

ANOTHER WASHERY DESTROYED BY FIRE

Was the Finest in This Region and Its Destruction Caused a Loss of \$35,000.

FIRE BELIEVED TO BE INCENDIARY

Washery Was Known as the Capouse and Was Situated in Keyser Valley—It Was Owned by the Scranton Coal Company—Fire Was Discovered Soon After the Men Returned to Work After the Noon Hour Recess—Building Was Entirely Destroyed—Will Be Rebuilt at Once.

The Capouse washery of the Scranton Coal company, a branch of the Ontario and Western coal department, was totally destroyed by fire yesterday afternoon. The loss is about \$35,000. The origin of the fire is unknown, but it is strongly suspected it was caused by an incendiary.

The washery was located along the Keyser Valley branch of the Ontario and Western road, about one hundred yards north of the Capouse breaker, commonly called the Briggs. It was built two years ago, and was the largest and best equipped washery in the region, holding the record for output—36,000 tons in a month.

It was thrown idle by the strike, but on July 14 started up with a force of non-union men, mostly foreigners. The force was increased right along until it reached thirty, the maximum number required to work the plant to its fullest capacity.

Thursday was pay day, and several of the men were off or incapacitated. Yesterday, however, all hands were on duty. At 12 o'clock noon the washery machinery was shut down to allow the men to go to dinner, which is served to them in the colliery carpenter shop, some distance away. Foreman Eljah Miller remained at the washery while Assistant Foreman Peter Eannon and the men were at dinner. A little before 2 o'clock the men came back and distributed themselves to their posts, to be ready to begin work when the machinery started at 1 o'clock.

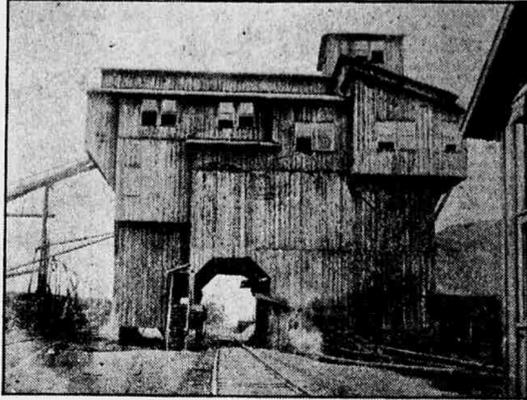
SAW THE FIRE. Assistant Superintendent Eannon looked about the washery for a little while, after coming from dinner, and then started the conveyer line towards the point where the men were engaged in shoveling. He had gone only 300 feet, when he saw that the machinery had suddenly stopped. Looking back towards the washery he discovered it belching forth flame and smoke, and saw the men jumping through windows and in other ways making hurried exits.

The fire burned slowly but surely, and by the time the two West Side fire companies arrived it was a total loss. At 3 o'clock a pile of charred wood, covering a mass of what was expensive machinery, was all that was left of the "star" washery of the upper anthracite region.

The best information obtained by Superintendent J. F. Cummings' investigation is that the fire started in an open space under the "jigs" and just above the engine room. It is evident that started in place not generally frequented, as it was beyond all control before anybody discovered it. In this space above the engine room is found the only dry timbering about a washery. Every other portion of a washery is continuously saturated with water used in cleaning the coal. A stairway reached by a door on the northern side of the washery, used only by the boiler, leads to the open space above the engine room. There were watchmen about the washery, but in the daytime, particularly, their vigilance was doubtless relaxed by reason of the fact that there has been no attempt whatever at interference with

the company's property or workmen. A person could come through an adjacent corn field and reach this stairway without being observable for more than half a minute.

NOT ACCIDENTAL. Superintendent Cummings refuses to entertain, for even a moment, the idea that the fire was accidental. "Had the fire occurred at 4 or 5 o'clock in the afternoon," said he, "I would not deny but that a hot journal



The Capouse Washery

might have caused it, although such a thing is extremely unlikely. This fire, however, happened only a few minutes after the machinery had been at rest for a full hour. A journal at rest will cool in less than an hour."

Foreman Miller could throw no light on the matter. He spent the noon hour in the washery, but did not notice any signs of fire when he started for dinner, after the men returned.

