The SCHANTON TRIBUNE-SATURDAY MORNING, JANUARY 25, 1896.

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Facts of Interest To Women Readers.

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

"This year," says the Sun, "will be | plead, but the woman compets. She made memorable by the occurrence of is master of the situation which he im-the twenty-eighth election of the presi-agines is controlled by himself alone. dent of the United States. It has opened Usually, when a woman picks out a iso with threats and dangers of war in man for a husband, her husband he is both the New and the Old World; but bound to be; and she does not need to it has a further and a sentimental dis- ask him to take the place either. She tinction which in these days more es-pecially gives to it special interest. The does not give up that advantage, but year 1896 is leap year, when, according tradition, it is permissible for women to make proposals of marriage to men. instead of waiting, as in ordinary years, for the men to propound to them the heart for the purpose of gratifying it. momentous question. How far women actually take advantage of this opportunity afforded by leap year is not discoverable from statistics, nor can it be found out in any other way open to if she permits that advantage to pass the philosopher. Matters of that sort over to a man. Keep men in their are of a delicacy which prevents all proper place, Judith, whether it be leap self-respecting men and women from relating publicly the details of their occurrence. We read in novels and see upon the stage specimens and methods of love-making and marriage proposals, but they are imaginary and fictitious. The particulars of the betrothal vantage yourselves, we say to women. of men and women in actual life are Make them surrender and then deal not disclosed for the satisfaction of vul-

posal is ever made formally by the wocannot be known. A man who receives nine preference and boasts of it, or otherwise violates the sacred confidence which such a confession was made, is a wholly contemptible fellow, whose

word no one would take. "A letter from a young woman of the rich guerdon of your glowing Poughkeepsie, published in the Sun the hearts." other day, suggests, however, that the traditional privilege enjoyed by women in leap year is seriously regarded by some, if not many, of them, for the writer must be taken as representative of feminine feeling to a greater or less extent. Four years ago she looked on leap year with amusement only, she says. It never occurred to her to improve its peculiar privilege; but now at the graver age of twenty-eight, she acknowledges, it no longer 'seems funny to her.' She is disposed to take advantage of the liberty of proposing marriage which it allows her. She is willing herself to propound the momentous question, but she asks us for counsel as to the proper, advisable, and most probably successful method of doing it. She wants to know whether she should beat around the bush or put the question directly and plumply, and if there is not danger that in case the man rejected her proposal he would outrage her feelings and betray sacred confidence by telling of her revelation.

We are obliged to confess that there is that danger, so far as concerns many men. The novely of the proceeding might induce them to describe it. The probability also is that for the same reason she would be more nkely to suffer the mortification of a rejection than to enjoy the satisfaction of an accepti-ance. Long custom and the very na-ture of man induce in him a preference for taking the lead on such an occasion, according to his own fallacious concep-tion. He desires to appear to himself as the active love maker. He wants to feel that he has conquered the heart of the Justice-The poor worman! This fer the mortification of a rejection than feel that he has conquered the heart of the girl in an engagement in which he was the aggressor. Practically he de-ceives himself. Instead of winning a heart he loses a heart. The final pro-pering.) Is the sale on yet? heart he loses a heart. The final proposal does not come from the woman, but the affection which provoked it was cultivated and stimulated by her. is 3 o'clock now. I have two hours. Love first warmed her heart, and, with (Aloud.) The court is adjourned to 10 feininine art inherited from Eve herself o'clock tomorrow morning .-- Judge. and brought to the highest, finest, and mose delicate perfection during the many thousands of years of its cultivamany thousands of years of its cultiva-tion by women, she kindles a responsive emotion in his breast. Thus it may be said that both in leap year and in all years women virtually make the pro-posal. They lead up it. They incite it. They arrange the circumstances fa-vorable for it. They smooth the way to it. They suggest it to the man, un-less he be a concelted fellow so far that he invites his deserved rejection by thrusting his unwelcome advances on the woman. The mother of a girt will often assist her in this warfare on ne measuring heat a motion of the woman is werfare on the motion of the woman is a starp knife cut them up in one-inch pieces and place them on evention by women, she kindles a responsive a masculine heart, employing in her behalf the most consummate strategy. "This is not at all discreditable to women. It casts upon them no injur-ious reflection. It is rather a glorious tribute to them. They are the source and fountain of the tenderest and most ennobling sentiment which controls mankind. They give to existence a poetical color. Nor do we mean to imply that consciously and deliberately they set out to provoke a proposal. They only follow instinct and obey the law of their being without studied consideration of the methods they pursue. unless they be veterans at the business in whom artifice has come to dominate ature. They cannot help it. They where make so. In the field of love they are make so. In the field of love they he pare the real conquerors. Men may de-lude themselves with the notion they they are the winners, but really they are the vanquished. Instead of pur-suing they are the led. Instead of be-ing primary they are only secondary in that gentle quest and encounter. Women have the mastery there and not women. The victory is the wom's and not the man's. After his subju-sation the man's. After his subju-stion the man's, After his subju-stion the privilege of pleading for mercy, and, thank Godt he gets it from feminine grace. Itite as he may be deserving of it. He can only are made so. In the field of love they

