NONE SUCH

The keeping quality of NONE SUCH MINCE MEAT has helped to give it fame—the fame that gave it a sale of 12,000,000 packages last year. In its air-tight cartons it defies the rigors of the arctics or the highest of tropic temperatures. It's made to keep—unless it's cooked in pies, puddings and cookies; it won't keep then, because many a sweet tooth craves it. NONE SUCH is sold by all Grocers at 10 cents a package—never more, never less. If you have a taste for mince meat NONE SUCH will hit it.

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DOMESTIC SCIENCE.

Menu for Sunday, Oct. 26

BREAKFAST.

Baked Sweet Apples with Cream.
Oatmeal.
Corned Beef Hash.
Scrambled Eggs.
Coffee Cake.
Coffee.

DINNER.

Tomato Soup. Croutons.
Celery. Olives.
Stuffed Breast of Veal,
Brown Sauce.
Sweet Potatoes. Egg Plant.
Lettuce and Tomato Salad.
Erie Cheese. Wafers.
Apple Dumplings.
Coffee.

SUPPER.

Creamed Oysters in Chafing Dish.
Salad of Shredded Cabbage.
Bread and Butter.
Cocoanut Cake. Stewed Grapes.
Tea.

The season of social amenities is again on, and though "sewing in flocks" is not quite so popular as when Bayard Taylor wrote his clever sketches of village life a half century ago, "flocks" for card playing, "flocks" for ping-pong, "flocks" for the simple sake of flocking, are still in order. Fortunately for the woman who delights in entertaining her friends, but who can not afford elaborate and expensive viands nor extra hired service, there is a growing trend toward simplicity in entertaining, and Dame Fashion lends it her cachet. "If guests come simply for the sake of the loaves and fishes," said a bright California woman recently, "they can find better at a good restaurant. If they come because they like me and want to see me, they certainly wouldn't care for me to have an aftermath of heavy bills, a tired back and aching head or disgruntled cook to remember them by. I love to have company and can have them often if I am content and they are content that the entertainment be simple, unostentatious, but always abounding in cordiality."

In one of the university towns this summer there were frequent informal neighborhood functions held on the lawns or in the houses, with refreshments no more elaborate than fresh gingerbread and tea, hot or iced, sandwiches and coffee, ice cream and cake, or fruit and cakes. If tea was served on the lawn, light tables would be brought out, and while the hostess or a friend would pour the tea, the men would pass the cups and plates. Often there were not even napkins to add to the laundress' work. One instance in particular I recall. The hostess was much of an invalid, forced to spend the greater part of each day in her hammock, swung under a wide-spreading live oak. On the morning of the day in question the children carried notes of invitation to some twenty-five of the near neighbors.

"Come and take a cup of tea with me this afternoon, from 4 to 6, under the tree."

Extra chairs and rugs were brought out; thin slices of bread spread and covered with a damp napkin to keep moist; some saltines were grated with powdered cheese, and everything was ready excepting the tea. Some of the new magazines lay on one of the little tables, and on another a number of photographs of travel, just brought back by one of the family. These to serve as conversational pegs should there be a dearth of topics, which there never was. One of the neighbors poured the tea. The cook, in fresh white apron, brought out the supplies from the house, and the men passed the simple refreshments. No one was tired, no one overworked. The cook could go on with her regular dinner work as usual, and every one seemed to have a good time.

Even at Roosevelt's recent reception to his friends and neighbors at Oyster Bay the same simplicity prevailed. Cakes and lemonade—and ginger cakes at that—were the quite sufficient refreshments provided.

Of course there are occasions when every hostess likes to "spread herself" and for these special functions there is ever a demand for something new.

A few years ago color teas, luncheons and breakfasts were all the fad, but the present fancy is for fetes and banquets copied in service, decorations and viands from the various nations. Such a one was given lately by a Stanford graduate, who had made a special study of Japanese customs and has written a book on Japan. Sixteen guests were invited to a sixteen course Japanese dinner. The room was decorated with rows of red Japanese lanterns, a large basket of roses and ferns hanging from the center. All the ladies wore kimonas and their hair was arranged with fans, while Japanese silken jackets were provided for the men.

The costumes, dishes and menu were all brought from San Francisco for the occasion, and there was different china for each course. Many of the courses were served with chop sticks. Two cushions were placed on the floor for each guest, and a long low banquet table was arranged from boards.

