

SNOW SHOE TIMES

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"Curses, like chickens, come home to roost." Philadelphia ought to realize that.

Tomorrow is the day for "the wearin' o' the green." Are you prepared to commemorate the day—the day when good old St. Patrick made Erin free.

The Times, in its first issue, was quite favorably received. We extend our thanks to those who have shown their appreciation, and especially those who have proven their willingness to "lend-a-hand" by giving in their subscription. We hope to merit your good will and patronage, and that The Times may be a welcome visitor to you each week. To those who have not had the opportunity to subscribe, we ask you to send in your name of the publisher. Do this at once and get started right. You want the news of your own community, of course you do.

It sounds very nice and, perhaps, romantic, to hear of one who "went West," "he's in Washington state" or "he took up a claim in Oregon," but when a person reads of the terrible avalanche which occurred in Washington recently, we feel like thanking good fortune for casting our lot in old Snow Shoe, nearly 2,000 feet above sea level where floods, avalanches and the like cannot come down upon us. However, we are not entirely free from disasters which often occur about coal mines and through fires, etc. Therefore, great caution is necessary, and often these calamities can be avoided.

Do not neglect to prune your apple trees. The time is at hand for that part of the care of your orchard. This year is the apple year, and there are many good orchards in this locality which, if properly cared for, will produce an abundant crop. Do not prune your trees because we say so; but do it for your own profit.

The strike situation in Philadelphia is surely a bad one and we hope a speedy settlement will be made. While we sympathize with the men on strike, and believe that most of them have not been getting their just dues, yet we must not forget that there are two sides to this controversy. Until employers and employes come to a better understanding between them, and endeavor to work to each other's benefit, these disturbances will occur. We do not know the remedy, but if these warring parties could be honest with themselves and their fellowman, such grievances could be settled in a more satisfactory manner.

We live in a great country. There are many things that make a country great. We could not enumerate all that conduces to the upbuilding of our country—the United States. We call ourselves a Christian nation, and while we as a nation, fall far short of the standard we should live to, yet the writer is of the opinion that one important factor in the advancement of this nation, is the interest and devotion given to the churches throughout the land—for righteousness exalteth a nation.

Go where you will, on a Sunday, you see the people congregating in the churches. There are many motives

which prompt the people to go to church, but we believe the majority go there with all good intentions, even if they do lack sufficient Faith to live it during the week.

The houses of worship must be maintained. It requires money, and the people have money for other things; why not pay more liberally to the support of the Gospel? Every member should be particularly interested in the church. Improve the church property, keep it in repair and the machinery well oiled. Then church going will be a pleasure instead of a bore. We do not, by any means, advocate extravagance; that is contrary to Christian principles. Modesty, simplicity and economy are Christian virtues. Above all, pay your pastor. No flock will prosper without a shepherd, and the shepherd must be well fed and housed as well as the sheep. Think about this carefully and prayerfully and do your part regardless of the other fellow.

Recent Deaths

DR. LOUIS KLOPSCH

Famous Humanitarian Called from a World Work.

New York, March 7.—Dr. Louis Klopsch, the humanitarian who by making the entire world his field, made himself the foremost figure in the relief of suffering, died early today as the result of his operation and abdominal trouble, at the German hospital.

Dr. Klopsch, who was born in Germany, 1852, laid the groundwork for his international reputation in 1892, when he acquired the Christian Herald and raised a large fund for the famine-stricken people of Russia by an appeal to the subscribers of his paper.

When India experienced one of her periodical lean years in 1896 a repetition of the first attempt brought in nearly \$500,000. Later he furnished \$700,000 for cholera and famine relief.

In 1898 President McKinley appointed Dr. Klopsch one of the three United States commissioners for the relief of the starving reconcentrados in Cuba, and he raised \$200,000.

Li Hung Chang cabled an appeal to the Christian Herald in 1901 for the starving people of the Province of Shensi, China, and a few days later received \$80,000. Two years later Dr. Klopsch gathered \$125,000 for the hunger-smitten districts of Finland, and Sweden. Japan, too, came in for a share of American charity, aroused by Dr. Klopsch's tales of suffering. He sent them \$250,000.