The fact that a washery was never known to take fire until a week ago yesterday, when the Bellevue washery of the Delaware, Lackawanna and Western company was totally destroyed, lends color to the suspicion that the blaze was of incendiary origin.

General Superintendent Bryden, Secretary F. E. Platt and various other officials of the company were on the ground early, but found nothing to do except watch the fire take its course. They said the washery would be rebuilt at once.

The boxes of two Ontario and Western gondolas loaded with coal, which were standing under the chute, were badly burned before an engine hauled them away.

FIRE-FIGHTERS AT WORK. Superintendent Ferber, of the bureau of fires, personally directed the work of extinguishing the flames. The washery was all ablaze when the firemen reached the scene, a quarter of an hour after the alarm was sounded, and the only thing they could do was pour water on the pile of burning debris, so as to possibly save some of the machinery. Water was secured from the Capouse breaker, which is supplied by a private reservoir. The breaker machinery pumped water to the Franklin engine, which in turn pumped it through twin lines of hose to the blaze.

The Keyser Valley Hose company, or rather, former members, came from their club house, corner of Jackson street and Keyser avenue, and sent in the alarm from Box 327. They could do nothing towards saving the washery, however, as they have no apparatus other than an old reel with a few hundred feet of hose. Numerous small fires started on the ruin bank, which is strewn with chips, rods and other inflammable material. The washery hands were put to work extinguishing them with pails of water.

Captain Williams, Lieutenant Davis and a squad of patrolmen hurried to the scene, but had nothing to do more than keep children from getting in the

way of the firemen. Comparatively few of the members of the crowd assembled at the fire were adult strikers, although there are 10,000 of them living within sight of the flames.

INSULTED WRONG MAN. Alderman Howe Resented a Young Man's Freshness.

A young man, slightly intoxicated and very fresh, insulted Magistrate John T. Howe yesterday noon, and later walked up Penn avenue quietly, after lunch at a Spruce street restaurant, and the young man was standing near the St. Charles hotel with a friend.

As Magistrate Howe came abreast of him, he lurched forward and indignantly remarked: "Say, what in blank right have you down on this block?" He accompanied the remark with an

insulting gesture, and the fires of '63 burned fiercely in the magistrate's bosom and made him a thoroughly angry man.

The patrolman on the beat happened along at this moment, and Magistrate Howe hailed him with, "Officer, take that man into custody." The next instant the unhappy inebriate was in the bluecoat's clutches, and hurried to the Centre street station. He will appear before Magistrate Howe in police court today.

DR. PARKE IN FLORENCE. He Is Engaged in the Practice of Medicine There.

Dr. F. C. Johnson, one of the proprietors of the Wilkes-Barre Record, who is touring Europe, in a letter to his paper has the following: Here we found engaged in medical practice Dr. Charles R. Parke, son of Rev. Dr. N. G. Parke, of Pittston. Dr. Parke is the only American physician in Florence, and though he has been here less than a year, he has in this short space built up a handsome practice among visitors who desire the services of an English-speaking physician. American doctors and dentists, who once set a foothold in these foreign cities never fail to become influential and rich. Mrs. Parke is a delightful vocalist and her home is the center of a charming colony of Americans having tastes running to music and art. Florence empties itself of its population in midsummer and the Parkes will go to the lakes of Switzerland, where the doctor has an attractive offer to become house physician for one of the largest hotels. They will be joined in July by his sister, Mrs. Thomas Henry Atherton, of Wilkes-Barre, who recently came across with her daughter Melno, and Dr. L. H. Taylor's family.

STILL ANOTHER UNION. Non-Union Trolley Men Effect an Organization.

Just as if the city of Scranton couldn't have trouble enough with one street car men's union, the non-union employees of the trolley company met yesterday morning, after working hours, in Seth Jones' hall, and organized another union.

It was decided to style it Division 106. Ancient and Illustrious Street Car Employees of Scranton. Robert Shaw was elected president; James Sontag, secretary, and James Whitman, treasurer. After effecting a permanent organization, the non-unionists discussed the award of the arbitrators in the dispute between the company and the union employees and resolved that it was an unsatisfactory award. However, they agreed to accept its terms.