This was thickly strewn with rose leaves, artistically arranged and shaded in colors. Rose leaves were sprinkled over everything and served even in the tea. The first course was a preparation of seaweed. Another course was salmon sandwiches and a third of grated cheese sandwiches. For the sandwiches, the bread was cut extremely thin, put between damp napkins to moisten, then cut out with an oval cutter and rolled like chrysanthemum petals. All of the sandwiches were arranged like chrysanthemums on individual blue saucers. Tea was served in individual teapots and wafers passed with it. One course was of delicious preserved ginger, and this was followed by preserved rhubarb. The last course was confectionery, served on blue saucers and also sprinkled with rose leaves. One thing was always served at a time in accordance with the Japanese method, after which everything was removed, even to the napkins. That is, each person used sixteen napkins, after which they were carefully folded.

Among the festivities planned in many homes for this week are Hallow'een parties. Fortunately for the boys and girls the roystering, rollicking festival, relic of old Pagan days, comes this year on Friday night, so that if they are up later than usual it won't interfere with their next day's school work. Fine dressing for Hallow'een would be a work of supererogation, as the time-honored games—ducking for apples, cracking nuts and pulling candy, with all the various "tricks" entailing visits to the cellar or the well and garden, are of the strenuous order. Put on the children's plain clothes and let them have a good time without worrying for fear of "what mother'll say." If they spill water on themselves, get more or less "stuck up" with candy, or burst open seams jumping for apples, going down cellar backwards, or struggling with cabbage stumps.

It goes without saying that the most appropriate place to hold the party is the kitchen, dining room or barn. Decorations suited to the occasion are jack-o'-lanterns, with bats, cats, owls and witches cut out of black cambric, and fastened up in all available places.

Among the other Hallow'een games and tricks that make lots of fun for the young players are these:

THE THREE SAUCERS.

Take three saucers. Fill one with clear water, one with inky water, and leave one empty. Blindfold the young man, lead him to the dishes and tell him to dip his hand in the first saucer he comes to. If this is the clear water he will marry a maid; if the inky, a widow—but if the empty one, he is doomed to live and die a bachelor.

THE SALT TEST.

Let a party of girls fill their mouths with water and their right hands with salt. Then at a given signal all start to run around the block. The first name each girl hears will be that of her future husband. If she giggles and the water flies out of her mouth, or unclasps her hand and loses the salt, the charm is broken.

THE CELLAR TRICK.

Just at midnight, take a match in one hand, a hand mirror in the other, and walking backward, descend the cellar stairs. Go into the most remote corner and then, striking the match, gaze into the mirror to see the face of the future husband. This is the more easily accomplished if there be a tacit agreement that some cavalier shall be in waiting for the inquiring maid.

WITH ASHES.

Take a handful of fine ashes. Blow your breath hard into it. If it flies back over your face, the future husband will be a tyrant. If it does not, happiness is assured.

Nuts and apples are the proper refreshments for Hallow'een. If you wish to serve sandwiches made from these two staples, grind the nuts fine, English walnuts or butternuts, or use the regular peanut butter in combination with the thinnest possible slices of a mellow apple, for a filling.

If nut candy is on the programme for Hallow'een, try this nut fudge:

Boil together for ten minutes three cupfuls granulated sugar, one cupful rich milk or cream, and one tablespoonful of butter. Remove from the fire, add one cupful of chopped nuts, and stir rapidly for a few moments. Pour into buttered pans and mark in squares.

A custom that prevails in Scotland and Ireland is sometimes followed in this country by families anxious to keep up tradition. A dish largely made up of mashed turnips, potatoes and chopped onions is served as the principal dish on the supper bill of fare. It is called "colcannon," though how or why nobody seems to know.

A deep bowl filled to the brim with the vegetable puree is placed in the middle of the table. In the center of the dish is a deep well filled with melted butter, and somewhere hidden in the compound is a gold ring. Portions of the food are distributed to each person and the one who finds the ring takes it for granted that he is to be married within the year. If, however, he or she is already married, the finding of the ring is indicative of good luck to follow.

ANSWERS TO CORRESPONDENTS.

Cathrine.—To make a good boiled icing, take one cupful of granulated sugar with four tablespoonfuls of water, and cook without stirring until it "spins a thread" from the spoon. Have ready the beaten white of an egg and pour the syrup slowly into it, beating all the time. Flavor and spread on the cake while warm.

Cocoanut filling for cake is made in several ways, and here are two of the most common. Cook together in a double boiler until thick, one-half of a grated cocoanut with a little of the milk, the rind and juice of one lemon, one cupful powdered sugar and the beaten yolk of one egg. When nearly cool, spread between the layers. In place of fresh cocoanut, you can use the desiccated cocoanut soaked in milk and drained.

