Facts of Interest To Women Readers.

Symposium of Information, Partly Grave, Partly Gossipy and Partly Gay.

The Chicago city health department has issued a long circular relating to the care of infants in warm weather, from which we extract a number of valuable points:

It a mother is very warm she should draw a teaspoonful or so from the breast before nursing her baby. If the breast has not been given for two hours or more it should be drawn off in the same way. And if the mother has been badly frightened or very angry or excited it is not safe to give the breast at all; it must be drawn and the milk thrown away. No sensible mother needs instruction on the food for babies. If she is fairly healthy her breasts will supply all the nourishment her child should have until it begins to cut its teeth—the sixth or eighth month. Up to this time it is a sin to give an infant one morsel of solid food of any kind or anything but breast milk, if the mother is healthy, except water in very small quantity occasionally, but never soon after nursing. Many infants are killed every year by bringing them to the table with the family and giving them a little bit of this, that and the other—meat, vegetables, etc.—which the little stomach it not fitted for. They are "killed" just as surely, though not so quickly, as if they had been fed poison out of a drug store.

* * *

If the breast milk gives out or becomes thin and watery, or if the mother has consumption or any other long-standing sickness, the baby must be put on the bottle and fed with cow's milk. As soon as the milk is received take what is to be used for the baby and "scald" it. Don't let it boil. A good way is to set a pan of cold water on the stove and put the vessel containing baby's milk into this pan; just as soon as the water comes to a boil take it off. Add a pinch of baking soda to the hot milk—half a teaspoonful to a quart. If the milk hadn't begun to "turn" when received it will keep sweet for twenty-four hours or more after being treated this way even in hot weather. To make this nearly like breast milk take two cups of water to each cup of milk and add enough white sugar to make it as sweet as breast milk. If this mixture is too rich the baby will throw it up in curds or lumps or it will pass through the bowels in white flakes and shreds. If this happens add more water to the mixture until you find just what strength the baby's stomach will stand. When the baby is about a month old barley water should be used instead of plain water. Put two tablespoonfuls of pearl barley in four cups of cold water, boil an hour or more—down to two cups—strain through a close cloth, add a pinch of salt and sweeten with white sugar to breast milk taste. Add this to a pint of 'scalded' cow's milk, and begin feeding this strength. Gradually use more milk and less barley water until at about six months of age the child is getting two-thirds milk and one-third barley water. Then, after teeth, comes the pure milk, baked potato and milk, oatmeal porridge, which can't be boiled too long, and always eaten with milk.

* * *

Don't overfeed the baby. Once in about two hours is often enough to suckle or feed a baby until it is four or five weeks old; after that do not feed so often. A new-born baby's stomach will hold from two to three tablespooonfuls, and this quantity is enough to begin with. As the baby grows the quantity should be gradually increased so that at the end of the first month it may be taking about four tablespoonfuls at a meal. Don't get in the habit of feeding every time the baby cries. If the baby is properly fed at regular times it won't be hungry enough to make it cry. Instead try to find out the trouble. It may be only thirsty and a few drops of cold water—not a big drink—will stop it; or its clothes may be uncomfortable. Sucking is the natural way that a baby takes its food; it needs the sucking action of the lips and mouth and tongue to mix its food with the fluids of the mouth and to keep it from getting into the stomach too fast. Spoon feeding doesn't do this. Use a plain, flat nursing bottle with a rubber nipple and no tube. Take the nipple off after each feeding and wash both the nipple and bottle in boiling water at once. Before using again rinse the bottle and nipple in clean water—about a quart of water with half a teaspoonful of soda in it. Of course, the baby's bottle food should be warm—about the same as breast milk or "blood heat;" that is, as warm as the inside of the mouth. Baby should have at least one full bath every day, and oftener during extreme heat. Never bathe within an hour after feeding it. Dress as lightly as possible. It will be better stark naked some hours a day during the hot weather, when indoors. But keep it in the open air as much as you can between sunrise and sunset; the outdoor air even of a dirty street is fresher than the air in the house. Do not let the baby sleep in the same bed with any other person. If there is no crib the mother should put a couple of chairs at her bedside with any soft sort of covering on them—not feather pillows or hot woolenstuffs—and let the baby sleep there.

* * *

CONSISTENCY:

She deplored their ignoring of mental facility—
Women, she said, drilled their worst, not their best—
And she preached against fashion with force and ability;
But she wore balloon sleeves with the rest.
—Chicoga Times-Herald.

* * *

BEFORE MARRIAGE:

She—The man I marry must be "only a little lower than the angels."

He (suddenly flopping)—Here I am on my knees a little lower than one of them. He got her.—New York Weekly.

—

A Far-Sighted Girl.—"I will work night and day and make you happy," he said.