Division 106, Amalgamated Association of Street Railway Employees of America, composed of the union trolley men, also met yesterday morning in regular session and discussed the arbitrators' award. No formal resolution was adopted, but the sense of the meeting was that the award was fair and just, under the circumstances.

DOING DOUBLE DUTY. Judge Archbald Attending to Philadelphia Federal Court Matters.

During the absence of Judge John B. McPherson, from the Eastern district of the United States court, on his vacation, care of the federal court matters of Philadelphia has been entrusted to Judge R. W. Archbald, of the Middle district.

Application was yesterday made to him for a writ of habeas corpus, to release Lester W. Miller, who is now on a receiving ship at the Philadelphia post. The boy enlisted as a naval re-

cruit, although under age, and without the consent of his parents. Judge Archbald granted the writ, and made it returnable at Philadelphia, next Thursday afternoon at 2 o'clock.

Judge Archbald also received word from the district clerk at Philadelphia, that application would be made today for an order authorizing the sale of a vessel at the Philadelphia port.

DEATH OF CHARLES D. WINTER. He Was One of Jermy's Most Prominent Clergymen.

Charles D. Winter, senior member of the well-known firm of C. D. Winter & Co., and a man widely known throughout the valley, died at his home on Main street, Jermy, at 4 o'clock yesterday afternoon, his death being due to an attack of apoplexy, with which he was seized while leading a prayer meeting in the Methodist Episcopal church on Wednesday evening.

From the time he was stricken down he remained unconscious and passed away without being able to speak or recognize the members of his family. There has seldom been a death in a community that has caused such profound sorrow as the death of Mr. Winter has to the people of Jermy. He was a man who never failed to gain the respect of those he came in contact with, and was always the first to offer consolation or say a kindly word when it was needed. Deceased was born in Blakeslee, Monroe county, May 24, 1851, and came to Jermy in 1871, when he entered the employ of John Jermy as clerk in his store, where, by his faithfulness to duty and his business foresight, which has since served him so well, he became manager, a position he continued to hold until August 24, 1884, when he opened up the general store which has since borne his name and of which he was the active head.

He was a faithful and devout Christian and carried his Christianity into his everyday life. For twenty-nine years he had been superintendent of the Methodist Episcopal Sunday school and was the main pillar of both the church and Sunday school, being presi-

dent of the board of trustees. He was also president of the Lackawanna Sunday School association and a director of the First national bank, of Carbondale.

He is survived by his wife, three sons, Frank, Arthur and Charles, and a daughter, Jessie, to whom the sympathy of the whole town goes out in their sudden affliction. Three brothers and a sister, Robert, of Manhattan, Ill.; Henry, of Dakota, Minn.; G. Hiram, of Coal Glen, Jefferson county, and Mrs. Graham Waring, of Scranton, also survive him.

The funeral will take place at 2 o'clock on Monday afternoon. Services will be held at the Methodist Episcopal church and will be in charge of the pastor, Rev. M. D. Fuller, D. D., who will be assisted by former pastors of the church. The remains will be exposed to view at the home on Monday morning and at the church after the interment. A fact that lends additional sorrow to Mr. Winter's bereavement is that Philip Baker, another member of the firm, lies seriously ill at his home with typhoid fever.

Postal Clerk Arrested. By Exclusive Wire from The Associated Press. Ernest J. Meyers, aged 27, a clerk in the postoffice here, was arrested today on a charge of theft. He made a confession in which he said he had been stealing letters containing money for a year past. He did not know how much he had taken but it is believed that his pecuniary loss will amount to a large sum. He said he lost the money in betting on horse races.

BASE BALL. National League.

At Philadelphia—R.H.E. Pittsburgh.....100000050-310 Philadelphia.....110200000-412 Batteries—Phillips, Tannehill, Smith and Connor; Iberg and Douglass. Umpire—O'Day.

At Brooklyn—R.H.E. Brooklyn.....000003000-395 St. Louis.....032100000-290 Batteries—Yerkes and O'Neill; Newton and Farrell. Umpire—Brown.

At New York—R.H.E. Chicago.....000000000-010 New York.....000000000-053 Batteries—Menefer and King; Miller and Brestaban. Umpire—Emslie.

