE FRILLS

Row of Basting Stitches Run Near Outer Edge Saves Much Trouble in Ironing.

Before putting in the laundry the one-side plaited frills and frilled collars which are so pretty and popular and yet so hard to "do up," run a row of basting stitches about an inch from the outer edge. That will hold the plaits in position while washing and will save time and trouble later in ironing. This is especially true if you are not the proud possessor of a patent plaiting iron.

These frills, by the way, should, when possible, be made separate from the blouse and buttoned, hooked or pinned on, so that they do not have to go so often to the tub. They really do not get dirty so quickly as the more exposed parts of the blouse, and they are a great nuisance usually to wash and iron, even with the precaution mentioned. If you buy a ready-made blouse with frills stitched on, it is an easy matter to rip them off and supply buttons and buttonholes.

A Breakfast Help.
After finishing the supper work, prepare, in so far as it is possible, the next morning's breakfast. If you are to have ham or bacon, slice, trim, and have it ready for the pan or broiler. The potatoes are sliced or diced, the bread cut and trimmed ready for the toaster, and the coffee is ground and placed in the coffee pot, securely covered so as to preserve the flavor. Then lay the table and cover it carefully. If any member of the family is to carry a lunch box, fill it carefully the night before, and, having wrapped each article carefully in waxed paper, it is found to be perfectly fresh and appetizing when opened. All this may be done in about fifteen minutes in the evening, and the relief it affords in the morning can be imagined.

Crab Apple Preserves and Jelly.
Parboil the crab apples, coring the larger ones but leaving the smaller ones, as they are, cores, skins and stems. Make a rich syrup, allowing eight pounds of sugar to a quart of water, and dissolve in this one teaspoonful of citric acid crystals, or add, if preferred, two tablespoonfuls lemon juice. Heat carefully, and when clear and thick put in the apples and cook gently for a few moments, watching carefully that the apples do not get so soft as to spoil their shape. A little ginger may be added for flavoring if desired, but in this case omit the lemon or citric acid.

To Clean Soiled Velvet.
First try sponging thoroughly with gasoline, using a little good white soap. Then rinse off with clean gasoline. Keep away from the fire during the process. Should this method fail, wash with warm water and soap, and, while still damp, press the right side of the velvet with a warm iron, moving it with the pile. Be very particular in regard to the heat of the iron. If too hot the velvet will be scorched and if too cool soil is apt to form. The ironing is really panning the velvet.

Tomato Jam.
Stew one-half peck tomatoes, skinned and when cooked thoroughly add a pint of the juice to a pint of sugar. Slice six lemons thin and, if liked, add a few sticks of cinnamon. Boil until a spoonful on a saucer will jelly. Pour in glasses; cover with paper soaked in brandy. This is economical.

Fried Oysters.
For delicious fried oysters, dip the bivalves in stiff mayonnaise and cracker crumbs twice—the crumbs last—and fry in deep fat.

COMMERCIAL

Weekly Review of Trade and Market Reports.

Bradstreet's says:

"Retail demand and reorder trade with jobbers in seasonable lines has been quickened by the week's weather developments. Collections have shown a certain degree of improvement also and are classed as fair to good, varying with the sections reporting. In leading industrial lines there is not much new to chronicle. In iron and steel a fair business is doing and trade is best in finished lines, but in the cruder forms it has not developed greatly. Where much is done it is claimed to have been at the expense of prices.

"Business failures for the week ended October 27 in the United States were 220, against 197 last week, 217 in the like week of 1909, 241 in 1908, 223 in 1907 and 163 in 1906."

R. G. Dun & Co.'s Weekly Review of Trade says:

"While the volume of business is still below productive capacity, it is noteworthy that trade recession has clearly been checked and a more optimistic view as to the future developed, based largely on the great corn and oats crop and the high values of farm products. It is true that no marked advance has been made toward increased activity, but the mere stopping of the retrograde movement is a notable gain, especially as the railroad-rate controversy is still unsettled; the power of the railroads for new construction and new purchases of rails and other supplies remains undetermined, while the period immediately preceding important elections is not generally favorable to a change of this character. The financial situation still largely controls the industrial and mercantile and much conservatism prevails that situation is not yet fully defined."