"No," she answered thoughtfully, "don't do that. Just work during the day and stay home at night."—Washington Star.

—

At the Coast.—"You have saved my daughter, at the risk of your own life, from a watery grave, young man. May I infer from this that you have the means to establish a household of your own?"—Flegende Blatter.

—

"Do you think a girl ought to learn to cook before she gets married?" asked the practical man.

"Yes," replied his dyspeptic friend; "either that or she ought to be willing not to try."—Washington Star.

—

She—Er—George!

He—W-well, Laura.

She—I think we understand each other, George, but—but is it my place or yours to put the question, and ought I to speak to your mamma about it, or ought you to go and ask papa?—Chicago Tribune.

* * *

HIS HELP:

When he, harrassed by debts he owes,
Declares they must economize,
A true wife's spirit then she shows,
And promptly with his wish complies;
To every bargain sale she goes,
And buys and buys and buys and buys.
—Kansas City Journal.

* * *

Speaking to a Rochester class of sweet girl graduates, Bishop Coxe recently uttered these pertinent truths:

"When I read from day to day of the utterances of this 'new woman' cult, giving forth startling 'truths' and disseminating odious principles from the lecture platform, I am inclined to cry: 'O, shame, where is thy blush?' I am in favor of the higher education of women, for I believe that such education embellishes most fitly the state which Providence designed for her activity. It pleases me to see the intellectual taste and patience in acquiring knowledge possessed by her sex. There are cases where women can accomplish great good in a life of publicity, but they are exceptional cases. But no stigma should be cast upon those who purify and embellish home life. Every true woman makes her own life where Providence places her. Such is the opinion of the truly good of all ages. It is not by noisy declamation that the state of women is to be changed. Of late it seems to be the trend of fashion among women to appear as much like men as possible. Such is neither in keeping with her past history nor in accordance with true ideals of grace and beauty. It is the true and established sphere of women to influence man and guide him to look to higher ideals and more worthy desires. He is not a man who has not, at some period of his existence, had the fostering care of a devoted mother or the subtle influence of a beloved sister. Such is the influence that woman exerts in the world. And, young ladies, it is fitting that such should be your aim

* * *

SOCIAL AMENITIES:

One—You haven't a single reason why you won't join our club.

Tother—Perhaps not; but I have a married reason.

—

Mrs. Porker—Our friend, Mrs. Lakeside, is a very devoted follower of fashion.

Mrs. Feathers—Yes; I notice she is always a season behind it!—Harper's Bazar.

—

Mrs. Styler—Isn't Miss McCool's dress lovely? She's just coming out in public—

Old Styler—Hum! So I see! Half way out now!—Cleveland Plain Dealer.

—

She—The subscriptions, you know, are entirely voluntary.

He—Yes; I wonder how much we'll have to give.—Puck.

—

Mr. Softie—Is there anything I can do to prove my devotion?

Miss Beautie—Y-e-s, there is.

"Name it."

"When you call, bring some handsome and entertaining gentleman with you."—New York Weekly.

—

Miss Swansdown (at the ball)—I wonder what is the name of that fellow I just danced with?

Miss Taffeta—I heard him call himself a martyr.—Detroit Free Press.

—

Miss Elder—Of course, I don't believe them, but everybody tells me I don't grow old a bit.

Miss Sharpe—Perhaps you would find it easier to believe what they say to others.—Boston Transcript.

—

Mrs. Crimsonbeak—That Mrs. Bacon is a very contrary person, don't you think?

Mrs. Yeast—What makes you think so?

"Why, only yesterday she gave a 5 o'clock tea at 4 o'clock, and had nothing but cocoa."—Yonkers Statesman.

—

Modern Maid—I wish some advice.

Old Lady—Certainly, my dear. What is it?

Modern Maid—Shall I marry a man whose tastes are the opposite of mine, and quarrel with him, or shall I marry a man whose tastes are the same as mine, and get tired of him?—New York Weekly.

—

Jack (presumptuously in love with his employer's daughter)—Is Mr. Cassimere in?

Servant—Yes, sir.

Jack Potts (horribly disappointed)—Well, I'm glad to hear it. He might catch cold outside—beastly weather. Good night.—Texas Siftings.

—

A lady who had been taken ill at her own home, and who wished to spare herself the annoyance of having many people come to the door on her day for receiving, sent a card round to her friends with this written upon it: "Mrs. C., being unable to leave her bed through illness, will not be at home next Wednesday, as usual."—Tid-Bits.

* * *

At this season it behooves the good housewife to look out for moths. The most effective way of caring for wearing apparel is to brush it carefully once a week, so that eggs or grubs are removed. But this method is difficult with many things which must be cared for. A benzine spray is sure death to eggs and grubs. Care should be taken not to bring artificial light in proximity to the stuff. The operation should, in fact, be performed in the sunlight.

