J. E. WENK. in Smearbaugh & Co,'s Building MLM STREET, TIONESTA, PA.

- - - \$1.50 per Year. received for a shorter period offsited from all parts of the will be taken of anonymous

FOREST REPUBLICAN.

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TIONESTA, PA., WEDNESDAY, JUNE 6, 1888.

\$1.50 PER ANNUM.

and controls 600,000,000 people sout the world.

statistics on tobacco show that sen less of the weed than any ate in the Union.

ling to an estimate in Bradthe total number of strikes last 8, involving 340,854 labor-

ed and twenty-seven penre passed by the United one day recently in ninety

I that at least 1,000,000 tons fertilizers are now annualmutry, at a cost to buy-

It of serpent wor hip in ment that 22, 100 lives ly by the biter of venom-

of the United States Senamen, their average weight o 180 pounds. Their sconding to a corre-11 14,000 pounds.

troke the British Governrted its immense national 000 into three per cent. the privilege after fifteen or the interest to two and

Or. Agnew was wont to deman had lived to be 100 Biblicaldays, and all such from ignorance or mistakes. be authentic.

rates import some 16,000,year, for which we pay A. F. Hunter wants do not produce these He answers his own New England Farmer, by have hers enough, but as they ought to.

tates there is one mine; in China, one orry to 1,000,000. Of the Afri a, 140,000,000 have ched by Christaln teachers. states has F0,000 preachers, with five times the populaordained missionaries.

as Garner, of Charleston, S. need that she would be a or the office of County School r, le the first lady in the

the little black skull caps on among the Senat la Fenator Edmund baid as to be very hts about the cornate Chamber. The make caps was started Impaside and was quite

ulanger, the filol of the ace, is now just fifty years is noted for his grace and and more than any other n is the especial hero of the No one else can o ca a fan or a lady's clock or mount a restless in so graceful and charming a way, the same qualities are said to characto all his military actions.

Camden, N. J., comes to the front with perative burial company that issues Senter all the way from \$30 to \$100 t will enable their helders to be put y as plainly or as atylishly as they As all supplies are to be manuthe company and furnished he rates, it may be reasonably members will got the worth of

glish physician, who has inated the characteristics and surngs of centenarians, says he found at the average qualities were a good maly history, a well made frame, of verage stature, spare rather than slout, at, with good health, appetite and igestion, capable of exertion, good pers, of placid temperament and od intelligence, with little need for d little consumption of alcohol and

Embalmed goese, turkeys with painted and diseased chickens, instead of thy, untainted poultry, are sold in sleely in the Paris markets A

cet porter recently died from bloodfrom the bite of an insect which tattening on some turkeys. The office of embalming long demised birds a comparatively of modern origin, but the painting of turkeys legs is old. Pere Chappelleire made a fortune out of it. He found that fresh killed turkeys had ack shiny legs, but later they would urn to a dusky brown color. He innted a poculiar varnish, and his services. ou requisitioned in every market. The ect of his varnish was so conclusive at it deceived experienced cooks and sekeepers, who often bought tainted ki in preference to newly killed.

A SONG OF MAYTIME.

As fades the night with morning light, Bo winter creeps away: And in his place with sunny face There shines the sun of May. From over all the cloudy pall Of chill and darkness drear

Is quick removed, and spring is proved-Her warmth and light are here, From out the South with perfumed me The summer whispers, "Here! And aweet and low the breezes blow As soft she treadeth near,

Day after day thesky is gay With tender tints of blue; On airy wings the robin sings, And wood-birds call and coo. Within our hearts, too, life imparts A gentle throb and thrill, And bitter strife no longer rife

Peace, Love, our bosoms fill!

WOMEN OF GRIT.

