THE SCRANTON TRIBUNE-WEDNESDAY MORNING, MARCH 4, 1896.

Some of the First Writings of the

Dead Humorist.

HIS SIDE-SPLITTING SAYINGS

Extracts from Some of the Most Char acteristic Writings-His Best Work

> Done as an Editor of the Laramie Boomerang.

NYE'S EARLY WORK

death.



SYNOPSIS.

10

SYNOPSIS. Prosper is third secretary to the bishop the determines to real of Cardina Maza-in for the premiership of France and for he favor of Anne of Austria, the queen regent. By an error in copying Prosper key and the bishop to make an absurd or-regent. By an error in copying Prosper he council. Prosper is dismissed with a stating the population of Paris to the council. Prosper is dismissed with a stating the is reviled by the bishop's teward, whom he attacks in his raaco. Paris, As he is escaping, he overtakes in the fugitive, who looks around in form the discover that he bundle contains by He discovers that he bundle contains by He discovers that he bundle contains by He discovers that he bundle contains in thing alive, perhaps a stolen child, revert, but as he turns the end of the prosper store in the und of the prosper store in the prosper store in the prosper store the is tripped up by another man prosper store in the prosper store in the prosper store the is tripped up by another man prosper store in the prosper store in the prosper store the is tripped up by another man prosper store in the prosper store in the prosper store the is tripped up by another man the prosper store in the prosper store in the prosper store the prosper store in the prosper store in the prosper store the prosper store in the prosper store in and at the best thought me mad; had no longer home or friend, and-this at the moment cut most sharplythe gorgeous hopes in which I had indulged a few moments before were as last year's snow! I crouched and shivered. In St. Auwas publishing a notice, and presently his voice caught my attention in the at first idly, then with my mind, "Oyez! Oyez!" he cried, "Whereas, some evil reward, but as he turns the end of the street, he is tripped up by another man who selves the parcel and runs off. Pros-per makes his way to the suburbs, and seeks refuge in a barn. On awakening, he finds near him the fugitive who tossed him the bundle. The latter is much cast down when he learns that he had given it up needlessiy, but is evidently overjoyed when Prosper tells him that a tame man regulated it, evidently recognizing a friend. Meanwhile Prosper has noticed a smull cape in the man's girdle, bearing the royal crown and at once sumises that the in-fant king of France was being carried off. He and the stranger return to Parls, and Prosper takes note of a door at which the here a passing coach drowned by monseigneur, the bishop of Beau-vals, president of the council?" "And glad to pay it?" snarled a volce quite close to me. I started and looked up. Two men were talking at a window above my head. Prosper takes note of a door at which the man lingers for a short time, before they separate.

PART III.

But I knew or thought that I knew all now, and the moment he was out of sight, set off towards the Palais Royal all now, and the moment he was out of sight, set of towards the Palais Royal like a hound let loose, heeding neither those against whom I bumyed in the straighter ways, nor the danger I ran of recognition, nor the miserable aspect I wore, I forgot all, save my news, even my own wretchedness; and never even my own wretchedness; and never halted or stayed to take breath until 1 even my own wretchedness; and never halted or stayed to take breath until i stood panting in the doorway of the lodge at the Palais, and met my father-in-law's gaze of disgust and astonish-ment. He was just off the night turn, and

He was just off the night turn, and met me on the threshold. I saw be-yond him the grinning faces of the under porters. But I had that to tell which still upheld me. I threw up my hands

"I know where they are!" I cried. breathless. "I can take you to them!

He gazed at me, dumb with surprise and rage; and doubtless a less reputable son-in-law than I appeared would ble son-in-law than 1 appeared would have been hard to find. Then his pas-sion found vent. "Pig! Jackal! Gut-ter-bird!" he cried, "Begone! Begone! or I will have you flayed!"

