TABLE AND KITCHEN.

PRACTICAL SUGGESTIONS ABOUT WHAT TO HOW TO PREPARE

CONDUCTED BY LIDA AMES WILLIS, MARQUETTE BUILDING, CHICAGO, TO WHOM ALL INQUIRIES SHOULD BE ADDRESSED.

SUGGESTED MENUS.

Wednesday.

BREAKFAST. Hashed Brown Potatoes. LUNCH.

Salt Cod a la Delmonico. Duchess Potatoes Cottage Cheese.

Hot Gingerbread. Cocoa.

DINNER Vegetable Consomn Boiled Rice Stewed Onions. Cottage Pudding. Egg Slaw. Lemon Sauce

Thursday. BREAKFAST.

Panned Fram Griddle Cultes Coffee.

DINNER Baked Beans. Tomato Sauce. Raisin Brown Bread. Apple Compote Grape Juice.

Grape Sauce.

Maple Syrup.

Coffee.

Noodle Soup. Bolled Corn Beef Plain Boiled Potatoes Cress Salad. Snow Pudding.

> Friday. BREAKFAST.

SUPPER.

· Fruit. Creamed Potatoes Bolled Mackerel

LUNCH. Escalloped Oysters

Celery.

Hot Rolls. DINNER. Cream of Clam Soup.

Macaroni and Cheese Broiled Live Lobster. Creamed Potatoes Celery Mayonnaise.

MADE WITHOUT EGGS.

THE COST of an egg seems but a household; but when one considers their bulk alone, and not the additionpose the dish, they are not cheap. They come under the head of luxuries when they are not used as necessary food and solely depended upon, in place of like quantities, for body nutrition. There are innumerable recipes which call for eggs, such as cakes, in which the number might be lessened without any serious detriment or loss to the confection. In fact there are some recipes which, when closely followed as to number of eggs to be sed, have a very decided and not palatable "eggy" taste. As it is the little foxes that steal the grapes, the small waste and useless expenditures which give the housewife the most annovance, as they require the closet watching and study, it is always a help to find ways and means of avoid-

ing these pitfalls when practicable. There is a decided difference in flavor and quantity in ordinary fowl's eggs, the feeding and forced habits having a far greater influence over the flavor than is usually recognized, The breed of the fowl also influences quality, and the length of time of keeping an egg after it has been laid, has much to do with its value. Most decidedly one should not use any but



Toothsome Toast

Shredded Whole Wheat Biscuit excels bread as a toast because it is much drier to begin with. The shreds are not only laid loosely over each other, but contain thousands of tiny pores that give an enormous surface

upon which the heat acts. A pinch of lightest white flour bread rubbed between the thumb and finger, results in an indigestible, moist dough-paste. A pinch of

similarly treated results in small, dry, porous filaments, unchanged in form.

Butter each of this crisp, delicious oite toast or serve with maple syrup, prerves, or a score of other

dress THE NATURAL FOOD CO.

the freshest eggs for serving as a meat and while an egg may be too freshlaid for cake-making it must be strictly fresh,' to get the best results. Therefore if it is a nesessity to save in the expenditure for eggs, curtail in number used, not in quality. Unlike meat the price of eggs is not determined by custom or fancy, but quality alone and the cheaper eggs are not just as good or a little more nutritious as may be the case with the

Muffins Without Eggs.

A quart of fresh buttermilk, one teaspoonful of soda, a pinch of salt and enough flour to make a stiff batter and two or three tablespoonfuls of sour cream. Dissolve the soda in a little of the buttermilk then add to the stir until the sugar is dissolved; then rest; add salt and cream and the flour. Bake in gem pans in a hot oven,

Bread Sponge Muffins.

Late in the evening set a sponge as for water bread, following a pint of and cook it until it is hard enough to warm water for a dozen muffins, a third of a cake of compressed yeast, Remove from the fire, add a few drops and a pinch of salt. Mix the batter a of lemon juice and a teaspoonful of little thicker than for pancakes and vanilla. Drop the chestnuts into this beat thoroughly. In the morning have gem pans greased, and in cold weather warm them; pour in the batter without stirring; filling half full; let rise at least an hour and-bake in a hot oven.

Hygienic Muffins.