We were well into the Gulf of Bengal, bound for Madras, when one morning, just as night was fading into dawn, I thought I heard a voice hailing us from the surface of the sea. There are sea birds who cry out almost like human be-ings, and although I was startled by the hal, I dismissed it after a few seconds as the cry of a bird. Scarcely had I done so when it came again, and this time I knew it was the voice of a woman. There was no need to hail the mate or watch, for he had heard the cry as well. We were jogging along under easy sail, and he seized the glass and ran up the forerigging. There was a sort of steam rising from the water, but the mate had not climbed thirty feet when down be came again, and in one breath ordered the ship into the wind, the Captain aroused and a boat lowered. We of the watch had no doubt that the ship had been hailed by castaways, but the boat was down before any of us had made from ignorance or mistakes. out a love woman in a sort of a cance to cases he investigated not craft about two cables length away on our port bow. She had neither paddle nor oar, and her craft was driving with the wind and sea, while she sat cowering in the stern. Our boat was soon alongside of her craft, and woman and craft were soon aboard the Admiral Nel-on. The watch below had been turned up, and everybody was on deck to see what was going on. The woman was white, and, we soon ascertained, American. I say white, but brown would be the better

ad been good looking.
"Who is the Captain?" she snapped, as she touched the deck. Here, ma'am," replied our old man, as he stepped forward.

"I want to talk to you in your cabin," she continued, her fingers working nervously and her eyes snapping fire.
They had not been gone a quarter of

an hour when both reappeared on decs. I was at the wheel, and therefore heard owned and sailed a trading schooner, which had been left her at her husband s Englishman and the others Lascars, and she had been sailing between nearly all the towns on the Gulf. Three days before we picked her up, her schooner had natra, bound for the Indian coa-t.

and content, b.t at 10 o'clock of the previous night, headed by the mate, had suddenly laid violent hands on her and sent her adr ft without water, food, or a paddle. The intention was to run nwa with the schooner and cargo and sell them, and this plan might have been carried out but for her reacue.

She was the spunkiest little woman I over saw. She was so mad she con; dn't stand still for three seconds at a time. What she wanted was for our ship to go in pursuit. Her schooner was armed with two brass six-pounders, while we had four twelves, and she expressed her entire willingness to see her craft sent to the bottom before the mutinous crew should benefit by their acts. Captain Whoeler was pretty well along in years, very careful on the question of insurance, and his mind was not made up until after breakfast. Then he decided to luff up toward the Andaman Islands promised to give her a taste of our metal

dozen mouthfuls of breakfast, and then returned to the deck to simost assume control. She ordered a man aloft, bassed the job of casting loose the guns and getting up powder and shot, and every ten minutes she was hailing the lookout to know if anything was alght. Luck was in her favor. W we had been jogging along all night, the schooner, being further to the east. We raised her almost dend shead about noon, and as luck would have it, again we had plenty of wind while she had none until the vessels were not over two miles apart. the woman was aboard of us, and we flew a signal that we wanted to speak down to her, I saw Mrs. Thomas guit others evidences of her feelings. She had borrowed the mate's six-shooter, donned a hat and coat to disguise self, and as we lay to about a cable's had no sooner made out the strange length away no eye could have made out craft than the little woman called us all

chooner shoy!" called our captain. "Aye, aye, sir! This is the Nancy Lee, bound from Sumatra to the main-

"Are you the Captain !" old man to us, and down went the big barkers, and such of the crew as were not at the guas rested their muskets

along the rail. "I've got your Captain here and she'll the attack.

The Englishman ordered his crew to for. We had two cannon, nine-pound-one of the gues, but they refused to obey. ors, one on either broadside, and these

ered a boat he called out that he would cheap affairs, calculated for traffic, but THE RUSSIAN FAIR-CITY. aplit the head of the first man who at-tempted to board the schooner. Our first was one of the gang told off to load commanded her to keep off, she shot him the bark pointed pretty steadily to the dead in his tracks.