* * *

The diet scheme of the woman who wishes to reduce her avoirdupois is simple and inexpensive, says the Chicago News. She eschews white bread and never eats any breakfast. Bohemian or black bread contains nutritive elements without starchy qualities. Fasting until the luncheon hour is an easily acquired habit and may be adopted by easy stages until the tomach makes no claim for nourishment early in the day.

* * *

LOVE'S MAGIC:

What piteous contrasts do we see,
What subjects for regret,
'Twixt what they say a man should be
And the husbands that they get!

Yet, never waste your sympathy
On her, oh, friend of mine!
Each thinks that hers surpasses the
Original design. —Washington Star.

* * *

The Minneapolis Tribune, in the subjoined paragraph, cleverly dresses down a most provoking practice, which has been known to exist even in Scranton: "We fry ours in lard," exclaimed a loud, shrill voice, and as at that moment the strains of the grand opera overture ceased, the words were heard by an entire audience. It seems that during an artistic performance which no lover of music could afford to lose, these two females had been discussing the most approved method of cooking oysters! It is a very frequent practice with women present at public performances to discuss the fashions, domestic affairs, their ailments, etc., and to indulge in all sorts of personal gossip to the great annoyance of those who have the misfortune to be seated near them. Often in the midst of the finest periods of the orator or the most entrancing strains of the vocal or instrumental performer, our ears are pierced and our artistic sense shocked by this senseless gabble of ill-bred, unappreciative people who never for a moment forget their own petty affairs."

* * *

An interesting insight into the ways of the ultra new woman was furnished by the testimony in a London court of Mrs. Beauclerk, a stock broker. Mrs. Beauclerk testified that she employed her husband in her office, but she dismissed him from her employ last August because of certain derelictions of duty. Whenever she went out she used to lock the door of her private office. "Do you mean to say," asked the solicitor general, "that if you saw the man you had sworn to honor and obey writing in your private room you would be so hard hearted as to say: 'Out you go?'" "I should, certainly," was the answer.

* * *

AFTER MARRIAGE:

Wife—What do you think of my new walking dress, Charlie?

Husband—Should think there was room for quite an extended promenade in the sleeves alone.—Boston Transcript.

—

Intimate Friend—Has your husband's love grown cold?

Sarcastic wife—Oh, no. He loves himself just as much now as he did when we were married twenty years ago.—Somerville Journal.

—

Jillson says marriage may be a failure, but the man who embarks in it usually has to pay 100 cents on the dollar.—Buffalo Courier.

—

A pious old lady recently sent as a silver wedding present a pair of flatirons, a rolling pin and a motto worked on cardboard reading "Fight On."—Tid-Bits.

—

"I am going home to mother," said the young wife, "and what is more, I am not coming back till I hear you have eaten that pie I took so much trouble and pains to make for you."

"I am glad to hear," meekly said the young husband, "that you think enough of me to attend my funeral."—Indianapolis Journal.

—

It is a born philosopher who can cheerfully go out every night and cover up, in the frosty atmosphere, 150 geraniums, just because he loves his wife.—Cleveland Plain Dealer.

* * *

HEALTH HINTS:

There is no doubt whatever that true Graham bread—that is, bread made with Graham flour properly prepared and not obtained by a simple mixture—is much more nutritive than ordinary bread. It is also more digestible for the reason that it is less fermented. It is more nourishing, containing a larger amount of proteid and fatty matters, and is of very great therapeutic service in the employment of a vegetarian regimen, since it enables us to increase the amount of proteid substances absorbed without having recourse to flesh foods.

Hall's Journal of Health is probably not far amiss when it says: Bad ventilation deforms more children and destroys more health than accident or plague. There is reason to believe the scrofulous diseases common among children proceed from the ignorant habit of being put to sleep in beds and perambulators with the head under the bed-clothing, so as to inhale air already breathed and further contaminated by exhalations from the skin. "Look here," said a doctor to a woman, "you are smothering the life out of your child's lungs. How would you like to drink the water you wash in? Well, when you cover the baby's head up you force him to use air that is just as bad and just as impure."

It will no doubt greatly cheer the debilitated citizen to learn that the normal number of corpuscles to each cubic millimetre of blood is estimated at 4,200,000.

When exposed to the sun a light hat (light both in weight and color) should be worn; black absorbs the heat. A wet cloth, sponge or green leaf may be worn inside of the hat as a safeguard. Great care should be taken between the hours of 12 m. and 3 p. m., as the danger of sunstroke is always greatest during those hours. Upon the approach of a feeling of exhaustion, faintness, fatigue and headache, lie down at once in a cool, shady place and apply cloths wrung out of cold water to the head and neck. A person who is overcome by the heat should be removed at once to a shady place and the shirt strang and waistbands loosened. Cool drinks of water should be given and a doctor sent for at once. If the person is very faint, he or she should be laid upon the back and given a teaspoonful of aromatic spirits of ammonia in a little cold water. Do not apply cold water to the body, but rub the hands and feet until the circulation has been restored. When the skin is dry and hot the person should be placed against a wall or other support (in a sitting posture), cold water poured over the body and ice applied to the head.

