

LUCE BROS. CASH STORES,

122 N. Main Avenue, Scranton, 363 Main Street, Taylor.

- Luce Bros.' Best Pat. Flour, \$3.65
24 lbs. Granulated Sugar, 1.00
30 lbs. C Sugar, 1.00
Fancy Full Cream Cheese, 12c
1 doz. finest cold packed Tomatoes, 80c
Stower's Sugar Cured Hams, 9 1-2c
Stower's Choice Lard Bacon, 7 1-2c
Fancy Delaware County Butter, 22c
Stower's Pure Leaf Lard, 10c
Clark & Snover Tobacco, 35c
5 lbs. Choice Tea, \$1.00

ON OTHER SIDE OF CHANNEL

Passing Events of the Day on the West Side of the City Noted.

GLEASON WAS BADLY INJURED

Sustained a Broken Collar Bone in the Sloan Mine--Mrs. Taylor Attacked by Heart Failure--Surprise Party for William John Williams.

Edward Gleason, brother of ex-Police Officer Frank Gleason, of Luzerne street, met with a severe injury yesterday morning while at work in the Sloan mine. Mr. Gleason is employed as a miner, and with some other workmen was engaged in prying the wheels of a car which was off the track. The men were using a large iron bar, which, when pressed down, had the weight of the car on the other end. During the operation this bar slipped and flew up, striking Mr. Gleason under the chin, and wedging his head between the roof and the bar. He was removed to his home, where Dr. W. A. Paine dressed his injuries. The accident resulted in a broken collar bone and severely bruised jaw. Mr. Gleason was resting easily last evening.

Taken Ill in a Store.

Mrs. Taylor, a resident of Decker's court, was surprised by an attack of heart trouble last evening in Hittenshouse's store, on North Main avenue. Dr. Beckwith was called and applied restoratives, and Mrs. Taylor soon partly recovered and was removed to her home. The attack was a serious one, as it was at first thought that Mrs. Taylor would not recover.

An Evening Party.

William John Williams, who has returned from a year's stay in Australia, was given a surprise party in his home, on Lafayette street, Monday evening. A very enjoyable evening was spent among the party were: Mr. and Mrs. Reese G. Griffiths, Mr. and Mrs. Evan G. Reese, Mr. and Mrs. Hugh Williams, Mrs. Daniel Daniels, Misses Lizzie Williams, Mary Morgans, Sarah James, Cassie Reese, Rachel James, Maggie Howells, Tyndal Williams, Mary J. Evans, Margaret Reese, Maggie Evans, Louise Jenkins, Annie Reed, Sarah Davis, Annie Darby, Mary Griffiths, Maggie Jenkins, and Mesdames Benjamin Evans, William Williams, James Jones, Thomas E. Evans, Howell D. Phillips, and Henry B. Evans.

Brief Notes of Interest.

William J. Davies, of Ithaca, N. Y., is spending a short time with his mother on Lafayette street. Efforts are being made to have the Hon. Thomas B. Reed, of Maine, address the West Side Republican league. Mrs. James L. Crawford, of Pittsburgh, returned home yesterday, after a month's stay with relatives on this side. Jackson street was crowded with coasters last evening. The bill was in excellent condition and the sport was much enjoyed. The Ladies' guild of St. David's Episcopal church held a delightful social last evening at the home of Mr. and Mrs. Donald G. Smith. Special services are being conducted in the Simpson Methodist Episcopal church each evening of this week. A large number attended last evening's service. Hugh James, of North Main avenue, has announced himself as candidate for the Republic in the coming election of judge of election in the Fourth ward, Second district. The funeral of the late Mrs. Sarah Davies will take place tomorrow afternoon. Services will be held in the First Welsh Baptist church. Interment in the Washburn Street cemetery. The Christian Aid society of the Welsh Calvinistic Methodist church will hold a social in the church parlors on Friday evening next. A reception will be tendered the newly elected officers. The funeral of the young child of Mr. and Mrs. Conrad F. Frazz, of Tenth street, took place yesterday. A large number attended. Interment was made in the German Catholic cemetery. Mrs. Robert Eldridge, a resident of North Lincoln avenue, sustained a badly sprained ankle last evening about 7:30 o'clock by falling on a slippery sidewalk in front of the Lafayette house on North Main avenue. William B. Owen and family, of North Lincoln avenue, moved yesterday to Taylor, where Mr. Owen has accepted a position as outside foreman at the Holden mine. Mr. Owen will probably continue as chorister in the Jackson Street Baptist church. John M. Lewis, of North Sumner avenue, has entered the Pacific Theological seminary at Oakland, Cal. Mr. Lewis first entered Marietta college and passed through that institution in a creditable manner. He then went to Chicago and resumed study. Of late Mr. Lewis was doing mission work in Washington state.

