### THE SCRANTON TRIBUNE-SATURDAY MORNING. AUGUST 31, 1895.

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

SHE'LL WSH SHE WASN'T NEW: When her duty's manifolded, And her hours of ease are few, Will a change come oe'r the spirit Of the woman who is "new?" When she's drawn upon a jury, Or is drafted for the wars. Will she like her "freedom" better Than the "chains" she now abhors?

When she's running for an office And gets "left," and has the blues, Won't she wish that she was back in The "oppressed" old woman's shoes When the ship of state she's steering "Mid a storm of mad abuse, Won't she wish that for the ballot She'd ne'er thought she had a use?

When she finds that she is treated "Like a man." O, tho' she's longed For just that, won't she be tempted Oftimes to think she's wronged? When no man e'er gives his scat up In a car, or deigns to hold Her umbreila when it's raining. Won't she wish that she was "old?"

Won't she think the men "just horrid," Left to hustle for herself. Where she's looked on as a rival In the race for power and pelf?" When Man's reverence no longer Is accorded as her due. When he treats her as a brother. She'll be sorry that she's new! --Mary Norton Bradford.

<text>

### THE MODERN MAN;

The MODERN MAN: She plunged into the lake's bright tide (She was a swimmer brave). It was a trick. She thought with pride: "My lover'll jump and save!" He caimly puffed his cigarette And mused—the heartless clown! "I know that water's very wet; I wonder if she'll drown?" Verhause -Exchange.

In the opinion of Agnes Hilton, as expressed in the Chautauquan, the "advent of a fashion requiring a woman to be able to do something more than cling and con-sume must tend to good if it does nothing more than reduce the number of the help-less creatures. She is not new in the world; not new anywhere in the world. For, the woman of all countries and times, the woman who has breathed her soul into all human progress, the most numerous

Finally, as to plums:

Don't wring them, but put them, dripping wet, on a flat, broad, wood table; smooth them out carefully with a small cloth. Be sure not to leave any wrinkles. In haif an hour remove the silk from the table, and it will have the lustre of new silk. Black ribbons may be treated in the same way. Colored silks and ribbons may also be renewed in like manner, provided the colors will not run, which may be ascer-tained by testing small pieces.

tained by testing small pieces. In repairing or altering cotton clothing it is vexatious to find that the machine stitching has shrunken, drawing the seams, hems, etc., into puckers. The teacher of dressmaking in one of the largest educational institutions in the country teaches her pupils to overcome this by soaking the spool of thread over-night in a glass of water, then standing it where it will dry, and it is ready for use. She also says to oll colored thread thoroughly with machine oil to make it stronger and have it work easier. Try both of these ways, and see if you are not pleased with the result. CHOICE RECIPES: Breakfast Dried Beef.-Cut or pare the equal parts of the syrup and white brandy. Cover immediately. Ginger pears are a delicious sweetmeat. Use a hard pear, peel, core, and cut the fruit into very thin slices. For eight pounds of fruit after it has been sliced use the same quantity of sugar, the juice of four lemons, one pint of water, and a half pound of ginger root, sliced thin. Cut the lemon rinds into as long and thin strips as possible. Place all together in a preserving kettle and boil slowly for an hour.

hour. Spiced pears are an excellent relish. To make them, place in a porcelain kettle fourpounds of sugar, one quart of vinegar, one ounce of stick clanamon, and half an

CHOICE RECIPES: Breakfast Dried Beef.—Cut or pare the beef very thin and freshen by placing in hot water for a few minutes; pour off the water; place in the pan or skillet a lump of butter, and as soon as it is heated put the dried beef into it, adding five or six eggs immediately. I I II To Broll Fish.—Any small fish or the steaks of a large fish are nice broiled. Prepare as for frying, rub the bars of the gridiron with butter, then place the fish skin down, do not turn until nearly done, and broil slowly. Turn up and lay in a dish with butter, pepper and salt. IIIII Succotash.—Cut the corn from eight ears and mix with one pint of lima beans; cover with water and boil for about an hour; drain off and add one teacupful of milk, and when this is heated put in one tablespoonful of butter, with salt and pepper to taste. Simmer the whole gently for about iten minutes. To a course of sugar, one quart of vinegar, one ourse of stick cinnamon, and half an ounce of cloves. When this comes to a boil, add to it eight pounds of pears that have been peeled, and cook until tender. Skim out the fruit and put in glass jars. Boil the syrup until thick and pour it over them. Apples may be used in the same manner. Pickled pears are made thus: Boil to-gether three pounds of sugar, three pints of vinegar, and an ounce of stick cli-namon. Use seven pounds of sound pears, wash, and stick three or four cloves in each pear and put them in the hot syrup and cook slowly twenty-five minutes. Turn them into a stone jar with the syrup and cover. The following day pour off the liquid and heat and turn over the fruit again. It may require heating the second time.

