

HILL'S CLEVER GAME
The Senator-Governor Looks Into the Future and Will be Meek in '92 to be Bold in '96.
BEAUTY IS ANGRY WITH POTTER.
The Latest Metropolitan Cocktail the Most Injurious to the Inner Man Ever Invented.

had led the newboy to call it a loan. He said to himself that some time he would pay the five cents back with interest. He asked the boy's address. The latter gave it, but told him it didn't matter.
When Mrs. Swayne, at her husband's request, drove to the address of the newboy who had pilfered her husband's fountain pen...

FAST FLYING FOWL.
Habits of American Wild Geese in Their Strange Migrations.
THE PHILOSOPHY OF THE V LINE.
Vigilant Sentinels, Like Soldiers, Stand Guard Every Night.
ENERGY REQUIRED FOR THE FLIGHT

A heavy tax on their strength. Suitable feeding places and water also induce them to come down and when they alight from their perch they are apt to choose places where they are not likely to be seen. But their sociable and too noisy calls are apt to betray them and if hunters get wind of their whereabouts they are pursued relentlessly. The great wheat fields of the West are chosen as feeding grounds and the grain grower views with considerable concern the flight of the geese across his fields...

THE JUDGMENT DAY.
Mrs. Powers and Her Converts Looked for It in Vain Christmas.
MARRIED IN ASCENSION ROBES.
A Wild, Weird Scene at a Religious Gathering at Kansas City.
BUT THE OLD WORLD STILL EXISTS

KANSAS CITY, Dec. 26.—Four weeks ago Mrs. Jane Powers predicted that the world would come to an end at 5 p. m. on December 25. People laughed at her prediction, but she kept making the claim, and soon had a following of 23 people. Meetings were held on the Salvation Army plan, and many converts were secured. Mrs. Powers' following grew fast, and to-day numbers over 400 people.

What They Are Good For.
Brandreth's Pills are the best medicine known.
First—They are purely vegetable, in fact a medicated food.
Second—The same dose always produces the same effect—Other purgatives require increased doses and finally cease acting.
Third—They purify the blood.
Fourth—They invigorate the digestion and cleanse the stomach and bowels.
Fifth—They stimulate the liver and carry off vitiated bile and other depraved secretions.
The first two or three doses tell the story. The skin becomes clear, the eye bright, the mind active, digestion is restored, costiveness cured, the animal vigor is recruited and all decay arrested.
Brandreth's Pills are sold in every drug and medicine store, either plain or sugar coated.

GEN. SWAYNE'S CHRISTMAS DISCOVERY.
Odds and Ends of the Gossip Going Just Now in the Clubs and Homes of New York.

Russell Sage and the Cranks.
The talk about the Russell Sage explosion has brought all sorts of eccentric creatures to the surface eager for distinction. There are almost as many cranks as there are people in New York...

They Prefer to Have a Home.
Wild geese, as a general rule, return to the place where they were born and bred, but if such places are found short of subsistence, or if man's encroachments on their habitats become too frequent, they seek other quarters. Their food consists mostly of grasses and plants, roots and seeds and some species of berries. On their breeding grounds they make nests on the ground...

HOW AGATES ARE MADE.
They Come Mostly From Brazil and Are Cut in Germany.
"Agates are a kind of quartz," said a mineralogist to a Star writer. "Most of them come from South America, and especially from Brazil, where they are found in great quantities. They are often found in granite, and are sometimes found in sandstone, and are sometimes found in limestone. They are often found in the same places as agates, and are sometimes found in the same places as agates, and are sometimes found in the same places as agates..."

Dead Silence Over the Meeting.
At 12 o'clock a dead silence fell over the assembly. The 300 women and 100 men present all knelt down and waited in silence. Then there was a rustling of garments among the throng as one of the Christmas women stepped forward and began removing her hairpins. Presently she ran her fingers through her hair, shook out the coiled locks and allowed them to stream over her neck, bosom and shoulders. At once every other woman followed her example and the scene became animated with the movements of nimble fingers. As each disposed her hair about her person she raised her hands to the ceiling, clasped her hands and faintly sobbed some unintelligible invocation.