Grease muffin rings and put them into the oven to get very hot. In the meantime put a pint of ice water and a teaspoonful of salt in a large mixing bowl; measure three and a half cups of entire wheat or sifted Graham flour and taking it up in the hand, holding it high over the bowl, which should stand in a current of air if bossible, let it sift slowly between the fing'ers into the ice water, while you beat rapidly; as soon as all is in and batter smooth, pour it into the hot rings and put at once into a very hot oven and bake thirty minutes.

Maple Biscuit.

Measure a quart of sifted flour, add to it three teaspoonfuls of baking powder and a litle salt and sift again. small item in the sum total of Then rub two tablespoonfuls of but food expenses in the average ter well through the flour with a spatula or flexible knife; the success of the biscuit depends on the care with a soft dough. At this point add a cup on a floured board, dredge it lightly with flour, roll out quickly until about biscuit cutter, two inches in diameter, and place them in a greased pan so they will not touch. Bake for fifteen minutes in a quick oven. Serve hot.

Eggless Cookies.

of sour (not too thick) cream, two cups and beat well. Add the soda to the stead of the large cake. flour and mix into a smooth dough, roll out, cut and bake in a quick oven, Keep all the materials as cold as possible while mixing, rolling and cutting and the cakes will require less flour and be very much nicer and crisper.

Eggless Cake. Beat one cup of sugar and half a cup of butter to a cream; add a cup of milk, measure two cups of sifted flour, add three teaspoonfuls of baking powder, a level teaspoonful of cinnamon half a teaspoonful of grated nutmeg and a pinch of cloves. Sift several times until the flour is light and fluffy, then stir into the other materials and add a cup of seeded floured raisins. Bake in a moderate oven.

Eggless Gingerbread.

Mix one cup of molasses, one cup of brown sugar and one tablespoonful of butter together, add gradually, one cup of milk. Measure five cups of flour, add two teaspoonfuls of baking powder and one and one-half teaspoonfuls of ginger to the other mixture. Bake in a large shallow biscuit pan and eat warm.

Ginger Wafers.

Cream one cup of wafers with one cup of sugar and one cup of molasses and half a cup of cold strong coffee. Sift together two teaspoonfuls of soda, one tablespoonful of ginger and enough flour to make a dough just siff enough to roll out thin. Cut out with a cookey cutter and bake in a quick oven.

Eggless Ginger Gems.

Put one cup of molasses, one cup of sugar and one large tablespoonful of butter in a saucepan and warm slightly, beat up well and stir for ten or twelve minutes; then add two tablespoonfuls of ginger, one teaspoonful of cinnamon, and gradually stir in one cup of milk. Sift two teaspoonfuls of baking powder with five cups of sifted flour and add to the mixture. If you want them a little richer, stir in half a cup of seeded raisins or chopped dates. Bake them in well greased gem pans and eat them hot for luncheon or tea.

Ice Cream Filling.

Take a pint of the thickest sweet cream and beat it until it looks like ice cream, then make very sweet, flavor with vanilla and stir in a pound of almonds, blanched and chopped. Spread this filling in very thick layers on the cake. The cream and cake should be very cold when eaten.

Boiled Icing Without Eggs.

Put one cup of sugar, half a cup of milk and teaspoonful of butter in a saucepan and boll ten minutes, or until it is thick, add a teaspoonful of vanilla and beat until cool enough to spread on the cake.

Suet Pudding.

Take one cup of finely chopped suct and add to it one teaspoonful of salt, one teaspoonful of cinnamon, one teaspoonful of cloves and half a nutmeg grated. Warm a cup of molasses, add o it a teaspoonful of soda and when latter is dissolved pour the molasses

over the suct and spices, mix quickly and stir in a cup of milk (sour pre-ferred). Sift and measure three cupsful of flour and add enough to make batter thick enough to show the track of the miking spoon on the surface for a few seconds after the spoon is quickly turned around in the batter. A cup of seeded raisins, currants or chopped figs may be added to this pudding flouring them well before they are put in the batter.

INQUIRIES ANSWERED.

M. P. writes: As a constant reader have often profited by the recipes given. Can you perhaps give me the recipe that I have been looking for n vain this past month among cook books, friends and book stores-how can I make "maron places" out of the big Spanish chestnuts now in season -such as can be bought for a large price at a confectioner's in their little paper cases?

