

MRS. RORER'S COOK BOOK,
Price, \$1.39,
At Norton's Book Store.
Gibson's "American Girl," 25c.
March Ladies' Home Journal, 10c.
March Godey's Illustrated Magazine, 10c.
March Strand Magazine, 10c.
March Harper's Monthly, 35c.
March Puck's Library, comic, 10c.
March Judge's Library, comic, 10c.
March "Black Cat," 5c.
March Pocket Magazine, 10c.
March Scribner's Magazine, 25c.
March St. Nicholas' Magazine, 25c.
March Fashion Magazine, with the Spring Styles.
AT NORTON'S
Book and Stationery Store,
322 Lackawanna Ave.

A Foe to Dyspepsia
GOOD BREAD
USE THE
Snow White FLOUR
And Always Have Good Bread.
MANUFACTURED AND FOR SALE TO THE TRADE BY
The Weston Mill Co.

PERSONAL.
Attorney C. P. O'Malley in Washington, D. C.
Rev. C. H. Newing, of Dalton, was here yesterday.
John D. Misher, of Reading, was in the city yesterday.
County Detective Thomas Leysch was in Philadelphia last night.
Miss Mary Bristol, of Hasler's millinery, is in New York city.
Mrs. Laura J. Millar, of New York city, is visiting friends in the city.
S. L. Gallen, of the Penn. Clothing House, is in New York city.
Superintendent Beemer, of the Hillside Home, was in Scranton yesterday.
Attorney A. D. Dean, attending the supreme court session in Philadelphia.
Miss Mabel, formerly of this city and now of Buffalo, is visiting friends here.
Miss Riley and Miss Maloney, of Pittston, called on Scranton friends yesterday.
Miss Carrie Edwards, of Sidman's Editry, is visiting Miss Florence Hunt, of Pine Street.
Miss Mary McVey, of Wilkes-Barre, is the guest of Miss Katie White, of Luzerne street.
Mr. and Mrs. A. B. Warner have returned from an extended trip in the west and southwest.
Captain Charles Manly, of New York city, is visiting his brother, G. W. Manly, of Monroe avenue.
Merle J. Wrightman, the well-known electrician, now of Staten Island, is visiting friends in the city.
Miss Nellie Jeffrey, of North Main avenue, has returned from the city with friends in Dalton and Factoryville.
Rev. W. L. Thorpe, presiding elder of the Homeless district, who was in the city yesterday.
M. Brisson and Hixon Switzer, of Newark, N. J., are spending a few days with Miss Emma Hoffman, on Washington avenue.
Miss Mary Williams, of Middle Grantville, N. Y., has returned home after a visit at the home of Dr. J. A. Roberts, on South Main avenue.
Miss Kathryn Van Hatten, of the staff of nurses at the Lackawanna hospital, will return today from Cleveland, where she spent a month visiting relatives.
Rev. Dr. C. E. Robinson, of the Second Presbyterian church, has been invited to address the meeting of Young Men's Christian association workers in Poughkeepsie, N. Y., on "The Baptism of the Holy Spirit." The meeting is to be a state conference.
Dr. Charles Lewis, who has resigned from the position of house surgeon of the Lackawanna hospital, will leave for Philadelphia today to enter upon a course in an eye and ear college. Dr. Blanchard, the house physician, will fill Dr. Lewis' position until his successor is chosen.
Miss Minnie Zeiger, of New York, is the guest of her uncle, Charles F. Wagner, chief clerk of the county commissioners' office. She has come to be present at the marriage of Jacob Walz, at the Poughkeepsie Lutheran church, tomorrow evening at 8 o'clock. The ceremony will be performed by Rev. Mr. Randolph, the pastor.
Organist George B. Carter, of Elmira, desires to correct the statement that appeared in some of the Scranton papers on Saturday to the effect that he had resigned his position as musical director at Beecher's church. Mr. Carter states that the article referred to was entirely without foundation, and that he still holds the position in the Elmira church that he accepted before leaving Scranton.