"It's the law of the sea," she quietly remarked, as she turned to us. "Now to rout out those Lascars!" how to significantly the sea, "It's the felucea was coming down from the northeast, and we could therefore figure that she would board us on

"No, not quite!" was her grim answer, as she handed him the smoking revol-

Casting a look at the dead mutineer, to be sure that he was dead, she went forward, took a belaying pin out of the port rail and, approaching the hatch, she called down:

a fundamental and a hundred. These were broken in pieces on the forward deek, and a fine mess they made of it. We could walk over the stuff with our leather soles, but woe to the bare feet which leaped off the

"On deck here, every man of you, and be quick about it!" knees and begged for their lives, and I helped reload our gun with a solid way she finally agreed to extend way she finally agreed to extend pardon. Under her direction the mate's body was searched, and, as she had anticipated, all the money aboard the schooner was effort to prevent. She had foreseen that found. She then ordered the body flung if driven back the Felucca could take overboard, and as it touched the water one of the biggest white sharks I ever saw set et it and bit it in half. While the Laccars were cleaning the deck the little woman ran down into her cabin We and brought up a do en bottles of wine, six boxes of cigars and a lot of dried

Then she jumped down and went to the wheel and gave orders to get the schooner on her course, and in a couple

A WOMAN REPULSES PIRATES.

In the fall of 1857, having been paid off at Cape Town from an English brig which had been condemned, I shipped aboard the bark Rescue, Captain Moore, all that was said. It appeared that the bound to several ports in Madagascar and woman, whose name was Mrs. Thomas, return. We had a small but excellent crew, every man but the cook being white, and all being English, American, which had been left her at her ausband a white, and all being English, Alle today death. It was a strange vocation for a woman, but it seemed she like it and also had a good business head on her. She had a crew of six, her mate being an was about thirty-five years old, weighed was about thirty-five years old, weighed not an ounce over a hundred pounds and her movements were those of a girl. She was just such a little woman as you of a mouse and to see faint away if she saw a rat. As a rule, sa lors are opposed to women folks at sea. They are all right as passengers, but when a Captain has his wife along there is more or less growling in the fo'castle. It is taken for granted that the "old man" will be less on deck and leave more to the mates, and instead or "cracking on" and carrywill go slow and look out for squalls. We growled about the woman coming aboard, but, at the same time, e ery old tar vowed her an angel and hoped good

We crept along the coast as far as Port Elizabeth, and then took a departure for the big island to the northeast, a matter of 700 miles, before we could sight its southern end. We hal light, steady winds and fair weather, making easy work for the crew, but on the third day out the Captain was taken down with fever. We hadn't seen much of his wife up to that time, but now she was every where in an hour. Although we had a first mate who was thoroughly compeshe was sighted and would not sur-tent, the little woman took full charge ender. of the ship. And we soon discovered was entirely competent to do so. She could stand by the log, prick off the day's run, figure drift and dead reckoning, and order sail set or reduced as smartly as any man I ever saw, and the the unprepossessing Miss Dobbs. ad sense enough not to sulk over Her husband owned a three-quarter interest in the bark and her venture, and it was only natural that the wife should know it. She was doctor, nurse, Captain counselor all in one, and things could not have gone better had the old

man been on deck. All went well until we were within sixty or seventy miles of the south end of Madagascar, when the breeze died board low and about ten miles away. In those days there were-plenty of native sea rovers hidden away in the bays and rivers at the lower end of Madagascar, and they had no hesitation in plunder-ing, scuttling, and throat-cutting. We had no sooner made out the strange

aft and said : "Men, you know that the Captain is sold for \$60.
ery ill. Youder native craft is a pirate, "Where do very ill. urrender, not one of us will live an hour If we do our best, we may beat her off

you fight or surrender!"
"Fight! Fight! Hip! Hurrah!" shouted the crew in chorus, and, after thanking as, the woman gave oreers to prepare for

"I've got your t aprate nere and the put aboard of you!" shouted our Captain. "If you attempt any resistance, still dying away, and it was certain that no change in the weather could be looked."

We had two cannon, nine-poundevery man of them skulking forward and were uncovered and loaded with solid last year 41,852 cars were turned out disappearing down the latch. The fellow left the deck long enough to arm consignment of moskets, and we broke needed, and the car works have orders himself with a cutlass, and as we low-

male, the boatswain, and two of us foremast hands went in the boat with Mrs.