The same authority adds: The same authority adds: To make grape preserves, press with the fingers the pulp from the fruit and put it through a sieve to remove the seeds. Put the juice, pulp and skins into a preserving kettle, and to every pint add one pound of granulated sugar and bolt until as thick as required. Grupes are one of the best fruits we have for jellies. Wild grapes are consid-ered by many as even better than the cul-tivated fruit. To make jelly, stem the grapes carefully and wash well. Put them into a preserving kettle, cover, and heat slowly. Stir frequently and cook until the fruit is well broken and has bolled. Take from the fire and squeeze through a jelly

for about ten minutes. || || || Almond Frosting.—Almond frosting makes a delicious addition to a loaf of white cakes. Beat the whites of two eggs to a stiff froth, stir in half a pound of powdered sugar and a quarter of a pound of almonds, blanched and powdered to a paste. Flavor with orange flower water, and, if you choose, a few drops of almond extract. extract.

and, if you choose, a few drops of almond extract. II II II Baked Apple Pudding.—The yolks of four eggs, six large pippins, grated, three tablespoonfuls of butter, one-half cup of sugar, the juice and half the peel of one lemon. Beat the sugar and butter to a cream, sitr in the yolk and lemon with the grated apples. Pour in a deep pudding dish to bake. Whip the whites and add them last. Grate a little nutmeg over the top. Eat cold with cream. II II II Plum Porridge.—Take one-half pint of milk, add six raisins, and allow to cook for five minutes. Then take one table-spoonful of corn starch and moisten it with two tablespoonfuls of of milk. Turn this quickly into the half pint of milk and stir back and forth until it thickens. Then cool for one minute and add one tablespoonful of sugar. From the first and sources that the from the first is well broken and has bolled. Take from the first and sources through a jelly bag. Measure the juice into a porceialn kettle and set upon the stove to boll. For each plat of juice allow one pound of granulated sugar, and while the juice is bolling place the sugar on tin pans and put it in the oven, stirring often. When the juice has bolled steadily twenty minutes add the hot sugar and stir rapidly until it dissolves. It will make a hissing sound as it fails in and melt quickly. Let the jelly boll up once and take from the stove. Have the glasses heated by standing them in hot water and pour the liquid jelly into them. When it is perfectly cold cover the glasses. Jelly of two colors and different flavors hay be made with the same grapes by separating the pulp and skin of the grapes and cooking each one by itself. One will be purple and the other amber.

tablespoonful of sugar. || || || Boiled Potatoes.—This homely vegetable is frequently slighted in cooking. A white mealy potato is a welcome addition to any meal. Wash and scrape or pare thin, rinse in cold water, then throw into a ket-tle of boiling water, in which two tea-spoonfuls of sait have been put. Boil rapidly. Drain, remove the lid for a mo-ment so that the steam can escape, then serve immediately. || || || How to Cook Pens.—Pens should be care-

by itself. One will be purple and the other amber. Grapes make an excellent spiced fruit. To prepare them, pick from the stems seven pounds of ripe grapes and separate the pulp from the skin. Put the skins into a preserving kettle over the fire with enough water to prevent them from burn-ing. In another kettle place the pulp and cook until it will press easily through a sieve to remove that seeds. Add the strained pulp to the skins with half a pint of sharp vinegar and one ounce each of whole cloves, allspice, and cinnamon. Boil together until it is thick and put into jelly glasses.

serve immediately. How to Cook Pens.—Pens should be care-fully picked over but not washed, as in washing them that little sweet stem that connnects the pen to the pod is lost. Put them into fresh bolling water and boll them thirty minutes. Then drain them into a colander, put them into a hot dish and season them with pienty of sweet, fresh butter, a little sait, and if you choose, a little pepper, and put the dish of pens in the oven for not over two minutes. IIIIII Stuffed Egg Plant.—Cut the plant in two; scrape out the inside and put it in a sauce-pan with a little minced ham; cover with water and boil until soft; drain off and add two tablespoonfuls grated crumbs, one tablespoonful of butter, half a minced onion, with pepper and sait to taste. Fill each half of the hull with the mixture; add a smail tump of butter and bake for fiften minutes. Or, if preferred, omit ham; using more bread crumbs and mixing them with beaten egg yolks (two to an egg plant). Together until it is thick and put into jelly glasses. Grape julce makes a fine sherbet. Put in a saucepan half a pound of granulated sugar and one quart of water. Let it boll a few moments. Take from the fire and add the juice of one lemon and a table-spoonful of gelatine that has been dis-solved in a gill of water. When cool add a half pint of julce from any dark rich grape, and turn into a freezer and freeze, When frozen and before you remove the beater add the white of an egg beaten to a froth with one tablespoonful of pow-dered sugar. Stir thoroughly into the sherbet. Cover and repack. Stand in a cool place for two hours.

