

Week's Social News

AFTER the gaieties of Easter week the succeeding dullness is a dulling. There were many dinners and luncheons in honor of guests, but the last college man and the last college maiden have gone away, and a season of quietude ensues.

This has been a great musical season for Scranton and among the latest events will be one which in many respects is the climax of all that has gone before. This is the famous Kneisel quartette, the most celebrated organization of its kind in the world and probably the only string quartette which is generally recognized on both sides of the water as pre-eminent.

The great event of next week will be the entertainment and sale for the benefit of the Nurses' Home in connection with the Hahnemann hospital. The sale will be held at the Bicycle club next Friday afternoon, to be followed by a delightful evening entertainment, when Miss Frederic, the celebrated impersonator, of New York, will give a programme, assisted by Master Samelli, the well-known harpist, and son of the famous harpist of the Metropolitan Opera company.

The Woman's exchange has come down—that is, it has removed from the second story to a most convenient location, 118 Washington avenue, where there are still better opportunities to display better things to eat and more beautiful things which are not good to eat, but lovely to own.

Mr. and Mrs. R. G. Brooks, Mrs. and Mrs. C. D. Jones, Mr. and Mrs. Shepherd, Miss Grace Norton, Miss Helen and Mr. Fred Jones are on the tour taken by the Steamship Celtic, whose eight hundred passengers have created consternation in the Orient. No such colossal steamer has ever visited those ports and wherever the great throng has disembarked the citizens of that country have been more or less disturbed in their minds.

Josephine Mercereau and Prof. Frank Bowers Little, on Wednesday night.

Very few people have the good fortune to be loved by so large a circle and the gift of attracting friends as has Mrs. A. de O. Blackinton. A proof of this was evident the other day when the Ladies' Aid society of the Dunmore Presbyterian church planned a reception on her home coming, after a prolonged absence in the South.

A GREETING.

If Dunmore Presbyterians Have a fault that one can see It is a most unbecoming pride In their "Widow's Aid Society." The pastor, too, I've often heard, His tribute freely paid To the wise and kind and helpful work Of the faithful "Ladies' Aid."

And now since she's been roaming, And back once more has come, We're thinking to surprise her With a round of "Welcome home."

She may have found the breezes Rather warmer there, no doubt, But the welcome Dunmore has for her Makes the warmest place about.

Mr. and Mrs. Thomas Sprague have returned from Buffalo. Miss Carlisle, of New Rochelle, is the guest of Mrs. E. F. Chamberlin.

Miss Helen Matthews will go to Towanda next week to attend a wedding. Mr. W. D. Kennedy, of North Washington avenue.

Miss Goldsmith and Mrs. J. R. Cohen, of Scranton, are guests at the Hotel Raleigh, Atlantic City, N. J., this week.

Miss Julia Phelan, Miss Marion Sanderson, Miss Eleanor Moffat, Miss Amanda Jessup, Miss Eleanor Reynolds, Miss Marjory Warren, Miss Anna Watson, Mrs. A. L. Watson, Mr. LaMotte Bellin, Mr. Frank Linnen, Mr. Worthington Scranton, Mr. James Gearhart, Mr. Walter Wolfe, Mr. Carl Welles, Mr. Hillary Zehnder, Mr. Maxwell Bessell, Mr. T. Dickson Torrey.

The afternoon reception given by Mrs. John T. Richards was one of the most elaborate and largely attended affairs ever held in this city.

The Boys' Industrial association will have a president's banquet in St. Luke's Parish hall next Monday night at which the members and a few invited guests will be present to enjoy the occasion.

Mrs. Charles E. Courson has issued invitations for a card party next Thursday afternoon.

Mr. and Mrs. Mark K. Edgar are occupying the old Kilham homestead in Green Ridge.

Miss Pennypacker entertained the Friday Card club yesterday.

Mrs. W. E. Keller will entertain at cards next Saturday.

One of the notable society events of the week was the wedding of Miss

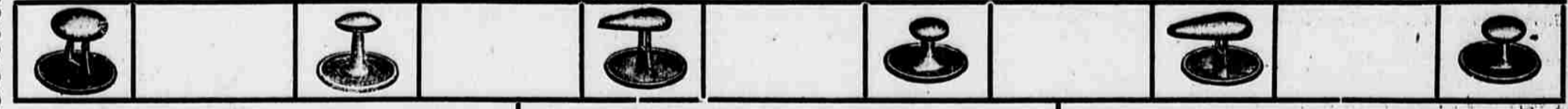
Advertisement for King Collar Buttons, featuring the brand name in a stylized font and the words 'Shopping' and 'News' in boxes.

