FINE WALL DECORATIONS

In large variety and all grades at unusually low prices. Now is good time to decorate your rooms and have the benefit of Fall and Winter use. We can supply competent men to do the work on short notice and at very low rates.

Window Shades, Curtain Poles,

Mouldings and Trimmings of all sorts and all prices.

At NORTON'S,

322 Lackawanna Ave.

Shavings

The use of Shavings for bedding for horses or cows is not

New

But put up like straw in

Small Bales

Is something new.

Cheaper Than Straw.
Cleaner Than Straw.
Better Than Straw.
We keep it.

THE WESTON MILL CO.,

SCRANTON, OLYPHANT, CARBONDALE.

ABSOLUTELY WITHOUT PAIN

EXTRACTION OF TEETH WITH "ANAESTHENE." FINEST DENTAL WORK IN THE CITY.

DRS. HENWOOD & WARDELL

36 LACKAWANNA AVE.

PERSONAL.

Secretary of the Commonwealth Frank Reeder, of Easton, is at the Hotel Jermyn.

Mrs. William Connell spent yesterday as the guest of Mrs. Elizabeth Thomas, of Carbondale.

Mrs. Rogers Israel went to Lancaster yesterday to attend the diocesan meeting of the Women's auxiliary of the Domestic and Foreign Missionary society of the Episcopal church. From Lancaster she will go to Philadelphia.

Among those who attended the dance given at Pittston on Tuesday evening in honor of Miss Goodman were: Mrs. Joseph Kline, Misses Goldsmith, Nettie Nye, Millie Wormser, Esther Moses, Messrs. Kramer, Gallen, Will Morris, R. M. Gallen, Charles Wormser, of this city, and Messrs. Singer and Moses, of Carbondale.

Rev. Dr. Manley S. Hard has been re-elected assistant corresponding secretary of the Church Extension Board. He was unanimously chosen by the general committee of church extension at their meeting in Pittsburg last week. The election was for the next four years. His duties take him over all the United States. Chaplain McCabe, now bishop, and Dr. W. A. Shepherd, now corresponding secretary, held this office previous to Dr. Hard.

Shred Wheat Biscuit.

direct from factory, 11c. E. G. Coursen.

SLEEPING CAR SERVICE.

New Arrangement That Goes Into Effect on Lehigh Valley Railroad.

Beginning with the new schedule on November 15th, the Lehigh Valley railroad will inaugurate a local sleeping car service between New York and Wilkes-Barre as follows: First car will leave New York on train No. 5, at 9.45 p. m., November 15th; first car will leave Wilkes-Barre on train No. 8 at 2.41 Monday morning, the 16th.

The Wilkes-Barre car will be open for passengers at 8 p. m. and passengers from New York to Wilkes-Barre and Scranton will be allowed to remain in berths until 7 a. m.

For further information as to rates, tickets and Pullman reservertations, apply to ticket agents or William L. Pryor, city ticket agent, 309 Lackawanna avenue, Scranton, Pa.

To Cure a Cold in One Day.

Take laxative Bromo Quinine Tablets. All druggists refund the money if it fails to cure. 25 cents.

THE REGINA SHOE FOR LADIES.

Made of the very finest Vici Kid—with latest style toe—toe made to fit any foot—with heavy soles for damp fall weather.

And we fully guarantee every pair.

They're sold all over the country for $3.00 per pair—Our price is

$2.50

SCHANK & SPENCER,

410 Spruce Street.

HE TERMED IT A SKY-ROCKET FIRM

Shippers and Judgment Creditors Fighting Over the Goods.

FRAUDULENT SALE IS ALLEGED

Davidson & Cohen, a Firm Which Did Business on Penn Avenue for a Short Time, Secured Credit Because of the Similarity of Two of the Firms' Names to the Names of Two Prominent Local Business Men--Amount Involved Is $3,600.

What the counsel for the plaintiff was pleased to term a "sky-rocket firm," is having its gnarled and twisted affairs straightened out before Judge Edwards in common pleas court. The firm's name was Davidson & Cohen. On April 1 last they opened a furniture store at 326 Penn avenue, failing in a few months for the sum of $8,000. The judgment creditors, B. Josephson, J. Mendelssohn and A. J. Stone, bought in the goods. Among the goods was a consignment of chairs valued at $3,000, from the Logan Chair Manufacturing Company, of Logan, Ohio. The Logan people allege fraud in the confession of judgment to Josephson, and the others, and are attacking the sale, with a view of recovering their goods.