DON'T BE LED AWAY
By so-called "Reduction" sales of "Shop-worn" goods, "job lots" and "left overs."
WE GIVE YOU
FOR \$3 Ladies' hand made, clean, stylish shoe worth \$4.00.
WE GIVE YOU
FOR \$2 Ladies' fine Don-gola button and lace up-to-date shoe worth \$3.00.
But we cannot give you a \$6.00 shoe for \$3.00, nor can any other correct dealing merchant.

SCHANK & KOEHLER,
410 Spruce Street.

MAY THEY REST IN PEACE

Friday's Meeting Tolled the Knell of Many an Improvement.

PROJECTS THAT HAVE TO WAIT

Contemplated Improvements to the Extent of \$135,000 Shelved by Reason of the City's Lack of the Necessary Wherewith.

Contemplated improvements to the extent of about \$135,000 will go a begging this year as a result of the city's financial condition. Some of them can well be disregarded, some can be gotten along without very nicely, some are necessities, which must be provided for at some future time and a great many more are crying necessities which, if they are not provided for, will raise a howl in one quarter or another.

Each of these contemplated improvements has one or more councilmen at its back, and they vow dire things if their pet schemes are not considered. The estimates committee, after providing for the running expenses of the municipal government finds that there is just \$100,000 with which to satisfy the demands of these councilmen, and it tells them "you are welcome to what's left and much good may it do you."

This kind of language is not relished by the councilmen in question and as a consequence it is very likely that the estimates committee may have some trouble in having their appropriation ordinance approved when it gets into council.

The Fourth ward men will be up in arms because \$800 was not asked for the culvert over the present culvert over Main avenue with the covered drain built by the Mr. Pleasant rail-roads. An ordinance for sewerage purposes of the Fourth ward, north of Lafayette street is one of the measures recently pushed through council. The plan specifies that the sewer shall empty into this ravine. The board of health has set itself against permitting this unless the culvert is built, the sewer is an impossibility. The culvert will be built, at least in part, by the appropriation of new sewer territory will.

OPENING UP OF PRICE STREET.
Up in the higher portion of the Fourth the taxpayers will make themselves heard, when it is seen that they are again to be asked to open up the opening of Price street, between Hoonsey and Summer avenues. Every year the committee of that ward sometimes backed by a citizens' committee, have appealed to the city fathers for sufficient money to carry through this improvement. Each time they have been told to wait until next year. Their hopes were raised to a high pitch this year when they learned that, option had been secured on the property needed for opening the street and in order that the project might not suffer from neglect or be possibly overlooked a citizens' committee, headed by C. R. Pitcher at its head was appointed to hunt the estimates committee and keep prodding it until it could not get any more. But the estimates committee did say nay and Price street will not be opened.

Then along comes Joe Oliver, the commissioner from the Fifteenth, with a demand, not a request, but a bold, unmistakable demand for \$250 to finish the ditch work grading of Luzerne street, which both work was the result of the city's failure to require the contractors to finish the job according to specifications. "If we don't get the two hundred and fifty dollars," says Luzerne street people, "we will have the grand jury on you." But they won't get it unless the estimates committee demands it last Friday night, and there is a prevailing feeling among the members of this committee that it is best "to leave well enough alone."

THAT SOUTH SIDE SEWER.
The South Side will suffer as much, if not more, than any other section of the city. Pittston avenue and the other periodically flooded portions of the Nineteenth ward wanted, or at least a majority of the property holders wanted to build a sewer and a new district was designated to accommodate them, and plans were made for sewerage. Owing to the fact that the Lackawanna Iron and Coal company would have to pay a big share of the expense, but the system of assessment questioned in court, and as everybody knew it would be, the system was declared illegal and the sewer was knocked in the head by a court ruling. In line with a recent supreme court decision that the whole sewer would have to be built at once or at all events the cost of mains and laterals throughout the entire district should be divided pro rata among all the property holders of the district.