George A. Haworth.

A death which cast the deepest gloom over his many friends was that on Saturday night, March 5, of George A. Haworth, at his late home at Philipsburg. Mr. Haworth had not been in good health for some time. He contracted pneumonia early last week and his condition at once became serious. Despite all that physicians could do, he rapidly became weaker and passed away on Saturday night, shortly after 8 o'clock. Announcement of his death was received with profound sorrow throughout Philipsburg. Deceased was a prominent citizen and business man of that place, being a member of the firm of Haworth Bros., undertakers and dealers in furniture. He was born in Lancashire, England, and removed to this country with his parents in 1862. About five years later the family settled in Philipsburg. About twenty-five years ago he, with his brother, Richard, engaged in the undertaking business, continuing in that line to the time of his death. Mr. Haworth never married. He is survived by an aged mother, four sisters and one brother; Margaret, wife of T. J. Elboch, James, May and Anne, all of Philipsburg; Ida, wife of Charles F. Sweeney, of Loysburg, and Laura, wife of Henry P. Kirk, of Curwensville.

FRANK T. WALLACE

Well Known Brick Manufacturer Passes Away at Milesburg.

Frank T. Wallace, the well known brick manufacturer and for years a resident of Milesburg, died shortly after 8 o'clock, on Tuesday, March 8, at his late home at that place. He had been in ill health for some time, an attack of pneumonia resulting in tuberculosis which finally caused his death. The funeral was held at 2 o'clock, Thursday, from his late home, at Miles-

burg. Rev. Dr. J. Allison Platts conducting the services.

Mr. Wallace was born in Toluca, Mexico, May 31, 1836, and was the eldest son of a widowed mother. There were also two brothers and one sister. When about 12 years of age he went to the city of Mexico, to learn the saddler's trade with his uncles. He was there when General Scott entered the city, and Frank became attached to the American soldiers. With the close of the war he concluded to see the American soldiers start for the States and went with them to Vera Cruz. After the soldiers had boarded the vessel and the gang plank was still up, George Watson, of Penns Valley, held out his hands to him and said: "Come on." He thus boarded the vessel and arrived at New Orleans, later at New York, and from there went to Lewistown. From there he went with Mr. Watson to Penns Valley, making his home with the former until he was about 18 years of age. At about that time he started to learn the brick business with Mt. Stone of Centre county, and in this business he remained to the time of his death.

Mr. Wallace was united in marriage with Miss Lucie C. Clyde, of Boalsburg, February 2, 1858, by the Rev. James Linn. To this union there were born thirteen children, eleven of whom are living, as follows: W. F. Wallace, of Tyrone; R. B. and F. F. Jr., of Milesburg; L. L., of Bellefonte; Mrs. Mary Pletcher, of Pittsburg; Mrs. Margaret Williams, of Hagerstown, Md.; Mrs. Ethel Blair, of Tyrone; H. Ross, of Milesburg; Mrs. Anna Belle Shaner, at home; James G., of Milesburg, and W. Brinton, of Bellefonte.

He united with the Presbyterian church, in 1872, at Beech Creek. Mr. Wallace served in the war of the Rebellion being mustered into the service, November 20, 1861. He was promoted to the rank of corporal and later sergeant.

He was captured August 16, 1865, confined in Libby prison, Richmond, Va., from the 19th to the 28th; in Belle Isle prison, from August 28 to September 17, and at Salisbury, North Carolina, from which prison he escaped and reached Statesville, North Carolina. He was recaptured after being out six days, but again escaped, in November, and nearly reached Charlottesville, N. C., when he was once more recaptured, having been out this time five days. He was returned to Salisbury, November 20. He again escaped February 11, 1865, and reached the Union lines at Strawberry Plains, Tenn., March 29, 1865. He was discharged by general orders, May 29, of that year.

