

# AN INTERESTING TRIP ABROAD

Former Councilman W. W. Davis and son Mostyn are back again with old friends in Danville after a couple months' visit with relatives in Wales. They left Danville on June 19th and crossed the Atlantic in the steamship Oceanic. They made the return voyage in the Celtic, arriving at New York on Saturday.

Mr. Davis' trip was full of interest not only for himself, who left that country for America when eight years of age, but also for his son, who for the first time was permitted to see many strange sights, concerning which he had read or repeatedly heard dwelt upon in conversation.

It was Mr. Davis' second voyage to Europe and second visit to his mother, from whom he was parted when a boy. Their visit was mostly confined to South Wales which Mr. Davis describes as a most picturesque and romantic country. It is called the land of castles. Everywhere there may be seen old and time-worn and often ruined, it is true, but still stately and beautiful in their ruins. Summer in Wales, he says, is cooler than here, so that while peas, beans, and many of the garden products that thrive here are staples there, yet there are others, tomatoes and the like that require a warm climate, which can be grown only in hot houses and are ranked with the luxuries.

The price of butter, eggs, meat, etc., seems to differ but little from what is common in our country. In the matter of wages also the difference is not as great as might be imagined. A coal miner receives 30 cents per ton. At many places two-foot veins are worked and the miner literally works lying down. The product of these mines, however, is regarded as the best steamboat coal in the world.

## Fine Lot of Bass Fry.

The shipment of bass from Pleasant Mount hatchery, expected to arrive at Danville a couple of weeks ago, but which failed to appear at that time, reached this city on labor day and were placed in the river.

The fish, which arrived on the 4:30 P. M. train, were met by responsible parties and taken care of the messengers' hands. There were in all six cans and the fish were exceedingly fine, running in size three inches and upwards. Altogether, they are regarded as the finest lot of bass fry that were ever shipped to Danville.

The fish were distributed along the river at different points between the bridge and the hospital grounds.

Now, if people up the river and those down the river will do as much to re-stock the north branch as Danville fishermen have done it will not be many years until the stream will afford as good fishing as it did at any time in its history. On the other hand, without such co-operation, while the effort put forth here, will not be wholly lost, it will be impossible to accomplish the object aimed at and a fine opportunity will be lost.

## Tendered a Surprise.

Mrs. Howard Hilkert was tendered a very pleasant surprise party at her home near Mooreburg on Saturday evening, in honor of her birthday. Refreshments were served.

Those present were: Mr. and Mrs. James Hilkert, Mr. and Mrs. Joseph Hilkert, Mr. and Mrs. Anthony Weitzel, Mr. and Mrs. William Davis, Mr. and Mrs. Willard Pannabaker, Mr. and Mrs. William Blue, Mr. and Mrs. Jesse Conway, Mr. and Mrs. William Patterson, Misses Rachel, Alice and Emma Fenstermacher, Iona Hendricks, Wilda Pannabaker, Flora Robbins, Rebecca Quigg, Minnie and Mary Hilkert, Florence Hilkert, Maud Hendricks, Mabel Conway, Mrs. Anna Werly and daughter Helen, of Milton, Moors, Spencer and Calvin Arter, Freeman Robbins, Harvey, Calvin and Edward Hilkert, Albert Fenstermacher, Herbert and John Fenstermacher, John and Stanley Hilkert, Leroy Conway, William and Beaver Davis.

## Girls Dressed as Boys Arrested.

Park Brown, of Milton, and Eva Polky, of Seneca, Columbia county, were taken into custody at Catawissa yesterday afternoon and are now inmates of the Bloomsburg jail.

The girls were dressed in boys clothing and wore out on a lark. They had their hair cut short and to all appearances were bona fide boys of the vagrant type. They had been on the "road" for over a week and when interviewed in jail last night, they said they had been having a fine time, and that they had been over all this section of the State. They are both about sixteen years of age.