This foul law, which is the result of the law of course killed the new sewer as it practically kills the construction of sewers in this city for all time to come. If this law is not repealed, which is repeated, which will probably be done at the next legislature. There being no claim in the supreme court's decision that will prohibit water from running down hill and lodging in low level places, the people of this district who suffer much damage and no end of expense after each rain storm, have, through their representatives in council, asked the city to build a pipe line to carry off the water and convey it to Starvo Meadow brook. This will remedy the evil to a great degree. City Engineer Phillips considers it a job, and says it will only cost \$7,000. The estimates committee has been asked to take cognizance of their modest request, but the estimates committee, "if you can take it out of \$100,000, it's yours."

PIPE CULVERT IS WANTED.
Then, again down in the Twentieth ward they want a 24-inch pipe culvert at the intersection of Cedar avenue and Beech street, which City Engineer Phillips estimates will cost \$28,500. They also want the city to pay \$1,200 for the grading of Palm street, which is one of the worst eyesores in the city. Two new bridges to cross Stafford Meadow brook are also provided for by ordinance, one on Washington avenue flats and another up at Irving avenue. The first will cost \$2,000; the latter will cost several times \$2,000, but the exact figure cannot be stated yet as the city engineer has not figured it out. All these things the South Side will get, and from the South Side will come a team of horses for the Down Bellevue way there is also occasion for kicking. There is a little item of \$1,000 for a retaining wall along the side of Third street in the Sixth ward, which the people thereabout say they cannot get along without. Mr. Noone promised to build a viaduct across the Delaware, Lackawanna and Western tracks between Seventh and Meridian streets, and this they also claim they cannot get along without. But it is likely that these constituents will have to learn how to get along without these things.

COOKING SCHOOL OPENED

First Lecture of the Series Delivered by Mrs. Sarah T. Rorer.

TOOK THE EGG AS HER SUBJECT

After Explaining Its Nutritious Qualities She Gave an Interesting Talk on Palatable Ways of Preparing the Egg for the Table.

Mrs. Sarah T. Rorer, the famed head of the famous Philadelphia Cooking school, began in this city yesterday afternoon the first of a series of lectures which will be continued each day this week in the vacant store room next the store of F. J. & G. at Washington avenue. The lectures are being given under the auspices of the young ladies of the First Presbyterian church, and if yesterday's attendance is any criterion, standing room will almost be at a premium throughout the week. As many as 250 ladies, representing the best known element in the city, were present.

From seeing and hearing Mrs. Rorer it might be inferred that the success of her art is due to her possession of her attractive personality as from her splendid cookery. Certainly the two combined won for her at the first lecture a warm attention and interest which bid fair to spread to much greater proportions before the week is ended.

"The Food Value of Eggs and their Cookery," was the subject of the opening lecture. Presenting the practical illustrations Mrs. Rorer gave, as she will on each day, an introductory talk on the matter in hand. In a half hour she told us almost exactly as much from her attractive personality as from her splendid cookery. Certainly the two combined won for her at the first lecture a warm attention and interest which bid fair to spread to much greater proportions before the week is ended.

MRS. RORER'S RECIPES.
Omelet.—Beat three eggs without separating; add three tablespoons of water, the water and a teaspoonful of butter. Put one tablespoon of butter in an omelet pan and when it turns brown, add the eggs and dust with salt and pepper. Shake until the eggs are set. Drain the soft part on a heated plate.
Frittata.—Separate six eggs and beat the whites to a very stiff froth; beat the yolks of three eggs and add them with one tablespoon of powdered sugar, grated yellow rind of half a lemon, a tablespoonful of lemon juice; mix and add one tablespoon of butter and one of the baking powder and dust with sugar. Turn on a heated plate.
Custard.—Separate six eggs and beat the whites to a very stiff froth; beat the yolks of three eggs and add them with one tablespoon of powdered sugar, grated yellow rind of half a lemon, a tablespoonful of lemon juice; mix and add one tablespoon of butter and one of the baking powder and dust with sugar. Turn on a heated plate.