"But I know where they are! I know where they have him!" I protested. His face underwent a startling change. He darted forward with a nimbleness wonderful in one of his bulk and caught me by the collar. "What!" he said, "have you seen the

seen the king! I have held him in my arms! He is-

released me suddenly and fell

one pair, and then, as if dissatisfied, to the other pair; and then again stood midway and snuffed the air. The men were speaking, but I could not catch were speaking, but I could not call even their voices, and was reduced to drawing what inferences I could from drawing what enforces. of the two farther from me, one was my rascally bedfellow, the other a crooked villain, almost in rags, with one leg shorter than the other, yet a face bold and even handsome. Of the nearer pair, who had their backs to me,

the shorter, dressed in black, wore an ordinary aspect; when, however, my eyes traveled to his companion they eyes traveled to his companion they paused. He, it was plain, was the chief of the party, for he alone was covered; and, thouh I could not see his face nor more of his figure than that he was tall and of handsome presence, it chanced that as I looked he raised his hand to his chin, and I caught the sparkle of a supper lowed superb jewel.

That dazzled me, and the presence of the dog perplexed me, and the presence of to watch. Presently the great man again raised his hand, and this time it wife I knew not, and I dared not show myself at the bishon's to ask; my fa-ther-in-law was hardened against me.

that wide circulation if deserves, auch of that excellent work he collected and published in book form, and it is from those unpretentious volumes, "Baled Hay," "Forty Llars" (W. B. Conkey) and "Chestnuts," that the following characteristic excerpts are made:

DEDICATION.

TO MY WIFE: Who has courteonsly and herolcally laughed at my feeble and emaciated jokes, even when she did not feel like it, who has again and again started up and agitated successfully the flagging and reluctant appkuse, who has courageously held my coat through this trying or-deal, and who, even now, as I write this is in the front yard warning people to keep off the premises until I have another fueld interval, This volume is affectionately inscribed, by the TO MY WIFE: AUTHOR.

THE TRUE AMERICAN. The true American would rather work himself into luxury or the lunatic asylum than to hang like a great wart upon the face of nature.

SUDDEN FAME. A man works twenty years to become known as a scholar, a newspaper man and a gentleman, while the flitterate murderer springs into immediate notoriety in a day, and the wildow of his victim cannot even get her life insurance. These things are what make people misanthropic and tena-cious of their belief in a hell.

DIGNITY.

Dignity does not draw. It answers in place of intellectual tone for twenty min-utes, but after a while it fails to get there. Dignity works all right in a wooden in-dian or a drum major, but the man who desires to draw a salary through life and to be sure of a visible means of support will do well to make some other provision than a haughty look and the air of pat-ronage. ronage.

FIRMNESS.

FIRMNESS, Firmness is a good thing in its place, but we should early learn that to be firm we need not stand up against a cyclone till our internal economy is blown into the tops of the neighboring trees. Moral courage is a good thing, but it is useless unless you have a liver to go along with it. Sometimes a man is required to lay down his life for his principles, but the cases where he is expected to hay down his digester on the altar of his belief are com-paratively seldom.

THE RIGHT SORT OF BOY.

THE RIGHT SORT OF BOY. I am always sorry to see a youth get ir-ritated and pack up his clothes in the heat of debate and leave the home nest. His tu-ture is a little doubtful, and it is hard to prognosticate whether he will fracture limestone for the streets of a great city or become president of the United States; but there is a becautiful and luminous life ahead of his in comparison with the boy who obstinately refuses to leave the home mest. The boy who cannot summon the moral courage some day to uncoil the ten-drils of his heart from the clustering idois of the household to grapple with outrag-cous fortune, ought to be taken by the ear and led away out into the great untried realm of space. realm of space.

PUGILIST OR STATESMAN.

quences.



TO OUR PATRONS:

Washburn-Crosby Co. wish to assure their many part rons that they will this year hold to their usual custom of milling STRICTLY OLD WHEAT until the new cross is fully cured. New wheat is now upon the market, and owing to the excessively dry weather many millers are of the opinion that # 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.