West Side Business Directory.

PHOTOGRAPHER--Cabinet Photos, \$1.50 per dozen. For more information, call on Converse photo by calling at Starnes' Photo Parlors, 101 and 103 South Main avenue. HORSESHOEING--N. Bush, practical horseshoer. Work done only in a first-class manner. Located at Starnes' Photo Shop, Price street, close to North Main avenue. GROCERIES--Revere Standard Java Coffee is unexcelled. For sale only at P. W. Mason & Co. Fine Groceries, 116 South Main avenue. SECOND HAND FURNITURE--CASH for anything you have to sell. Furni-

ture, Stoves, Tools, etc. Call and see the stock of J. C. King, 1021 and 1023 Jackson street. WALL PAPER--Go to Fred Reynolds, 209 North Main street, and see his complete line of Wall Paper, Paints and Window Shades. Just opened with new stock. PLUMBING--William D. Griffiths, 113 North Main avenue, does first-class Plumbing, Steam Heat, and Gas Fitting. Satisfaction is strictly guaranteed. OYSTERS--R. E. Davis, market house, 122 North Main street, Domestic Oysters served in every style, 310 North Main avenue, next to Clarke's.

NEWS OF THE SOUTH SIDE.

Roaring Brook convalesce, Independent Order of Heptasophs, will install officers for the coming year tonight. William Baumeler, of the central city, is now the clerk in D. W. Campbell's pharmacy on Pittston avenue. The Democratic caucus in the Eleventh ward for the nomination of a candidate for common council will be held tonight at Germania hall. Thomas H. Lovering, of Greenwood, will be one of the Republican candidates for school director of Lackawanna township. Mr. Lovering will make a strong candidate. The Peak sisters will be at the South Side Young Women's Christian association, and evening with a special literary program. The entertainment will open at 8 o'clock. Peter Neher, of Orchard street, is the latest one mentioned for the Republic in the Nineteenth ward. It is broadly asserted that there may be two Democratic candidates in the field. The Republican caucus will be held Saturday night. Columbus council, Young Men's Institute, has made new terms with Dr. Manly in regard to the use of the hall. Hereafter the members of the Institute will have exclusive right to access except on each Tuesday night, when Branch is, Catholic Mutual Benefit association, holds its meeting. At 3 o'clock this afternoon in St. Joseph's church, Minooka, Rev. D. H. Green will unite for life Miss Mary Madaly and Thomas J. Murray, both well-known young people of Minooka. A reception will be held in the evening at the home of Mr. and Mrs. John Mahady, on Main street, Minooka. At 5:30 this afternoon the marriage ceremony will unite in the bonds of wedlock Miss Minnie Hand of Cedar avenue, to Will S. Rutledge, of Pflinston. A wedding reception will follow at the Hand residence, and only the immediate friends of the both families will be present.

Practical Talk About Poultry.