The chairs were shipped on sixty days' credit, which was given on the strength of the fact that C. P. Davidson and A. J. Stone were members of the firm, and that Dun's Agency gives these gentlemen a rating of $60,000.

Davidson and Stone, of the furniture company, however, are not the well-known C. P. Davidson and A. J. Stone, real estate agent and dairyman, respectively, but as far as is known from the evidence so far adduced, the furniture people at least did not take the trouble to tell their Ohio creditors that they were not the Davidson and Stone rated by Dun at $60,000. In fact, Davidson, under cross fire on the stand yesterday, admitted that he went to R. G. Dun & Co.'s office in this city to see about his credit.

The case was on all day yesterday, and will take up a good part of to-day. Attorneys C. W. Welles, C. P. O'Malley and Walter Gunster, represent the plaintiffs, and C. P. Gardner and John F. Scragg the defendants.

In the case of Vincenzo Castar against the Iron City Mutual Fire Insurance Company, of Pittsburg, a judgment of $1,655 was entered against the defendant, upon the agreement of the plaintiff to accept $1,300 and not to file a bill of costs. O'Brien & Kelly represented the plaintiff, and Messrs. Stanton, Amerman and Martin the defense.

In the case of Andrew Zelewski against John Muchulski, judgment was entered against the defendant's garnishee, Charles E. Oliver, in the sum of $15. This was lightened to the extent of $3, which court allowed him for attorney's fee.

ON TRIAL IN WILKES-BARRE.

The Scranton Young Men Who Are Charged with Burglary.

Michael Judge, Louis Brown, Frank Mangan and William Miller, four young men of this city, were placed on trial before Judge Bennett in Wilkes-Barre yesterday morning on a charge of entering and robbing stores in Pittston on October 8 last. They were captured after an exciting chase. The morning session was taken up in choosing a jury. Chief of Police Loftus, of Pittston, is the prosecutor and the commonwealth is represented by District Attorney Fell and R. R. Jones. Attorney James L. Lenahan represents Mangan, Attorney McGulgan appears for Judge, and Attorney Robbins was appointed to defend the other two.

Up to the time that court adjourned in the afternoon the testimony offered by the commonwealth was in the nature of proving the presence of the defendants in Pittston just before the burglary. The important testimony of the commonwealth will be offered to-day. It is probable that the case will not go to the jury until Friday.

The defendants, who are well known in the Bellevue section of the city, are charged with robbing four stores in Pittston on the night of October 8. The first place the burglars attempted to enter was Nathan Lubson's jewelry store, at 433 North Main street. After breaking down the safety gates they were scared away. They next went to the store of M. Kowalsky, 493 North Main street, a second hand clothing store, which they succeeded in entering, and secured about $200 worth of goods.

A candy store of Mrs. L. G. Hildner, on Susquehanna avenue, was looted, as was also the geenral store of J. Freed, of Main street. They then started in the direction of the junction, where they entered John Prinsby's saloon and stole cigars and whiskey. They also attempted to loot the store of Michael Kane. The latter heard a noise in the barroom, and going down met a man half way up the stairs. He caught hold of the intruder, but the fellow broke away and made his escape. Kane followed, but was soon halted by two pistol shots, one of which whizzed close to his ear and crashed through a plate glass window in front of the saloon.

The burglars then started for this place, and were captured by the police of this city after a most exciting chase.

TWO NEW DAMAGE SUITS.

City and Scranton Traction Company Are the Defendants.

A damage suit against the city has developed out of the West Lackawanna avenue injunction proceedings. Last week, it will be remembered, court on the petition of a number of the residents of that thoroughfare, directed the city engineer and the contractors who were engaged in paving it not to decrease its width, as they contemplated, but open it to its full width, thirty feet. In following out this mandate, it is alleged that the city has encroached on the property of E. M. Clarke, of Clarke Bros., and he wants $10,000 damages for the encroachment. Mr. Clarke contends that the city must either narrow the sidewalk two feet or take part of the area way which permits the lighting and ventilation of the cellar of his store and that in either event he will be damaged to the extent above indicated. His attorneys are Watson, Diehl & Hall.