IRON AND STEEL

Bolts, Nuts, Bolt Ends, Turnbuckles, Washers, Riv-ets, Horse Nails, Files, Taps, Dies, Tools and Supplies. Sail Duck for mine use in stock.

SOFT STEEL HORSE SHOES

and a full stock of Wagon Makers' Supplies, Wheels, Hubs, Rinis, Spokes, Shafts, Poles, Bows, etc.





PROFESSIONAL CARDS. Schools. SCHOOI, OF THE LACKAWANNA, Beranton, Pa., prepares boys and girls for college or bushess; thoroughly trains young children. Catalogue at re-Dentists. M A. TAFT. PORCEL REV. THOMAS M. CANN, WALTER H. BUELL.



"Yet if is a high price for a dog. The other sneered. "But low for a oueen. Still, it buys her, And this is Richelleu's France!" "Was!" the other said, pithily, "Well, you know the proverb: "A living dog is better than a dead lion." stood. My companion of the night in-terposed, however, and apparently would have done the errand himself; but at a word he stood suikily and let the other proceed, who, when he had

tervening walls, looked up and caught sight of me at the window To be continued.

A Bit of Inside History About "The Sport-

The money spent by theatregoers of this country in a single year to see plays and hear operas would come very is tottering. I tell you. It wants but

I heard no more, for they moved away from the window, but they left me a different man. Urged, less by the hope different man. Urged, less by the hope of reward than by the desire for ven-geance, my clerks wits awoke once more, while the very desperation of my affairs gave me the courage 1 sometimes lacked, 1 recognized that 1 had to do, not with a king, but a dog; and that none the less that way lay revenge. And I rose up and shunk again into St. Antoine, and through the crowd and up the Rue de St. Martin and by St. Merri, a dirty, ragged, bareplays, the managers must expend money in producing them. It is hard to make an uninitiated onlooker feel that the painted canvas, the handsomely costumed actors and the other ingred-ients of the "show" cost a fortune. Since "The Sporting Duchess" has been taken as an example of the public's lib-eral output in this direction it may be

used also in illustration of the mana-ger's expenditures. It is a tremendous "The dog?" I cried. "No, but I have Once I halted, weighing the risks and play to begin with, calling for 13 mam-moth scenes, the simplest of which is a sort of baronial hall with solid stairwhether I should not take my knowl-edge to the cardinal. But I knew noth-ing definite, and hardening my heart ways, doors, newel posts, etc. Besides this there is a billiard room with tables, He released me suddenly and fell back a bace, looking at me so oddly that I paused. "Say it argain." he said, slowly. "You have held the—" "The king! The king!" I cried, im-patiently. "In these arms. I know where they have him, or at least where the robbers are." this there is a billiard room with tables, an immense fireplace and furniture that was all imported from England for the production. There is a big hotel scene, and the interior of Tattersall's auction rooms, London, is faithfully presented. Several views of the famous Ebsom Downs race course, where the famous English Derby is run every year, are shown and there is a practical race course over which 20 or 30 horses can run at full speed without danger to themselves or their riders. Charles Frohmen, who produced this remark-His double chin fell and his red face game was not lost he had been heedal not to return. There, seeing all so quiet, with the green of a tree showing here and there run at full speed without danger to themselves or their riders. Charles Frohman, who produced this remark-He waved me off and retreated a step; and for half an ...our, I dare say, able play, paid over \$76,000 out of his pocket before the curtain went up on the first night. He selected a great company of players, surpassing in strength even the magnificent cast of afraid to advance and ashamed to reafraid to advance and ashamed to re-treat. At length I went through the alley, and seeing how quiet and re-spectable it lay with the upper part of the house visible at intervals above the the Old Union Square Stock company days-placing Agnes Booth, J. H. Stodwall, I took, at last, heart of grace and dart, Cora Tanner, E. J. Ratcliffe, Frank Carlyle and R. A. Roberts at the head

FOUR MEN WERE STANDING.