The Poik girl seems to be the more daring. She stated last evening that one day she took a job and worked for a while in a saw mill, and that at another time she had hired out for the winter to a farmer near Nescopeck.

## Addition to Packer Hospital.

On account of the great increase in the number of patients at the Mary M. Packer hospital, Sunbury, the directors have decided to build an addition to the institution at a cost of \$7,000.

The preparation of the plans is under way at the present time and work will be started within the very near future. The addition will be equipped with wards, private rooms, a diet kitchen and a new surgical ward. The directors have sufficient funds to build the addition but will be compelled to solicit contributions for the furnishings from the public.

Last year showed a marked increase in the number of patients treated and a decrease in the death rate. There were also many more paid patients than ever before in the history of the hospital.

## A Big Cantaloupe.

Milo Reed last evening was exhibiting in this city a big cantaloupe, the product of his farm on the south side of the river. The cantaloupe weighed 18 1/2 pounds and just filled a 1/2 bushel measure.

Very few people confess their real sins but most people are rather fond of confessing imaginary ones.

# THE "BLUES" ARE IN THE LEAD

The membership contest of the Y. M. C. A. opened Tuesday eve under the most auspicious circumstances, the "blues" starting out ahead.

Although the total membership of the Y. M. C. A. here is some 250, yet all told those in the hall Tuesday night when the contest was launched was only one hundred. What the meeting lacked in numbers, however, seemed to be made up in enthusiasm. As planned the whole membership in a short time will be enrolled on one side or the other and with so many willing hands working there need be no misgivings as to the result.

General Secretary Bernhard presided. There was an opening selection by Metherell's orchestra, which kindly volunteered its services. There were a few suggestions by the general secretary after which all was in readiness for "choosing sides" or in other words selecting workers for the contest. A coin was tossed up, which gave first choice to Joe Divil, who represents the "blues".

A good deal of interest was attached to the choosing of sides, especially while the more devoted and effectual workers of the association were being picked out alternately. It was soon over and each captain had forty-five men.

The "choosing" did not end Tuesday night. Each of the captains will continue to draw on the membership not represented at the meeting until every man and boy—with his consent—is enrolled on one side or the other.

After the formation of sides Tuesday night refreshments, consisting of ice cream, cake and fruit, were served by the ladies' auxiliary. At the conclusion of the meeting the "blues" were ahead and the fact was indicated by a blue light at the entrance to the building.

## Sunbury's Tax Tuddle.

Mr. P. H. Moore and Mr. W. G. Hoffman, says the Sunbury Daily, have been appointed appraisers of the property of Mr. W. Berry, ex-tax collector.

They met Saturday afternoon to determine the value of the real estate which Mr. Berry possesses. The property will all be sold at public sale, and the proceeds turned over to Mr. Johnson B. Miller, the assignee. The amount will then be turned over to the treasurer of the school district, the borough and the county to meet his shortage. The real estate to be appraised is as follows: Two double houses in the Fifth ward, one vacant lot on Fourth street in the Sixth ward, one vacant lot on Fifth street in the Sixth ward, his own home on South Seventh street, and a vacant lot near his residence. It is believed, however, that this property is not entirely unincumbered, and that liens against it must be met before anything can be applied to Mr. Berry's other obligations. Immediately upon the disclosure of the shortage in his accounts as tax collector Mr. Berry turned over his entire possessions. Whether they will meet the deficit is impossible to determine at present. However, \$1,500, which Mr. Berry had in cash, has been given to the treasurer of the borough and school district to meet current expenses.

## Entertained at Grovania.

Mr. and Mrs. Alouzo Mansor entertained a number of their friends at their home at Grovania Saturday evening. The lawn was very beautifully decorated with Japanese lanterns and flags. During the evening at a table on the lawn refreshments were served.