28,500 Collar Buttons at 1/4 and 1/3 Price. The Sale Begins Saturday at 10 O'Clock Sharp. The King Collar Button Co.

Makers of the collar button that is known the world over, have devised a very clever plan of advertising their buttons through one big representative store in each of the large cities.

Gold-Filled Collar Buttons at Marvelously Low Prices

This plan will introduce the "King" Collar Button in a very short time. The manufacturers are willing to lose more than their usual profit, and we are willing to do likewise, for the purpose of advertising and giving the thousands of people who will be here this splendid article for practically no price at all.



10-Kt Gold Filled Collar Buttons, regular value 10 cents. This sale . . . 2 1/2c. 14-Kt Gold Filled Collar Buttons, regular value 15c. For this sale . . . 5c. The Silver King Collar Buttons, regular value 25c. For this sale . . . 8c.

SEE WINDOW DISPLAY OF KING COLLAR BUTTONS.

Honeycomb Candy, a Delicious Confectionery. All the rage. "Simply Delicious." Sample it at Candy Counter. Only for sale in this city at the Big Store.

said the minister's wife, and she wondered if there had been a donation party.

"Then she interviewed the cook. "Maggie!" she gasped, "where did all those bananas come from?"

"An' sure the storeman it was brought the same," said Maggie amiably. "You never got all those bananas from the groceryman?" exclaimed the minister's wife in dismay.

"An' I did that," replied the cook. "It was him that took them to this door, and I did ask him to be the man that the minister said I should give the money to, and he said he was, and I did ask him was him the things he was to bring, an' he said thim was thim, an' I did give him the little five dollars, and he left all thim things."

"You never gave him the five dollars that was to go for groceries?" demanded the minister's wife wildly. "An' that I did," insisted Maggie. "He said he was the man and thim was thim things, when I did ask him, an' sure didn't he know?"

Maggie had bought out an entire load of bananas from an Italian vender, and he had made a fine bargain. No wonder he went straightway out and lost himself, and Maggie couldn't tell him from his brunette brethren when there was a police round-up.

"The minister's wife went into the banana business forthwith, and it is probable that the people in that particular parish have subsisted on a more strictly banana diet during the past few days than they had ever intended.

Bananas are very healthful if they agree with you; but they are very much the other thing. You are never quite sure whether they agree with you. The minister's wife is sure they do not agree with her.

Some people have a theory that a kind word or a pleasant greeting has considerable reflex influence on the world at large. I incline to this belief very decidedly. Often it would be such a satisfaction to snub, to frown, particularly before breakfast. Often it is hard to go down the street and give a smiling good-morning to every acquaintance, when the thoughts are occupied with the injustice one has suffered at the hands of those who by right of promise or reason should have been truer or might have been kinder.

It is difficult to be pleasant when burdens of your own or of others lie restlessly on the heart. It is not easy to be cheerful when the sight of one who has ignored you brings up bitter recollections, and it is a great effort to be chatty and good-natured, even with the friend who is walking your way, when you are tired and don't want anyone to speak to you, but while, perhaps, your smile is not remembered as long as the struggle required to give it warrants, the frown that mars your greeting or the indifferent salutation will be called up against you to the end of the day.

Perhaps he doesn't mean it. Some people will tell you that, like heaven's rain, his smiling, cheerful greeting falls alike on the just and the unjust. They will tell you that he will eat every bit as glad to see the next acquaintance, but that shouldn't depress you. It is selfish of you to wish his smiles congratulated for you alone. You should be thankful if you get any at all, and not mind if there is an equal distribution. I like the person who smiles on me, whether he means it or not. I'd rather her brain be sound, even if he doesn't mean it, than to frown.

Saucy Bess.

Musical Gossip.

In the production of "Maid Marian," which will be given at the Lyceum next week, as presented by the original Bostonians, all the famous singers will positively appear, including Henry Clay Barnabee, W. H. Macdonald, Grace Van Studdiford, George Frothingham, Adelle Rafter, Josephine Bartlett, Frank Bushworth, Allen Hinckley, William Dorington, W. H. Fitzgerald and others. No other opera written within the last fifty years has enjoyed such a popularity as "Robin Hood," to which "Maid Marian" is a sequel, and the new opera has melodies and songs of the highest order.