There were more people at the food exposition last night than on any two preceding nights during the exhibit. The special attraction was a caramel wrapping contest among several girl employes of the Scranton Caramel works. A box of caramels was given at the door to each woman visitor. The candy wrapped for serving. Young people of all ages were attracted and created a great deal of interest. Four hundred caramels were wrapped by each girl, the first, second and third prizes being won by Misses Sallie Coll, Jennie Smith and Ellen Harris, respectively. The candy wrapped for serving, twenty-five and twenty-six minutes. Different sized Bohemian glass bowls contained the caramels, although the losers were each given a box of Pettijohn's Breakfast food. Mrs. Clara Barnhart, of No. 7 Hall-street place, won the brass club's prize for the best jelly cake. "Poultry" was the subject of the afternoon's cooking lecture. Miss Cross stated not only gave many new hints on how to roast and fricassee, but she told how a fowl should be properly cut and at the same time gave a recipe for young chickens, she said, have smooth legs and soft and pliable breast bones. Good turkeys can be detected by their black legs, white skin and broad breast. A duck is tender if the lower bill breaks easily. Fricassee Chicken--Single the chicken, wash it and trim the neck and remove the oil bag; cut a portion of the breast along with the wings; cut the legs down and bend them back and divide the two joints; cut the tail into two pieces, one side into halves; make two pieces out of the breast and two out of the back; divide the upper part of the back by running the knife down the center; divide the fourth rib; take off the neck. For the white fricassee cover the chicken with hot water and let it simmer 15 minutes for each pound; when it is done, remove the oil; drain the chicken; add a teaspoonful of salt; all the water should evaporate out of the chicken by the time it is done. Make the sauce by taking 1 ounce of butter, 1/2 cup of flour and 1/2 pint of cream; bring to the boiling point, take from the stove and add 1/2 teaspoonful of salt, a dash of pepper and the yolk of 1 egg; dish the chicken by placing the legs crossed in front of the carver, the second joints on the opposite side, the wings at the sides and the neck in the center; pour the sauce over this, sprinkle with chopped parsley and serve. Preparing the Chicken--Cut the chicken as directed, brown it in two tablespoonfuls of butter, remove the chicken and add to the butter 2 tablespoonfuls of flour, 1 pint of hot water and a teaspoonful of salt; boil for 15 minutes; for overcooking, worried parents, for thin, pale children, for the aged, who are most apt to be afflicted with rheumatism and sleeplessness, and for any who lack strength there is nothing that progressive physicians rely on so invariably as Paine's Celery Compound. It makes the returning health and an active, full-fledged state of the body in Paine's celery compound.

Preparing the Chicken.

Old Dominion Line Dinner. The third annual dinner given by the Old Dominion Steamship company to its officers and crew, was held last evening, on board of the steamer "Old Dominion," in New York. The president of the company, Captain H. A. Bourne, presided, and was supported by Mr. W. L. Guillaud, vice president; Mr. C. P. Fischer and Mr. William Rowland, directors. At the conclusion of the dinner, the guests were entertained by a concert given in general during the past year, and the vice president spoke of matters relating to the traffic department. Captain Bourne, in his address, referred to the company's operations during the past year, and many other of the officers spoke during the evening. Dr. Wood's Norway Pine Syrup was used for years as a prescription by a successful physician. It is in all respects the best cough medicine made today. Sold by all dealers on a guarantee of satisfaction.

Notes of the Exhibit.