Nathan Vidaver and John P. Kelly, representing Nathan Shiffman, yesterday instituted a damage suit for $2,500 against the Scranton Traction company. Shiffman is a peddler. Some time last winter while driving through Taylor, he alleges, a Traction company car ran into his wagon damaging his turnout and stock in trade to the amount above noted.

PADDED CELL IS NEEDED.

Mayor Will Recommend That Councils Place One in Police Station.

Mayor Bailey will, in a letter to councils tonight urge that provisprovisions be made for a padded cell in the central police station. The need of it has been apparent for sometime, but the mayor's suggestion has been hurried along by the havoc wrought during the last few days by an insane prisoner who wrecked the plumbing and every movable object, iron and otherwise, that his cell contained.

The absence of a padded cell has been commented upon by police officials from other cities, who, while complimenting the station's general equipment, have been led to wonder why such an important thing as a padded compartment has been overlooked. Unruly, violent, delerious or insane prisoners are at present controled by handcuffing them to a bar of the cage door. A stream of cold water from a hose played upon a prisoner's head is an effective method of subduing what the police call a "crazy drunk."

The handcuffing method is one which the police do not like to use in insane cases as the subject becomes exhausted from long standing and possibly lacerates the wrists and arms. In the case of drunken persons no bodily evil results, the persons usually pleading in a maudlin way to be released and promising good behavior.

With the addition of a padded cell the prison part of the central station will be very completely equipped. It now has a bath and women's cells in a room separated from the cells for males.

AMUSEMENTS.

John W. Isham's "Octoroons," a company of the best talent of their race, will appear at the Academy of Music next Friday and Saturday and special matinee Saturday, with a programme of great excellence. As a matinee entertainment, it cannot be excelled for every feature is such as any child may witness without disapproval of a careful parent. The vocal selections introduced during the opening 3d, "The Blackville Derby," are of a humorous style, and everything is one jingle of gayety. But, if those who delight in the jollity of life find divertisement in the beginning of this varied programme, those who revel in the grand music of high opera find great floods of delight in the close, when selections from such gems as "Cavalier Rusticanna," "Pinafore," "Robin Hood," "Erminie," "Tar and Tartar" and "Il Trovatore," will be rendered in a manner beyond adverse criticism.

* * *

The legitimate stage has gained what the vaudeville stage has lost in the becoming a comedy star of Maggie Cline. A new play was written especially for her by Clay M. Greene and Ben Teal, and those well-known play-writers builded a most interesting dramatic story about the personality of Maggie Cline, and made her the heroine of a comedy of our own time, that is called "On Broadway," which will be seen at the Frothingham Saturday night. It has pictures of life as it exists in all quarters and in every section of society in the large cities, which are marvels of realism. These scenes include a mansion on Lexington avenue, exterior of the Tombs, the arrival of the Black Maria, foot of Thirty-sixth street and East River, Lower Broadway, with the cable cars moving to and fro, and a fine reproduction of a down town sky scraper and its sensational collapse. The story deals with life in New York City, and the title is given from the fact that most of the scenes are laid in and about that great thoroughfare.

* * *

Pete Baker, at 10, 20 and 30 cents is remarkable. The leading German dialect comedian of this country presenting his famous play at these prices is a novelty to say the least, but the public sustain the wisdom of the movement by flocking to see this attraction, Mr. Baker is surrounded by a clever company and sings with all the sweetness of former years; his humor is quaint, refined and very contagious and "Chris and Lena," as handsomely dressed and superbly staged as of yore. He will open at Divis's theater this afternoon for a three days' engagement.

* * *

At the Academy of Music next Monday evening a grand scenic production of "Richard III" will be given. A special car load of new scenery from the studio of the well known artist, Thos. G. Moses, being used in the staging of the tragedy. John Griffith is a young actor who believes that "what is worth doing is worth doing well," and he has spared no pains or expense to excel all previous attempts at mounting this tragic idyl. In his individual performance of the crooked-back tyrant Mr. Griffith has displayed great daring and in a measure broken down the barriers of tradition, giving an original conception of the character, and introducing some new and startling ideas in the way of "business."