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requires that the formal suing shall be

"We counsel our fair Poughkeepsie correspondent, therefore, that she will surrender a priceless feminine privilege year or any other year. If women transform them from suppliants into arbiters of their fate, they will grow arrogant when they should be humble. Don't give them the chance to refuse your overtures. Hold that point of adwith them as your merciful hearts dicgar curiosity. Hence, whether the pro- tate. If they will not come to terms under the captivation of your charms, man rather than the man, and, if the they will not be likely to yield to your inversion of the usual method of pro- spoken proposal of marriage. It would cedure occurs, how often it takes place, also flatter them too much. They would get a wholly false conception of such a flattering demonstration of femi- their actual relative place with reference to women. Make them do the proposing. Let the confesison of subjugation and the plea for mercy come from them, while you wait, no matter how impatiently, to bestow upon them

WOMAN ON THE BENCH: Mrs. Justice Lovesales-What is the

onarge against this woman? Officer-She is a shoplifter. I caugh: her coming out of Smith's with a whole cargo of goods concealed about her per-son-sliks, laces, ribbons, and a dosen other things charge against this woman?

but, indeed, I could not help it. It was bargain day, and— The Justice (excited)-Bargain day, was 1? Go on.

The Prisoner-Yes; and you never saw. such bargains in your life. I had no money; but when I saw the watered silk at 79 cents a yard, that you couldn't get anywhere else in town for less than 80 cents, I couldn't leave the store without it. The Justice (more excited)—How wide was 11?

was it? The Prisoner-Nearly a yard wide. The Justice-And only 79 cents a yard! The Prisoner-Yes. And then the laces on the bargain counter! They were lovely. One piece of Valenciennes was marked down to 98 cents, and I couldn't, I couldn't

go without that. The Justice-Gracious me! Ninety-eight for Valenciennes! The Prisoner-Yes, your Honor. And

you just ought to have seen the flowered moire ribbon at 79 cents a yard! I tried, ch, so hard to resist the temptation, but

the mixture into a buttered

HEALTH HINTS: lumps and very smooth. Add the sodn-water, stir up fast and well, and bake in immediately. "Loppered" milk, or "clab-ber," is better than buttermilk. Dr. P. Ritter says the mouth is the starting point and breeding place of germs. He has frequently seen workmen and workwomen lose their places on account