Thomas, and as we hooked on to the schooner's chains the boatswain pulled a revolver and climbed in over the bows. The mutineer retreated aft, and then we all boarded. The woman had not spoken a word since leaving the ship. She was pale as death, and her eyes glared like a tiger's. As she dropped from the rail to the deck she cocked the weapon in her hand, walked aft and right up to the mate, and as he flourished his cutlass and remarked her to be seen of the shot him.

"But you won't kill them!" said our the starboard bow. Orders were given to search for and bring on deck bottles of every kind and I think we routed out fifty or more in the fo'castle, while the cabin furnished a hundred. These were broken

rail. The Felucca people did not suspect our cannon until they got a shot They came up one after the other, and from the starboard gun which made the as each man touched the deck she gave splinters fly. Then they changed their him a crack over the head which made course and pulled for our bows, and we the i elucca was upon us. She grappled us just where we had figured, and, under the little woman's orders, we made no effort to prevent. She had foreseen that position on our bow or stern and pound us to pieces with her six-pounders,

We were drawn up in line across the deck abaft the foremast, with the spare muskets lying behind us. The captain's fruits for us to take back to the ship. wife was at my left, armed with his re-Then she gave each of us a shake of the wolver. Mind you, there wasn't a shout hand, and as we entered the yawt she or shot as the fellows boarded us. They sprang upon the port rail, held fast to pulled down to us in a grim, determined the main shrouds with one hand, and way, never a man opening his lips, and shouted to our Cap ain:

"Good-by and God bless you, Capt.
Wheeler I've got my craft back, thanks to you, and I'll keep my eyes open after the wasn't a yell until they struck the deck, and then there were a hundred in chorus. Every man was barefooted, and every one was horribly cut. We opened

while we would not be able to return

fire at the same moment, and down went the first gang. The second was wiped white, but brown would be the better of hours the craft was lost sight of bettern, for it was evident she had long been exposed to tropical weather. She was of medium size, regular features and about 40 years of age, and at one time had been good looking.

"Who for the Cautain "she spanned as "Who for the Cautain "she spanned as "who for the bad been good looking."

"Who for the Cautain "she spanned as "year later I heard that she had sold her rigging. We rested our guns on the year later I heard that she had sold her schooner, purchased a brig, and putting in a cargo on her own account, had sailed and, in tea minutes from the beginning of the fight all the pirates alive sought shelter below. We had fourteen dead on our decks, and there were twice that

number in sight of the felucca, while not one of us had a scratch. I eaving three men to fire away at any head appearing above the hatches, we cast off the grapplings and pulled the felucea along our starboard side until the cannon would bear. Then we fired a shot through her deck and bottom, reloaded and gave her another, and then cast her adrift. She rubbed around our stern, drifted off about a hundred feet, and in a quarter of an hour went to the came to the surface and swam to the bark, but not one of them was allowed to board. You may think it a blood-thirsty act, sir, but we wiped them out to the science, and I've always been glad of it. Had they captured us, our throats would have en cut in no time. We lay all that dry without moving half a mile, but brought a breeze, and we finished our voyage without further adventure. The excitement of the tight made the Captain much worse, but he recovered in a few weeks, and was able to take

Valuable Coins and Coin Collectors. Said a noted coin collector recently, in conversation with a New York Sun reporter: "Co you know that, strange as it may seem, the oldest coins are not the rarest, and are the least in demand by

The reporter was not aware of the fact, and inquired why such was the case. "The vagaries and caprices of the collector cannot be explained," replied the onnoisseur. "Why a man should prefer the scarce American dollar of 1804 at \$100 (which is the market value of a good specimen), to the beautiful Ægina duct of the Greek mint, a fine copy of which may be had for \$8, is as difficult a question to answer as why the handsome id talented Montague Bown married