Mr. Pennington was in Boston last week and during his stay he was a guest of the St. Botolph club. Of the 450 members of this club, the majority are authors, musicians and artists. It is the musicians' club par excellence, and numbers such well-known musicians as E. J. Lang, Arthur Fiske, Carl Faellen, G. W. Chadwick, Henry M. Dunham, and a host of others of like standing among its members.

The following musical selections will be used at tomorrow's worship in the Second Presbyterian church: MORNING. Organ Prelude—"Communion in G".....Calkin Anthem—"O Saviour of the World".....Goss Quartette and Choir. Offertory—"Christ Our Passover".....Barby Organ Postlude "Lord Have Mercy".....Dubois

On the stairs the crash of artillery is heard when paterfamilias inadvertently steps on a cake of soap and lays aside his self-respect. From the music sound of musketry and its accompanying cloud of dust, not smoke, assures the passerby that the carpet is on the firing line. The furnace fire is out, the stove pipe leaves its trail of soot, the deprecations committed by carpet bugs and moths show ghastly in the spring sunlight, and as soon as the bedding gets out on the line again comes a shower.

And yet it need not be so horribly disheartening, as it often is. The average woman tries to do too much. She not only saves time by the forelock, but by the whole scalp, thinking to have the whole thing at once left undone. If we could only remember that we have "all the time there is" that a surplus of strength left at the close of the day is infinitely better than an extra room cleaned, we should not be the physical wrecks that we often are at the end of our spring campaign.

From the earliest times the garlic has been used as an article of diet. It formed no inconsiderable part of the food of the Israelites in Egypt, and during their wanderings in the wilderness they were, saying, "We remember the fish which we did eat in Egypt; the cucumbers and the melons and the leeks and the onions and the garlicks." The medicinal properties of garlic were thoroughly recognized by the ancients, it being regarded as especially valuable as a stimulant and in stomachic troubles, which on this day it is used as a remedy in drops and in any fashion desired.

The great art of using garlic is to apply it to the dish so that it can be individually detected, even though supplying the basis for the particular flavor desired. Each root is composed of a number of lesser bulbs, which the French call "gousses d'ail" (cloves of garlic).

If in baking cakes or gems in gem pans there is not enough butter to fill all the little pans, put water into the empty ones to prevent their burning.

Dr. Humphreys' "77" breaks up Grip and Colds that hang on—handy to carry—25 cts.

Do not overlook the fact that screens at doors and windows should harbor an immense amount of dust. They should be dusted often and at least once a week be vigorously brushed on each side with a whisk broom.

Each room should be dusted with a whisk broom.

baritone. Mr. Roberts will sing a solo entitled, "The Resurrection Morn." by Rodney. Mrs. Jessie Phillips Smith, leading soprano, will repeat her Easter solo, "Hosanna," with violin obbligato. The other soloists will be Miss Annie Morgan, Mrs. Watson Griffin and Mr. Thomas Morgan, and Mr. Howard Griffin, with Mrs. McDonald at the organ. The entire service will be in charge of the pastor, Rev. Dr. Guild, who will give a brief address.

After a considerable interim, Mr. J. Alfred Pennington, organist of Elm Park church, and director of the Conservatory, will resume his organ recitals in Elm Park church. The first will be given next Tuesday evening, when he will be assisted by Mrs. Lenore Thompson, solo contralto of Elm Park church.

For the past three seasons the famous musical comedy, "A Runaway Girl," has been the theatrical triumph of the principal cities of the Union. It is duplicating its success this season in the same pronounced manner. It will be presented in this city at the Lyceum next week. The exceptionally clever comedian, Arthur Dunn, in conjunction with some fifty other artists, com-

prising the Augustin Daly company, will appear in this comedy. Catchy songs and incidental music, laughable comedy, neat and artistic dances, pretty forms and faces, handsome and rich costumes, all go towards making "A Runaway Girl" the ideal musical comedy of the age.