Those present were: Mr. and Mrs. John Mansor, Mr. and Mrs. Jackson Winterston, Mr. and Mrs. Calvin Garrison, Mr. and Mrs. George Mowery, Mr. and Mrs. Charles Fry, Mr. and Mrs. Herbert Beaver, Mr. and Mrs. Henry Baylor, Mr. and Mrs. William Lazarus, Mr. and Mrs. Frank Hagenbuch, Mrs. Lewis Thomas, Mrs. Naomi Hartman, Mrs. John Welliver, Mrs. Sarah Gibson, Mrs. Minnie Middleton, Misses Maude Fry, Ruth Mowery, Grace Thomas, Ruth Thomas, Pearl Baylor, Florence Fry, Edna Fry, Anna Childs, Pauline Mansor, Mary Mansor, Martha Gibson, Laura Beaver, Mary Beaver, Dorothy Welliver, Messrs Roy Winterston, Walter Winterston, Raymond Lazarus, Charles Childs, Charles Mansor, Paul Middleton, Robert Fry, Walter Fry, Earl Welliver and John Thomas.

## How It Is Done in Shamokin.

A certain young man in Shamokin called upon a young lady last week and in the course of the evening he resolved to kiss her, he had known his intentions. She said, "John if you do I'll scream." He didn't believe her, however, and he undertook the liberty and in a moment he performed the act with a rousing good smack.

The lady screamed and brought the father and mother down stairs to the room. "What on earth is the matter?" exclaimed the mother. The young man stood at the piano almost paralyzed with fear, wishing the roof would fall in and bury everybody.

The young lady by this time was standing on the sofa. The mother demanded an explanation. The young lady told her mamma that she saw a mouse and it frightened her almost to death. The parents went to their room and the young man kissed her until she couldn't tell a mouse from a mule.—Shamokin Dispatch.

## Picnic a Success.

The labor day picnic at DeWitt's park was a big success, one of the largest crowds of the season gathering at the resort. The game of base ball in the afternoon between Danville and Benton resulted in a victory for the latter by a score of 2-0.

## Broke Nose on Auto.

Will G. Brown had the misfortune Monday evening to sustain a broken nose. Mr. Brown had just brought a party home from a ride in T. J. Price's car and was about to return to the garage when he fell against the front part of the auto.

# AN EPIDEMIC

By Martha McCulloch-Williams  
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"I have my opinion," Mrs. March said impressively, "of folks that don't know no more'n to give a candy pull. You don't go to it, Louiza, not one bit. I've brought you up steady and gentle you've got to stay while you stay with me and your pa."

"H'm! That's likely to be always, the dikes you cut up, by her spinster sister-in-law, Miss Mary-Bet, sniffed.

"Patience knows, if I had a girl like Louiza, comin' in twenty-one and forty, I'd be glad to give her, I'd be glad and thankful of any chance to show her off. And I'd like to have you tell me what there is against a candy pull? 'Dem knows, I've seen better'n you at 'em and havin' a mighty good time."

Miss Mary-Bet had "meens," hence her outspaking. Squire March had charged his wife never to argue with her. Therefore that lady contented herself with a mild retort.

"I can't say as it's real sinful, unless they mean to have play'n' after-ward. And I hope you don't think I hold with them kissin' games."

"I don't know but you'd better," Miss Mary-Bet said rudely. "I say let Louiza go, and Mary-Bet and Sally too."

"My! That would be a team of Marches," Mrs. March said, drawing down the corners of her mouth.

Miss Mary-Bet got up decisively. "There's goin' to be four Marches," she announced. "I'm goin' myself, I'm goin' with Louiza, and I'm goin' with her if she hadn't thought it wasn't worth while. And I'm goin' to take my nieces and my 'em a new frock and ribbons and shoes. Don't you say a word, Hannah! One old maid in the family is more'n enough."

Mrs. March gasped; she was past speech. Miss Mary-Bet was commonly so close with her money her present liberal mind was in the nature of a miracle. But if she repeated it she held fast to her word and trotted off a week later to the Peteresses in the highest possible feather.