* * *

HOUSEHOLD HINTS:

Bread crumbs or French chalk may be used in cleaning soiled white kid gloves.

In choosing meat select that of a fine, smooth grain, of a bright red color and white fat.

When boiling steak, throw a little salt on the coals, and the blaze from the dripping fat will not annoy.

To mend large holes in stockings or merino underwear, tack a piece of net over the hole and darn through it.

To loosen readily the scales of fish, to cut the slime and to freshen and make firm sea fish, pour vinegar over them.

Delicate colored silks should never be laid away in white paper, as the chloride of lime used in bleaching the paper often draws out the color.

Turpentine and sweet oil, half and half, is a proper preparation to use in brightening a piano. Apply with a soft rag and polish with a chamois leather.

Toothache can generally be cured immediately by putting a small piece of cotton saturated with strong ammonia, into the hollow of the affected tooth.

To clean a Leghorn hat there is hardly anything more efficient than to rub it thoroughly with a slice of lemon. If it is carefully done the hat will look as fresh and clean as if it were new.

The asbestos cooking mats are practically indestructible. They cost but a few cents and the relief they afford the cook's mind is so great that no one using them is likely afterward to do without them. They are also excellent for toasting, the bread being laid on them instead of being held over a fire by a fork or an ordinary wire toaster.

A convenient pocket pincushion is readily constructed of two small rounds of cardboard covered with silk and overhanded together after a piece of wadding has been laid between them. The edge can then be set thickly with pins, but here the right sort should be used. The cheap articles of home manufacture are too large for the purpose. Small English pins should be employed.

To make a dainty glove mender get a small silver ring and sew to it pieces of narrow blue ribbon, letting them hang down a short distance from the ring. To one attach a pair of small silver-topped scissors; to another a pretty shaped needle book of blue plush; to the third tie a silver finger, which any jeweler will make for you. This is to put in the finger of the glove while mending it. To the fourth ribbon sew a braided strand of different colored silks. Have the silver ring hang from the two two broad pieces of ribbon, which are joined at the top. A less expensive one may be made by using a wooden finger and steel scissors.

* * *

SELECTED RECIPES:

Parisian Salad.—Cut four or five very young carrots and as many turnips (cooked) into rounds an inch long and not quite half an inch in diameter; cut some asparagus heads and some tinned French beans the same length; now slice three cold potatoes and a large beetroot into rounds half an inch thick, and cut these rounds into quarters. Spread the bottom of a dish with just a little liquid jelly, and fix the triangles of potato and beetroot in this in a crown shape, and put the dish on ice till set. Now stir together, in half a pint of just liquid jelly, about thirty or so button mushrooms, some French beans, and asparagus points cut small, peas, small pieces of pickled cauliflower, and a little celery, and fill up the crown with this mixture, letting it set, with a slight hollow in the center of the top. Mask it all (being careful to avoid covering the crown of potato and beetroot) with some good mayonnaise and fill up the center with the carrots, turnips, beans, ets., which should have been tossed in oil, lemon juice, pepper and salt.

Asparagus on Toast.—After looking over carefully and washing, tie in small bundles and stand upright in rapidly-boiling water, to which a teaspoonful of salt has been added. Boil twenty minutes or half an hour, until the stems are tender. Meanwhile, toast slices of bread, trim, butter, and arrange on a heated platter. When the asparagus is done, remove carefully, drain, and place on toast, with the heads in one direction. Make a white sauce of a tablespoonful of butter, one of flour, a little salt, a saltspoon of pepper, and enough of the water in which the asparagus was boiled to make the desired consistency (usually one cup, pour over asparagus and serve.

Pineapple Jelly.—Remember this cannot stand more than two hours unless it is kept icy cold, as the pineapple will digest the gelatin. Pare and grate one large pine, add half pound sugar, then add a half box gelatin that has been soaked half an hour. Put the whole over the fire and stir constantly until it is steaming hot. Now press through a colander. Decorate a cylinder mold with almonds and bits of angelica; fasten them in place by dipping them in a little melted gelatin. Fill in the pineapple and pack in cracked ice with just a little salt. Stand two hours and serve with whipped cream.