W. L. Fryer and M. E. Saunders held the lucky numbers which drew a cut-glass fish dish and an ice cream tray at the press club booth. Owing to a similarity of names the wrong firm has been mentioned in place of the Scranton Packing company, whose names were used to make the sandwiches given away last night. John Wilson, of the Dunmore hotel, enjoyed a delightful trip to Olyphant Monday evening. Miss Minnie Walker, of Olyphant, is the guest of Mrs. Thomas Carney, of Franklin street. Mr. and Mrs. John McHale, of Blakey street, are rejoicing over the arrival of a son. John J. Murphy, who, until last fall, kept a hotel on Drinker street, has moved his family to Olyphant. Mr. and Mrs. Krager, of Cherry street, will celebrate the twenty-fifth anniversary of their marriage on Jan. 17. J. H. Gregg, of Wyoming, has been visiting at the residence of Hall Thornton, on West Drinker street, for the past few days. J. H. Fyffe, of No. 6, has opened a general store on East Market street. Fyffe, the cookery lecturer, is good for the heart and mind of one who likes to see cookery things kept neat and orderly. William has been offered a handsome salary as a chef in the spring, provided he remains with Miss Cross, until the time comes and Miss Cross, the cooking lecturer, is good for the heart and mind of one who likes to see cookery things kept neat and orderly. William has been offered a handsome salary as a chef in the spring, provided he remains with Miss Cross, until the time comes and Miss Cross, the cooking lecturer, is good for the heart and mind of one who likes to see cookery things kept neat and orderly. William has been offered a handsome salary as a chef in the spring, provided he remains with Miss Cross, until the time comes and Miss Cross, the cooking lecturer, is good for the heart and mind of one who likes to see cookery things kept neat and orderly.

Both Held in Bail.

Special Officer Lutz Will have a Chance to Explain His Conduct. Jacob Lutz and Arthur M. Phillips, the two men who were arrested for attempting to extort blackmail from W. H. Brennan, saloon-keeper on Penn avenue, were yesterday held in bail to appear at the next term of court. Henry Lutz, father of Jacob Lutz, became bondsman for both prisoners in the sum of \$1,000 each.

There is Nothing Like Dr. Thomas' Electric Oil to quickly cure a cold or relieve hoarseness.

Written by Mrs. M. J. Follows, Burr Oak, St. Joseph, Co., Mich.

IT WAS A NOVEL SIGHT

Deft Fingered Girls Wrap Candy at the Food Exhibit.

ATTRACTED MANY VISITORS

Winners and Losers Well Paid for Their Speed--Miss Cross Gives Some Excellent Recipes for Cooking Poultry.

There were more people at the food exposition last night than on any two preceding nights during the exhibit. The special attraction was a caramel wrapping contest among several girl employes of the Scranton Caramel works. A box of caramels was given at the door to each woman visitor. The candy wrapped for serving. Young people of all ages were attracted and created a great deal of interest. Four hundred caramels were wrapped by each girl, the first, second and third prizes being won by Misses Sallie Coll, Jennie Smith and Ellen Harris, respectively. The candy wrapped for serving, twenty-five and twenty-six minutes. Different sized Bohemian glass bowls contained the caramels, although the losers were each given a box of Pettijohn's Breakfast food. Mrs. Clara Barnhart, of No. 7 Hall-street place, won the brass club's prize for the best jelly cake. "Poultry" was the subject of the afternoon's cooking lecture. Miss Cross stated not only gave many new hints on how to roast and fricassee, but she told how a fowl should be properly cut and at the same time gave a recipe for young chickens, she said, have smooth legs and soft and pliable breast bones. Good turkeys can be detected by their black legs, white skin and broad breast. A duck is tender if the lower bill breaks easily. Fricassee Chicken--Single the chicken, wash it and trim the neck and remove the oil bag; cut a portion of the breast along with the wings; cut the legs down and bend them back and divide the two joints; cut the tail into two pieces, one side into halves; make two pieces out of the breast and two out of the back; divide the upper part of the back by running the knife down the center; divide the fourth rib; take off the neck. For the white fricassee cover the chicken with hot water and let it simmer 15 minutes for each pound; when it is done, remove the oil; drain the chicken; add a teaspoonful of salt; all the water should evaporate out of the chicken by the time it is done. Make the sauce by taking 1 ounce of butter, 1/2 cup of flour and 1/2 pint of cream; bring to the boiling point, take from the stove and add 1/2 teaspoonful of salt, a dash of pepper and the yolk of 1 egg; dish the chicken by placing the legs crossed in front of the carver, the second joints on the opposite side, the wings at the sides and the neck in the center; pour the sauce over this, sprinkle with chopped parsley and serve. Preparing the Chicken--Cut the chicken as directed, brown it in two tablespoonfuls of butter, remove the chicken and add to the butter 2 tablespoonfuls of flour, 1 pint of hot water and a teaspoonful of salt; boil for 15 minutes; for overcooking, worried parents, for thin, pale children, for the aged, who are most apt to be afflicted with rheumatism and sleeplessness, and for any who lack strength there is nothing that progressive physicians rely on so invariably as Paine's Celery Compound. It makes the returning health and an active, full-fledged state of the body in Paine's celery compound.