Louiza was gorgeous in a plaid frock—green, blue and purple; Mary-Bet junior sported a scarlet delaine, and little Sally, a yellow haired fairy who

one singer and a ready tender, that cut her out of many things, but she did not very much mind. Silas Venn, the oldest and staidest of the widowers, somehow took her under his protection and saw to it that she was not loaned. Miss Mary-Bet chuckled to see it.

"Thinks he's same as in the family and belin' good to little Sis," she said to herself, adding after a breath, "but, unless I miss my guess, he's goin' to get the sack. Louiza looks like she plum' wropped up in John Trotter; he's been tellin' her ever about the circus he's went to all since the call come to pull candy."

Even so John was much flattered. He talked on and on through "Swing Old Liz," through "Mister Buster," through "Oats, Peas, Beans and Barley" and to the beginnings of "Snap."

"Snap" forbids conversation, albeit it whenever he could, and adire he was a beautiful runner, a swift and sure catcher. What need to add that she was ruthlessly snapped on to the floor almost as soon as ever she sat down?

Sandy Roberts, in especial, got her whenever he could, and adire he was the life of the game that was very often. But when, in the course of play, she became part of the stump, he thought it would be great sport to get himself irregularly the pursuer of Sally. He caught her, of course, although she made him punt for it, and would not let her go until he had given her a resounding smack. The next minute he measured his length on the rag carpet.

He caught her, of course, although she made him punt for it, and would not let her go until he had given her a resounding smack. The next minute he measured his length on the rag carpet.

Sally Venn's fist had sent him sprawling on the floor, and he lay there with eyes that said plainly, "Come outside and settle it."

Then something happened; something to talk about for at least a generation. Louiza, the meek and mild, the gentlest creature in the family, was up and on her feet, and she was shouting, "If he hurt you, I'll kill him! Get up, Sandy, darlin'. I don't care who knows now."

Sandy rose to his feet on the occasion. "I'm a mix but I be straightened up, folks," he said, catching tight hold of Louiza's hand. "We're goin' to marry next week, if we have to run away. I've been waitin' and waitin' till she said I might tell the old folks they don't like me, but they'll have to lump me."

"Sandy, I beg your pardon! Shake! I thought you were after somebody else," Silas Venn said joyously, edging to Sally's side. "I'm goin' to speak out, folks, and I'm goin' to say to you, me I'll stay a lone widower till the end of my days. How is it, little gal?"

"Humph! Look at her face. She's been lovin' you since she saw you cry so at your wife's buryin'." Mary-Bet looked at her and said, "I don't know if I ain't ashamed to say I've loved Henry just as long. He—he's just now found it out. But it's all comin' right."

"Except for me," John Trotter interrupted, "I'm in an article entitled, 'The Truth About Doctored Rugs' in Country Life in America. He writes: 'Abrash is a most interesting word. In Persia it is a father, son and grand-son have Roman noses, then a Roman nose is a father, son and grand-son. It is characteristic of generation after generation, then it is a hereditary abrash. If it is a strawberry mark on the left shoulder, then the strawberry mark is an abrash. That is a mark of a man, a woman or a child, that runs parallel or entirely across the pile. When seen for the first time by Americans accustomed to admire and insist on the deathlike uniformity that characterizes machine made clothes are apt to impress them as defects, particularly if wide. It takes experience and acquaintance with the art industries to grasp completely the significance and artistic value of individuality.'

THE NEXT MINUTE HE MEASURED HIS LENGTH ON THE RAG CARPET.

looked like a changeling among her high colored brunette sisters, was in robin egg with little reliefs of white.

Miss Mary-Bet herself was a picture of elegance in a span new black silk. Mrs. March declared it was tempting providence to wear such a thing where nohlness candy was so to abound, but Miss Mary-Bet had only tossed her head and marched off with it something higher than usual.

She was rising forty, also fat and fair. Her sharp tongue and masterful ways had kept men rather in awe of her. Now that youth was past she began to see that the world wagged mainly for married folk so she had made up her mind to marry off her nieces out of hand in spite of their mother.