A Pineapple Pudding.—A fitting ending to these recipes is this most beautiful pudding. Pare and cut into slices, half inch thick, one nice pine. Cut these slices into tiny rounds, and line a small round mold, bottom and sides. Put into a saucepan a quarter pound of butter; same of sugar and rice flour; work together and add half pint of hot milk; stir until boiling, and stand aside to cool. When cold, add first the yolks of three eggs, and when well mixed, stir in carefully the whites well beaten. Turn this mixture into the mould and steam one hour. Serve with a liquid pudding sauce.

Asparagus Rolls.—Cut the asparagus in one-half inch pieces, rejecting all tough parts. Boil in salted water twenty minutes and drain. Take seven or eight stale rolls, remove the tops and take out the soft inside crumbs, reserving the tops for future use. Boil one pint of milk, thicken with one tablespoonful of arrowroot, and two well-beaten eggs, season with salt and pepper and one tablespoonful of butter; add the asparagus, fill the rolls, which should have been heating in the oven, replace the tops and serve. This is a very popular English method for cooking asparagus.

Asparagus Omelette.—Cut off tops, break the stems at part ceasing to be tender, cut in half-inch pieces until you have about a pint. Boil in salted water about twenty minutes. Drain. Beat six eggs until light and foamy, and add one-half teaspoonful of pepper, and one cup of milk. Have a lump of butter hot in the omelette pan, turn in the mixture, cover, and place on back of stove until firm. Before folding, spread on the asparagus, and turn out on a hot platter.

Pineapple Chips.—Select large, perfectly sound pines; pare them, and cut into very thin slices. Weigh and allow one pound of sugar to each pound of pineapple. Put these slices on platters and strew over the the sugar. Stand them in a warm place (like a drying closet) for a week. Turn the fruit every day until dry. Now put them in a hot oven for ten minutes. When cool put them away in tin boxes with waxed paper between. This will keep all winter.

Stewed Asparagus.—Cut in pieces an inch long, rejecting all tough parts and laying the heads one side. Put all excepting the heads in a saucepan of boiling salted water. Boil fifteen minutes; add the heads and boil ten minutes longer. Drain, and add to the asparagus one cup of milk or cream, one tablespoonful of butter, half a teaspoonful of salt, a dash of pepper, and serve.

Asparagus and Salmon Salad.—Cook two bunches of asparagus until tender. Cut off the points and drain. Mix with one quart of cooked salmon, three tablespoonfuls of oil, two of lemon juice, one of vinegar, one teaspoonful of salt, one-quarter pepper; put on ice. When ready to serve, put fish in center of salad bowl, place asparagus points around, and turn one cup of mayonnaise dressing over asparagus.

TAKE DEPEW TO TASK.

His Speech in Detroit in Favor of Sound Money Causes a Flood of Vituperation from the Men Who Oppose His Views.

New York, June 21.—When Chauncey M. Depew made an address in Detroit on May 2, at the dedicatory exercises of the Detroit chamber of commerce, he took chances that he knew not of. It took the west some days to realize what had really happened. Then it began to retaliate. The silver newspapers were the first to come back with a reply. For days Mr. Depew received by mail scores of newspapers with marked paragraphs in which his speech was alluded to. These newspaper articles, to quote Mr. Depew, "were remarkabably fertile in epithet, but barren in argument."

Mr. Depew kept track of them as closely as possible. He compiled the following list of comments upon his speech, which he wrote down: "It is weak, puerile, transparent, fallacious, inspid, misleading, foolish, ignorant, deceptive. I am a talker, but no thinker; shallow, a reader who does not digest. I am a gold bug, a goldite, a gold fish, a millionaire doctrinaire, the representative of a bigoted, a bullying section. I am a lobbyist, a corruptionist and some twenty other things. I could stand this with calm fortitude had not a San Francisco paper called me a saucer."

In the last month Mr. Depew has received, perhaps, 1,000 letters from all parts of the country, in which the writers take him to task for views he has expressed.

WHO IS IT

That insists upon keeping a stock of

Radway's Ready Relief

In the house?

Why, the wise mother. Because, when taken internally it cures in a few minutes, Cramps, Spasms, Sour Stomach, Heartburn, Nervousness, Sleeplessness, Sick Headache, Diarrhœa, Dysentery, Summer Complaint, Colic, Flatulency and all internal pains.

DOSE—Half a teaspoonful in half a tumbler of water.

Used externally, it will cure Rheumatism, Neuralgia, Mosquito Bites, Stings of Insects, Sunburns, Bruises, Burns, Scalds, Coughs, Colds and all throat troubles.

Radway's Ready Relief, aided by Radway's Pills, will cure Fever and Ague; Malarious, Bilious and other Fevers.

Fifty Cents a Bottle. Sold by Druggists.

RADWAY & CO., New York.

RADWAY'S PILLS.

Purely vegetable, mild and reliable. Cause perfect digestion, complete assimilation and healthful regularity. Cure constipation and its long list of unpleasant symptoms and rejuvenate the system. 25 cents a box. All druggists.