To Fry Oysters .- Use the largest and best oysters; lay them in a row upon a clean cloth and press another upon them, clean cloth and press another upon them, to absorb the moisture, have ready several lief of pain. On the basis of many years beaten eggs, and in another dish some finely crushed crackers; in the frying pan heat enough butter to entirely cover the dentists to examine the mouths of all school children at stated intervals, the parents to be informed of the result of the examination, and left to have the treatoysters; dip the oysters first into the eggs, then into the crackers, rolling it or eggs, then had the crackers, folling it or them over that they may become well encrusted; drop into the granite frying pan and fry quickly to a light brown. Serve dry and let the dish be warm. ment required carried out privately of through institutions; the appointment of

Seed Wafers .-- One-half pound of sugar Need Waters,--One-half pound of sugar, one-quarter pound of butter, crearned with the sugar; four eggs, beaten very light; enough flour for soft dough, one ounce caraway seeds, mixed with the dry flour. Mix well, roll into a very thin paste. Cut into round cakes, brush each over with the white of an egg, sift powdered sugar upon it, and bake in a brisk oven about ten minutes, or until crisp. Do not take them from the baking tins until nearly cold, as they are apt to break while hot,

Oyster Salad.-Take half a gallon of fresh oysters, the yolks of six hard-bolled eggs, one raw egg well beaten, two table-spoonfuls of melted butter, a tablespoonful of mustard, with pepper and salt, a teacup of vinegar and four bunches of cenery. Drain the liquid from the oysters and put some hot vinegar over them; set on the fire five minutes; let cool; mash the

other things. The Justice-Woman, what have you to say for yourself? The Prisoner-I am guilty, your Honor: backing. Make a white sauce of one tableboiling water. Carefully remove the up-per crusts; take out the pleces of bread; fill with the hot oysters and serve at once. Beef Cakes .- Cut enough meat from your beer cakes. -Cut enough meat from your cold roast of beef to make two cupfuls when chopped fine with two small onions. Add to this two tablespoonfuls of tomato catsup, one cup of fine bread crumbs, and half a cup of gravy. Mix well and mould into cakes, sprinkle with bread crumbs

and bake to a delicate brown. When cold lay the cakes on a large platter, pour a tablespoonful of mayonnaise over each, and stick a sprig of parsley in the center of every cake. Coriander Cookies.-One cup of butter.

three cups of sugar, one cup 'lopperel' milk or cream, four eggs, seven cups flour, or just enough to stiffen into a rollable paste; two tablespoonfuls coriander seed (ground or beaten), one tablespoonful

of soda, dissolved in boiling water. If you use sweet milk, add two teaspoonfuls cream-tartar. You may substitute cara-

of a good bird by the addition of any kind of satuce. The flavor of all ducks is mi-proved by putting a tew tablespoonful of sherry, in the duck is minimized cleary and onlon in the bodies before they are cooked. Bouffle of Rabbit.—Mince and pount monothing the mean the bodies before they are cooked. monothing the mean the bodies ince he was moody and slient, and ho raw rabbit, and to each two ounces of pounded ham, the yelks of two eggs, pluch of salt and while pepper, and a ting fur into it a glil of whipped cream and the while of the raming and value-bring him to another avowal. At inst he raw rabbit, three gaits all mixed is stiff as possible, with a very thry pluch of salt; three parts fill a south duck parsies and coraline pepper. Sour Milk Cakes—One quart sour, er basest; salt to inste. Mix the molassi to the furth with the milk. Put the flour into a der bow, in the milk. Put the flour into a ders bow, in the milk. Put the

called to him to come back. I had seen him leave me forever in that minute and could not stand it. When he came up the steps I said: 'Jack, I care for you a great deal.' The rest followed, and we were married in the spring.' The moment the berries acquire a golden

brown tint and oily stains appear the, should be taken from the oven, and a little piece of butter molted over them adds to the richness of the berry. If they are left until dark brown, the oll, which contains the aroma of the coffe, evaporates, and the dark liquid which is the re-sult of coffee-making with burned berries of the want of inclsor teeth or foul breath Continuous toothache frequently led steady men to the brandy bottle for the reled is devoid of perfume and flavor.

lief of pain. On the basis of many years' experience, he held the following to be de-manded: The appointment of experienced charaging it as it becomes dark. Shake out the powder and hang in the sun for a time. -All From the New York Sun.