There is always a lively demand for the scarcest coins," continued the col-lector, "and it reidom concerns the enthusiast whether they are beautiful or not. It is well nigh impossible to begin now and make a complete collection of our American coins. To do it one would have to possess, beside a knowledge of erican numismatics, the patience Job and a purse as long as a Vanderbilt. The colon at coins alone are worth a small fortune. Fabulous prices are paid away in the forenoon until we scarcely small fortune. Fabulous prices are paid had steerageway, and almost at the same for good specimens of early American from \$10 to \$20, and in later times there is the Washington half dollar, valued todny at \$30. The dollar of 1794 has brought as much as \$100 at an auction The half cent of 1796 is difficult to get at \$15, while the half dollar of the ame date readily selis at \$30. rarest, however, of all the small pieces, is the half dime of 1802, which recently

> "Where do all the old coins go to?" queried the reporter. tons do, wherever that may be," replied

"No, sir. He's very sick in his berth." and escape. There may be sixty of the collector. "Of course, all unique "Run out these guns!" whispered the them; there are only thirteen of us. Will copies and the finest specimens soon or later find their way into public or private collections, or the hands of the dealers. The largest and finest collec-Alexander Balmano, R. H. Lawrence, Robert Hobert Smith, and Gaston L. Feuardent, of New York. collection in the world is that of the

EPHEMERAL COMMERCIAL MART OF NIZHNI NOVGOROD.

A Temporary Caravansary Where 500,000 Merchants Assemble Once a Year.

To a traveler visiting Nizhni Novgo-rod for the first time there is something surprising, and almost startling, in the appearance of what he supposes to be the city, and in the scene; resented to him as he emerges from the railway sta-tion and walks away from the low bank of the Oka River in the direction of the Volga. The clean, well-paved streets; the long rows of substantial buildings; the spacious boulevard, shaded by leafy birches and poplars; the canal, spanned at intervals by graceful bridges; the picturesque tower of the water-works; the enormous cathedral of Alexander Nevski; the Bourse; the theatres; the hotels; the market places -all seem to indicate a great pop-nlous centre of life and commercial activity; but of living inhabitants there is not a sign. Grass and weeds are growing in the middle of the empty streets and in the chinks of the travel-worn sidewalks; birds are singing fearlessly in the trees that shade the lonely and deserted boulevard; the countless shops and warehouses are all closed, barred and padlocked; the bells are silent in the gilded belfries of the churches; and the astonished stranger may perhaps wander for a mile between the solid blocks of buildings without seeing an open door, a vehicle or a single human being. The seems to have been stricken a pestilence and deserted. If the new comer remembers for what Nizhni Novgorod is celebrated, he is not long, of course, in comid,

not long, of course, in coming to the conclusion that he is on the site of the famous fair; but the first realization of the fact that the fair is in itself a separate and independent city, and a city which during nine months of every year stands empty and deserted, comes to him with the shock of a great sur-The fair city of Nizhni Novgorod is

situated on a low peninsula between the rivers Oka and Volga, just above their junction, very much as New York City is situated on Manhattan Island between East River and the Hudson. In geographical position it bears the same re-lation to the old town of Nizhui Novgorod that New York would bear to Jersey City if the latter were elevated on a steep terraced bluff four hundred feet above the level of the Hudson. The Russian fair city, however, differs from New York City in that t is a mere temporary market -a huge commercial cara-vansary where 500,000 traders assemble every year to buy and to sell commodi-In September it has frequentles a population of more than 100,000 souls, and contains merchandise valued at \$7',-000,000; while in January, February and March all of its inhabitants might be fed and sheltered in the smallest of its hotels, and all of its goods might be put into a single one of its innumerable shops. Its life, therefore, is a sort of intermittent commercial fever, in which an annual paroxysm of intense and un-natural activity is followed by a long interval of torpor and stagnation.
It seems almost incredible at first that a city of such magnitude-a city which