egg plant). Peach Cobbler.-Fill a shallow pudding dish or deep earthen ple plate with ripe

## DRIFT.

There the tide in the affairs of men. Which, taken at the flood, leads on to for

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time: Omitted, all the voyages of their life Is bound in shallows, and in miseries; And we must take the current in it serves,

Or lose our ventures. -Shakespeare

Or lose our ventures. -Shakespeare. Perhaps during this season of the year, more than at any other, when a great many of our people are going away on their annual vacations, have they af-forded opportunities to recognize at least some of the many advantages of the city of Scranton. Those who were born here and but very seldom go elsewhere, often live on for years and finally die and never learn fully to realize and appreciate some of the mare natural blessings which but few of the larger citles are permitted to enjoy. Man at best is an ungrateful crea-ture and since ingratitude makes the otherwise cultured and refined appear rude and repulsive, it certainly can only prove wholesome for us to be reminded from time to time that our own city really does possess advantages of which we all have every reason to feel proud as well as thankful.

—:::-Although it is great many Scrantonians they that a great many Scrantonians they they summer and speak of the scashor and speak of the scashor and speak of the most reason to prive for they of the scashor to prive mountain at the transmer, here, as at most other places when the day time, during the heat is true in the day time, during the heat is strue in the day time, during the heat is true in the day time, during the heat is true in the day time, during the heat is strue in the day time, during the heat is true in the day time, during the heat is strue in the day time, during the heat is strue in the day time, during the heat is strue in the day time, during the heat is strue in the day time, during the heat is strue in the day time, during the heat is strue in the strue when in most other cities the people is the scenter in the day they for and knowing is conducted by the scenter is an intervent in the scenter is the strue in the scenter is the

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this particular. --:!!:---Sometimes we hear it said that it is a freat misfortune that Scranton is an in-hand city. Yet in spite of this seeming drawback, we certainly can boast of as good, fnot better, drinking water as any for that matter, of any other state. There itizing and other similar clogging-the-stream-industries carried on along the voirs. Neither is the coroner in any way officially identified with the city water works. But on the other hand, miles and miles out of the city, in the quiet primeval officially identified with the city water works. But on the other hand, miles and miles out of the city, in the quiet primeval officially identified with the city water works. But on the other hand, miles and miles out of the city, in the quiet primeval public innocence-where springs are bubbling up through the white sand as clear as crystal, we prudently and wisely re-with a population upward of 100,000, from mother nature herself, in its original and undulterated state of pureness. Lancas-ter and Reading. Fhiladelphia, Baltimore any Mew York would giadly give almost if of nature and one of the rare gifts that here been bestowed upon our inland via but money cannot buy it. It is that here been bestowed upon our inland via but no net enjoy himself, there is soled and may thing else, are es-press. No matter what else a man may be certainly can not enjoy himself, there for good, pure air and water ought to be any string the weil as highly grateful for the product as well as highly grateful f

We often say that life, as well as nature, generally is pretty evenly balanced, i. e., the child who laughs a great deal usually cries a great deal, that the man who to-day may be exceedingly kind, tomorrow may be just as harsh, and that a delightful place in summer invariably means an ex-tremely dreary and unusually trying region in winter. No doubt this is the general rule of things as one commonly would find it, yet this rule is entirely inapplicable to the city of Scranton. Our winters are not a bit colder than we find them else-where. Here again nature comes to our