Maron Glaces. (Candied Chestnuts.) Remove the outer shells from the chestnuts, cover with boiling water and let them stand a few minutes until the brown skins can be removed easily. Again cover them with boiling water and cook them very slowly unill they are tender, but not soft. Put half a pound of granulated sugar and half a pint of water in a saucepan and put in the boiled chestnuts and let

them cook in the syrup until they are clear; then very carefully turn them out onto a fine sieve without breaking the nuts, and let them cool. Pour the strained syrup back into the saucepan form a ball when tried in cold water. syrup, one at a time, and turn them until they are thinly coated with the syrup (using a candy, wire dipper for the purpose), remove the chestnut to oiled marble slab or paper, or drop each one into the little paper case. The above amount of syrup is intended for dipping at least a dozen of the large chestnuts.

Hermits.

Miss M. G. writes: Can you give me the recipe for making "Hermits"? Cream one cup of butter and on and one-half cups of sugar well together; then add one cup of raisins seeded and chopped, two ounces of citron chopped fine; three eggs well beaten. Add one teaspoonful each of ground cloves, allspice and cinnamon and flour sufficient to roll out. Roll a little thicker than vanilla wafers. Cut in rounds and bake in a moderate

Coffee Cake.

L. S. writes: I have been a reader of the household department for some time and like it very much. Will you kindly send me a good recipe for coffee cake?

The following recipe is one of the al nutrient they furnish in connect- which this is done. Stir in enough tion with other materials which com- sweet rich milk, about a pint, to make a pint of bread sponge, add one egg well beaten, half a cup of granulated of maple sugar cut into pieces about sugar, two ounces of butter, and a half the size of peas. Turn out the dough a pint of luke-warm water. Mix these well together and add sufficient flour to make a thin dough. Let it rise until an inch thick; cut out with a small it has doubled its original bulk. Then turn it out on a floured board and roll out an inch in thickness. Butter a baking tin large enough to hold the rolled out dough and fit it in the tin. Cover and let rise until it doubles its size, and when ready to place in the oven. Take two-thirds of a cup of melted with a teaspoonful of sugar. Sprinkle butter (not oily), one and one-half cups this thickly with granulated sugar, adding a few blanched and coarsely chopof sugar, a pinch of soda, and enough ped almonds. Bake in a moderately flour to roll out easily. Stir the butter hot oven. If preferred, the dough may and cream together, then add the sugar be made into little twists or braids in-

THOMPSON.

Thompson, Dec. 2.-The winter began in Thompson with three inches of snow on the ground, but the day was fine. A full delegation from both of our sabbath schools attended the Sunday school convention at Susquehanna Saturday last and report a good time. Miss Flora Darling, of Binghamton,

is visiting at W. W. Messenger's for a little time. Undertaker A. H. Crosier was attending to business at Great Bend Sunday. Mr. and Mrs. J. M. Coley returned to their home in Binghamton yesterday after spending several days with her

sister, Mrs. W. M. Whitney, in the E. C. Kellum, of West Pittston, was here Monday.

Mrs. Jennie Ford, of Hawley, is visting her brother, Fred D. Wrighter, of the township. No mail from the south until 8 o'clock

and no morning papers until 6 o'clock p. m. yesterday because of the wreck below Forest City. Mr. and Mrs. George Roseboom and daughter, of Sidney, N. Y., have returned to their home after a Thanks-

giving visit with her parents, Mr. and Mrs. Samuel Truesdall. Mr. and Mrs. Alvin Tinker spent last sabbath at Jackson with their daugh-

er, Mrs. Monroe Walker. Leslie Barton, of the township, went to Binghamton Saturday evening and will take a course in the business col-

lege there. B. L. Alford, a young man from Hallstead, began work yesterday in the corner store for the hustling proprietor, George I. Clark.

The Woman's Christian Temperanc union held their regular monthly public meeting in the Baptist church sabbath artists of the opera cast. Part second is evening. There was a fair attendance devoted altogether to the production of notwithstanding the storm. The programme consisted of recitations, read-

A. W. Brown, of Starrucca, was doing business in town yesterday.



A Delicious Combination of

THE MESSAGE.

by incongruous additions and changes, has now been restored to what it was planned to be by Washington. In making the restorations the utmost care has been exercised to come as near as possible to the early plans and to supplement these plans careful study of such buildings as that of the University of Virginia, which was built by Jefferson. House is the property of the nation, and so far as is compatible with living therein it should be kept as it originally was, for the same reasons that we keep Mount Vernon as it originally was. The stately simplicity of its architecture is an expression of the character of the period in which it was built, and is in accord with the purposes it was designed to serve. It is a good thing to preserve such buildings as historic monuments which keep alive our sense of continuity with the nation's past.