What is CASTORIA

Castoria is Dr. Samuel Pitcher's prescription for Infants and Children. It contains neither Opium, Morphine nor other Narcotic substance. It is a harmless substitute for Paregoric, Drops, Soothing Syrups, and Castor Oil. It is Pleasant. Its guarantee is thirty years' use by Millions of Mothers. Castoria destroys Worms and allays feverishness. Castoria prevents vomiting Sour Curd, cures Diarrhœa and Wind Colic. Castoria relieves teething troubles, cures constipation and flatulency. Castoria assimilates the food, regulates the stomach and bowels, giving healthy and natural sleep. Castoria is the Children's Panacea—the Mother's Friend.

Castoria.

"Castoria is an excellent medicine for children. Mothers have repeatedly told me of its good effect upon their children."

Dr. G. C. Osgood, Lowell, Mass.

"Castoria is the best remedy for children of which I am acquainted. I hope the day is not far distant when mothers will consider the real interest of their children, and use Castoria instead of the various quack nostrums which are destroying their loved ones, by forcing opium, morphine, soothing syrup and other hurtful agents down their throats, thereby sending them to premature graves."

Dr. J. F. Kincheloe, Conway, Ark.

Castoria.

"Castoria is so well adapted to children that I recommend it as superior to any prescription known to me."

H. A. Archer, M. D., 111 So. Oxford St., Brooklyn, N. Y.

"Our physicians in the children's department have spoken highly of their experience in their outside practice with Castoria, and although we only have among our medical supplies what is known as regular products, yet we are free to confess that the merits of Castoria has won us to look with favor upon it."

United Hospital and Dispensary, Boston, Mass.

Allen C. Smith, Pres.,

The Centaur Company, 77 Murray Street, New York City.

CAUTION

TO OUR PATRONS:

Washburn-Crosby Co. wish to assure their many patrons that they will this year hold to their usual custom of milling STRICTLY OLD WHEAT until the new crop is fully cured. New wheat is now upon the market, and owing to the excessively dry weather many millers are of the opinion that it is already cured, and in proper condition for milling. Washburn-Crosby Co. will take no risks, and will allow the new wheat fully three months to mature before grinding.

This careful attention to every detail of milling has placed Washburn-Crosby Co.'s flour far above other brands.

MEGARGEL & CONNELL

Wholesale Agents.

TODAY'S BARGAINS IN SHOES

$5 Men's French Calf Shoes,	$3.50
$4 Men's Russet Shoes, very fine,	3.00
$5 Men's Kangaroo Shoes,	3.50
$3 Men's Fine Shoes,	2.00
$2 Men's Shoes, -	1.10
$1.25 Men's Shoes, -	.75
$5 Ladies' Shoes, very fine,	3.50
$4 Ladies' Shoes, French Bongola,	2.50
$3 Ladies' Shoes, -	2.00
$2 Ladies' Shoes, -	1.25
$1.25 Ladies' Shoes, -	.75
$1.50 Misses' Shoes, -	1.00
$1.00 Misses' Shoes, -	.69
75c. Schoolboys' Shoes,	.49

Call and examine these shoes. They are of the best of makes and our special offer will benefit you. No trouble to show goods.

DAVIDOW'S SHOE STORE, 140 Penn Avenue.

Moosic Powder Co,

Rooms 1 and 2 Commowealth Bld'g, SCRANTON, PA.

MINING and BLASTING POWDER

MADE AT MOOSIC AND RUSHDALE WORKS.

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Electric Batteries, Fuses for exploding blasts, Safety Fuse and

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Manufacturers and Dealers in

ILLUMINATING AND LUBRICATING OILS

Linseed Oil, Napthas and Gasolines of all grades. Axle Grease, Pinion Grease and Colliery Compound; also a large line of Paraffine Wax Candles.

We also handle the Famous CROWN ACME OIL, the only family safety burning oil in the market.

Wm. Mason, Manager.

Office: Coal Exchange, Wyoming Ave. Works at Pine Brook.

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CUSHMAN'S MENTHOL INHALER

HAVE YOU ASTHMA CATARRH HEADACHE NEURALGIA

This MENTHOL INHALER will cure you. A wonderful boon to sufferers from Colds, Sore Throat, Influenza, Bronchitis, or HAY FEVER. Affords immediate relief. An efficient remedy, convenient to carry in pocket, ready to use on first indication of cold. Continued Use Effects Permanent Cure. Satisfaction guaranteed or money refunded. Price, 50 cts. Trial free at Druggists. Registered mail, 60 cents. S. D. CUSHMAN, Mfr., Three Rivers, Mich., U. S. A.