emed to me that an order was given, for the lame man started into action and moved briskly towards the wall which bordered the alley, and conse-quently towards the house in which I

"Yet it is a high price for a dog," the

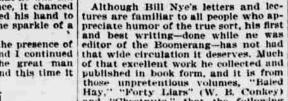
all but disappeared—on so little a thing it turned!—below the level of the in-

COST OF PRODUCING A PLAY.

ing Duchess."

close to paying the national debt. Take one play alone, the big spectracular melodrama, "The Sporting Duchess." It averaged receipts of about \$10,000 a week at the Academy of Music, New York, where it ran for over 300 nights. The people who saw the play payed over \$600,000 for their pleasure, and it is only one of between 400 and 500 plays before the American public. But the public pays liberally to see plays, the managers must expend

foot rascal from whom people their skirts-yes, all that, and the light of the sun on it-all that, and yet vengeance itself, the hand that should yet eral output in this direction it may be drag my thankless, cruel master's fauteuil from under him.



CREAM BISCUIT. Take two pounds of four, tablespoon of butter, three tablespoons of sugar, one egg, one cunce of blearbonate of soda, one-half ounce of ammonia, one-eighth ounce of cream tartur, one-fourth cup of water and sufficient oil of lemon to flavor. Roll and cut out the bleaths, drop them for a minute in bolling water, take them out and put them in cold water; then hay them on a cloth to dry, now put them on baking sheets at a little dis-tance apart, and bake. CREAM BISCUIT. ÷ ÷

CURRY OF LOBSTER.

CURRY OF LOBSTER. Cut into pieces about two inches square the meat of a lobster weighing about three bunds, and after seasoning with sait and one-fifth of a teaspoonful of cayenne set it away in a cold place. Put three ta-blespoonfuls of butter into a frying pan and when it has become hot add two ta-blespoonfuls of flour and a small tea-sponful of carry powder. Stir the mix-are until it is brown; then gradually add a cupful and a half of stock and soason with sait and pepper. Add the lobster and pleces of crisp toast upon a warm dish with triangles of toast and bits of para-ley. If the flavor of onion be liked fry flour and curry powder, but in this cage train the sauce before the lobster is put with it.

FAIRY TOAST.

FAIRY TOAST. Take stale sponge cake, cut in slices half an inch thick. Lay on platters on which you wish to serve it. Beat the whites of three eggs to a stiff broth, then continue with the egg beater to beat Into it one small glass of genuine felly, leaving out one tablespoonful to put on top of slices.—Any felly you prefer can be used. Heap the jelly frosting on each slice of cake until it is all used up, and in the cen-ter of each put a lump of jels, on the frosting. Make a soft custard of the three yolks of eggs, one plat of milk made by using one can of condensed milk to a little less than one plat of water and one ta-blespoonful of cornstarch, flavored with vanilla. When cooked pour the custard around the cake, but do not pour it on the frosting. As you serve each slice take a spoonful of custard with it.

NEW WAY TO SERVE PARSNIPS.

NEW WAY TO SERVE PARSNIPS. An entirely new way of serving pars-nips is in the shape of an English walnut with a nut in the middle. The parsnips are first boiled and mashed fine. Then to each pint there are added a teaspoonful of sait, two tablespoonfuls of melted but-ter, a dash of pepper, and two tablespoon-fuls of milk. Mix well over the firs, and when smoking hot add a thoroughly beaten and very fresh egg. Spread the mixture on a dish to cool. Then take the nur of an English walnut and roll around it the parsnip pulp until you have a good-sized nut. Roll in egg and cracker dust and fry a light brown in deep fat that is smoking. Serve hot.

HAM AND EGG PATTIES.