Louiza was not much of a problem. She was so kindly and sweet spirited, without so much as a bonny, that at least three personable widowers were thought to be on tenterhooks about her, each waiting the lucky chance that would let him speak his wish. All of them would be at the candy pull, and each should have his chance.

"Miss Mary-Bet had cautioned Louiza not to be precipitate. "Don't let no man have it to throw up to you that you couldn't get anybody else," she had said. "You jest listen to all of 'em and say you gesser have time to make up your mind. Then you can take your pick. Shucks, don't tell me you won't get it! You'd 'a' been married long ago if your ma'd had the sense of a goose. She's kept you tied right to her apron string and never let anybody none courtin' that she wasn't right there to stop the whole thing."

Mary-Bet junior was a handful even without the red frock. Her godmother was none too fond of her—they were too nearly off the same piece. Henry was the most eligible of the widowers had shown symptoms of wavering when ever he found himself in Mary-Bet junior's vicinage—he was under thirty.

At Louiza had the bad taste to prefer one of the others, Miss Mary-Bet reflected, the wandering and wavering might be turned to account. Henry May could hardly be called a real widower—he had but married his sweetheart on her deathbed for the privilege of soothing her last fevered hours. That was five years back, so she had long been wonderfully young. It was only this last year that he had been seen anywhere but at church.

Sally's blue eyes were still those of a child—at least to the casual glance. Looking to their depths, there was something more than salt and pepper about them, and they moved like mistletoe in summer airs. When the playing began she was the star. She had not done in the candy pulling. It was hard work, and besides, she hated her pulling partner, Sandy Roberts. It made her almost sick to touch hands with him in the folding of their candy skein. After the first time she had let go the candy, thereby giving Sandy a fall or so. He meant to get even with her in the playing by choosing her out of the very first ring and kissing her not once, but many times.

Possibly Sally suspected as much. Certainly she fought shy of any ring when he stood up. Since he was a



THE NEXT MINUTE HE MEASURED HIS LENGTH ON THE RAG CARPET.

THE GOOD OLD DAYS.

Try Now the Ways of Yore and See How You Like Them.

Good old times, says the San Antonio Light, are hard to get, and the man who sighs for them has little conception of what they were. Return to them, would you? Then rise on a cold morning and wash at the pump, pull on a pair of rawhide boots that rival the best of the modern make, put on a woolen shirt over your back and sit down to a bare meal with your three-legged stool dancing around on a split slab floor, eat corn pone and bacon for a steady diet and labor fourteen hours out of twenty-four. Go without a daily paper, a fly screen, a mosquito lamp, a spring mattress, a kerosene lamp, geahaw your oxen to market and sit on the floor of an ox cart as you wind your way to church or a public. Each corn and pea coffee and sassafras for tea and see how you like it.

The old days are looked backward to affectionately, says the Galveston News, because they were the days of our youth, and in customs and habits in many ways, yet without not to be despised. The progressives of our age are the mossbacks of later eras. Fifty years hence we will be accounted as slow and human as we now regard those of half a century ago.

The Diver Bird.

A Diver bird correspondent writes: While swimming in the lake with my brood of five a diver bird was shot and, although mortally wounded, collected her young ones and dived for their safety. When her dead body floated to the surface the five little birds were still clinging with their beaks to her wings, but all had been suffocated by remaining too long under the water.—London Mail.

Philosophy.

A Kansas philosopher warns the men against the girl who takes time to consider a proposal of marriage. He intimates that she is hopeful that something better will turn up. Still, he says she finally accepts can console herself with the reflection that she has discovered it wasn't possible for anything better to turn up.—Cleveland Plain Dealer.

# AN IMPOSING LANDMARK

A visit to the hospital for the insane, where improvements are in progress, just now abounds in unusual interest, revealing not only the magnitude of the work under way, but also the finest kind of workmanship and most modern methods of construction. A casual glance over the work will convince one that when completed the light and power plant at the hospital will stand without an equal in this section of the State.