At Boston—R.H.E. Cincinnati.....012100010-512 Boston.....020000000-301 Batteries—Pook and Bergen; Eason, Pittinger and Kittridge. Umpire—Irvine.

American League. At Cleveland—R.H.E. Philadelphia.....100002010-484 Cleveland.....001201100-511 Batteries—Morgan and Schanzel; Moore and Wood. Umpire—O'Loughlin.

At St. Louis—R.H.E. St. Louis.....200024000-390 St. Louis.....000000000-042 Batteries—Young and Criger; Harper, Kane and Kahoe. Umpire—Johnstone and Carothers.

At Detroit—R.H.E. Baltimore.....000000000-052 Detroit.....000200000-291 Batteries—Shields and Smith; Stever and Buelow. Umpire—Connelly.

At Chicago—R.H.E. Washington.....000100100-514 Chicago.....200000000-292 Batteries—Patten and Clark; Callahan and McFarland. Umpire—Sheridan.

Eastern League. Montreal, 3; Buffalo, 2; Providence, 7; Worcester, 6; Toronto-Rochester, 1; Jersey City, 7; Newark, 4.

DOMESTIC SCIENCE

The easiest as well as most wholesome bread to make at this season, is the whole wheat bread. It can be set at 7 in the morning and baked by noon.

It requires no kneading—simply stirring—an important item, now that the "grasshopper" is a burden.

Save out a saucer of oatmeal from your breakfast porridge, and thin it until it measures a pint. Heat a pint of sweet milk and put with it, together with two rounded teaspoonsful of sugar, out of salt and six level teaspoonsful of shortening. Dissolve two yeast cakes in a little lukewarm water, and when the liquid is of the same temperature, stir together. Sift in whole wheat flour, stirring vigorously until you can't stir any more with the back of a knife. Put to rise. When set, take it out of the oven and set again to rise. When light bake in a bread oven, decreasing the heat toward the last.

Plain white bread is also better baked in one day. The quick process of fermentation leaves the bread much sweeter than the old method, and, contrary to pre-conceived ideas, does not leave a taste of yeast.

Allow two yeast cakes to one quart milk or water, or half and half, one tablespoonful of sugar, two tablespoonfuls of shortening, and one spoonful of salt. Dissolve the yeast cakes in some lukewarm water, add the sugar and shortening, and flour to beat. The more you beat the less kneading will be required. Beat ten minutes at least, then add all the flour, turn out on a floured board and knead from fifteen to twenty minutes.

Allow it to rise to double its bulk. This will take from two to three hours, with the temperature from 70 to 80 degrees.

Then make into loaves, handling as little as possible. When double its bulk again, set in a hot oven to start, and allowing it to cool gradually. If you want rolls, make a stiffer dough than for bread.

Sugar is added to a bread sponge to assist in the fermentation. With the first new cooking apples in market, try this Canadian apple pudding some day when you want to give the "good man" a treat. Ironing day, when you have a hot oven, will be a good time to give it a trial. Butter a deep pudding dish and put into it two quarts of apples, two tablespoonfuls of sugar, one-half cupful of water and a good grating of nutmeg. Set in a moderate oven about twenty minutes.

Mix well in a sieve and rub through it one pint of flour, two tablespoonfuls sugar, one-half cupful of salt, one cupful milk and stir into the sifted flour until a smooth dough is formed. Then add three tablespoonfuls melted butter. Remove the pudding dish from the oven and spread the batter over the apples. Return the dish to the oven, increase the heat and bake twenty minutes.

When ready to serve turn the pudding out on a flat dish, having the crust underneath and apple on top, or in the dish in which it was baked. Serve with nut sauce.

If you want a recipe for a good rich,

Menu for Sunday, August 10

- Breakfast: Melon Chilled, Rice Mould, Salt Mince in Cream, Baked Potatoes, Buttermilk Biscuit. Dinner: Iced Bouillon, Radishes, Pickled Apples, Fried Chicken, Cream Gravy, Mashed Potatoes, Corn on the Cob, Sliced Cucumbers, Cheese Straws, Snow Pudding. Supper: Salmon Salad on Lettuce Leaves, Whole Wheat Bread, Butter, Sliced Peaches with Cream, Sponge Cake, Iced Cocoa.

yet inexpensive, ice cream, here it is: The ingredients are three cups of milk, one cupful of cream, one large egg, the whites of two eggs, one cupful of sugar, one level tablespoonful of gelatine (if you wish to mold it), one-half pound English walnuts in the shell and one-quarter pound of figs.