* * *

W. J. Lawrence, an English writer in the Magazine of Art, deprecates the custom of using scenery from scene factories of St. Louis, Chicago, Kansas and elsewhere. He says that these scene shops are "a product of the rank commercialism of America," and that they "have debased the artistic currency of the country by choking up the minor play-houses with mechanically produced work of a crudely conventional order, bearing no more resemblance to the genuine article than a chromo-lithograph does to an oil painting. It is by no means an uncommon thing for an order for a scene, say thirty feet square, to be received by telegraph in the morning, and the whole, painted, dried and put on rail before nightfall! Little wonder that the factory artist works slap-dash fashion in full body colors, recking nothing of the art of glazing or second painting."

SEWER WORK TO BEGIN.

Councils Will Approve Some Bids and Open Others Tomorrow.

Property owners who have heard that councils would move so slowly that several much-needed sewers would not be constructed this year, will derive some comfort from the fact that select council will meet in special session for general business tonight, and that the common branch will hold a stated meeting.

Bids now before committee will be approved and awards made of the contracts involved, while bids on other contracts will be opened, and perhaps considered forthwith. The present purpose of councils is to rush through all sewer projects and let the new paving projects go over until spring.

BASKET BALL AT PROVIDENCE.

Turners and North End Teams Will Play in Company H Armory.

A game of basket ball will be played this evening in Company H armory, Providence, by the North End team and the Turners. The team will line up as follows:

North End.		Turners.
Bhule	home	Koch
Tonking	right forward	McDonald
Camel	left forward	Nath
Haldeman	center	Teets
Simpson	right center	Schimpff
Gabriel	left center	Tropp
Huff	goal	Fareholt
Scharar	right goal	Seele
McKeehan	left goal	Huber

Umpire—John Hill. Referee—Edward Eisele. Time-keepers—Harry Huff and Charles Beetzold.

COURT HOUSE NEWS NOTES.

Court yesterday appointed J. Ryan guardian of Louisa and Joseph Zimmerli, minor children of Joseph Zimmerli, deceased.

In the estate of Martin Kearney, late of Scranton, letters of administration were yesterday granted to the widow by Register Hopkins.

Permission was granted to Michael B. O'Hore, administrator of the estate of Mary J. McHale, late of Dunmore, to mortgage the estate to the amount of $1,100 to pay the estate's indebtedness.

At the instance of the Jones & Spruks company court yesterday directed Ellen Morton and Mary McTighe Burke, executrixes of the estate of James McTighe, to file an account of the estate with Register Hopkins.

District Attorney John R. Jones will today move for the discharge from the county jail of the following prisoners against whom the grand jury failed to find true bills: John Sheridan, larceny; Daniel Forbes, malicious mischief; Frederick J. Lowrie, assault and battery; Andrew Sims, assault and battery; Michael Pouchack, assault and battery; Minnie Fay, larceny.

Don't miss Davidow Bros'. auction sale.

FIGURING ON THE SPRING ELECTION

Officers That Are to Be Voted for in This City in February.

COUNCIL IS THE HIGHEST PRIZE

Members of the Common Council Are to Be Chosen in All of the Odd Wards--Those Whose Terms Expire--School Controller Will Be Chosen in First Ward to Succeed George Mitchell Who Will Move Into Dunmore Borough.

Local politicians are beginning to figure on the probabilities of the spring election which does not seem destined to arouse any particular general strife. There are to be elected eleven councilmen from the odd numbered wards, ward election boards, assessors and registers of voters and in a few wards aldermen.

President Mitchell, of the board of control, is going to reside in Dunmore, and some one to succeed him will have to be elected in the First ward.

Common council at present contains twelve Democrats and nine Republicans. The eleven whose terms expire and their politics are as follows:

First ward, John J. Loftus, D.*
Third ward, James J. Grier, D.
Fifth ward, Richard E. Thomas, R.
Seventh ward, Michael F. Gilroy, D.
Ninth ward, James Moir, R.
Eleventh ward, Philip Wirth, R.
Thirteenth ward, Charles S. Seamans, R.
Fifteenth ward, Joseph Oliver, R.
Seventeenth ward, George Keller, R.
Nineteenth ward, George Wirth, jr., R.
Twenty-first ward, Thomas Norton, D.