HAM AND EGG PATTIES. Cut the crumb of a stale loaf of bread-and if you do not have this you can bey it for 3 cents at the baker's-into slices an inch thick and stamp into rounds the size of a tracup. Make a little incising all around these half an inch from the edge and scrape out the middle; brush over with melted butter and set in a good oven to toast. Have ready as many small spoonfuls of minced ham as you have rounds of bread; heat it with a little cream or white dr brown sauce; fill the cavities, hay a poached egg on each, and send to table.

lost color, "Poor devil!" he said, still staring at me. "They have driven him mad! "But-" I cried. "Are you not going above the wall, I began to blench and

and breathed again.

step hastily and crossed himself. I sneaked to and fro, now in sight of "Jacques!" he exclaimed. "Move him the door and now with my back to it, "But, 1 tell you," I cried, flercely, "they have stolen the king! They have stolen his majesty, and 1—" "There, there, be calm," he an-

swered. "They have stolen the queen's dog, that is true. But have it your own tried the door. way if you like, only go. Go from here, and quickly, or it will be the worse



. I STARTED, AND LOOKED UP.

the bishop, to wait on her majesty, and if he sees you you will— There, make way, make way!" he continued ,addressing the little crowd that had as-sembled. "Way, way for monseigneur, the bishop of Beauvais!"

As he spoke the bishop and his train turned out of St. Antoine and the crowd attending him eddied about the palais entrance. I was hustled and swept out of the way; and, luckily escaping notice, found myself a few minutes later crouching in a blind alley that runs heside the Church of St. Jacquescrouching and wolfing a crust of bread which one of the men with whom 1 had often talked in the lodge had thrust into my hand. I ate it with tears; in all Paris that day was no more miserable outcast. What had become of my



proved most grateful. Curicula Boar appeals to the refined and

od everywhere, as the most effective skin purifying and beautifying soap, as well as purset and sweetest for toilet and bath.

Seld Gerentiet Che perid. Drifte deput F. Harran

and the second second

It stood so firm that I despaired, and, of the organization, and giving a performance the like of which the oldest theatre-goer could not recall. after listening and looking to assure for you; for here comes monseigneur myself that the attempt had not been

The horses, of course, cost a lot of money, but the greatest item of exobserved, I was about to move away, when I espied the edge of the ring of a key projecting from under the door. Still all was quiet; a stealthy look round, and I had the key out. To draw pense was confined to a single scenethe regimental ball in the second act. In this scene the uniforms of all military Europe are displayed. There are over two dozen London and Paris dresses from the establishments of Worth, Felix and others, some of which cost \$1,100 each. The dresses and back now was to write myself craven all my life, and with a shaking hand I thrust the wards into the lock, turned them, and in another moment stood on the other side of the door in a neat garuniforms cost in the neighborhood of \$35,000, making it probably the most den, speckled with sunshine and shade, and all silent. expensive and elaborate scene ever pre-

I remained a full minute, flattened against the door, staring fearfully at sented on a stage. the high-fronted mansion that beyond the garden looked down on me with twelve great eyes. But all remained

HOUSEHOLD HINTS.

silent, and observing presently that the windows were shuttered, I took cour-Wear a clean apron while ironing or age to move, and slid aside under a tree

bedmaking. To clean bamboo furniture use a brush dipped in salt water. The eyes should be bathed every night in cold water juts before retiring, and they will do better work the following Still I looked and listened, fearfully, for the silence seemed to watch me; but

<text><text><text><text><text><text><text><text><text><text><text>

A CHILD'S FATE.

A CHILD'S FATE. During a big thunder shower a while ago little Willie, who slept upstairs alone, got scared and called his mother, who came up and asked him what he was frightened about. Willie frankly admitted that the thunder was a little too much for a little boy who slept alone. "Well, if you're afraid." said his mother, pushing back the curls from his forehead. "you should pray for courage." "All right, ma," said Willie, an idea com-ing into his head: "suppose you stay up here and pray while I go downstairs and sleep with paw."

THE CODFISH.