Looking Vainly Up to Heaven.
Men and women seen laboring now under the greatest excitement. Some gazed heavenward with flushed cheeks and eyes which gleamed with feverish brightness. Others were pale to ghastliness, but this only served to heighten the gleam in their eyes. Many were so moved that tears rolled down their cheeks in copious streams. It was evident that this extreme repression of hysterical feeling could not last much longer. Mrs. Powers' lips parted in an ineffable smile and from between them came in a low, low tone, freighted with a passion which cannot be described, a prayer to the Almighty. As if by magic, a calmness stole over the whole body. The spell was broken by her voice. It was fortunate, for already had she taken a leading part in the Powers movement, torn aside the robe that covered her shoulders and bared her breasts, as if offering that up to heaven.

WILL TAKE STOCK JAN. 1, '92.
Would like to clean up a few odds and ends. No reasonable offer will be refused. For the next week a big drive on Remnants of Carpets, Odd Pieces of Parlor Furniture, Odd Chairs and Rockers at less than half price.

Whipper Potter and Beautiful Woman.
The sermon about beauty by the distinguished Bishop Potter has prompted many interesting females to take pen in hand and keep it there for some time. The Bishop, anxious as he should be to make this world just as good as he can, and not caring much for anything else, is credited with the opinion that beauty in women is a dangerous thing because it leads to temptation. About 10,000 objections have been offered to the Bishop's remarks. One of the most interesting is by a woman rather well known, who has not yet written views to any paper. She declares that beauty is a temptation because so few women are beautiful. There will always be some beautiful women, and if the Bishop puts down the number, he will only multiply the temptations of the few. His duty therefore is to urge all women to be as beautiful as they can. Then when they are all beautiful they will be subject to no special temptations on account of their looks. That naturally will not suit them, and to make themselves especially attractive they will have to be very good, to be very wise or to cultivate some similar eccentricity.

A Different Feeling for Lunatics.
As regards lunatics and eccentric citizens in general, an amusing thing is the sudden change which their doings have wrought in the attitude of the press and people toward them. This city has always been crowded with the over-enthusiastic, and until recently whoever thought he knew a lunatic asylum inmate not really insane found it easy to stir up great excitement among the city people. This was done by some society organization to get unlawful commitments to institutions for the insane has prospered here, and lately a gentleman, himself quite out of his mind, was praised for the noble work he was doing about distributing little America flags and freezing lunatics on habes corpus proceedings.

Faithful Sentinels at Every Camp.
At night nothing can surprise a flock of geese unawares, as there are always sentinels awake and on duty. While the birds are on the ground, or on the water, they are on their feet with their heads and necks raised, and their wings remain standing and are wide awake, and with the least sign of danger, communicate an alarm in words known notes. The camp is in an uproar, and this is an occasion when a wolf or other night-provoking animal gets in its work. Neither their defense nor their vigilance is as good in the night as in the daytime. Even in the domestic goose this habit of watchfulness does not entirely disappear, as one can seldom find a flock of them at night, even in the security of a barnyard, without seeing a vigilant sentinel on guard.

THE AGES OF WORKERS.
Railroad Employees Die Young and Gas Men Live Long Lives.
The average ages to which men of different occupations live are as follows: Agate polishers, 45 to 48 years; blacksmiths, 55.1 years; brass founders, 60.4 years; brass workers, 52.2 years; brewers, 50.6 years; briarists, 42.2 years; butchers, 56.5 years; cabinet makers, 49.8 years; carpenters, 52.7 years; cloth weavers, 57.5 to 59 years; workers in coal, 55.1 years; confectioners, 57.1 years; coppermiths, 45.6 years; cotton operatives, 47 to 50 years; dyers, 53.7 years; engravers, 54.6 years; fertilizer makers, 51 years; gas men, 62 to 65 years; glaziers, 53.5 years; glass cutters, 42.8 years; glass makers, 57.3 years; goldsmiths, 44 years; hatters, 52 years; ironworkers, 52.3 years; machinists, 52 to 53 years; copper forgers, 60.5 years; day laborers, 52.4 years; lead miners, 41 years; laborers in distilleries, 52.7 years; leather workers, 52 years; machinists and stokers on railroads, 35 years; machinists and stokers on steamships, 51 years; masons, 55.6 years; millers, 45.1 years; workers in mills, 52 years; painters, 57 years; paper makers, 37.6 years; potters, 53.1 years; printers, 54.3 years; railroad employees, 51.7 years; saddlers, 53.5 years; salt workers, 57 years; shoemakers, 50 years; stonecutters, 35.3 years; tanners, 61.2 years; workers in tobacco, 58.3 years; varnishers, 45 years; watchmakers, 55.9 years.