Reports of Departments

The reports of the several executive departments are submitted to the congress with this communication. Theodore Roosevelt. White House, Dec. 2, 1902.

THEATRICAL.

"The Chaperons," Tonight. Frank L. Perley's musical comedy, "The

'haperons," is now in its second season of success. Since the days of "The Belle of New York," "The Rounders," "The Casino Girl," and numerous other merry musical shows that took the of this country, and even Europe, by storm, no American manager has at peared who could compete with George E. Lederer's results in handling the chorus Mr. Lederer's genius lies in not only de vising brilliant stage pictures, but he is also gifted with a fine sense of color and beauty in the harmonizing of costumes and scenery, and he has furnished valuable assistance in these respects to Mr. Perley in "The Chaperons," which play, it should be stated, will be given at the

"Robert Emmet, the Days of 1803." Brandon Tynan, who will star in his new play, "Robert Emmet, the Days of 1803," at the Lyceum, Thursday and Frileaped into fame and high position at a single bound. For some years past he has been a prominent member of the Frohman forces, where his training in omantic plays equipped him for the work he has since undertaken. His boyish, handsome appearance, fin-

voice and magnetic personality, combined

with his clever acting have made him one

"Uncle Tom's Cabin" Coming. "Uncle Tom's Cabin," will be the attraction at the Lyceum Saturday after noon. The street parade which Al. Martin uses as an advertisement for his "Uncle Tom's Cabin" production is said to represent a larger outlay of capital

than that invested by managers of other attractions on their entire offering. The parade reaches one-quarter of a mile in length and contains chariots, Tom or five young men. Inquire 32 Wash-Thumb's carriage, floats, a tally-ho, thirington avenue. Thumb's carriage, floats, a tally-he, thirdonkeys, bloodhounds, three brass bands Creole ladies drum corps, thirty Wangdoodle pickaninnies and Bastus, the Call-fornia giant. The parade will start from he theater. Seats on sale Thursday at

John Drew Coming.

An announcement of more than ordinary interest to Scranton theater-goers is that of the Lyceum theater for next Mon-

LEGAL.

NOTICE is hereby given that an application will be made to the governor of Pennsylvania on the 24th day of December, "The Mummy and the Humming Bird."

"The Gamekeeper," Today.

Smith O'Brien will appear again this afternoon and evening at the Academy of Music in the final performance of "The Gamekeeper," If you have not heard the sweet singer do not fail to attend one of the performances today.

Special Matinee Tomorrow.

In "A Ragged Hero," the melodrama announced for the Academy of Music the last three days of the week, commencing with a special matinee tomorrow afterwith a special matinee tomorrow afterwith the special matine to the special matine tomorrow afterwith the special matine tomorrow a

with a special matinee tomorrow after-noon, the principal character, as the title indicates, is a knight of the road. though wearing the garb of a hobo, this melodramatic fellow is no Weary Willie. His rags may cloak some latent vicious ness, but do not conceal his positive vir tues. By his adroltness in circumventing villianous and his energy in defend ing the virtuous he comes into approval and applause. His inclination to mirth may not be characteristic of the genius hobo, but the jollity which distinguishes him is not a small part of the saving grace clothing him. See advertisement

for special matinee prices. Mascagni Opera Co. Monday Night. Almost everyone will rejoice to know that Mascagni and his great organization that passed through so much turmoil ipon their advent in the country, has been placed on a sound and secure foot-ing by Richard Heard, of Boston, and is going upon tour thorugh a large part of the country.

The organization, headed, of course, by Mascagni from Italy, consisting of fifty-four players, full cast for the opera "Cavalleria Rusticana" and an adequate chorus—in all over one hundred people. Part first, according to the programme is devoted to numbers by the full orches-tra and vocal numbers by certain of the directed by the composer himself, Mas-cagni. It is said that nowhere in this ountry or abroad is this marcelous operagiven with such grand effects as at prea ent under Mascagni's own direction. The entire company will appear here in one performance on Monday next, De-cember 8, at the Armory, under the management of Fred C. Hand. The prices are \$2. \$1.50. \$1. The diagram opens at Powell's music store temorrow morning

CLARK'S SUMMIT.