A simpler way is to cover the layers with boiled icing and sprinkle thickly with cocoanut.

MUSICAL GOSSIP

THE VIOLIN paying of Arnold Lohmann at the Sembrich concert in the armory Tuesday evening remains not only a pleasant memory, but a deep satisfaction, not only to his friends hereabouts but to musicians as well, for another bright light is added to the local cluster. No doubt Mr. Lohmann has and is enjoying his fill of praise since his local conquest, but his friends and the public in general will not resent a little impartial friendly comment on his work, with an equitable allowance for the personal equation, as it were. Before his trip abroad, local musicians knew Mr. Lohmann as a very talented student, who regarded himself and his work indifferently. At this writing, it may be said that Mr. Lohmann's future rests entirely with his taking himself seriously; in other words, what Mr. Lohmann now requires, to insure his future success, is severe personal application, for it would be a pity to waste such talent as is his. He has reached a high standard and his real work now begins. We hope he will take advantage of his rare opportunity. Mr. Lohmann displayed excellent judgment in the selection of his programme Tuesday evening, for he did not soar too high or grapple with the impossible. His opening number, the Air on the G string by Bach, was interpreted conventionally, treated broadly, sympathetically and clearly. His attaque was confident and intonation true and the tone was not forced. Mr. Lohmann was adroitly clever in humoring the tone, for his G string was flat, even when he began, an unfortunate accident. His encore was the Romanze from the second concerto by Wieniawski. His second number was the exceedingly difficult "Hetje Kati," by Jeno Hutay, a composition which would tax the ability of any artist. In this number, Mr. Lohmann displayed left hand work of a high order—work that was clear and certain, for the most part. In spots, his bowing was forced and therefore rough and uneven. The requirements of this composition are clearness and precision in the ornaments and smoothness in the staccato passages, trills and harmonics. Excepting a little inequality in spots, it was played with brilliancy and snap. The harmonics spoke clearly, and, while not difficult, were played with confidence. Mr. Lohmann gave Schumann's little reverie, "Traumerei," for an encore. This was played withabreadth and feeling that evinced a true conception of this ever beautiful composition. When it is taken into consideration that Mr. Lohmann on the same programme with the foremost singer of the day, who is a brilliant violinist herself; before an audience composed mostly of friends and fellow-musicians—always hypercritical—in a hall that so seasoned an artist as Fritz Kriesler said was difficult in which to do conscientious work, it must be admitted his performance surprised even his friends. It is to be hoped that Mr. Lohmann will continue the serious study of his chosen instrument and reap the harvest due him. His numerous friends here would like to hear him in recital, in an appropriate hall. The power and carrying power of Mr. Lohmann's violin was of immeasurable assistance to him in his efforts Tuesday evening.

Mr. J. Alfred Pennington will give his fifth "Interpretation Lesson" in St. Luke's parish house this morning, when, among other pieces, the "Woodland Scenes" by MacDowell will be played.

The members of the Symphony orchestra are diligently rehearsing an entirely new programme for their forthcoming concert that includes the "Eroica" symphony No. 3 by Beethoven, a Norwegian suite by Svensden, the Autumn overture by Greig, and shorter selections by John Lund and Victor Herbert. Mr. Hemberger promises a concert and soloists of the usual high order.

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 con Moto.....Calkin
Hymn—Anthem, "O Come to Me, Ye Weary" ..... Flori
Organ—Lerto Religioso .....Higgs
Duet for Soprano and Bass—"Calm as the Night" ..... Goetze
Mrs. Ezra Connell and Mr. Philip Warren.
Organ—Postlude in G .....Volckmar

EVENING.

Organ—Larghetto in G, minor....Capocci
Anthem—Magnificat in F.....Schnecker
Organ—Offertory in A flat.....Guilmant
Bass Solo—Selected.
Hymn—Anthem, "Abide with Me" Vogrich

At the initial concert of the young Bohemian violinist, Koelan, on Saturday evening, November 22, at Carnegie hall, New York, he will perform, besides the Ernst F Sharp Minor Concerto, Saint Saen's Introduction and Rondo Capriccioso, and Paganini's I Palpiti. Koelan will be assisted by Walter Damrosch and orchestra of one hundred executants, and Miss Julie Geyer, who will render Weber's Concertstuck.

The following musical selections will be rendered at tomorrow's worship in the Second Presbyterian church:

MORNING.