THE GRAND RUSH SHOES.
Has so broken the sizes in many lines that we will be compelled to place some thousands of pairs among the bargain stock.
Some fine snaps in Men's, Ladies', Misses' and Children's Shoes.
It may take a little longer to fit and please you, but it will pay handsomely. Take 10 cents worth of time extra and save a dollar in cash.

EPHOID FEVER IN OYSTERS.
The Talk Occasioned by the Illness of Prince George Is Only Talk.
The recent illness of Prince George suggests a new possibility in the origin of typhoid fever. It is stated by the medical men who are attending him that the typhoid germs probably entered his system through the medium of oysters gathered from beds poisoned by sewage. And so the experts are examining the innocent looking bivalve with interest and microscopes to see if there be any health in them.
Of course, this is going to cause uneasy persons in this country to flee in terror from the succulent oyster and to shun it as the child of the evil one. And, no doubt, an investigation into the sanitary condition of the oyster in this country would be a very safe as well as a very interesting performance. It would also be of great consolation to those timid persons who are always afraid of eating disease and drinking contagion. And meanwhile the good intent of the oyster may be assumed on such an eminent authority as the New York Medical Record, which states that in this country the oyster beds are not found in the neighborhood of large towns where they would be contaminated by sewage. "Typhoid fever," says the Medical Record, "is produced generally by less in amount as the oyster season sets in."

The Superior remedy for all diseases originating in impure blood; the MEDICINE which may always be relied upon to give the best satisfaction, is AYER'S Sarsaparilla Cures others, will cure you.
ONLY \$14. NET CASH WORTH \$24.
All Carpets, other than Remnants, made and laid free of charge. Sewing Machines \$25 less than regular price.
GONSUMPTION. HOPPER BROS. & CO.
I have a positive remedy for the above disease; by its use thousands of cases of the worst kind and of long standing have been cured. Indeed so strong is my faith in its efficacy, that I will send TWO BOTTLES FREE, with a VALUABLE TREATISE on this disease to any individual who will send me their Express and P. O. address. T. A. Slocum, M. Co., 128 Pearl St., N. Y. G22-44-w-ku

Albani Singing to Newboys.
It is not probable that any previous Christmas in New York has seen such a frantic desire displayed by all kinds of charitable individuals and societies to gladden the hearts of poor little children. In many cases the supply of poor children ran short, and it was difficult to get them.
The one great success of Christmas Day, beyond question, was the spectacle of 600 newboys eating and drinking while Mme. Albani sang to them. In honor of the power of music it may be said that several boys held their heads poised melodically in the air while the kind-hearted singer sang "Home, Sweet Home." The practical character of New York newboys was shown in the fact that the great majority thought that the proper way to enjoy music was to keep time to it with their teeth.

Can't Fly in Rain or Snow.
It is a mistake to suppose that geese make their migratory journeys only in fair weather. As a ten hours' flight would take them probably over 300 miles of latitude, it is always likely that in such a range in the spring or fall, there may be a variety of weather encountered. Rain or snow oblige them to descend, as the additional weight is

THE PHOENIX.
A picture has been put on exhibition this week in the Lincoln National Bank, the financial institution of the Vanderbilt, which General James controls. It is interesting, both because it is a remarkably good painting and because it is the work of J. Louis Webb, brother of Seward Webb of New York Central strike fame. The picture is called "In the Greenhouse," and shows a shelf with gorgeous pots of red, pink and white azaleas.
There is no lack of variety in a family which has a brother running a railroad, another painting azaleas and another doing nothing.