LITERARY GOSSIP.

LITERARY GOSSIP. In the course of a long tribute to Eugeno Field published in the Chicago Times-Herald, Edmund Charence Stedman savs: "Of all moderns, here or in the old world, Eugene Field seems to me most like the survival, or revival, of the ideal jester of knightly times; as if Yorick himself were reincarnated, or as if a superior bearer of the baubie at the court of Italy, or of France, or of English King Hal, and come to life again-as much out of time as Twain's yanke at the court of Arthur; but not out of place, for he fitted himself as aptly to his folk and region as Puck to the fays and mortals of a wood reignty the jester, we see, was by all odds the wise man of the palace; the foppish agres, the obsequious courtiers, the swar-gering guardismen, the insolent nobles, and not seldom majesty itself. And thus it is that painters and romancers have oved to draw him. Who would not rather be Yorick than Osric, or Touchstone than be Beau, or even poor Bertuccio than one of his brutal mockers? Was not the re-doubtable Chicot, with his sword and brains, the true ruler of France? To come to the jesters of history-which is so much less real than fiction-what laurels are from the and the shifts merry inter-inders. Their shafts were feathered with mirth and song, but pointed with witson, and well might old John Trussell say that thus it often happens tha wise cou-ned is sweetly followed when it is is find well might old John Trussell say that thus it often happens tha wise cou-ter field 'anght on' to his time-a cou-plex American, with the obstreperous bi-less critenic fit he doliverad in jest. Yes, Field 'anght on' to his time-a cou-plex American, with the obstreperous bi-and the france is the doliverad in jest. dentists for the poor; delivery of ad-dresses in the public schools on the importance of the masticatory apparatus and the tollet of the mouth, and the dissemination of printed instructions on the tollet of the mouth to the poor population. The care of tooth-brushes is not sufilciently observed. In our city houses, a writer properly remarks, they stand in their cups or hang on their racks above the set toilet-bowls day and night, absorb ing any disease germs that may be float-ing about. They should be washed fre-quently-at least about twice a week-in some antiseptic solution, strong salt and water or blearbonate of sodium and water being two good and readily provided cleansers. Tooth washes and pastes should also be kept carefully covered. A celebrated Belgian physician says that yawning is an exceedingly healthy func-tion generally, besides having a very salutary effect in complaints of the pharynx and eustachian tubes. According to the results of late investigations, yawning is the most natural form of respiratory exercise, bringing into action all the respira-tory muscles of the chest and neck. It is recommended that every person should have a good yawn, with stretching of the limbs, morning and evening, for the purpose of ventilating the lungs and tonify-ing the muscles of respiration. An emi-nent authority claims that this form of gymnastics has a remarkable effect in re-lieving throat and ear troubles, and says that patients suffering from disorders of gymnastics has a remarkable effect in re-lieving throat and ear troubles, and says that patients suffering from disorders of the throat have derived great benefit from it. Dr. Blekiser recommends washing them

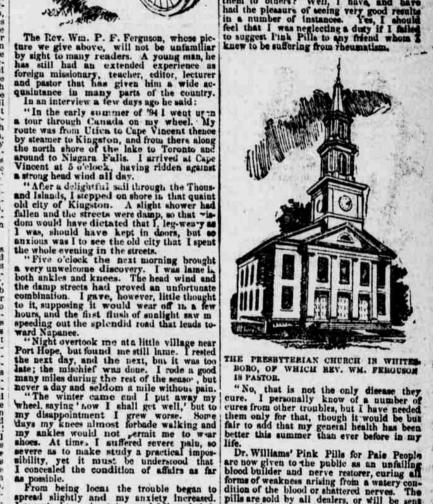
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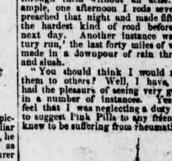
A CYCLING MINISTER'S EXPERIENCE. THE RESULTS OF LONG, HARD RIDING. FULLY 3,000 MILES ON HIS WHEEL. He Makes Some Reflections on the Benefits of the Sport and Tells of its Dangers.