Upwards of fifty men are employed, all under the general superintendence of A. R. Witley, who resides in this city. Work on the immense steel stack, on the boilers and on the concrete building, the latter to house the heat, light and power plant, is in progress all at the same time.

The most striking feature of the new work is the 150-foot steel stack, which has now risen to the height of fifty feet. The stack will be the highest object in this section. To secure a firm foundation it was necessary to excavate to a depth of sixteen feet. The base of heavy masonry, founded on the solid rock, extends 11 feet, 4 inches above the surface of the ground. The base, which is octagonal in form, will have a finished front. Concrete over, will present a massive and artistic appearance. At the bottom of the base the greatest distance from face to face is twenty-four feet, tapering to sixteen feet at the top. The steel stack proper, at the base is four feet in diameter; from that point it tapers gradually to a distance of twenty-five feet, where it is ten feet in diameter.

The stack is a "self-contained" stack, which is implied that no gny ropes will be used to keep it firm; neither is any scaffolding employed in its construction. An ingenious system of appliances is employed, under which the big stack grows as it by magic and in ten days' time unless plans fail it will be finished. On the inside of the stack is a table, suspended, which is gradually elevated as each successive five-foot section of plate is riveted on. On the "table" is a gin pole, which inclines over the side of the stack and carries a rope connected with a heavy crab on the ground, by the means of which the sections of plate are raised up and held at any level desired for riveting. On the outside on a level with the top is a "cradle," carried upward also as the stack grows in height, on which the workmen stand and give the plates fast in their proper positions.

H. R. Fowler, erecting engineer for E. Keeler & company, in charge of the boiler construction. James Sullivan, of Williamsport, assisted by Robert Dought of the same place, is directly in charge of work on the big stack. The boilers, three in number, are of 350 horse power each. E. Keeler & Co. installed the steam plant at the capitol at Harrisburg; also at the New York post office and at the Chicago stock exchange. The work done by E. Keeler & Co. at the hospital for the insane will correspond with the best work done by that company at the capitol or at the other buildings. The boiler plant at the hospital is the finest ever completed in the State. The boilers are walled up in front with white enameled brick, laid in marble dust, while the side and rear walls are laid with pressed brick mixed with red mortar. The boilers are suspended on steel suspension frames and are entirely independent of the brick work. C. B. Sauer, of Williamsport, has in charge of the brick work at the hospital. The concrete building for the heat, light and power plant begins to show up very handsomely. Not only is it the first concrete building built in Danville, but it possesses features wholly new in concrete construction. It is, therefore, wholly unique and worthy of study. The walls vary, running four, five, six and eight inches in thickness. Nothing so thin in concrete has ever been attempted before. Not only does it give the structure, whose exterior is broken by tall pilasters, an ornate and graceful appearance, but it is covered by the experts in charge that the thickness of the walls renders them more pliable and hence imparts to them greater tenacity, so that they could be relied upon to withstand almost any shock, even that of an earthquake. Ordinarily small forms, such as 4 by 4 feet are used in building concrete walls, but at the power plant a departure was made by using forms 16 to 18 feet in length and 4 to 6 feet in height. Another unique feature about the construction of the concrete building is that the roof is being put on while the walls are still incomplete and from present appearances the roof will be finished long before the concrete work on the walls.

Wesley Bartine, of Philadelphia, has charge of the engineering and construction of the building and also the making of the steam connections. Each of the gentlemen above named, at the head of the various departments of the work, is not only an acknowledged expert in his line, but is a courteous and obliging gentleman and is entitled to a good word in passing.

Aug. 13th. The first and final account of E. L. Lyons, Administrator of the estate of George Fry, late of Limestone Township, deceased.

Aug. 25th. The first and final account of Thomas E. Murray, Administrator of the estate of Martha W. Pared, late of the Borough of Danville, deceased.