the city of Scranton. Our winters are not a bit colder than we find them else-where. Here again nature comes to our side, with her surrounding mountains, breaking and checking the cold and the storm. But on the other hand, although we occasionally do experience the ex-hilarting effect of a so-called cold wave, we again are highly favored with all the fuel we need, and the best in the world, in order to keep warm. The coal deposits under and around our city are amongst the best and richest throughout the entire an-thracite region. Our coal mines not only supply us with cheap fuel, but in addi-tion, they furnish employment, either di-rectly or indirectly, for fully one-half the working people of this city; they have in one scenes founded Scranton; have kept it growing at almost a miraculous rate up to the present, and from the indica-tions at hand now there really is no tell-ing what it is not destined to become in ten or twenty years from this. Simply look at the number of iarge buildings, both public as well as private, many run-ning into hundreds of thousands of dol-lars, that have been put up during the last year, and others in the course of erection now; notice the new industries that have been added and those that are constantly, social, intellectual, civil and religious, all of which are growing very rapidly, both influence and strength; compare it with the Scranton of only ten years ago, and you will perhaps form some idea of the manifold advantages as well as the prom-ising and rosy outlood of the city, which over world-renowned neighbor down the your world-renowned neighbor down the dish or deep earthen ple plate with ripe pealed peaches, leaving in the pits to in-crease the flavor of the fruit. Add cold water enough to half fill the dish and cover the while with a light paste rolled to twice the thickness used for pies. Cut slits across the middle, prick with a fork and bake in a slow oven about three-quarters of an hour. The peaches should be sugared according to the taste before putting on the crust. Serve either warm or cold; the crust should be inverted after being cut into sections, and the peaches piled upon it. Eat with sweet cream. <text><text><text> "A mining town near Wilkes-Barre." TROUBLESOMS RHYME WORDS.



## His Clever Feats of Voice-Throwing.

-:||:--Another instance. Herman Weiss keeps a small tinware and crockery store at No. 2559 Eighth avenue. De-

but fearing to venture down into the cellar himself, he called to the sup-posed intruder. "How did you get down there?"

had now thoroughly aroused his

Some idea of the extent to which vic-

'Stay!' was the next command. 'What do you want me to do?' 'Do as I com-mand!' mand!" "'All right,' said the now obedient

won't.'

The publication in last Saturday's Tribune of a letter from C. A. Hartley narrating an episode on a railyay train in which by his wonderful gift of ventriloquism he had a fellow pas-senger perplexed half out of his wits has brought forth some additional par-ticulars of Mr. Hartley's skill in this direction. Here, for instance, is Mr. Hartley's version of a day he once passed with the verdant villagers of Shohalo. "Shohola Glen," said the ventrilo-quist, "is a diminutive Coney Island on excursion days, and the day I se-lected for my outing was no exception to the rule. Fully two thousand New Yorkers were three, and among them I recognized many witnesses of my L road exploits. As they greeted me I saw in their faces that 'well, aren't-you-going-to-give-us-some-amusement' expression. Mays. 'Now take off your collar and tie!' Off they came quickly. 'Now place them on your right leg.' All right,' replied young Mays, and on they went. 'Take off your coat and waist.' They were promptly removed. 'Your shoes'' 'Place your right shoe on the

expression.

you-going-to-give-us-some-amusement expression. "Proper conditions prevailed. I singled out for my subjects William Davenport, a Mr. Beyer, a dispenser of milk shakes whose name I do not recall, and last, but not least, that genial character, known to all the newspaper fatternity in New York city. Pete Gannon, the veteran of Ridge-wood, N. J. I had little difficulty in getting them all under the spell, for when they found themselves the tar-get for, as they supposed, some un-seen enemy, they severally began to seek him out. I sent a 'raking fire' of shot at them, which they vainly endeavored to dodge. Between Daven-port and the unseen the following col-logny ensued:

down there?" Desiring to bring Weiss' voice up to its highest pitch, Mr. Hartley replied as from below: "I can't hear you." "How did you get down there?" fair-ly shrieked Weiss, as he threw him-self on his hands and knees, and bent close to the floor in order to make himself heard. "Go hang yourself." came the voice from below. Mr. Hart-ley had now thornushly aroused his stantly. "'Yes, you do. I am Jos Cotton.'

"We will see," he said, "who will

"Yes, you do. I am Joe Cotton.' Whereupon Davenport chuckled to him-self over his sagacity, and yelled in re-turn: 'I knew it. Where be you, Joe,' and in the next breath, 'Here, here, darn it, stop shootin.' "I succeeded in putting several shot squarely into his mouth. They could be heard plainly as they struck his teeth. "'Hold up your head,' I called to him. 'I want to put one of your lamps out,' and as I spoke I landed two fairly in the eyes, and at the same instant I scattered a few among some of his friends who stood hard by. "It nettled them all and with a whoop, each with stones in hand, rushed to the foot of the mountain, and selecting the spot where they supposed their tor-mentor lay in hiding, they hurled the stones in that direction with an earn-estness that had no uncertain sound. "We will see," he said, "who will hang. Harry, go get a policeman." And forthwith Harry went. The en-raged Weiss in his excitement wanted to tender the ventriloquest \$3.75 in change for a \$2 bill. The latter waited long enough to see the lad return with a big policeman. Together they repaired in haste to the cellar. Mr. 'Hartley could hear the lad say, as they proceeded on the way: "You'll hear him call you. He just told me I was a big fool." estness that had no uncertain sound. "Poor Pete Gannon imagined his friend, Tice Ritner, was lost in fast-nesses of the forest, and for an hour or nesses of the forest, and for an hour or more he kept up a conversation with the imaginary Tice. He was with diffi-culty persuaded to leave the Glens, for, as he said, he would stay there a month if he was sure Ritner was lost in the mountains. An ambitious amateur photographer tried to get a picture of Gannon in the act of throwing stones we the mountain elda. It wouldn't de:

up the mountain side. It wouldn't develop." -:11:--

Some idea of the extent to which vic-tims may be carried when once under the spell may be gleaned from the fol-lowing incident which Mr. Hartley vouches true in all its details: "Half a dozen Italian boys selling their 'first editions' stood under the shadow of big St. Paul's on Vesey street. Tony Manoli, Angelo and Michael Rossi, Jim Bertoll and Frank Romalo were the names of the five principal actors in the scene. It was midday. The lads were gazing curiously through the big iron fence bars, upon the grand old weather-beaten tablets under which rest the bones of long-parted folk of revolu-tionary times. Suddenly a voice as from the old church called: " 'Hey. Tony, bring me in a last edi-tion.' The frightened lads looked at each other in alarm. The more ven-turesome Tony cried out in answer: "Where-a you are?' 'I am locked in here. Go and tell the policeman to let me out.' Tony was somewhere reluct-ant to do as he was bidden. The small inds all bays an inherent fear of 'de Here is another of Mr. Hartley's reminiscences. It concerns that well-known and shining New York political light, Timothy Dry-Dollar Smith: "The Marion club, numbering among its members the Hon. Timothy D. Sulli-ran bad its annual outlang at Green.

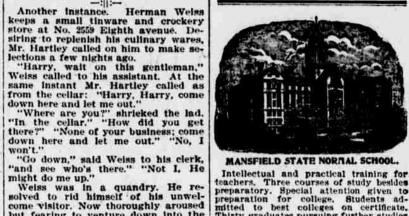
Treen-

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all forms of indigestion and stomach trouble. MUNYON'S Catarrh Cure soothes and heals the afflicted parts and restores them to bealth. No failure: a cure guaranteed. MUNYON'S Kidney Cure speedily cures pains in the back, loins or groins and all forms of kidney disease. MUNYON'S Nerre Cure cures nervous-ness and builds up the system. MUNYON'S Vitalizer imparts new life, restores lost powers to weak and debilita-ted men. Price \$1.00. No matter what the disease is or how many doctors have failed to cure you, ask your druggist for a 25-cent vial of one of Munyen's Cures, and if you are not bene-fited your money will be refunded.

MURYO

They were promptly removed. 'Your shoes!' 'Place your right shoe on the left foot.' 'Now your left shoe on the right foot.' 'Turn your coat inside out.' 'Fit it on so.' The commands were severally obeyed with alacrity. 'Your hat upon your head inside out?' The lad was a sight. 'Now go home.' He scampered off amid the shouts of his companions."



MANSFIELD STATE NORTAL SCHOOL

MANSFIELD STATE NORTAL SCHOOL. Intellectual and practical training for feachers. Three courses of study besides preparatory. Special attention given to preparation for college. Students ad-mitted to best colleges on certificate. Thirty graduates pursuing further studies last year. Great advantages for special studies in art and music. Model school of three hundred pupils. Corps of sixteen teachers. Beautiful grounds. Magnificent buildings. Large grounds for athletics. Elevator and infirmary with attendant nurse. Fine gymnasium. Everything furnished at an average cost to normal students of \$143 a year. Fall term, Aug. 2. Whiter term, Dec. 2. Spring term, March 16. Students admitted to classes at any time. For catalogue, containing full information, apply to S. H. ALBRO, Principal,

S. H. ALBRO, Principal, Mansfield, Pa.



Well, did you hear the latest? We are selling Shoes for half their actual value. Such remarkably low prices have never been heard of before in the city. Our line of \$1,00 La-dies' Shoes are worth \$1.30, and our line of Ladies' 51.50 Shoes are worth \$2.30. Our \$2.25 Ladies' Shoes are of the best of makes and are warranted equal to any \$4.00 Shos in the city. Our \$1.50 Men's Shoes are worth \$2.00, and our \$2.00 Men's Shoes are worth \$2.00, and our \$2.00 Men's Shoes are worth \$2.00 And Shoes in the city. Our \$2.25 Hand-Sewed Shoes are worth seeing, and you can't duplicate same for less and you can't duplicate same for less seeing, and you can't duplicate same for loss than \$3.50 elsewhere.