THE DYING EMIGRANT.

Farewell to you Old England,
And the friends we have left behind.
I can feel death stealing o'er me;
Soon it will becloud my mind.

Farewell to you my darling Mary,
You were always dear to me.
On this earth no more I'll greet you,
Soon I'll sink beneath the Sea.

My little children heaven bless them,
They were all this world to me.
It was for them I crossed the ocean,
Now I sink beneath the Sea.

Be kind to the children Mary,
Teach them to remember me,
That I may not be forgotten,
Though I sleep beneath the Sea.

I can see yon celestial city
With bright Angels beckoning to me.
Soon I'll enter its bright portals,
Soon I'll sink beneath the Sea.

I can hear the Master calling:
Put your faith and trust in me.
Like the sound of waters falling
As I sink beneath the Sea.

As the darkness around me gathers
My Savior's precious now to me.
I can feel his presence near my pallet,
As I sink beneath the Sea.

I left your shores O'ld England
For to seek the precious gold dust,
But I have found the port of Glory
Where the gold will never rust.
—Medicus.

\$203,018,500 FOR ARMAMENT

Britain's Naval Estimates Exceed 1909 by \$27,805,000.

London—The navy estimates for 1910, issued by the admiralty provide for an expenditure of \$203,018,500, an increase of \$27,805,000 over 1909.

The increase is taken up almost wholly by shipbuilding armaments authorized by parliament before dissolution.

The new program provides for five large armored ships, five protected cruisers, twenty destroyers and a considerable number of submarines.

By April 1 there will be under construction seven battleships, three armored, nine protected and two unarmored cruisers, 37 destroyers and nine submarines.



FRIED TRIPE.

Have the tripe boiled until tender, then cool. Cut in pieces about three inches square, then lay for half an hour in a mixture of one tablespoonful of melted butter, two tablespoonfuls of vinegar, a saltspoonful of salt and a little pepper. When the seasonings are absorbed roll the tripe in fine cracker crumbs and fry in hot salt pork drippings or lard. Drain from the fat before serving.

FRENCH ROLLS.

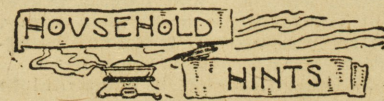
One pint of milk, scalded; put into it while hot one-half cup of sugar; one tablespoonful butter; when the milk is cool, add a little salt and one-half cup yeast or one compressed yeast cake; stir in flour to make stiff sponge, and when light mix as for bread; let rise until light, then punch it down with the hand; repeat two or three times, then turn onto the moulding board and roll until thin enough to cut; cut out with a tumbler, rub each one with melted butter and fold over, let them rise, then bake, and while warm rub the tops with melted butter.—Boston Post.

PULLED BREAD.

To make the pull bread get a fresh French or other crusty loaf. Peel off the outside crust, then with a fork tear the inside into halves. Divide these again into quarters and the quarters into eighths. Lay them on a baking pan lined with soft brown paper and set in a cool oven, leaving the door open until the crumbs of the bread are thoroughly dried. Then close the oven door just long enough to allow the bread to take on a golden brown, and it will be ready to serve. This can be kept on hand in a clean paper bag, and a little reheated each time when one is ready to serve the tea.—New York Telegram.

BURNT CHOCOLATE ALMONDS.

Spread one pound of almonds on a cloth and, rubbing lightly, pick out any that are broken. Put into a shallow saucepan one pound of sugar, one-half pint of water and two sticks of vanilla. Boil to the "balling" point, pour almonds in and stir with a wooden spoon until the sugar is boiled to the crack and the almonds begin to crack. Take the pan from the fire and stir the almonds until all the sugar is set, then throw into a very coarse wire sieve and sift off the loose sugar. Return the almonds to the pan and stir over the fire until the sugar adhering begins to melt, then throw back into the sieve and cover to keep the almonds warm. Put all the sugar sifted from the almonds into a bowl, add a half pound of loaf sugar and one gill of water, boil the sugar to the crack, add almonds and stir over the fire until all the sugar adheres to them, and keep them warm, so that they may glaze the almonds easily. To glaze the sugared almonds clean the saucepan and put in one ounce of gum arabic and one-half ounce of sugar dissolved in a half gill of water. Put over the fire and when the water boils add the sugared almonds, and toss until glazed all over. Dry in warming closet.—New York Telegram.