m the Press, Utica, N. T.

good deal of space was taken by an article in relation to Dr. Williams' Pink Pilla. I did not at that time know what they were supposed to cure. I should have paid no attention to the article had I not enught the name of a lady whom I knew. Reading, I found that she is similar circumstances, had been greatly bene-fited by the use of Pink Pilla, and knowing her as I did I had no doubt of the truth of the statement that she had authorized. The first box was not gone before I aw a change, and the third had not been finished before ull signs of my rheumatic troubles were gone to stay.

before all signs of my cheumatic troubles were gone to stay. "I say gone to stay,' for though there has been every opportunity for a return of the trouble, I have not felt the first twinge of it. I have wheeled thousands of miles and never before with so little discomfort. I have had some of the most severe tests of strength and endurance, and have come through them without an ache. For ex-ample, one afternoon I rods seventy miles of the hardest kind of road before noon the next day. Another instance was a 'Cen-tury run,' the last forty miles of which were made in a downpour of rain through mud and slush. "You should think I would recommend them to others? Well, I have, and have had the pleasure of instance. Yes, I should fee that I was neglecting a duty if I failed to suggest Fink Fills to any friend whom I





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mould, and steam for one and a half hours. Serve with whipped cream of chocolate sauce. Oysters Stewed With Milk .-- Take a pint

The Prisoner-Yes. It will end at 5 c'clock this afternoon. The Justice (looking at her watch)-It

SELECTED RECIPES:

Grantham Gingerbread.-One pound o

out milk. A Delicious Way of Cooking Vermicelli. -Put on one pint of milk with two ounces of desiccated cocoanut, and let it get quite hot, then add quarter pound of vermicelli; let this cook till tender. Now add two ounces of well-washed and picked sul-tanas, put the mixture into a glass dish, pour over it one cup of cream, and sprin-kle the whole over with bleached and chopped pistachio nuts. Rebel Corn Coke.—Take two cups of hominy bolied soft: while hot mix in a large spoonful of butter. Beat four eggs. very light and stir into the hominy when

very light and stir into the hominy when cold, and add gradually one pint of milk. Lastly add half a pint of commeal. The

meter and with a sharp knife cut them up in one-inch pieces and place them on even-ly buttered baking pans two inches apart and the cut part up, and bake in a slow heat. It is well to try one in the oven, and if they flow too much add a trifle flour. If they do not flow enough flatten them a lit-tle before putting them in the oven. If properly made they will, when broken, have large holes in them and are some-times eaten by breaking them in half and pouring a little sherry or brandy in the sweet milk, add two teaspoonfuls cream tartar. Bake as soon as they are mixed. Crab Fritters.-For a one-pound can use two eggs, well beaten; a good half teacup pouring a little sherry or brandy in the holes. This is the genuine Grantham Gingerbread.-British Baker and Confectioner.

Chocolate Pudding .- Warm half a pint of milk, stir into it one-fourth pound of grated chocolate, and five ounces of crum-bled biscuits; stir all over the fire till dis-

bled biscutts; stir all over the fire till dis-solved, turn it into a basin, and leave till cool. Then mix in two ounces of caster sugar, and the beaten yolks of three eggs; whisk the whites to a froth, and mix them in. Pour the mixture into a buttered mold, and steam for oe and a half hours. Stale bread can be used instead of snones bis-A young married woman, the wife of a western congressman, was one of a party in Washington the other evening talking

Over the fire and bring to a boll. Turn of fine oysters, put them, with their own liquor and a gill of milk, into a stewpan, and, if liked, a blade of mace; set it over the fire, take off any scum which may rise; when they are plump and white turn them into a deep plate; add a bit of but-ter and pepper to taste. Serve crackers and dressed celery with them. Oysters may be stewed in their own liquor with-out milk.