MOTHERS OF GIRLS

Too Rapid Growth or Too Absorbing Study.

Causes That Waxy, Bloodless Look of Failing Health.

Try Paine's Celery Compound for a Few Weeks.

The Daughter's Health Will Soon Return.

Langnor Will Disappear, and Nervousness Go.

Mothers with daughters that are yet young often ask themselves: "How can my girls be saved from nervousness and life-long weakness?" It falls to the mother with her clear, thoughtful eyes, to see that the health and future happiness of her daughters is not sacrificed to excessive study, or to any unreasonable excitement. The signs of failing health and weakness, pale cheeks, languid behavior, colorless, growing thinness, irritability--all these ring alarm in her mind, for they point, each with its separate finger, to but one cause; then, water blood, and an already impaired nervous system. Parents should begin at the first symptom of such a condition, to change this unfortunate habit of the body. The first nerve food, Paine's celery compound, if used with the attention to regularly that any able physician's prescription requires--this remarkably effective blood maker and nerve food is the formula of no less eminent a celebrity than Prof. W. H. Bates, D. D., of the Dartmouth Medical School, if taken as Prof. Bates prescribes, is sure to cause forthwith a clearly observed change in the tired, badly nourished body. A single week will show that the "blood" system is appropriating more of the food taken into the body, and rapidly building up the weakened parts. Langnor will disappear, the spirits will be raised; the nervous affections; dyspepsia, neuralgia, and depression that went with the former exhausted condition, will no longer return. For overworked, worried parents, for thin, pale children, for the aged, who are most apt to be afflicted with rheumatism and sleeplessness, and for any who lack strength there is nothing that progressive physicians rely on so invariably as Paine's Celery Compound. It makes the returning health and an active, full-fledged state of the body in Paine's celery compound.

GENERAL GRANT.

How Near His Personal Memoirs Came to be Lost.

A Valuable History Written by a Dying Man--Proper Nourishment Enabled the Author to Live Until the Completion of His Book.

The fortitude shown by General Grant in writing the second volume of his personal memoirs while he was literally on his deathbed, excels even the remarkable courage exhibited by this famous soldier in his many achievements on the field of battle. Col. Fred Grant, speaking of his father's last illness, says: "During the last four months of his sickness, the principal food of my father, Gen. Grant, was Bovine and milk; and it was the use of this incomparable food alone that enabled him to finish the second volume of his personal memoirs." Dr. T. H. Douglas, Gen. Grant's physician and friend, cordially indorsed the above statement. What Bovine did for Gen. Grant it has done, and is now doing, for thousands every day. It is the most wonderful concentration into a small bulk of all the life-giving, muscle, flesh, and blood-making elements of lean, raw meat ever produced. It is in no way a medicine, simply a food invigorant, that by its strengthening qualities gives the worn-out or disordered vital centres of the body an impetus that again starts them performing their natural functions. It is indorsed by eminent physicians everywhere, and blessed by thousands whose lives it has actually saved. To neglect to use this wonderful food in all cases of debility, wasting diseases, overwork, stomach and nerve diseases, or for weak infants, chronic invalids, loss of vitality in old age, is to throw away one of the greatest chances of saving life.