Soak the gelatine in a little of the cold milk and reserve two or three tablespoonfuls of milk to go with the sugar, flour and egg. Heat the remainder of the milk in a double boiler, and when it scalds, stir into it the flour, sugar and egg thoroughly beaten into the reserved milk. Cook a few minutes, stirring constantly. Take from the fire, add the dissolved gelatine, one teaspoonful of vanilla and the cup of cream. Cool and when well mixed, pour into the dasher and stir in the chopped walnuts and figs. Beat well and pack.

If you put it in a mold and it shows signs of sticking when you come to turn it out, wet a towel in hot water and wind around it for a moment to loosen. Then if the outside seems soft, set in the ice box a moment to harden again.

In selecting a lobster, the rock lobster with black spots on the back is considered best.

An excellent accompaniment for cold or warmed over meat or fish is Turkish rice. Wash one cupful of rice in three waters. Put in a stew pan with one cupful strained tomato, two cupfuls cold water, two tablespoonfuls of oil, one teaspoonful of salt and two ounces finely chopped ham. When it begins to boil push back on stove where the contents will be slowly stirred for about forty minutes. At serving time turn the rice into a warm dish, taking care not to break it.

Never boil fish in cold water and never pour boiling water on a hot oven to start, and allowing it to cool gradually. If you want rolls, make a stiffer dough than for bread.

With the dark fish use sauce tartare. All baked fish need basting every two minutes.

Don't be sometimes easier to remember than you are. Here are a few to commit to memory, just on the subject of brooms:

Don't set your broom down on the brush end. Hang it up when not in use. It will last twice as long.

Don't use your carpet broom to sweep the cellar and scrub the kitchen. Keep a clean fresh broom for carpets.

Don't use broom splints to test a cake. It is not a cleanly habit, to say nothing of the danger of getting poisoned from the arsenic used to color the broom.

Don't economize too much in brooms. A little extra cost is considered to be native d'hotel butter.

This is made of a heated tablespoonful of the best butter, to which the juice of half a lemon and half a teaspoonful of minced parsley have been added.

Onions fried crisp and tender by soaking in cold milk previous to plunging them into hot fat are relished by many as a garnish for steaks.

While there are cheese straws and cheese sticks, this recipe given by a New York cooking school teacher will be found exceptionally good:

Put one cup of flour in a bowl, make a hole in the center, put in two ounces of butter and the yolks of two eggs and work them gradually together.

Then add two tablespoonfuls sweet cream or milk, a dash of cayenne, and when well mixed, roll out on a grater cheese. Form into a ball and set away on the ice for an hour.

Then put the paste on a floured board, roll out to an eighth of an inch thick, brush over with beaten egg and cut in small strips.

Rinse out some pans with cold water, put in the straw and bake a little longer in a hot oven. A little fine salt sprinkled over them just as they are taken from the oven is considered to be an improvement by many.

With green corn at its best, try this Old Quaker recipe for green corn pudding:

Prepare one pint of grated corn, or cut with a knife through the center of the rows and scrape out the inside of the kernels. Add to the pint of prepared corn one pint of milk, two tablespoonfuls of sugar, two beaten eggs and one teaspoonful of salt. Bake in buttered tins about two inches thick. It will require about two-thirds of an hour.

Corn griddle cakes may be prepared in much the same way. To two cupfuls of the milky pulp allow a cup of prepared milk, one eighth of a pound of melted butter, a half teaspoonful of salt and a quarter spoonful of soda, with just enough flour to make a thin batter.

Bake like griddle cakes and eat with butter and syrup.

Corn that has been boiled can be chopped fine and added to any good griddle cake batter.