In the above list are the names of four Democrats and seven Republicans. Republicans will surely be chosen from the wards now represented by Republicans, while out of the First, Third, Seventh and Twenty-first wards now represented by Democrats, the First ward will probably return a Republican and that party has a fighting chance to bag the Twenty-first. With the First ward, now represented by Loftus, an Independent Democrat, in the Republican column, the Democrats could have only a majority of one vote, and if the latter party had the Twenty-first also wrested from them the Republicans would possess the odd vote in common council and the control of both branches. The select body is now Republican by one vote.

The retirement of President Mitchell from the board of control will not endanger the Republican majority of one in that body, as the First ward may be relied upon to elect a Republican to succeed him.

HOW TO COOK RICE.

From the Sun.

Perhaps the most important and profitable cereal to the housewife is clean, white, wholesome, and easily digested rice. In whatever form rice may be served it makes an attractive and dainty dish, and is welcomed as heartily by the robust schoolboy as it is by the delicate invalid. When properly cooked rice should be snowy white, boiled until it is mealy and dry and every grain separate. A Southern dealer in the cereal says that to get the best results rice must first be well washed, rubbing the grains between the hands to remove the floury coating, which is liable to hold the grains together when the rice is cooked. Have a deep vessel two-thirds full of water, which has been salted and is boiling, put in the washed and drained rice gradually so as not to stop the boiling, let it cook undisturbed twenty minutes. Then place a colander in a saucepan and turn the rice into it, cover the colander and let the pan remain by the fire. This serves a double purpose, allowing the rice to drain and also to steam. Each grain should then be swollen to its largest proportion and dry "like unto a first-class mealy potato."

Three things are to be remembered in cooking rice in this manner: first, have the water boiling; second, the rice to be undisturbed during the boiling process, so that the grains may not be broken, and, finally, have it thoroughly drained. Rice cooked in this manner is served with roasted meats for a vegetable, and also forms the foundation for a multitude for toothsome dishes.

In Japan, where rice is so much used, a pot with a close-fitting cover is kept for cooking it in, and only just water enough is used to prevent the rice from sticking to the pot. Cover, and keep over a moderate fire, and steam until nearly done, then remove the cover so that steam and moisture are able to escape, and rack.

The mode of cooking rice in India to use as a vegetable with meats is thus: Take half a pound of washed rice and boil it in one quart of milk until tender, chop one clove of garlic fine, add it to the cooked rice with one tablespoonful of onions, one teaspoonful of parsley and three of green pepper, all finely chopped, two tablespoonfuls of Parmesan cheese, two beaten eggs, and a small cup of milk. Thoroughly mix these ingredients with the rice before turning the whole into a buttered baking dish, put some bits of butter over the top, place the dish in the oven, and bake until the top is a nice rich brown.

Another manner of boiling rice when desired for a breakfast cereal or for plain boiled rice for a dessert to be eaten with a sauce or cream and sugar is as follows: Wash one cup of rice and put it into a saucepan or kettle that has a tightly fitted cover; add one cup of milk, two cups of water, and a salt spoonful of salt. Cover the vessel and put at the side of the fire, where the rice cannot burn, but will simmer until it is tender and all the liquid has been absorbed by the rice. This is richer and more nourishing than when cooked with water alone. When raisins are desired with boiled rice add a cupful to the rice when preparing it to put over the fire.

Baked Rice.—If not convenient to have the room on the top of the stove for boiling rice, then try baking it. Put one small cup of washed rice with one quart of milk, half a teaspoonful of salt, a dish of pepper, and a little chopped parsley, if it is liked. Butter a pudding dish and put in the rice and milk, drop a few bits of butter over the milk and place the dish in a slow oven and bake two hours. If it browns too fast cover the dish until nearly done. Serve very hot with a meat course.

Parched rice makes a change, and is excellent with broiled meats. Use rice that has been boiled in water and well drained; turn onto a platter, and when cold separate the grains carefully with a fork. Place a spider over the fire and put in enough butter when melted to cover the bottom of the dish. When the butter becomes hot put in a little of the rice at a time and cook it a delicate brown, tossing it lightly with a fork so not to break the grains. Drain on brown paper at the mouth of the oven. Heap the prepared rice in the centre of a small platter and sprinkle a little chopped parsley over the top.