batter should be of the consistency of a rich boiled custard. Bake in a deep pan. Graham Cakes.-Two cupfuls brown flour, one cupful white flour, three cupfuls sour or buttermilk, one full teaspoonful soda, dissolved in hot water, one teaspoon-ful soil one housing toblemearth land ful salt, one heaping tablespoonful lard, three eggs, beaten very light. If you use

as needed. of milk, a jump of butter size of an egg (melted), a pinch of cayenne pepper and four tablespoonfuls of powdered cracker. Mix with the crab meat and fry in butter. This makes seven good-sixed fritters. HOW SHE PROPOSED:

Old leather can be made to look like new by applying a coat of French polish with a camel's hair brush. If the color is worn off the leather in any places it is best to color the polish according to the color of the leather.

For fish to be palatable it must be per-fectly fresh and thoroughly cooked. Fish should be cleaned and placed on the ice

Is frozen it should be put in ice water to thaw. Sift a little flour over suet when it is be-ing chopped and it will prevent the pieces from adhering together. Dainty little cut glass dishes now come for Camembert cheese. The glass dish lits

FCR LADIES ONLY. If a few drops of oil of lavender are scat-tered through a bookcase in a closed room If you would le relieved of periodical pains heating-doora sensations, organic displace-ment or derangements, or fe-male weakness; if you would enjor good health, ns. Ro's Restoria Compound, For sale by JOHN M. PHELPS, Scrauton, Pa it will save a library from mould in damp | Rostoria Compound

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mibility, yet it must be understood that I concealed the condition of affuirs as far as possible. From being local the trouble began to spread slightly and my anxiety increased. I consulted two physicians and followed their excellent advice, but without result. So the winter parsed. Gne day in March I happened to take in my nand a newspaper in which a



TO OUR PATRONS:

Washburn-Crosby Co. wish to assure their many pair rons 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.

brands.



Directory of Wholesale and Retail City and Suburban Representative Business Houses.