markets, banks, hote's, a merchant's exchange, and nearly seven thousand shops and inhabitable buildings, should have so ephemeral a life, and be so completely abandoned every year after it has served the purpose for which it was created. When I saw this unique city for the first time, on a clear, night in January, 1868, it presented an e traordinary picture of lone-liness and desolation. The moonlight streamed down into its long empty streets where the unbroken snow lay two feet deep upon the sidewalks; it to with silver the white walls and swelling domes of the o'd fair-cathedral, from whose cowers there came no clangor of bells; it sparkled on great snowdrifts heaped up against the doors of the empty houses, and poured a flood of pale light over thousands of snow-cov-ered roofs; but it d d not reveal anywhere a sign of a human being. The city wholly abandoned to the arctic spirits of height of the annual fair in the autum of 1870, it was so changed as to be almost unrecognizable. It was then surrounded by a great forest of shipping its hot, dusty atmosphere thrilled with the incessant whistling of steamers; merchandise to the value of 125,000,000 rubles lay on its shores or was packed into its 6009 shops; every building within its limits was crowded; 60,000 people

-George Kennan, in Gen'ury. Long-Distance Telegraphy, "How long would it take to send

were crossing every day the pontoon bridge which connected it with the old

town; a military band was playing airs

from Offenbach's operas on the great boulevard in front of the Governor's

house; and through all the streets of the

reanimated and reawakened city poured

a great tumultuous flood of human life.

word around the globe?" asked a Chicago Mail representative of a Western Union superintendent. Well, just about the tenth part of a

The most accurate measurement of the flight of a telegraph tick is about 280,000 miles per second. "The longest distance message sent

by relays was probably that transmitted its traveling representative. He sat in the operator's room in the o'lice at Vie toria, British Columbia, and talked with his chief in the office in London. Greetings were exchanged, and no sooner had the editor of the great London daily uttered a word than it was in the clutches of the operator at Queenstown, who wafted it to Newfoundland, where it flashed to San Francisco via Chicago, afterward traveled northward to its final destination, with the golden rays of the setting sun shining on the wires strung along the snowy siteras, while in London the clock struck 3 for the more ing of the next day. The words spoken in London were received ninety reconds afterward in Victoria, a distance of

When you have learned to listen, you eve acquired the radiments of a good

HOUSEHOLD AFFAIRS.

Science in the Household. There is heat enough wasted around ar

ordinary kitchen range-to say nothing of the furnace-to furnish all the power needed to run the sewing machine, pump water for an elevator, and light the dwelling by electricity. The same waste of heat of the cooking apparatus might be made to cool the house in summer and to dispense with the ice bill. nitrate of ammonia, for example, is dis solved in water it absorbs an enormo amount of heat and the principle is readily applied in the construction of refrigerating chambers. Properly elaboranted and located these could be so ar ranged as to keep meats, etc., better than the ordinary ice box, to cool water for drinking more who esomely than the average ice supply, and to send volumes of cold air down through shafts to regu-lators in the ceilings of rooms so that the heat of summer might be tempered as certainly as the cold of winter. The same supply of the ammonia salt may be used tedly by evaporating the water, for which purpose the waste heat above spoken of could be utilized. The passibilities of applied so area nibled athold have not been even nibbled at.

Well made tarts are very dainty, and form an acceptable change from ples. The English tart, so famous in that country, is baked in a deep dish, cov-ered with an upper crust only, while ours is the reverse; an under crust is used, and the fruit is stewed with sugar before being put in the crust. The best puff paste should be used for tarts, rolled very thin, baked in small pans, then filled with jam, jelly or cream. Cream Tarts.—Make thin puff paste,

cut small, bake and fill with cream, on which drop a spoonful of acid

therry Tarts. - Line patty pans with puff paste, stone the cherries, stew with sugar; add a t aspoonful of flour to a pint of cherries; fill the she is and bake n a quick oven; remove from the oven, dust with powdered sugar.

Apple Tarts.-Boil ten large tart ap ples, beat smooth, and add the yolks of six eggs, and the juice and rind of two lemons, in the cop of butter, one and a half cups of sugar; beat all together and line small tins with puff paste, fill with the mixture and bake five minutes. Cover the top with meringue and bake.