CUSHMAN'S MENTHOL The purest and safest remedy for all skin diseases, Eczema, Itch, Salt Rheum, old Sores, Burns, Cuts. Wonderful remedy for PILES. Price, 35 cts. at Druggists or by mail prepaid. Address as above. BALM

For sale by Matthews Bros. and John H. Phelps.

Complexion Preserved

DR. HEBRA'S VIOLA CREAM

Removes Freckles, Pimples, Liver - Moles, Blackheads, Sunburn and Tan, and restores the skin to its original freshness, producing a clear and healthy complexion. Superior to all face preparations and perfectly harmless. At all druggists, or mailed for 50cts. Send for Circular.

VIOLA SKIN SOAP is simply incomparable as a skin purifying Soap, unequaled for the toilet, and without a rival for the nursery. Absolutely pure and delicately medicated. At druggists. Price 25 Cents.

G. C. BITTNER & CO., TOLEDO, O.

For sale by Matthews Bros. and John H. Phelps.

RAILROAD TIME-TABLES

Central Railroad of New Jersey.

(Lehigh and Susquehanna Division.)

Anthracite coal used exclusively, insuring cleanliness and comfort.

TIME TABLE IN EFFECT JUNE 2, 1895.

Trains leave Scranton for Pittston, Wilkes-Barre, etc., at 8.20, 9.15, 11.30 a.m., 1.25, 2.00, 3.05, 5.00, 7.10 p. m. Sundays, 9.00 a. m., 1.00, 2.15, 7.10 p. m.

For Atlantic City, 8.20 a.m.

For New York, Newark and Elizabeth, 8.20 (express) a. m., 1.23 (express with Buffet parlor car), 3.05 (express) p.m. Sunday, 2.15 p. m. Train leaving 1.23 p. m. arrives at Philadelphia, Reading Terminal, 6.21 p. m. and New York 6.45 p. m.

For Mauch Chunk, Allentown, Bethlehem, Easton and Philadelphia, 8.20 a.m., 1.23, 3.05, 5.00 (except Philadelphia) p. m. Sunday, 2.15 p.m.

For Long Branch, Ocean Grove, etc., at 8.20 a. m., 1.23 p. m.

For Reading, Lebanon and Harrisburg, via Allentown, 8.20 a. m., 1.23, 5.00 p. m. Sunday, 2.15 p.m.

For Pottsville, 8.20 a. m., 1.23 p. m.

Returning, leave New York, foot of Liberty street, North river, at 9.10 (express) a.m., 1.10, 1.30, 4.30 (express with Buffet parlor car) p.m. Sunday, 4.30 a.m.

Leave Philadelphia, Reading Terminal, 9.00 a.m., 2.00 and 4.30 p.m. Sunday 6.27 a.m.

Through tickets to all points at lowest rates may be had on application in advance to the ticket agent at the station.

H. P. BALDWIN, Gen. Pass. Agent.

J. H. OLHAUSEN, Gen. Supt.

PICTURESQUE LEHIGH VALLEY RAILROAD

May 12, 1895.

Train leaves Scranton for Philadelphia and New York via D. & H. R. R. at 7.45 a. m., 12.05, 1.20, 2.38 and 11.38 p. m., via D., L. & W. R. R., 6.00, 8.08, 11.20 a. m., and 1.30 p. m.

Leave Scranton for Pittston and Wilkes-Barre, via D., L. & W. R. R., 6.00, 8.08, 11.20 a. m., 3.50, 6.07, 8.52 p. m.

Leave Scranton for White Haven, Hazleton, Pottsville and all points on the Beaver Meadow and Pottsville branches, via E. & W. V. R. R., 6.40 a.m., via D. & H. R. R. at 7.45 a. m., 12.05, 1.20, 2.38, 4.00 p. m., via D., L. & W. R. R. 6.00, 8.08, 11.20 a. m., 1.30, 3.50 p. m.

Leave Scranton for Bethlehem, Easton, Reading, Harrisburg and all intermediate points via D. & H. R. R., 7.45 a.m., 12.05, 1.20, 2.38, 4.00, 11.38 p. m., via D., L. & W. R. R., 6.00, 8.08, 11.20 a. m., 1.30 p. m.

Leave Scranton for Tunkhannock, Towanda, Elmira, Ithaca, Geneva and all intermediate points via D. & H. R. R., 8.45 a.m., 12.05 and 11.35 p.m., via D., L. & W. R. R., 8.08, 9.55 a.m., 1.30 p.m.

Leave Scranton for Rochester, Buffalo, Niagara Falls, Detroit, Chicago and all points west via D. & H. R. R., 8.45 a.m., 12.05, 9.15, 11.38 p.m., via D., L. & W. R. R. and Pittston Junction, 8.08, 9.55 a.m., 1.30, 3.50 p.m., via E. & W. V. R. R., 3.41 p.m.