Organ Prelude—Carol Prelude in E. Deshayes
Quartette—"I Know and I am Trusting" ..... Tenney
Miss Ethel Shoemaker, soprano; Mrs. C. Buchman, alto; Mr. Robert Johnston, tenor; Mr. Earl Hollister, bass.
Offertory—Anthem, "Behold, I Create a New Heaven and a New Earth," ("Holy City") ..... Gaul
Mr. Ralph Williams and Choir.
Organ Postlude .....Hesse

EVENING.

Organ Prelude—Pastorale in C..Reinecke
Choir Response—"Sanctus" ..... Attwood
Solo—"Then Shall the Righteous Shine Forth" ("Elijah").....Mendelssohn
Mr. Robert Johnston.
Offertory—Anthem, "From Thy Throne of Glory" ..... Nevin
Miss Garagan and Choir.
Organ Postlude .....Wagner
Mr. J. M. Chance, organist and director.

"The Emerald Isle," the new Sir Arthur Sullivan opera—the last work of the famous composer whose musical genius is forever stilled, save in his work, is said to be a rarely beautiful production. The first scene shows the gally green and brightly rosy gardens of Ireland's lord lieutenant—the official of the story, of course, not of actuality. The second scene pictures the caves of Carrig Cleena at night. This is a legendary spot, said to be peopled at monlight with fairies. The music is said to be in every way in keeping with the poetical theme of the book. "The Emerald Isle" will be heard at the Lyceum on Tuesday night.

Marion Manola, the well-known comic opera star, will be one of the features at Dixie's theater next week, beginning with the Monday matinee. Miss Manola will be assisted by a talented company in the rendition of a one-act musical comedy that has been written expressly for her, and which promises to be one of the most pleasing numbers of the bill.

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MOOSIC.

Mrs. Robert Burleigh, of Peckville, spent Thursday with friends in town.

Mrs. John Hartness and children, of Scranton are visiting at the home of Mr. and Mrs. H. T. Copp, of South Main street.

Miss Elizabeth Billington is spending a few days in Taylor.

Mr. and Mrs. H. H. French entertained the choir of the Methodist Episcopal church at their home on North Main street on Thursday evening.

A surprise party was tendered Clyde Waterman on Tuesday evening by a number of his friends. A very enjoyable time was reported by all present.

O. B. Levan, of Middletown, N. Y., spent Tuesday with his parents, Mr. and Mrs. J. W. Bevan.

Mrs. Clarence Hodgson and Miss Emma Walker, of Green Ridge, spent Thursday in town.

C. S. Snyder visited his parents at Gracedale Wednesday.

Miss Lela Ostrander was a caller in Scranton yesterday.

The Moosic schools will be closed next week. It being teachers' institute.

HOPBOTTOM.

Special to the Scranton Tribune.

Hopbottom, Oct. 24.—Miss Grace Van Gorder, of Nicholson, is visiting her cousin, Miss Clara Quick.

G. W. Strapler, of Elmhurst, is spending a few days with friends in town.

Mrs. Kate Turner has returned home, after a visit with friends in Binghamton.

O. D. Roberts has resigned his position as depot agent. Mr. Roberts has been in the employ of the Delaware, Lackawanna and Western railroad for the past thirty-eight years, and his genial face will be greatly missed.

The Junior Young People's Christian union made nearly $18 at their supper and sale Wednesday evening.

WELSH HILL.

Special to the Scranton Tribune.

Welsh Hill, Oct. 24.—The schools are closed this week, as the teachers are attending the county institute at Montrose.

Mrs. Henry Snyder and daughter, Alice, of East Lenox, are guests of relatives here.

Miss Annie Thomas, of East Market street, Scranton, returned home Saturday after spending the summer here.

Miss Sadie Jones, of Main street, Carbondale, is visiting her aunt, Mrs. John Watkins.

The unveiling of the Ellen Owens memorial tablet will take place next Sunday at the Congregational tabernacle with appropriate services.

D. J. Morgans and family have returned from their Western trip.

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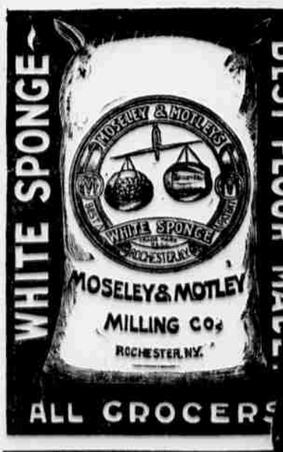

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