THE CODFISH. This tropical bird seldoms wings his way so far west as Wyoming. He loves the sea breezes and humid atmosphere of the At-lantic ocean, and when isolated in this mountain clime, pines for his native home. The codfish or commerce is devoid of di-gestive appartus, and is more or less per-meated with sait. Codfish on toast is not as expensive as qual on toast. The codfish has a great wealth of glad, unfettered smile. When he laughs at any-thing, he has that same wide waste of mirth and back teeth that Mr. Taimage has. The Wyoming codfish is generally dead. Death, in most cases, is the result of exposure and loss of appetite.

of exposure and loss of appetite.

THE RELENTLESS HOSE.

THE RELENTLESS HOSE. It is now the proper time for the cross-eyed woman to fool with the garden hose. I have faced death in almost every form, and I do not know what fear is, but when a woman with one eye gazing into the zo-diac and the other peering into the middle of next week and wearing one of those floppy subbonnets, picks up the nozzle of the garden hose and turns on the full force of the institution, I fly wildly to the Moan-tahs of Hepsidam. Water won't hurt any one of course if care is used not to forget and drink any of It, but it is this horrible suspense and uncertainty about facing the nozzle of a garden hose in the hands of a cross-eyed woman that unnerves me and paralyzes

woman that unnerves me and paralyze

me. Instantaneous death is nothing to me. I am as cool and collected where leaden rain and iron hall are thickest, as I would be in my own office writing the oblituary of the man who steals my jokes. But I hate to be drowned slowly in my good clothes and on dry land, and have my dying gaze

STUFFED BREAST OF VEAL. STUFFED BREAST OF VEAL. Let the butcher remove the rib bones and prepare it for stuffing. From the bones and 5 cents' worth of knckle of veal you will make the soup for dinner. For the stuffing mix together half a pound of stale bread soaked in water and squeezed out, two ounces of butter, a fried minced onlon, and minced parsley. Sea-son highly and add two beaten eggs, if you want it extra nice, but it is very good without. Fill the cavity with this, sew up the opening with a quart of water or broth, lay on the veal the flesh side up-permost, and cook gently in a moderate oven for two hours. Serve with some of its own gravy, thickened.

CURRIED SARDINES.

CURRIED SARDINES. For a bite after the theater try curried sardines, cooked in a chafing dish. Make a paste, with butter, made mustard, cur-ry powder, and a few drops of vinegar or lemon julce, Skin the sardines and carefully wash the oll off. Spread them thickly with the mixture and grill them for a minute, and then serve either on fingers of fried bread, dusted with coral-ling bener, curry howder and whereaf line pepper, curry powder and mince parsley, or on fingers of hot buttere

EGG CORN BREAD.

Here is a recibe for an excellent corn bread:Half a cup of bread crimbs soaked in a pint of milk, two eggs, two cupfuls of cornmeal, a tablespoonful of lard or butter, a teaspoonful of sait. Beat the eggs lightly and the soaked bread crimbs to a batter; melt the shortening; sitr all together until hard, and bake in shallow tips in a quick oven. DR S. W. LAMEREAUX, A SPECIAl-ist on chronic diseases of the heart, lungs, liver, kidney and genito uri-nary diseases, will occupy the office of Dr. Roos, 232 Adams avenue. Office hours 1 to 5 p. m. ins in a quick oven.

WHITE POTATO SALAD.

Take five boiled potatoes and cut them In thin slices. Mix one tablespoonful of vinegar, one of oll, a pinch of salt, a lit-tle pepper, one small onion minced fine, one egg sliced or chopped, and a little mustard.-Philadelphia Record.

Still Nearer.

JESSUPS & HAND. ATTORNEYS AND Counsellors at Law, Commonwealth building, Washington avenue. W. H. JESSUP, HORACE E. HAND, W. H. JESSUP, JR. Still Nearer. Relationships are very confusing to the Javenile mind, but there are not many children so delightfully at sea as the small girl of the following story: She appeared with a small brother at a public school and gave in their names as "Ralph and Edith Johnson." "Brother and sister, I suppose," said the leacher. PATTERSON & WILCOX, ATTOR-neys and Counsellors at Law: offices of and & Library building, Scranton, Pa. ROSEWELL, H. PATTERSON, WILLIAM A. WILCOX.