EMMA PADDOCK TELFORD.

may from the humblest position rise to the very highest. Therefore, if a person have assumption, arrogance, pretension, he may assume to be a great personage, and may by his manner hurt the feelings of more humble persons. We say that a person a snob and he deserves the name. It is said that the lady who is fully aware of her own good birth and breeding, who has had respectable ancestors, and who has always lived in good society, is never afraid to bow first, to call first and to make the first advances. I don't wonder that any stranger coming to the city is bewildered as to the correct procedure as recognized here, because, while it is frequently the reverse of that in vogue in other cities, it is a rather go-as-you-please rite at all times.

The new comer to Scranton may be assured one point at least. There are few snobs here and they are so dull and uninteresting that it needn't distress one. They flock together and confine their attentions rather exclusively to their own kind and hence aren't so much of an affliction as if they were more widely disseminated.

The new comer, if she is a pusher and lives here ten years more or less, will be pretty apt to acquire a very nice group of friends. Or if she is lucky and happens to know anybody who ever knew anybody else in a certain circle, she will find herself received with open arms and the rest is easy.

There was a time when prompt connection with a prominent church was an entering wedge to excellent standing in society, but the church people have taken industriously to saving their own souls and sewing for the heathen and haven't much time for the stranger within their gates.

As to card etiquette, this is a city which is alleged to follow to some degree the customs of New York, and yet there is a laxity of social observation which is certainly unlike any other town of pretensions on the map. There is a very general and genial social intercourse as naturally must be the case where everyone knows everyone else, and therefore a delightful lack of formality prevails. The requirements are not very rigid. If a lady does not meet all her social obligations with the most painful precision it is not held against her in the judgment day of the weighing of good breeding. Everyone is so busy here that all sorts of allowances are made and all sorts of improbable excuses are accepted.

One of the oddities of our social life which interests strangers is the custom of "tea calls." Almost everywhere else the person who receives a card to a tea is not expected to call thereafter as an acknowledgment of the courtesy; neither is the hostess. The invitation is a call, the response, whether in person or by card on the day of the tea, is another. Not so in Scranton. The guest is expected to call thereafter as soon as convenient, and thus complications are added to the demand made upon a person's time. Perhaps the course is justifiable since most of the so-called teas are really elaborate receptions well worth a party call. It is rather a pity that they have so far deviated from the original idea of "Come in and drink tea with me at four."

It has been said that we are on a sliding scale in America and that no one knows with thorough exactitude where he stands socially, as every one

Views of a Woman

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CLARK'S SUMMIT. Rev. J. S. Custard and family are visiting relatives in Scranton. Mr. Custard will be absent over Sabbath his pulpit being supplied during his absence by another minister at the morning service, and an special programme in charge of Dr. Morris in the evening.

Miss Emma Von Storch and Mattie Warnock have returned from Hartford, where they spent a week with the latter's parents.

Workmen are removing the tile from the condensing drain, which gives pretty good evidence that Clark's Summit is being put on a sliding scale for a long time to come.

A social was held by Mr. F. J. Walker's Sunday school class at the home of Mr. Eugene Myers on Tuesday evening, 8:30.

M. M. Hufford, of Stroudsburg, was in town calling on friends a few days ago. Regular weekly drill on the captain, "Old Flag with the Stars and Stripes" will be held at the Methodist Episcopal church each Thursday evening at 1 o'clock sharp.

Miss Margaret, of Scranton, is visiting her sister, Mrs. B. F. Hollister.

This signature is on every box of the genuine

Laxative Bromo-Quinine Tablets

the remedy that cures a cold in one day.

MYER DAVIDOW Clearing Sale of Shoes and Oxfords For Men, Women, Misses, Boys and Children. The most remarkable shoes sale in the history of Scranton. Wonderful trade revolution made possible by unprecedented trade conditions. Thousands upon thousands of pairs of Shoes and Oxfords to be given away at prices below wholesale, below manufacturers' prices, below cost of production. Every Shoe in this sale is of the best makes and every pair is warranted. SATURDAY SPECIALS Men's Shoes and Oxfords, Ladies' Shoes and Oxfords. Call and examine our goods before buying elsewhere. Remember there is no trouble to show goods and you will surely save money by it. MYER DAVIDOW, The Cheapest Shoe Store, 307 Lackawanna Ave.

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