For Elmira and the west via Salamanca, via D. & H. R. R., 8.45 a.m., 12.05, 6.05 p.m., via D., L. & W. R. R., 8.08, 9.55 a.m., 1.30, and 6.07 p.m.

Pullman parlor and sleeping or L. V. chair cars on all trains between L. & B. Junction or Wilkes-Barre and New York, Philadelphia, Buffalo, and Suspension Bridge.

ROLLIN H. WILBUR, Gen. Supt.

CHAS. S. LEE, Gen. Pass. Agt., Phila., Pa.

A. W. NONNEMACHER, Asst. Gen. Pass. Agt., South Bethlehem, Pa.

Del., Lack. and Western.

Effect Monday, June 24, 1895.

Trains leave Scranton as follows: Express for New York and all points East, 1.40, 2.50, 5.15, 8.00 and 9.55 a.m.; 12.55 and 3.34 p.m.

Express for Easton, Trenton, Philadelphia and the south, 5.15, 8.00 and 9.55 a.m., 12.55 and 3.34 p.m.

Washington and way stations, 3.55 p.m.

Tobyhanna accommodation, 6.10 p.m.

Express for Binghamton, Oswego, Elmira, Corning, Bath, Dansville, Mount Morris and Buffalo, 12.10, 2.35 a.m., and 1.21 p.m., making close connections at Buffalo to all points in the West, Northwest and Southwest.

Bath accommodation, 9 a.m.

Binghamton and way stations, 12.37 p.m.

Nicholson accommodation, at 4 p. m. and 6.10 p. m.

Binghamton and Elmira Express, 6.05 p.m.

Express for Cortland, Syracuse, Oswego Utica and Richfield Springs, 2.35 a.m. and 1.21 p.m.

Ithaca, 2.35 and Bath 9 a.m. and 1.21 p.m.

For Northumberland, Pittston, Wilkes-Barre, Plymouth, Bloomsburg and Danville, making close connections at Northumberland for Williamsport, Harrisburg, Baltimore, Washington and the South.

Northumberland and intermediate stations, 5.00, 9.55 a.m. and 1.30 and 6.07 p.m.

Nanticoke and intermediate stations, 8.08 and 11.20 a.m. Plymouth and intermediate stations, 3.40 and 8.52 p.m.

Pullman parlor and sleeping coaches on all express trains

For detailed information, pocket time tables, etc., apply to M. L. Smith, city ticket office, 328 Lackawanna avenue, or depot ticket office.

"The D. L. & W." DELAWARE AND HUDSON RAILROAD.

Commencing Monday, day, July 20, all trains will arrive at new Lackawanna avenue station as follows:

Trains will leave Scranton station for Carbondale and intermediate points at 2.20, 5.45, 7.00, 8.25 and 10.10 a.m., 12.00, 2.20, 3.55, 5.15, 6.15, 7.25, 9.10 and 11.20 p.m.

For Farview, Waymart and Honesdale at 7.00, 8.25 and 10.10 a.m., 12.00, 2.20 and 5.15 p.m.

For Albany, Saratoga, the Adirondacks and Montreal at 5.45 a.m. and 2.20 p.m.

For Wilkes-Barre and intermediate points at 7.45, 8.45, 9.38 and 10.45 a.m., 12.05, 1.20, 2.38, 4.00, 5.10, 6.05, 9.15 and 11.38 p.m.

Trains will arrive at Scranton station from Carbondale and intermediate points at 7.40, 8.40, 9.34 and 10.40 a.m., 12.00, 1.17, 2.34, 3.40, 4.54, 5.55, 7.45, 9.11 and 11.33 p.m.

From Honesdale, Waymart and Farview at 9.34 a.m., 12.00, 1.17, 3.40, 5.55 and 7.45 p.m.

From Montreal, Saratoga, Albany, etc., at 4.54 and 11.33 p.m.

From Wilkes-Barre and intermediate points at 2.15, 8.04, 10.05 and 11.55 a.m., 1.12, 3.14, 3.39, 5.10, 6.08, 7.20, 9.03 and 11.18 p.m.

Erie and Wyoming Valley.

Trains leave Scranton for New York and intermediate points on the Erie railroad at 7.00 a. m. and 3.24 p. m. Also for Honesdale, Hawley and local points at 7.00, 9.40 a. m. and 3.24 p. m.

All the above are through trains to and from Honesdale.

Train for Lake Ariel 5.10 p. m.

Trains leave for Wilkes-Barre at 6.39 a. m. and 3.45 p. m.

NEW YORK ONTARIO AND WESTERN RAILWAY

SCRANTON DIVISION.

In Effect, May 19th, 1895.

North Bound.						South Bound.					
205 Local Pass	203 N Y Express	201 Local Pass	Stations (Trains Daily, Except Sunday.)	202 Local Pass