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MID-YEAR CONVENTION.
It opens in the Elm Park Church on Thursday morning, the program of the mid-year convention of the Women's Christian Temperance union of Lackawanna and Luzerne counties to be held in the Elm Park church on Thursday and Friday.

ON THE DEATH OF ROBERT BURNS MOIR.
At a special meeting of the Caledonian club the following resolutions were adopted upon the death of Robert Burns Moir:
Whereas, In the wisdom of God, Robert Burns Moir, our beloved clansman, has been removed from us by death, therefore, Resolved, That we sorely regret the deep sense of bereavement in the death of our dear member, and also our high appreciation of his superior attributes as a man, his sterling qualities as a friend, and his dignified and winning presence as a man.

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We Are Not Going to Move

But we have some goods that the prices will move for us. Charles Fields Haviland's French China, 102 pieces Dinner Sets for \$35.00, former price \$50.00; blue, pink, and heliotrope clouded coin gold decorations composed of the following pieces:

- 12 Tea Plates.
- 12 Dinner Plates,
- 12 Soup Plates.
- 12 Fruits.
- 12 Individual Butters.
- 12 Tea Cups.
- 12 Saucers.
- 2 Uncovered Vegetable Dishes.
- 2 Covered Vegetable Dishes.
- 1 Soup Tureen.
- 1 10-inch Platter.
- 1 12-inch Platter.
- 1 14-inch Platter.
- 1 Gravy Tureen.
- 2 Pickle Dishes.
- 1 Salad Bowl.
- 1 Covered Butter.

WEICHEL & MILLAR,
134 Wyoming Avenue.

WE DON'T FOLLOW THE LEADERS. WE LEAD THE FOLLOWERS. . . .

SPRING HATS
M'CANN
THE HATTER,
205 WYOMING AVENUE.

WE HAVE ON HAND
THE BEST STOCK IN THE CITY . . .

CARPETS DRAPERIES
AND . . .
P. M'CREA & CO.,
Coal Exchange. 128 Wyoming Ave.

TAKE CARE OF YOUR EYES
And your eyes will take care of you. If you are troubled with redness or burning, go to DR. SIMMONS. We have reduced prices and are the lowest in the city. Special spectacles from \$1 to \$2, gold from \$3 to \$5.
305 Spruce Street, Scranton, Pa.

DON'T FORGET
OUR SALE OF REMNANTS
TODAY AND TOMORROW,
Soiled Blankets, Odds and Ends
In Hosiery and Corsets.

BARGAINS FOR ALL.
MEARS & HAGEN,
415 Lackawanna Avenue.

GREAT REDUCTIONS

in the prices of

Suits AND Overcoats

Don't buy until you see our prices.

PIANOS
Of the World.
DECKER BROS., KRANICHE & BACHE and others.

ORGANS
Musical Instruments, Musical Merchandise, Sheet Music and Music Books.

N. A. HULBERT'S
MUSIC STORE,
117 Wyoming Ave. - - Scranton

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THE BEST STOCK IN THE CITY . . .

CLOCKS IN ALL FASHIONABLE STYLES
Also the Newest, Also the Cheapest, Also the Largest.
Porcelain, Onyx, Etc. Silver Novelties in Infinite Variety. Latest Importations.
R. E. ROGERS,
Jeweler and Watchmaker, 215 Lackawanna Ave.

Winter Will Soon Be Here
And to be prepared to meet the cold weather you want a seasonable Suit or an Overcoat or both -
AND THE BEST PLACE TO VISIT FOR SOMETHING GOOD IN MERCHANT TAILORING IS
JAMES MOIR'S
406 Lackawanna Ave.

AYLESWORTH'S MEAT MARKET
The Finest in the City.
The latest improved furnishings and apparatus for keeping meat, butter and eggs.
223 Wyoming Ave.

TAR GUM
Cures Colds, Lays Out LaGrippe, Cures Incipient Consumption.
Manufactured by G. ELMENDORF, Elmira, N. Y., and for sale by the trade generally.
MEGAREL & CONNELL,
Wholesale Agents, Scranton, Pa.