Watches!

Which they have in great variety. All grades in Gold, Silver and Gold Filled cases. Having had numerous testimonials from manufacturers, they have given their customers the full benefits of them, making the prices of the best watches nearly as low as are asked by others for a very inferior quality.

Diamonds!

Having made our purchases before the late rise of 15 per cent. in tariff and having been VERY PARTICULAR in selecting only perfect stones of a fine color and cut, we are sure we can satisfy the best of judges as to price or quality. We have them mounted in brooches, Rings, Earrings, Studs, Scarf Pins and in nearly all articles of Jewelry.

Silver

Is now very scarce. We have it in a thousand shapes, from a cake basket to a toothpick. A WONDERFUL variety. People are ASTONISHED when prices are mentioned.

Rich Cut Glass

A brilliant and dazzling display. Low prices for labor and perfected machinery have done wonders with the prices.

Fine Jewelry!

The finest on earth. Hundreds of styles of Stone Rings! New and beautiful.

Opera Glasses.

Chains, Lockets and Charms. BANQUET LAMPS And Onyx Top Tables. All new and elegant designs. Art Porcelains, all brought in since the new tariff went in effect.

Clocks!

Porcelain, Onyx, Marble and Gilt. We have BIG BARRAINS in a lot of Marble Clocks, just received. Less than half price. They are fitted with the best American jeweled movements and are about as cheap as a good common clock. They are well worth looking at.

All are invited to look at our display.

Whether purchasing or not. At the old stand.

307 LACKAWANNA AVENUE.

N. A. HULBERT'S CITY MUSIC STORE

WYOMING AVE., SCRANTON.

STEINWAY & SON DECKER BROTHERS KRANICH & BACK STULTZ & BAUER and Others

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Also a large stock of first-class

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MUSICAL REPAIRS, MUSIC, ETC.

SHAW, EMERSON, KRAKAUER, NEW ENGLAND, ERIE.

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PROFESSIONAL CARDS.

Physicians and Surgeons.

DR. G. EDGAR DEAN HAS REMOVED TO 415 Spruce street, Scranton, Pa. (Just opposite Court House Square).

DR. A. J. CONNELL, OFFICE 201 Washington avenue, cor. Spruce street, over Franke's drug store. Residence, 722 1/2 W. 4th street. Office hours: 10:30 to 12 a. m. and 2 to 4 and 6:30 to 7:30 p. m. Sunday, 2 to 5 p. m.

DR. W. E. ALLEN, OFFICE CORNER Lackawanna and Washington avenues; over Leonard's shoe store; office hours, 10 to 12 a. m. and 3 to 4 p. m.; evenings at residence, 112 N. Washington avenue.

DR. C. L. FREY, PRACTICE LIMITED diseases of the Eye, Ear, Nose and Throat; office, 122 Wyoming ave. Residence, 529 W. 5th street.

DR. L. M. GATES, 125 WASHINGTON avenue. Office hours, 10 to 9 a. m., 1:30 to 4 p. m. Residence 309 Madison avenue.

JOHN L. WENTZ, M. D., OFFICES 52 and 53 Commonwealth building; residence 717 1/2 W. 4th street. Office hours, 10 to 12, 2 to 4, 7 to 8; Sundays, 2:30 to 4; evenings at residence. A specialty made of diseases of the eye, ear, nose and throat and gynecology.

DR. KAY, 206 PENN AVE.; 1 to 3 P. M.; call 202. Dis. of women, obstetric and all dis. of child.

Lawyers.

JESSUPS & HAND, ATTORNEYS AND Counselors at Law, Commonwealth building, Washington street.

WILLARD, WARREN & KNAPP, ATTORNEYS and Counselors at Law, Hibernia building, Washington street, Scranton, Pa.

PATTERSON & WILCOX, ATTORNEYS and Counselors at Law; offices 6 and 8 Liberty building, Scranton, Pa. ROSEWELL, J. PATTERSON, WILLIAM A. WILCOX.