# ONLY BY A PERSONAL VISIT

Is it possible for you to get a fair idea of the character and magnitude of this sale. Therefore we say visit the sale, inspect the goods, note the prices. We want you to see with your own eyes and know from your own experience that this sale is the best opportunity that has ever occurred in

logny ensued: "Hey, hey; drop it. Do you want to put my eye out?" yelled Davenport as if speaking to a man haif a mile away. "Yes," I answered in the distant volce, "I'm after your heart, too." "Come and show yourself." "I can't. I'm 'way over here." "I know who you are,' telling those standing by it was Joe Cotton, a col-ored iad living at the Glen. "This was my cue, so I answered in-stantly.

For the woman of all countries and times, the woman who has breathed her soul into all human progress, the most numerous woman of civilized lands and especially of the United States, has been and is a producer of wealth, and socially equal to her man' or any other man of her environ-ment. I cannot think of a more appro-priate way of bringing forward this old man's will which fell under my eyes a few years ago. After the formal introduc-tion, the old man went on to say that his wife had worked with him for more than half a century, that their fortune was as much the creation of her hands as of his and that therefore he set aside one-half of the estate as rightly hers to dispose of as might seem right to her. The words were plan and sober homespun from the specth of daily life. There was no sign in them of a feeling that he was doing anything but a simply just act toward a partner in business. But what a recomi-tion was there of the dignity and rights of the systek his hart the right with have ascribed his hart the right with have ascribed his hart the right with have ascribed his hart the right with the head sucked his hart the right with the head sucked his hart the right way that he head has here on her with the head shis action to her when half of his, but all of her own, he did not gritte head sucked his hart the right way that he was excited or angry. He might have ascribed his action to her with the head was her own, by right of cre-stion, to do what she liked with! "The work oget up abroast of this old-fash-toned farmer's with: "WITH LUNGS INFLATED:

WITH LUNGS INFLATED: When Laura rides her bicycle, In bioomers much admired, She always reaches home at night Pneumatically tired. -Exchange.

-:11:-

THE BICYCLE MAID:

They say that she revels in riches— She charms with her beauty and talk; But, alas! for her charms; She'll not come to my arms, Not her!—with that "bicycle walk."

They say she's been feted by princes Where kings are accustomed to stalk; But, aiss! though 'tis hard, Baril not play in my yard; Not her!-with that "bicycle walk."

And the maids, they may fide when they're ready. And primp with pink powder and chalk; But they'll never catch fish. Though they weep and they wish. Mot them!-with that "blcycle walk." -Stanton, in Times-Herald.

The solvent of canning time gives per-tinency to the following directions of the Now York Sun: For Canning Pears.-To every three pounds of fruit allow one and one-half pounds of sugar and a half pint of water. reel the pears and lay them in cold water is keep them from turning dark before they are wanted. When the syrup is boiling, put the pears in and cook until hey look clear or a fork can be stuck into hem easily. Have the jars standing in a pan of hot water and carefully fill them with the fruit. Pour the hot syrup over meen, filling the jars to the top. Cover and meal.

ing brandy pears, Bartletts are sarlety that will give entire satis-they have a more decided flavor other. Select firm but ripe stion, as they have delect firm but until an any other. Belect firm but until ara, peel, and boil in a weak syrap until ay can be pearced with a straw. Take to truit out, drain, and put if an. Have but out, drain, and put if an. Have dra rich, bet strap made with three dra rich, bet strap made with three

Finally, as to plums: For canning greengages or blue plums, prick the fruit with a fork to prevent bursting. Prepare a syrup allowing two pounds of granulated sugar and a half plut of water to every three pounds of fruit. When the sugar is dissolved put in the fruit and heat slowly to boiling point. Let it cook ten minutes. Skim out the fruit and place in jars. Let the syrup boil another ten minutes, then pour over the fruit and cover at once. Canned blue plums make delicious ples for winter use. Spiced plums are fine with meats. The damson plums have the best flavor. To seven pounds of fruit add three and a half pounds of brown sugar, one plut of sharp vinegar, and one ounce each of cinnamon, cloves and allspice. Scald them three times and put into jars.