There is to be a bee at the Methodis Episcopal church on Thursday of this week for the purpose of setting tie posts and other work. All are invited to come and help.
The Farmers' Institute will be held next

Monday and Tuesday. The following prominent speakers from a distance will be present: Hon. R. F. Schwarz, Mr. Z. T. Cure, Colonel John A. Woodward, Dr. I. A. Thayer and others. Prof. John's family, of Scranton, will entertain with music. For further information and for programme address Henry W. Northup

The fair to be held in the Baptist church Fruit and Wheat

The lair to be head in the Baptist chirch on the 17th and 18th, will be a very pleasant place to spend the afternoon and evening, and to buy your Christmas presents. Lunch will be served. Everybody is cordially invited to come

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\$18—For Rent—Ten-room house; excellent neighborhood; all modern improve-ments, on avenue. Apply to R. P. Ham-ilton, 426 Spruce street.

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LOST-Small gold open face watch. Hampden movement. Return to 102 West Lackawanna avenue.

LOST-A black and tan Gordon setter. Reward. A. B. Blair, 401 Jefferson

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Delaware, Lackawanna and Western. IN Effect June 1, 1902.

Lehigh Valley Railroad.

Trains Leave Scranton

For Philadelphia and New York via D.
& H. R. R., at 7.41, through Parlor Car
and Day Coach Carbondale to New York
and 9.47 a. m., with L. V. Coach Carbondale to Philadelphia, and 2.18, 4.35 (Black
Diamond Express), and 11.49 p. m. Sundays, D. & H. R., 158 p. m., 9.38 a. m.

For White Haven, Hazleton and principal points in the coal regions, via D.

days, D. & H. R. ., 158 p. m., 9.38 a. m.

For White Haven, Hazleton and principal points in the coal regions, via D. & H. R. R., 7.41, 2.18 and 4.35 p. m. For Pottsville, 7.41 a. m.

For Bethlehem, Easton, Reading, Harrisburg and principal intermediate stations, via D. & H. R. R., 741, 9.47 a. m.; 2.18, 4.35 (Black Diamond Express), 11.49 p. m. Sundays, D. & H. R. R., 9.38 a. m. and 1.58 and 9.17 p. m.

For Tunkhannock, Towanda, Elmira, Ithaca, Geneva and principal intermediate stations via D., L. & W. R. R., 6.55 a. m. and 1.55 p. m.

For Geneva, Rochester, Buffalo, Niagara Falls, Chicago and all points west via D. & H. R. R., 12.03 p. m.; 3.28 (Black Diamond Express), 10.41, 11.49 p. m. Sundays, D. & H. R. R., 12.03 p. m.; 3.28 (Black Diamond Express), 10.41, 11.49 p. m. Sundays, D. & H. R. R., 12.03, 9.17 p. m.

Pullman parlor and sleeping or Lehigh Valley Parlor cars on all trains between Wilkes-Barre and New York, Philadelphia, Buffalo and Suspension Bridge, ROLLIN H. WILBUR, Gen. Supt., 25 Cortland street, New York, CHARLES S. LEE, Gen. Pass. Agt., 26 Cortland street, New York, A. W. NONEMACHER, Div. Pass. Agt., For tickets and Pullman reservation apply to city ticket office, 69 Public Square, Wilkes-Barre, Pa.

Stenography and Typewriting. STENOGRAPHY and typewriting done at short notice at 712 Connell bidg.

WANTED-Agents to sell tea and cof-fee to consumers. Positions permanent. Grand Union Tea Co., 311 Lucka-

Help Wanted-Female.

GIRL for general housework. Apply at 630 Quincy avenue.

Agents Wanted

LARGE CORPORATION wants energetic General Agent for this county. No books, insurance, or canvassing. Ac-quaintance with merchants and manu-facturers necessary. Permanent. Bond.

facturers necessary. Permanent. Bond. State age, experience, references first let-ter. Address, Suite 572, No. 1001 Chestnut St., Philadelphia.

Situations Wanted.

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YOUNG LADY would like work evening as copyist, typewriting and take carb of business correspondence. At liberty of the o'clock evenings. Can furnish ex-cellent references. Address Practical,

Cellent refere Tribune office.

Wanted. WANTED-Flat leather top desk, drawers on each side, 4 feet long. Exchange for books or cash. Address X. A.

WANTED-1,000 persons to write, 'phonor call at 512 Connell building, for plans of the Mutual Benefits Endowmen Insurance at Life Rates, E. G. Webb district agent.

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giving description and price wanted D. T., care of Tribune. Wanted-To Rent.