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HERE'S A STEER UNDERWEAR.
Odds and ends in Shirts and Drawers in natural wool, fancy stripe and plain colors, goods sold all the season at from \$1.24 to \$1.63, will all be closed out at NINETY-NINE CENTS.
Children's Shirts and Pant-lettes, small sizes only, reduced from 24c to 9c.
IN NECKWEAR
We will close out the balance of our magnificent line of fine Scarfs at prices from 24c to 99c.

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IN BOYS' CLOTHING.
The demand upon our medium and popular price suits for the little ones, suits at \$4 and \$5, has been so immense, that we have been compelled, in order to have a respectable showing at these prices, to reduce several higher-priced lines, and \$5 will now give you choice of several suits which were only a few days since selling at \$6 and \$7. Similar values await you in BOYS' OVERCOATS.
FANCY ARTICLES.
We will make a general clearance of all our fancy articles between now and the new year.
Not a single article will be carried over. They positively must go, and we have made prices which will sell them. Cost and below is the watchword.
Plush Cases, Albums in Plush and Leather, Manicure Sets, etc., at unheard-of prices.

There is a general longing among men, especially among those who stay up late, for something new to eat or drink, something with plenty of bite to it, if possible. The directions which follow, if carefully observed, should satisfy that longing. They tell how to make an oyster cocktail as it now exists in New York, with all the improvements and additions added to it since it was brought here from California by Horace Odgers and made a feature of early evening life in the Manhattan Club.
Put seven small oysters in a glass. There is the foundation. Then add as follows:
1. A little salt.
2. Tobacco sauce—one dash, say three drops.
3. The same dash of Mexican Chile pepper sauce.
4. Horse radish—a good deal, to tone down the fiery quality.
5. Celery salt.
6. Lemon juice, a spoonful.
7. Green pepper sauce.
8. Arrican pepper ketchup—very little.
9. Tomato ketchup—enough, as it helps the softening effect of the horse radish.
10. Some black pepper.
Other things may be added, but only the ingredients mentioned are indispensable. The African pepper ketchup cannot be got by everybody. It was brought to the Manhattan Club by a traveling merchant, and is highly prized. It is hotter than Tobacco sauce and should be handled with care. When the drink is made, mix it up with a spoon, so as to crush the oysters very slightly. First eat the oysters, then drink the cocktail. It is not likely that anything more injurious to the human lining has ever been invented.
This poison is very popular, however. A few men take two or three in succession and have them extra hot. This cocktail, talked and written about by those who have been to California, has remained the highest development here. It is difficult to think of anything that could be added to it with any effect except vitriol.
These cocktail directions are furnished, not for use, but to show how necessary it was that man should be made with powers of endurance greater than those of any other animal.

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3. The same dash of Mexican Chile pepper sauce.
4. Horse radish—a good deal, to tone down the fiery quality.
5. Celery salt.
6. Lemon juice, a spoonful.
7. Green pepper sauce.
8. Arrican pepper ketchup—very little.
9. Tomato ketchup—enough, as it helps the softening effect of the horse radish.
10. Some black pepper.
Other things may be added, but only the ingredients mentioned are indispensable. The African pepper ketchup cannot be got by everybody. It was brought to the Manhattan Club by a traveling merchant, and is highly prized. It is hotter than Tobacco sauce and should be handled with care. When the drink is made, mix it up with a spoon, so as to crush the oysters very slightly. First eat the oysters, then drink the cocktail. It is not likely that anything more injurious to the human lining has ever been invented.
This poison is very popular, however. A few men take two or three in succession and have them extra hot. This cocktail, talked and written about by those who have been to California, has remained the highest development here. It is difficult to think of anything that could be added to it with any effect except vitriol.
These cocktail directions are furnished, not for use, but to show how necessary it was that man should be made with powers of endurance greater than those of any other animal.

There is a general longing among men, especially among those who stay up late, for something new to eat or drink, something with plenty of bite to it, if possible. The directions which follow, if carefully observed, should satisfy that longing. They tell how to make an oyster cocktail as it now exists in New York, with all the improvements and additions added to it since it was brought here from California by Horace Odgers and made a feature of early evening life in the Manhattan Club.
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