"Oh, no, ma'am," said the little girl "we're twins,"-Youth's Companion.





Bridge and Crown work. Office, 225 Washington avenue. C. C. LAUBACH. SURGEON DENTIST. No. 115 Wyoming avenue.

Physicians and Surgeons.

DR. A. TRAPOLD, SPECIALIST IN Diseases of Women, corner Wyoming avenue and Spruce street, Scranton, Of-fice hours, Thursdays and Saturdays, 9 s. m. to 6 p. m.

DR. G. EDGAR DEAN HAS REMOVED

to 616 Spruce street, Scranton, (Just opposite Court House Square.)

DR. KAY, 205 PENN AVE.: 1 to 3 P. M.: call 2002. Dis. of women, obstretrics and and all dis. of chil.

DR. W. E. ALLEN, 512 North Washington

DR. C. L. FREY, PRACTICE LIMITED, diseases of the Eye, Ear, Nose and Throat; office, 122 Wyoming ave. Resi-dence, 529 Vine street.

DR. L. M. GATES, 125 WASHINGTON avenue. Office hours, 8 to 9 a. m., 1.30 to 3 and 7 to 8 p. m. Residence 309 Madi-

DR. J. C. BATESON. TUESDAYS AND Fridays, at 505 Linden street. Office hours 1 to 4 p. m.

Lawvers.

WARREN & KNAPP, ATTORNEYS and Counsellors at Law. Republican building, Washington avenue, Beran-ton, Pa.

ALFRED HAND, WILLIAM J. HAND.

Aitorneys and Counsellors, Common wealth building, Rooms 19, 20 and 21.

son avenue.

MISS WORCESTER'S KINDERGARTEN and School, 412 Adams avenue, opens Sept. 9. Kindegarten \$10 per term. R. M. STRATTON, OFFICE COAL EX-

Loans.

THE REPUBLIC SAVINGS AND Loan Association will loan you money, on easier terms and pay you better on investment than any other association. Call on S. N. Callender, Dime Bank building.

Hotels and Restaurants.

THE ELK CAFE, 125 and 137 FRAME In avenue. Rates reasonable. P. ZEIGLER, Proprietor.

SCRANTON HOUSE, NEAR D., L. & W. passenger depot. Conducted on the European plan. VICTOR KOCH, Prop. Passenger plan. VICTOR European plan. VICTOR European plan. VICTOR European Construction of the second seco

Wire Sreens.

JOS. KUETTEL, REAR 511 LACKA-wanna avenue, Scranton, Pa., manufao-turer of Wire Screens.

Seeds.

G. R. CLARK & CO., SEEDSMEN AND Nurserymen; store 146 Washington Sve-nue; green house, 1350 North Main ave-nue; store telephone 782.

Miscellaneous.

BAUER'S ORCHESTRA-MUSIC FOR balls, picnics, parties, receptions, wed-dings and concert work furnished. For terms address R. J. Bauer, conductor, 117 Wyoming avenue, over Hulbert's music store.

MEGARGEE BROTHERS, PRINTERS' supplies, envelopes, paper bags, twine. Warehouse, 130 Washington ave., Scranton, Pa.

FRANK P. BROWN & CO., WHOLE-sale dealers in Woodware, Cordage and Oli Cloth, 79 West Lackawanna ave.

THOMAS AUBREY, EXPERT AC-countant and auditor. Rooms 19 and 20, Williams Bulliding, opposite positiones. Agent for the Rex Fire Extinguisher.

WELSBACH LIGHT Specially Adapted for Reading and Sewing. Pure While Steady Light and Very CONOMICA Consumes three (3) feet of gas per hour and gives an efficiency of sixty (60) candles.

Saving at least 83} per cent. over the Call and See It.