WANTED-Small furnished house. Address Box 300, city.

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FREDERICK W. ZIZLEMAN, Administrator, Scranton, Pa.
R. L. LEVY, Attorney.

PROFESSIONAL.

Certified Public Accountant. EDWARD C. SPAULDING, C. P. A., 2 Traders' Bank Building, Old 'phone 1894

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RAILROAD TIME TABLES.

IN Effect June 1, 1902.

Trains leave Scranton for New York—At 1.50, 3.20, 6.05, 7.50 and 10.10 a. m., 12.40, 3.40, 3.35 p. m. For New York and Philadelphia—1.50, 10.10 a. m., and 12.40 and 3.35 p. m. For Gouldsboro—At 6.10 p. m. For Buffalo—1.15, 6.22 and 9.00 a. m.; 1.55, 6.50 and 11.10 p. m. For Binghamton, Elmira and way stations—10.25 a. m., 1.05 p. m. For Oswego, Syracuse and Utica—1.15 and 6.22 a. m.; 1.55 p. m. Oswego, Syracuse and Utica—1.15 and 6.22 a. m.; 1.55 p. m. Oswego, Syracuse and Utica—1.15 and 6.22 a. m.; 1.55 p. m. Oswego, Syracuse and Utica—1.15 and 6.22 a. m.; 1.55 p. m. Oswego, Syracuse and Utica—1.15 and 6.50 p. m. Nicholson accommodation—4.00 and 6.35 p. m. Nicholson accommodation—4.00 and 6.35 and 10.10 a. m.; 1.55 and 6.10 p. m. For Plymouth, at 8.10 a. m.; 3.40 and 9.05 p. m. For Plymouth, at 8.10 a. m.; 3.40 and 9.05 p. m. For Plymouth, at 8.10 a. m.; 3.40 and 9.05 p. m. For Buffalo—1.15 and 6.22 a. m.; 1.55, 6.50 and 11.10 p. m. For Elmira and way stations—10.25 a. m. For Binghamton and way stations, 9.00 a. m. Bloomsburg Division—Leave Scranton, 10.10 a. m. and 6.10 p. m.

In Effect Nov. 16, 1962.

READING SYSTEM.

Central Railroad of New Jersey.

In effect Nov. 15, 1902.

Stations in New York, foot Liberty street and South Ferry, N. R.

Trains leave Scranton for New York, Philadelphia, Easton, Bethlehem, Allentown, Mauch Chunk, White Haven, Ashley, Wilkes-Barre and Pittston at 7.30 a.m., 1 p. m., and 4 p. m. Sundays, 7.15 a.m., and 2.10 p. m. Quaker City Express leaves Scranton 7.30 a.m., with through solid vestibule train with Pullman Buffet Parlor Car for Philadelphia with only one chauge of cars for Baltimore and Washington, D. C., and all principal points south and west and has through washington, D. C., and all principal points south and west and has through coach for New York. For Avoca, Pittston and Wilkes-Barre, 1 p. m. and 4 p. m. Sunday, 7.15 a. m. and 2.10 p. m. For Long Branch, Ocean Grove, etc., at 7.50 a, m, and 1 p, m.
For Reading, Lebanon and Harrisburg via Allentown at 7.50 a, m., 1 p, m, and 2.10 p, m.
For Tamaqua and Pottsville at 7.30 a, m., 1 p, m, and 4 p, m. Sunday, 7.15 a, m, Sunday, 7.15 a, m, For raries and tickets apply to agent at station.

Pennsylvania Railroad.

Pennsylvania Railroad.

Schedule in Effect June 16, 1902.

Trains leave Scranton-6.33 a. m., week days, through vestibule train from Wilkes-Barre. Pullman buffet parlor ear and coaches to Philadelphia, via Pottsville; stops at principal intermediate stations. Also connects for Sunbury, Harrisburg, Philadelphia, Baltimore, Washington and for Pittsburg and the West.

9.47 a. m., week days, for Sunbury, Harrisburg, Philadelphia, Baltimore, Washington and Pittsburg and the West.

1.42 p. m., week days, (Sundays, 1.58 p. m.), for Sunbury, Harrisburg, Philadelphia, Baltimore, Washington and Pittsburg and the West.

3.23 p. m., week days, through vestibulg train from Wilkes-Barre. Pullman buffet parlor car and coaches to Philadelphia via Pottsville. Stops at principal intermediate stations.