A DISILLUSION:

He thought as he gazed in her eyes, "She is dreaming a poem, I know!" But she suddenly said (And his love-it fell dead), "How far does this old ocean go?" -Atlanta Constitution.

The first Chinese woman doctor gradu The first Chinese woman doctor gradu-ate of an American medical college to practice in China, and the second woman of her race to take an occidental medical degree, is now on her way across the Pa-cific to her native land to inaugurate there a new era in woman's work among wo-men. She is Dr. Hu King Eng, a woman characteristically celestial in every way, despite her nine years' residence in the United States. She has never discarded her quaint, rich native dress and loves her own land best. She has never discarded her duaint dest. She has never discarded her duaint dest. She has never a discarded her duaint dest. She has never and in obtaining actual experience in her profession, and a week ago she salled from San Francisco for Foo Chow, where she will take up her life work as physician and missionary at the Woman's Hospital.

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THE NEW AGE:

In Cupid's boson fear and doubt For one brief moment centers; The horscless carriage stands without— The heartless woman enters! —Chicago Times-Herald.

DISENCHANTED:

HOUSEHOLD HINTS: When silk looks greasy remove grease by spreading magnesia on

If one wears old loose kid gloves while froning they will save many callous spots on the hands.

on the hands. When anything has been spilled on the stove or milk has boiled over and a suffo-cating smoke arises it may be dispelled by spinkling the spot with sait.

Tinoture of myrrh dropped into the wa-ter is an excellent wash for the mouth and the throat; the proper proportions are ten drops of myrrh to a glass of water.

The modern rolling-pin of giass of water. The modern rolling-pin of giass, for pic crust, is hollow, so that it can receive the cracked ice necessary in handling puff-pagte. Much better ithan dipping the hands into ice water. Little bags of orris powder are consid-ered among the daintiest devices for per-fuming bed linen and underclothing, and are more popular than lavender just now in the most luxurious houses.

are more popular than lavender just now in the most luxurious houses. Never use hot water when washing the hands, as it tends to make the skin too tender and sensitive. Lemon will remove most stains from the nails and skin, and pled before retiring. Loose, perforated solves should under these circumstances be worn at night. Midew may be removed in the follow-fore retiring. Loose, perforated any one mating the solution of any before retiring. Loose, perforated any one mating the solution of any fore mating the solution of any before retiring. Loose, perforated any one mating the solution of any before the solution of the solution powdered chalk and moistening with clean, cold water. After this dry slowly in the open air, rime, and if the marks are still there repeat the process. It may be not any the solution of the solution the end the spots will be removed. Mow to Keep Eggs.-Pack the ergs in stat with the small end down in boxes that will hold not more than five or six dozen. If kept in a cool place and the box turned ever about twice a week the ergs are not turned the yolks will settle through the outer albumen until they touch the shell and the ergs will then applied the solar albumen until they touch the shell and the args will then applied the solar albumen until they touch the shell and the args will then applied the solar albumen until they touch the shell and the args will then applied the solar albumen until they touch the shell and the args will then applied the solar albumen until they touch the shell and the args will then applied the solar albumen until they touch the shell and the args will then applied the solar albumen until they touch the shell and the args will then applied the solar albumen until they touch the shell and the args will then applied the solar the solar albumen until they touch the shell and the args will then applied the solar t

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There is a class of people who have enough brains and energy to discover many good things of this world, develop thom to their fullest extent, but keep all the good there is is them to them-selves, acting somewhat as if they were and that they were really conferring a high honor upon their fellow mortals in conceding them standing room in some obscure and univiting corner. As a re-suit of this spirit every large oity and even some of the smaller towns, for that matter, constantly is confronted with the solution of the most perplexing questions, is order to matinan the rights and privi-lesses, the personal opportunities and local advantages naturally belonging to the people. In this pericus Bernard by the mane we are very doold whether there is another city in this section of the com-try manyfesting issue of this baneful influ-once. The tone of our city is male only as-terprising, but generous as well, a fact to which our various institutions are firm