Wholesale. BANKS. Ackawanna Trust and Baro Deposit Co. erchants' and Mechanics', 429 Lacks. raders' National. 20 Lacks. rate Bide Bank, 109 N. Main. raston Savings, 129 Wyoming. TEDDING, CARPET CLEANING, ETC. As Scranton Bedding Co., Lacks. EEDDING, CARPET CLEANING, ETC. As Scranton Bedding Co., Lacks. EEDDING, CARPET CLEANING, ETC. As Scranton Bedding Co., Lacks. EDDING, CARPET CLEANING, ETC. As Scranton Bedding Co., Lacks. EDDING, CARPET CLEANING, ETC. As Scranton Bedding Co., Lacks. EEDDING, CARPET CLEANING, ETC. As Scranton Bedding Co., Lacks. DERWERS. Oblinson, Miss, Codar, cor. Alder. CHINA AND GLASSWARE. Upprecht, Louis, 22 Fenn. TOYS'AND CONFECTIONERY Illiams, J. D. & Bro., 34 Lacks. FLOUR, FEED AND GRAIN. Atthews, C. P. Sons & Co., St Lacks.	MONUMENTAL WORKS, Cwens Brcs., 218 Adams avenue. MILK, CREAM, BUTTER, ETC, Scranton Dairy Co., Penn and Linden. ENGINES AND BOILERS, Dickson Manufacturing Co. DRY GOODS, MILLINERY, ETC. The Fashlon, 308 Lackswanna avenue. PLUMBING AND HEATING. Rowley, P. F. & M. T., 22 Wyoming ave. GROCERS Kelly, T. J. & Co., 14 Lackswanna. Rice Lavy & Co., 34 Lackswanna. Rice Lavy & Co., 34 Lackswanna. Rice Lavy & Co., 34 Lackswanna.	FRUITS AND PRODUCE. Dale & Stevens, 27 Lackawanna, Cleveland, A. S., 17 Lackawanna, DRT GOODS Kelly & Healey, 20 Lackawanna, Finley, P. B., 510 Lackawanna, LIME, CEMENT, SEWER PIPE. Keller, Luther, 513 Lackawanna, HARNESS & SADDLERY HARDWARE. Fritz G. W., 410 Lackawanna, Keller & Harris, 117 Fenn. WINES AND LIQUORS. Walsh, Edward J., 27 Lackawanna, LEATHER AND FINDINGS. Williams, Samuel, 21 Spruce. BOOTS AND SHOES, Goldsmith Bros., 504 Lackawanna, WALL PAPELS, ETC. Ford, W. M., 125 Fens.	PLOUR, BUTTER, RGGS, ETC. The T. H. Watts Co., Li., 72 W. Lacka. Babcock, G. J. & Co., 116 Franklin. MINE AND MILL SUPPLIES. Scranton Supply and Mach. Co., 121 Wya. FURNITURE. Hill & Connell, 121 Washington. CARRIAGE REPOSITORT. Blume, Wm. & Son, 523 Spruce. HOTELS. Scranton House, near depot. MILLINERY & FURNISHING GOODS. Brown's Bee Hive, 24 Lacka. City and Suburban. ATHLETIC GOODS AND BICYCLES. Piorey, C. M., 25 Wyoming.	Cowles. W. C., 1907 N. Main. WATCHMAKER AND JEWELER Regers, A. E., 315 Lackawanna. BOOTS AND SHOES. Goodman's Shoe Store, 422 Lackawanna. FURNITURE. Barbour's Home Credit House, 425 Lacka. CARPETS AND WALL PAPER. Inglis, J. Sooit, 419 Lackawanna. GENERAL MERCHANDISE Osterhout, N. P., 110 W. Market. Jordan, James, Olyphant. Barthold, E. J., Olyphant. Barthold, E. J., Olyphant. CONTRACTOR AND BUILDER. Snook, S. M., Olyphant. PAINTS AND WALL PAPER. Winke, J. C., 315 Penn.	FLORAL DESIGNS. Clark, G. R. & Co., 201 Washington. CATERER. Huntington, J. C., 205 N. Washington. GROCERIES. Pirie, J. J., 471 Lackawanna UNDERTAKER AND LIVERY. Raub, A. R., 425 Spruce. DRUGGISTS. McGarrah & Thomas, 200 Lackawanna. Lorents, C., 418 Lacka: Linden & Wash Davis, G. W. Main and Market. Bloes, W. S., Pockville. Davies, John J., 108 S. Main. CARRIAGES AND HARNESS. Simwell, V. A., 515 Linden. PAWNBROKER. Green, Joseph, 107 Lackawanna.	BROKER AND JEWELER. Radin Bros., 121 Penn. DRY GOODS. FANCY GOODS. Kresky, E. H. & Co., 114.8. Main. CREAMERY Stone Bros., 305 Spruce. BICYCLES, GUNS, ETC. Parker, E. R., 321 Spruce. DINING ROOMS. Caryl's, Dining Rooms, 555 Linden. TRUSSAS, BATTERIES AND RUBBER GOODS. Benjamin & Benjamin, Frankin & Spruce. MERCHANT TAILOR. Roberts, J. W., 126 N. Main. PLANOS AND ORGANS. Stelle, J. Lawrence, 305 Spruce.
	Connell, W. P. & Sone 18 Pren. Posts & Enker Co., III H. Washington.	CANDY MANUFACTURERS.	HARDWARE AND PLUMBING	Winke, J. C., 115 Penn. TEA, COFFEB AND SPICE. Grand Union Tea Co., 105 S. Main.	Green, Joseph, 107 Laskawanna. CROCKERY AND GLASSWARM. Harding, J. L., 215 Lackawanna.	DRY GOODS, CLOTHING, SHOES, Mulley, Ambrose, High stores, Providence,