Strawberry Cream Tarts,-Line patty pans with paste, bake, fill with stewed strawberries; stir half a teaspoonful of corn starch into half a teacup of milk with the beaten whites of two eggs, and two tablespoons of white sugar; set on the stove and stir until thick and smooth let cool and add half a teacup of whipped fream, beat, and pone over the taits.
I aspherries or other small fruits may be used instead of strawberries.

Lemon Tarts .- Line pans with paste Squeeze the juice from four lemons, gent the rind of two; add the yolks of six eggs and the whites of two; add a poun l of granulated sugar; place in a small par or a kettle of boiling water; stir until a thick paste is formed. Fill the shells and bake in a quick oven. Cover with meringue and set in the stove three min-

Almond Tarts.—Beat to a cream the yolks of three eggs, and a quarter of a pound of sugar; add half a pound of shelled almonds pounded; put in tart the West Chester News suggests that

Coccanut Tarts - Dissolve half pound of sugar in a pint of water; add a pound of grated coconnut and boil. Let cool; add the well-beaten yoke of three eggs and the white of one; beat all together and pour in tart t'ns lined with puff paste.

Preserve Tarts .- Roll very thin some puff paste, cut in round pieces; lay jam or jelly over the paste; wet the edges with white of an egg, and close them; lay on a baking sheet, ice and bake fifteen minutes .- Corrier-Journal.

Household Hints.

Leather chair seats may be revived by rubbing them with well-beaten white of

Sweet potatoes require nearly twice the time that Irish potatoes do either to bake

Tepid water with a little borax dissolved in it is good to wash colored table White and pale shades of tint may be

beautifully cleaned by using whiting in the water. Cook oatmeal in a double boiler or in a covered pail set in a kettle of water,

Be sure to salt it. To wash castor bottles, put them one third full of rice, and fill up with water; shake thoroughly.

To clean red brick floors, rub them with a brick moistened with a little warm milk and water, and wipe dry with a

soft cloth.

To clean straw matting, boil three quarts of bran in one gallon of water, and wash the matting with the water, drying it well.

Feach leaves pounded to a pulp and applied to a bruise, or a wound from a rusty nail, or a simple cut, will give im-Don't allow matches to be kept loose

or in paper boxes, but only in metal or earthern safes. Those lighting only on the box are safest. If the face seems constantly dry, rab i

with a trifle of olive oil every night for a time: if too oily, put a little borax in the water used for bathing it. If you wish to keep a sharp knife don't

put in hot greate; stir your potatoes while frying, or turn meat with a fork of an old case knife kept on purpose. To remove paint from windows, take strong bicarbonate of soda and dissolve it in hot water. Wash the glass, and in twenty minutes or half an hour rub thor-

oughly with a dry cloth. The carving knife and large knives used in the kitchen, as well as cooks knives that are required to be very sharp, should never be used about the fire for stirring hot things. This will quickly

Lemens will keep good for months by simply putting them into a jug of but-termilk, changing the buttermilk about every three weeks. When the lemons are required for use they should be well dried with a cloth.

One Column, one year.....ies or Legal advertisements ten cents per line each in-Marriage and death notices gratts.

All bills for yearly advertisements collected quantity. Temporary advertisements must be paid it advance.

RATES OF ADVERTIMING. One Square, one inch, one inscribes...... 1 00

A SONG

There is ever a song somewhere, my d There is ever a something sings alw There's the song of the lark when the skies

Job work-cash on dallvery.

And the song of the thrush when the skies are gray.

The sunshine showers across the grain, And the bluebird trills in the orchard tree; And in and out, when the caves drip rain,

The swallows are twittering conselemly. In the midnight black or the midday blue; he robin pipes when the sun is here,

And the cricket chirrups the whole night The buds may blow and the fruit may grow,

And the autumn leaves drop crisp and whether the sun, or the rain, or the

There is ever a song somewhere, my dear. -James Whitcomb Riley.

HUMOR OF THE DAY.