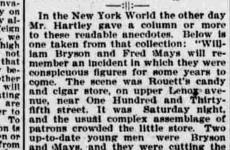
van, had its annual outing at Green-wood Lake, July 8. I happened to have a longing for this romantic spot my-self, and was a visitor on the above day named. I had no sooner arrived at the lake than I was taken in hand by some members of the club whom I had met in the city at places where I had exerin the city at places where 1 had exer-cised my ventriloquial powers. They immediately 'set me on' Timothy, our senator. As I approached him he heard his name called, as he supposed, some distance away, looked uneasily toward the spot several times without nearesting them turning to me he asked

toward the spot several times without answering, then turning to me he asked who it was that was jollying him. As he asked me he looked me over careful-ly, his face lighting up with that be-witching smile common to him on any humorous occasion, and said: "That'll do. You're Charlie Hartley. Don't you remember the night I rode up with you on the Third avenue L train, when you had the little fellow hanging of the disturbance. "'He mus-a be hungry.' 'How he get dere?' 'Some-a bod mus-a let-a him out.' 'It's a big-a shame,' they variout.' 'It's a big-a shame,' they vari-ously observed. "I called from the same spot: 'Tony.' 'What.' he replied quickly, his face a picture of seriousness. 'Go over to the — building and tell Mr. R. to come here right away. Tell him to let me out.' 'What-a you name?' I gave the name of a friend of Mr. R. "'All right," the lads chorused, and off they dashed for Mr. R. ''Imagine my surprise to see Mr. R. ten when you had the little fellow hanging on the straps to get at the supposed man on the roof?"

man on the roof?" "I did recall the incident, but didn't suspect at the time that I was being complimented by the widely known Mr. Sullivan. The senator, ready for a joke, pointed out Owen O'Melia, a brother member and told me to be dead with pointed out Owen O'Melia, a brother member, and told me to 'go ahead with him.' No need to go into the details of Owen's mishaps. He yelled back an answer to every query I put to him. Poor Owen imagined it was a Mr. Burke calling him a half mile away, and after yelling himself hoarse he started off in a vain but merry search for Mr. Burke. He delivered himself (in answer to the questions I hurled at (in answer to the questions I hurled at him) of the following:

'Yes. " 'Call Peter Monaghan." "'The score is 9 to 2.' "'Yes, I will enter the sack race.

"'Come in out of the wet.' "Hise voice gave out at the end of the second hour. He could scarcely be



of water

held up his hands in turn while the mis-siles came on, the lads concluded some invisible hand was at work, and when I called out as from the thin air: "Bryson, I will appear to you at 12 o'clock tonight," a look of terror over-spread his face, while his companions listened with awe. "I am going home," said the youth, in a tremor.

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"I am going home,' said the youth, in a tremor. "Beware!' said the unseen presence, and the pair stood still. Young Bryson betrayed signs of extreme fear. I di-rected a young lad 'in the know' to undeceive him. Young Mays took a hu-morous view of the situation, for his next remark was: "Throw me down some money.' "Peace! Be still? came in answer. He became more serious, and observed to those near him: 'It's a speck: I'm going to skip for home.' Furchy report

ant to do as he was bidden. The small lads all have an inherent fear of 'de copper,' so he replied mournfully: "'I'm afraida da cop.' 'Go getta one,' urged his companions, while one of them turned to me and asked: 'Wouldna you, Mist?' 'Who wants a paper?' I asked of Tony. 'A deada man. I tinka he mus-a be alive.' "'Tony! Tony! called the voice from int to do as he was bidden. The small never before so forcibly illustrated.

"Imagine my surprise to see Mr. R. ten minutes later with a crowd of eager and panting urchins at his heels, mak-

ing for the spot with great haste. I tried to retreat without being observed but the quick eye of my friend detected me in the act."

A STAND OFF.

From Harper's Bazar. "My dear sir," he wrote to the editor, "may I ask why you printed my sonnet among your humorous items? It was not humorous. I demand some sort of repara-

tion." "My dear sir," replied the editor, "we regret the error and will make reparation. Send us a comic poem and we will print it in the obituary column. This will make the average right."

In the house?

PILLS.

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That insists upon

DAVIDOW'S SHOE STORE, man. I tinka he mus-a be alive." "'Tony! Tony! called the voice from the big edifice. 'Let me out! I want to get out. I have been here seventy-five years and I am tired.' A crowd had now collected, but those in the rear could hear nothing, as the conversation I carried on was in the low, sepulchral tone. The lads appeared to be under a spell, and not a soul knew the cause of the disturbance.

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heard above a whisper."

up-to-date young men were Bryson and Mays, and they were cutting the air with brilliant sallies at the expense

air with brilliant sallies at the expense of their less illustrious comrades. I interrupted their proceedings as soon as I entered. The lads, unable to stand the onslaught of small shot which I directed at them from my mouth (un-observed, of course, by them), drew their coats over their heads as the best means of protection. They then en-deavored to seek out their tormentor. Their accusations fell upon their hap-less associates, but as each of the latter held up his hands in turn while the mis-siles came on, the lads concluded