ALFRED HAND, WILLIAM J. HAND, ATTORNEYS and Counselors, Commonwealth building, Rooms 19 and 21.

W. F. BOYLE, ATTORNEY-AT-LAW, Nos. 19 and 20, Burr building, Washington street.

HENRY M. SEBELY, LAW OFFICES 101 Price building, 125 Washington ave.

FRANK T. OKELL, ATTORNEY-AT-LAW, Room 5, Coal Exchange, Scranton, Pa.

JAMES W. OAKFORD, ATTORNEY-AT-LAW, rooms 64, 61 and 65, Commonwealth building.

SAMUEL W. EDGAR, ATTORNEY-AT-LAW, Office, 317 Spruce st., Scranton, Pa.

L. A. WATERS, ATTORNEY-AT-LAW, 123 Lackawanna ave., Scranton, Pa.

P. P. SMITH, COUNSELLOR AT LAW, Office rooms, 54, 55 and 56 Commonwealth building.

C. R. FITCHER, ATTORNEY-AT-LAW, Commonwealth building, Scranton, Pa.

C. COMEGYS, 221 SPRUCE STREET.

D. B. HEPLOGLUE, ATTORNEY--LOANS negotiated on real estate security, 408 Spruce street.

E. F. KILLAM, ATTORNEY-AT-LAW, 129 Wyoming ave., Scranton, Pa.

J. M. C. RANCK, 135 WYOMING AVE.

Schools.

SCHOOL OF THE LACKAWANNA, Scranton, Pa., prepares boys and girls for college and business, thoroughly trains young children. Catalogue at request. Opens September 16.

REV. THOMAS M. CANN, WALTER H. BUELL.

MISS WORCESTER'S KINDERGARTEN and School, 412 Adams avenue. Pupils accepted at all times. Next term will open Nov. 19.

DR. WILLIAM A. TAPT--SPECIALTY in juvenile, crown and bridge work, (odontothropia), Office, 222 North Washington avenue.

C. C. LAUBACH, SURGEON DENTIST, No. 115 Wyoming avenue.

R. M. STRATTON, OFFICE COAL EXCHANGE.

THE REPUBLIC SAVINGS AND Loan Association will loan you money on cashed notes, or on any other investment than any other association.

G. R. CLARK & CO., SEEDSMEN AND Nurserymen; store 146 Washington avenue; green house, 125 North Main avenue; store telephone 72.

GRAND UNION TEA CO., JONES BROS.

THE ELK CAFE, 125 and 127 FRANKLIN avenue. Rates reasonable.

WESTMINSTER HOTEL, W. G. SCHENK, Manager. Sixteenth st., one block east of Broadway, American plan, \$2.50 per day and upward.

SCRANTON HOUSE, NEAR D. L. & W. passenger depot. Conducted on the European plan. VICTOR KOCH, Prop.

DAVIS & VON STORCH, ARCHITECTS, Rooms 21, 22 and 23, Commonwealth building, Scranton.

E. L. WALTER, ARCHITECT, OFFICE near of 206 Washington avenue.

BROWN & MORRIS, ARCHITECTS, Price building, 129 Washington avenue, Scranton.

MISCELLANEOUS. BATES'S ORCHESTRA--MUSIC FOR balls, picnics, parties, receptions, weddings and concert work furnished. For terms address H. J. Bauer, conductor, 117 Wyoming avenue, over Hulbert's music store.

MEGARGEL BROTHERS, PRINTERS supplies, envelopes, paper bags, twine. Warehouse, 129 Washington ave., Scranton, Pa.

UNDERTAKING AND LIVERY 1533 Capouse ave. D. L. FOOTE, AGT.

FRANK P. BROWN & CO., WHOLE-sale dealers, Washington, Cardage and Oil Cloth, 720 West Lackawanna ave.

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