4.35 n. m., week days, for Hagleton, Suntte stations.
4.35 p. m., week days, for Hazleton, Sun-bury, Harrisburg, Philadelphia and Pitta-

J. B. HUTCHINSON, Gen. Mgr. J. B. WOOD, Gen. Pass Agt.

Erie Railroad-Wyoming Division. In Effect September 15, 1902.

Trains Feave Scranton for New York, Newburgh and intermediate noints. Boo for Hawley and local stations at 7.2 a. m. and 1.35 p. m.

For Honesdale and White Mills at 1.55 p. m. Trains arrive at Scranton at 18.38 a. m. and 9.15 p. m.

New York, Ontario and Western.

THE WILKES-BARRE RECORD CAN be had in Scranton at the news stand of Reisman Bros. 46 Spruce and 503 Linden; M. Norton. 32 Lackswanna ave.; I. S. Schutzer, 21 Spruce street.

Washington and Pennsylvania state points. See time-table and consult ficket agents for connections with other lines.

J. C. ANDERSON, G. P. A. New York, J. E. WELSH, T. P. A. Scranton, Pa.

New York, Ontario and Western.

Time table in effect Sunday. Sept. 23, 4992.

NORTH BOUND TRAINS.

Leave Leave Audion

Trains. Scranton Carbondaie Cadesh.

No. 1 ... 6,10 p. m. Ar. Carbondaie Cadesh.

No. 1 ... 6,10 p. m. Ar. Carbondaie 6 472 m.

SOUTH BOUND

Leave Leave Artice

Trains. Cadosia. Carbandale. Scranton.

No. 5 ... 150 m. 4,60 p. m. 455 f. m.

SUNDAYS ONLY, NORTH BOUND

Leave Leave Artice

Trains. Scranton. Carbondaie Cadosia.

No. 5 ... 150 m. 4,60 p. m. 445 ff. m.

SUNDAYS ONLY, NORTH BOUND

Leave Artice

Trains. Scranton. Carbondaie. Cadosia.

No. 5 ... 7,06 p. m. Ar Carbondaie. T45 p. m.

Leave Artice

Trains. Cadosia. Carbondaie. Scranton.

No. 6 ... 7,08 p. m. Ar Carbondaie. Scranton.

No. 6 ... 7,08 p. m. Ar Carbondaie. Scranton.

No. 6 ... 7,08 p. m. 6,50 p. m. 6,45 p. m.

Trains. Nos. 7 on week days, and bron

Sundays connect for New York city. Middeletown. Waiton. Norwich. Oneida. Oswego and all points west.

Train No. 6, with "Chaker City Express" at Scranton, via C. R. R. of N.-J.

for Philadelphia. Atlantic City, Paltimory,

Washington and Pennsylvania state

points.

Central Railroad of New Jersey.

station.
W. G. BESSLER, General Manager,
C. M. BURT, Gen. Pass. Agt.

Delaware and Hudson.

In Effect Nov. 16, 1902. Trains for Carbondale leave Scranton at 44, 7.36, 8.38, 19,13 a.m.: 12,05, 1,12, 2,11, 56, 5,29, 6,25, 7,22, 8,33, 9,56, 11,20 p. m.; For Flonesdale-6.44, 10.13 a. m.; 2.11 and 5.29 p. m.

For Wilkes-Barre-6.38, 7.41, 8.41, 9.47, 19.53 a. m.; 12.63, 1.42, 2.18, 3.28, 4.35, 6.10, 7.48, 9.10, 19.41, 11.49 p. m.

For L. V. R. R. Points-7.41, 9.47 a. m.; 218, 4.35 and 11.49 p. m.

For Pennsylvania R. R. Points-6.38, 9.47 a. m.; 1.42, 3.28 and 4.35 p. m.

For Albany and all points north-7.36 a. For Albany and all points north—7.36 a, m. and 3.56 p. m. SUNDAY TRAINS.
For Carbondale—8.50, 11.33 a. m.; 2.11, 2.03, 5.52 and 11.17 p. m.
For Wilkes-Barre—9.38 a. m.; 12.03, 2.53, 3.88 d.32 and 9.17 p. m.
For Albany and points north—3.55 p. m.
For Honesdale 8.50, a. m.; 3.52 p. m.
J. W. BURDICK, G. P. A. Albany, N. Y. W. L. PRYOR, D. P. A. Scranton, 24.