Wholesale Markets

NEW YORK.—Wheat spot steady; No. 2 red, 98½¢ elevator and 98½¢ f. o. b. afloat; No. 1 Northern Duluth, 114½¢ f. o. b. afloat.

Corn spot easy; No. 2 corn, 56½¢ elevator domestic basis to arrive c. i. f. and 57 f. o. b. afloat. December closed 55½¢; May closed 57.

Oats spot firm; standard white, 37½¢; No. 2, 38¢; No. 3, 37¢; No. 4, 36½¢.

Butter firm; receipts, 5,750 packages; creamery special, 32@32½¢.

Eggs steady; receipts 8,742 crates; fresh gathered seconds, 23@24½¢.

Poultry alive steady; spring chickens, 14c; fowls, 13½@14; turkeys, 15@16; dressed steady; Western broilers, 16@22; fowls, 13½@17½; spring turkeys, 14@22.

PHILADELPHIA.—Wheat, ½¢ lower; contract grade No. 2 red in export elevator, 93@94.

Corn steady; December and January, 50@51.

Oats firm; No. 2 white, natural, 38. Butter steady; extra Western creamery, 33c; do, nearby prints, 34. Eggs firm; unchanged.

Cheese steady; New York full cream, choice, 15½¢; do, fair to good, 14@14½; October fancy, 14¢ @15; fair to good, 14@14½.

Live poultry steady; fowls, 13@15c; old roosters, 10½@11; spring chickens, 13@14; ducks, 15@16; geese, 14@15; turkeys, 17@19.

BALTIMORE.—Wheat—Sales on grade at 85c for stock rejected; 90c for stock steamer No. 2 red; 91c for special bin steamer No. 2 red, and 95c for No. 2 red. Small bag lots, by sample, brought 94c per bu.

Corn—Spot, 54½¢ nominal, year, 50½¢; January, 50½¢; February, 50½¢; March, 51½¢.

Oats—No. 2 white, 36½@37c; standard white, 36½@36½¢; No. 3 white, 36@36½¢; No. 4 white, 35½@35½¢.

Hay—No. 1 timothy, \$20@20.50; No. 2 timothy, \$19@19.50; No. 3 timothy, \$16@18; choice clover mixed, \$18.50@19; No. 1 clover mixed, \$17.50@18.50; No. 2 clover mixed, \$14@16.50; No. 1 clover, \$14@14.50; No. 2 clover, \$12@13.50.

Butter—Creamery Fancy @31 Creamery Choice 28½@29 Creamery Good 26½@27 Creamery Imitation 22 @24 Creamery Prints 31 @32 Cheese—Jobbing prices, per lb., 17@17½c.

Live Poultry—Chickens—Old hens, heavy, per lb., 14c; old hens, small to medium, per lb., 13; young, choice, per lb., 14; rough and poor, per lb., 12@13; old roosters, 10. Ducks—Old, per lb., 13@14; young white Pekings, per lb., 15@16; young Muscovy and mongrel, per lb., 15@16; puddle, per lb., 14. Geese—Nearby, per lb., 12@14c; Western and Southern, per lb., 11@12.

Live Stock

CHICAGO.—Cattle—Market weak; beefs, \$4.50@7.80; Texas steers, \$3.35@5.65; Western steers, \$4@6.75; stockers and feeders, \$4.20@5.50; cows and heifers, \$2.20@6.35; calves, \$7.25@10.

Hogs—Market rather slow; light, \$8.56@9.10; mixed, \$8.05@9.05; heavy, \$7.80@8.95; rough, \$7.80@8; good to choice heavy, \$8@8.95; pigs, \$8.15@8.80; bulk of sales, \$8.10@8.85.

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