Coral rice is also nice with meats. Have one and one-half cups of stock, one cup of stewed and strained tomatoes, and the same amount of washed rice; put these ingredients together in a saucepan, cover, and let them cook thirty minutes; then remove the cover and place the pan at the back of the fire and allow the moisture to escape for twenty minutes. This rice, heaped in a mound in the middle of a hot platter and broiled chops placed around it, forms an attractive-looking dish. Or the rice may be moulded for a border and warmed-over meats put in the centre.

Rice balls are excellent with fried chicken. To make them stir into cold boiled rice a little melted butter and some milk until you have a thick paste; add some salt and a little chopped parsley; blend together with a beaten egg. Roll these into balls in hot fat. Place them around the edge of the platter on which the chicken has been arranged, and alternate each ball with a slice of crisp bacon.

A nice accompaniment for roasted or broiled chicken is rice prepared as follows: Boil the grains in milk and water until tender, then turn into a biscuit pan which has been wet in cold water; smooth the rice mixture over the top, and put to one side to become cold. When cold cut it into squares and roll them in egg and then in crumbs and fry them in butter a nice brown on one side and turn and brown on the other side. Arrange the pieces upon a platter and put a teaspoonful of currant jelly upon each.

Rice puddings have been known for ages, but some of the following may be a little different from the old rule:

To make meringue rice pudding: Boil one cup of rice in one quart of milk until it is tender, remove from the fire, and stir in the yolks of three eggs that have been previously beaten; add sugar to suit the taste, a pinch of salt, the grated rind of one lemon and a little of the juice; turn this into a buttered pudding dish; make a meringue of the whites of the eggs by beating them stiff and add to them four tablespoonfuls of sugar and the remaining juice of the lemon. Put the meringue roughly over the rice mixture and brown it lightly in the oven. This pudding may be served warm or cold. Stirring the yolks of the eggs into the hot rice cooks them sufficiently.

An excellent dessert is rice omelet. Mix one tablespoonful of butter with one of flour and cook them over the fire until smooth; then stir in two-thirds of a cup of milk and set one side until cold before adding half a cup of boiled rice and the beaten yolks of four eggs. The last thing stir in lightly the beaten whites of the eggs and turn the mixture into a buttered dish. Stand the dish in a pan of hot water and bake fifteen minutes. This omelet must be served as soon as it is taken from the oven. Serve with a sauce made by beating the whites of three eggs stiff; add to them one cup of powdered sugar, and just before sending to the table stir in the juice two oranges and half a lemon.

A dainty and delicious dessert is called "jelly of snow," which is made of rice, and when properly prepared resembles a mound of snow, and thus it receives its name. Wash thoroughly four tablespoonfuls of rice and place in a double boiler with two quarts of boiling water; cook slowly, without stirring, until the rice is tender; drain off what water remains, and each grain should be found separated and whole; set one side to cool. Soak one-quarter of a box of gelatine in water enough to cover it for an hour, then pour over it a half pint of boiling water and add one cup of powdered sugar. Stand the dish containing the gelatine mixture in a pan of boiling water and stir until the gelatine and sugar are entirely dissolved. Then turn the mixture into the cooked rice and thoroughly mix. Whip one pint of cream until it is light and dry; stir the whipped cream as lightly as possible with the cold rice and gelatine. Flavor with maraschino or sherry and pour the mixture into a mould that has been wet in cold water. Stand the mould in the ice box until its contents become thoroughly cold and set. When ready to serve turn the moulded rice out on a flat pretty dish and pour preserved strawberries or maraschino cherries around it.

For a fruit timbale of rice, wash six ounces of rice and put in a saucepan with a tablespoonful of butter, a saltspoonful of salt and one quart of milk; add two ounces of blanched almonds that have been pounded, and cook slowly, without stirring, until the rice is tender and the milk absorbed. Take from the fire and add to the cooked rice one dozen seeded raisins, two rolled macaroons, twelve candied cherries cut in halves, a little candied orange peel cut into shreds, a spoonful of sherry, and the yolks of three eggs. Line a plain mould or deep basin with rich pie crust, then stir into the rice mixture the beaten whites of two eggs, and turn the whole into the lined mould and bake in a moderate oven about half an hour. Turn the timbale out on a dish, and serve with rich cream or a boiled custard flavored with wine. This makes a rich and nice dessert for a company luncheon.

Bargains at Davidow Bros', sale.

BORN.

GRIFFITHS—In Scranton, Pa., Nov. 11, 1896, to Mr. and Mrs. E. R. Griffiths, a son.