Gruyere cheese and nuts seasoned with salt and paprika make tasty sandwiches for little meals.

Sandwiches spread with quince jelly and sprinkled with nuts may be served at an afternoon coffee.

A strip of emery tacked to a small square board is almost indispensable in the kitchen, for one can quickly sharpen a knife on it.

Croutons for soup are most easily made by cutting stale bread about half an inch thick, buttering it thickly on both sides, cutting in half-inch squares, and baking in the oven until brown.

For some kinds of frying the griddle is better and has less tendency to grease than the frying pan. Among other things potato cakes browned on a hot greased griddle are specially crisp and delicious.

To prevent large buttons from pulling material off a coat, place a small flat button exactly underneath on the inside and firmly sew the two together; the button will then stay on as long as coat is worn.

Miniature rose trees in square white French porcelain jars were the favors at a recent dinner given for a debutante. The trees had artificial stems about ten inches high, with tops of real pink roses massed close together.

PROFESSIONAL CARDS

Dr. Carl Dinger

Dentist

Philipsburg, Pa.

Painless Extraction of
Teeth a Specialty

Dr. F. K. White

Dentist

SECOND FLOOR

GRANT BLOCK

PHILIPSBURG, PA.

R. J. YOUNG, M. D.

Practising Physician

SNOW SHOE PENNA.

DR. J. W. CARTER

DENTIST

BELL TELEPHONE

OFFICE HOURS 9 TO 12 A. M.
1:30 TO 5 P. M.

Masonic Temple
ALTOONA, PA.

FOREIGN TRADE

Abstract Issued by Bureau of Statistics Shows Remarkable Increase.

Washington, D. C.—"Statistical Abstract of Foreign Countries" is the title of a publication recently issued by the bureau of statistics of the Department of Commerce and Labor. It deals with the foreign trade of the principal commercial nations, showing the growth in international commerce for an extensive period as can be covered from the official records of the respective countries and, incidentally, the world's markets for various products and the increasing share which merchandise of the United States forms of the annual imports of the markets.

A remarkable development of international commerce is shown by the volume to have occurred in the last half century. Thus, in 50 years the foreign trade of the United States has sextupled in value, that of Austria-Hungary practically quadrupled, that of Belgium sextupled, that of France trebled, that of the United Kingdom more than trebled, that of Canada quintupled, that of Japan has increased more than 16-fold; that of Germany the 35 years from 1872 to 1906, inclusive, has doubled.

SEVEN MINERS KILLED

Gas Explosion Hurls Workmen in Every Direction.

Wilkesbarre, Pa.—While a repair gang were placing a hoisting engine in position on No. 12 plane in No. 5 shaft of the ehig & Wilkesbarre Coal Company, a terrific explosion of gas occurred, which hurled the men in all directions and set the woodwork on fire. The men were entombed behind a heavy wall of fire damp.

The rescuers came across the entombed men at midnight. There were seven in the party. All were suffocated by fire damp.

The Dead.

William Griffith, miner, 30 years old, married, one child.
Hugh Price, company laborer, 45 years old, married, six children.
Condy Gaffney, laborer, 45 years, married, three children.
William Jenkins, miner, 42 years old, married, two children.
Evan Williams, pumperman, 40 years old, married, five children.
William Jones, laborer, married, four children.
John Owen Jones, laborer, single.

Puerto Ricans Eject Squatters.

San Juan—The House of Delegates adopted a resolution ordering the Americans who are members of the executive council to vacate the government building now used by them as residences.

Sixty New Yorkers eagerly offered to sell from a pint to a quart of their own life blood.