Always comes out on top-hair. No thorough-fare-An oatmeal dinner. A copper trust-getting credit for a

Money is an enigma that everybody must give up. A chess tournament is always played

on the square. The canned article that goes the quick-

est is a dog's tail. A dentist will file your teeth but not

for ready reference. When a man claims the earth it is time to unearth his claim. Something that should be looked into

a pretty girl's eyes. It is unfortunate that a little money doesn't go a long way. If thirty-two is the freezing-point, what is the squeezing-point? Two in

A good many women who have mar-ried dry goods clerks have got two yards of illusion as a premium:

He-"Do you believe in high license, cannie?" She-"What kind of license." Fannie? Marriage license?" He changed the subject.

"Who is that man?" "He's the servant of old Smith, the undertaker."
"Ah? then he's the valet of the shadow of death." - Town Topics. A Pittsburg man calls his wife by the beautiful title "Virtue," because she is her own reward. She does all the house-

work and gets no wages. - Graphic. "One swallow does not make a summer," but it may have occurred to you

that one grasshopper makes more than a dozen springs. -- Norristown Herald.

I like spring better than the fall,
Said Robinson to Brown,
Because in fall the stove's put up—
In spring it's taken down.
— Boston Gazette. Mr. Agile to Mr. Stoutman, who was running after a horse-car—"Why, old boy, I thought you were too lazy to run." Mr. 8.—"Easily explained; laziness runs

Cover with in our family." A warrant was recently issued in a North Carolina town for the arrest of a

tins lined with puff paste; bake ton a man can hardly trust a signal service minutes. has to hold his hat on with both hands while he reads it. The candidate's boomlet now banglingly

The cannot bounded,
boometh,
And bashfully buzzeth the beggariy bee:
In the bulge of his bonnet it busily humms
A song like the sob of the ad sounding so

—Chicago Tribune

from the cloak-room, asked the waiter how he knew it was his hat, and was promply answered: 'I didn't know it was your hat; I only knows it wuz the hat you gub to me." Daughter-"Mamma, wouldn't it be just lovely if we only had necks like a giraffe." Mamma—"Why, my child? What advantage would it be to us?"

Daughter-"We could taste our ice cream so much longer."- Tid-Bits. Mamie-"Mamma, can't I go over to Kitty's house and play awhile?" Mamm (hesitatingly) - "I don't know, dear,

yes, you can go for just a little while."
Mamie (demurely)—"Thank you, mamma, I've been."—Drake's Magazine. Which I rise to remark, And my language is plain,
That for ways that are dark
And for tricks that are vain,
This climate of ours is peculiar.
—Lincoln (Neb.) Journal.

Tramp (pitcously)- "Please help a Kind Old poor old cripple. handing him some money)-"Bless me, why, of course. How are you crippled, my poor fe'low?" Tramp (pocketing the Tramp (pocketing the oy) -"Financially crippled,

You have a very sour look this mornremarked a cucumber to his neighbor, a dyspeptic strawberry. "Yes," was the tart reply; "one is necessarily unpleasantly affected when compelled to ciate with such a seedy party as you "Cauliflower by any other name mell as sweet," shouted an onion twill smell as sweet," near by, with a peel of laughter. - New

Use No Sugar On Oatmeal,

"Be careful how you eat oatmeal," said a doctor recently to a reporter for the New York Mail and Express. "Out-meal is a very heathful food if taken properly. No food is healthy if improperly used."
"How should it be caten!"

"If oatmenl is eaten in excess of the needs of the body for proper nutrition it overloads and taxes the system. It must not be eaten partially cooked. Flour, corn meal, rice and other approved articles of wholesome diet are not healthy if half cooked. If an excess of sugar or other sweets is used it will disagree with many people, causing indigestion. If eaten with an excess of cream it will not be healthy for some persons whose stomachs are too delicate to stand a rich food. Oatmeal is a healthy food when not used for over-feeding, when suf-ficiently cooked and when not used with an excess of cream or sweets. Outmeal should be eaten without any sweets, using a little milk or cream, a little butter, and seasoned with salt as the