The following musical selections will be rendered at the morning and evening services tomorrow at Elm Park church, under the direction of J. Alfred Pennington, organist and choir-master: MORNING. Organ—Andante in G major.....Volckman Choir—Anthem, "Still, Still with Thee".....Foots Organ—Cantilene from Sonata Op. 18.....Rheinberger Choir—Hymn, "Some Other Day".....Parks Organ—Prelude in D major.....Bach EVENING. Organ—Andante in G major.....Westbrook Choir—Anthem, Gloria in Excelsis in C.....Schnecker Organ—Pastorale in A flat.....Whitney Tenor Solo—"Birth, Death and Resurrection".....Mr. Wooler. Choir—Hymn, "Wells of Elixir".....Duane Organ—Fugue in G minor.....Bach

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Helen S. Buchanan

Dermatologist 312 Washington Avenue. Superfluous Hair, Warts, & Moles Painlessly, Permanently, Scientifically Removed by Electric Needle.

Exclusive method; no scars. Trial treatment free. Call and be convinced. Ladies desirous of obtaining perfect complexion, lustrant hair, bright eyes and shapely bodies, should not fail to call. Agent for NEMO self-reducing and Military belt straight front corset.

each equipped with a taximeter, which registers the distance traveled and indicates on a dial the amount of fare due. The lowest charge is 15 cts., the rate being 87-1/2 cts. a mile.

Menu for Sunday, April 13. BREAKFAST. Steved Rhubarb, Gemma, Watercrest, Fried Potatoes, Raised Biscuits, Coffee. DINNER. Cream of Asparagus Soup, Henshead, Young Onions, Rib Roast of Beef, Yorkshire Pudding, Browned Potatoes, Parsnip Fritters, Dandelion Salad, Cream of Cheese, Sautees, Rib Roast Pie, Black Coffee. SUPPER. Grilled Sardines, Saratoga Chips, Olives, Sugar Cookies.

ed often and at least once a week be vigorously brushed on each side with a whisk broom.

The garlic usually frowned down upon by polite circles in this country is not such a bad sort after all. Indeed, it seems to possess the faculty common to other strong natures of making with itself friends of the stomach, "garlic eaters," who have been led by easy stages first to endorse, then pity, then embrace."

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DOMESTIC SCIENCE.

On two ounces of garlic peeled and bruised, pour one quart of beef tallow. Close tightly, and in two or three weeks the vinegar will be ready to strain and use. A few drops will suffice for the "uspicious" flavor which is all that is desired.

A popular method of preparing the garlic, by French cooks consists in pounding the cloves in a mortar and adding sweet oil to give the appearance and consistency of cream. This is usually eaten with roasted or broiled meats.

Many of our most advanced cooks here think that a clove of garlic rubbed over the chafing dish and spoon lends a most delicate and appetizing flavor to a Welsh rarebit; while a clove of garlic is indispensable to the proper seasoning of game or stews.

In the spring cleaning ammonia plays a prominent part; but care must be taken to use it "mixed with brains." Nothing is more injurious to paint and varnish than ammonia, and if it is used in dilution to remove some specially stubborn spot its application should be immediately followed by a clean cloth wet in clear water.

Window shades, which have latterly been severely plain, are beginning to feel the movement for decorative effects and blouses out accordingly. They come now adorned with Arabes and other fine line insertings.

Especially new and extremely popular is the two-part "honne, femme" window shades. This is all of lace, and has a decorative border and ruffle. The division permits it to be drawn aside when desired.

A most nourishing broth for an invalid is the plain broth of our grandmothers. Shimmer a pound of good raisins in four quarts of water until the raisins are very soft. Make a thickening of flour and water, and add just before taking up the broth. Sweeten to taste and flavor with nutmeg. A little wine or brandy or a bit of butter used sometimes to be added.

Hair cloth for furniture, bag, talcum, is again in evidence. Happily, however, the funeral black has given place to colors and figures, which render it less objectionable.

"Scones" cookies have a reputation hard to beat. To make them, cream together six ounces of butter and twelve of sugar. Add two well-beaten eggs, half a nutmeg and half a cup of raisins, and mix thoroughly. Cut into cakes with a biscuit cutter and bake in a quick oven.

The newest fashions for brides—and a pretty one it is—come like young Lochinvar, "out of the West." After the wedding invitations are all out, the engraver's plant makes a charming card receiver. The engraved bands readily, so that the edges may be turned up in any fashion desired. As a practical souvenir of a memorable occasion this leaves nothing to be desired, while the engraver of its being duplicated.