Framed Pictures.

If we haven't said much about Pictures lately it's because we've been saving up the good things until we had enough made up for a big spread. Frame factory has been working night and day for three weeks—getting ready for this picture selling.

Here they are.
Come get what you want:

Genuine Artotypes In oak frames. A big assortment of subjects, neatly framed in solid oak frame. They ought to bring 50c., but two hundred of them go on sale today at a quarter—25c.

Signed Etchings Genuine signed, copper plate etchings, framed in white and gold, size 18x30, out to out measurement. Frame and picture go today for less than art stores ask for the picture alone—75c.

Choice of a hundred subjects.

Large Artotypes A nice line of large size artotypes, neatly framed in white and gold Florentine frames—pictures worthy of a place in anybody's parlor. Get one while they're going at $1.69.

French Photographs Panel pictures, three photos in one frame. Just the thing for your mantelpiece. These photographs sold for $1.25 unframed, but today we sell them to you in a nice white and gold frame for the price of the picture alone—$1.25.

Medallions Another lot of of those medallions we sold so fast a few weeks ago. We were sorry we had to say "all gone" to so many late customers when we advertised the others. Here's more—not a big lot, to be sure, but plenty if you come quick. Fine medallion for 25c.

REXFORD'S

303 Lacka. Ave.

FOOT BALL NOTES.

The Minooka Actives challenge the Washington Avenue Stars for a game on Riverside grounds Nov. 15, at 3 p. m. Answer in The Tribune. T. L. Casey, captain.

Charles Gebert, half back of the University team, is at his home, on Pittston avenue, nursing a leg which was injured in last Saturday's game with the Carlisle Indian foot ball team.

St. Paul's Foot Ball team challenge the High School second team to a game of foot ball on any grounds mentioned for Saturday, Nov. 14, morning or afternoon. Answer in The Tribune. J. O'Hoto manager; E. Manley, captain.

HE COINED HIS OWN MONEY.

Free Silver Advocate Runs a Private Mint and Is Arrested.

Chillicothe, Ohio, Nov. 11.—Michael Foley, of this city, an enthusiast in favor of the free and unlimited coinage of silver, was arrested to-day on the charge of counterfeiting nickels, dimes, quarters and halves.

Foley is a molder by trade, and a search of his foundry developed plenty evidences of his crime.

He has confessed and will be taken in charge by the United States authorities to-morrow.

"I was afflicted with pains in my head and back. I had a tired feeling and general languor. I decided to try Hood's Sarsaparilla, which was highly recommended, and it proved of great benefit." H. C. Robinson, 72d and Binst Aves., Sta. W., Philadelphia, Pa.

Hood's Pills cure all liver ills.

Your Sideboard

Can be made handsome by a judicious selection of a few choice pieces.

We are agents for

LIBBEY'S RICH CUT GLASS

and many other famous wares.

CHINA HALL,

MILLAR & PECK,

134 Wyoming Avenue.

Walk in and look around.

EYES EXAMINED FREE.

COME AND SEE

Professor Silverstone's

$3.50 Gold R'mmed Spectacles,

At His New Quarters, 300 Lackawanna Avenue, One Flight Above Lehigh Valley Railroad Ticket Office.

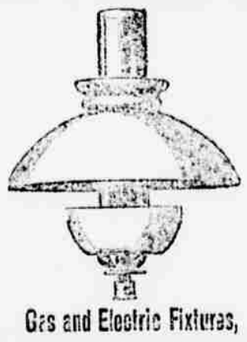
THE CYNOSURE OF ALL.

CONRAD'S SPECIAL DERBY

Come and Look at It.

THE

HUNT & CONNELL CO.,



Gas and Electric Fixtures,

The Welsbach Light

At Reduced Prices.

434 Lackawanna Ave.

THE KEELEY CURE

Why let your home and business be destroyed through strong drink or morphine when you can be cured in four weeks at the Keeley Institute, 728 Madison avenue Scranton, Pa. The Cure Will Bear Investigation.

SPECIAL

We offer about 50 Boys' 3-piece Suits, (short pants), sizes 12 to 16 years, **at almost nothing.**

These Suits are heavy weight, nice mixtures, and formerly sold for $7.00, $8.00 and $10.00.

Choice for

$5.00

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