Aug. 25th. The first and final account of M. Grier Youngman, Administrator cum testaments annexo of the estate of J. H. Unstead, late of Liberty Township, deceased.

Aug. 25th. The second and partial account of William C. Frick an executor of the last will and testament of David Clarke, late of the Borough of Danville, deceased.

Aug. 25th. The first and final account of Mary Catharine Moser and George W. Moser, Administrators of the estate of Philip S. Moser, late of Valley Township, deceased.

WM. L. SIDLER, REGISTER, Register's Office, Danville, Pa. August 25th. A. D. 1906.

REGISTER'S NOTICES.

TO ALL CREDITORS, LEGATEES AND OTHER PERSONS INTERESTED—Notice is hereby given that the following named persons did on the date affixed to their names, file the reports of their administration to the estate of those persons, deceased, and guardian accounts, whose names are hereinafter mentioned, in the office of the Register for the Province of Wills and granting of letters of Administration and the County of Montour, and that the same will be presented to the Orphans' Court of said county, for confirmation and allowance, on Monday, the 24th day of Sept. A. D., 1906, at the meeting of the court in the afternoon.

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Beware of Counterfeits

Relieve all Substitutes

Make Always reliable. Ladies, use Purgative for CHICHESTER'S ENGLISH in Bed and in Bath. It is the best medicine for all ailments. Take no other. Refuse dangerous substitutes. Beware of cheap imitations. Sold by all Druggists. Price, 25 cents. Sold by all Druggists. Price, 25 cents.

CHICHESTER CHEMICAL CO., 211 Madison Square, PHILA., PA. Mailed this paper.

CASTORIA For Infants and Children. The Kind You Have Always Bought Bears the Signature of

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# CAPITAL STOCK INCREASED

The capital stock of the Danville and Riverside silk mills, belonging to Mr. Hartman's important group of plants located in the North branch valley, has been increased to \$265,000. The Riverside plant is ready to receive the machinery, which is expected to arrive at any day, while the thirty-five foot annex for the boilers, is nearly under way. The mill in this city, the parent plant, of the whole group, is running on full time.

The increased capital covers the lands, buildings, machinery and working capital of the Danville and Riverside mills owned by F. Q. Hartman and now incorporated under the laws of Pennsylvania as F. Q. Hartman, Incorporated. The increase of capital will be used in the Riverside plant and additions planned at the Danville mills. The original plans at the Riverside plant conformed to an expenditure of \$25,000; as changed later the entire plant, ready for operation, will represent an investment of \$65,000. The steady growth of Mr. Hartman's silk business, which in its last expansion has given this place practically a new industry, is a fine object lesson to show what may be accomplished for a town when money is rightly invested and the right skill and business tact is employed.

It carries out Mr. Hartman's idea that the secret of development in a town's enterprises lies in those enterprises themselves, or with those in whose hands their management rests; in other words that in a municipality all true growth must originate within. In Mr. Hartman's group of five mills there is a capital of \$200,000 invested.

During the six months past the silk business has passed through a period of deep depression due to fickle fashion, which, however, always drifts back to the queen of textiles. The full significance of this depression may be grasped when it is stated that the large silk mills of Soranton and suburbs, a dozen in number, are working only four days a week and that fully four thousand employes have been laid off. Included in the above mills are the Saugnet silk mill, which employs 2,500 men, women and children, and the Harvey and Klotz mills, both of which employ large forces. In contradistinction to the above state of affairs is the fact that Mr. Hartman's entire group of five mills have been running full handed every day and are at present very busy.

Mr. Hartman's plants are all modern, enabling him to turn out a superior product and herein undoubtedly lies the explanation why they have been in constant operation for the past ten years without losing a day except regular holidays.

A Swiss Dairy That Is Made of Prewashed Cheddar

Last summer I ate genuine Swiss cheddar twenty years old. It tasted like a concentration of all the richness and sweetness of the most perfect cherries. In appearance it was a purple black mass. Age had not impaired it in the least.

Upon inquiry I learned how this chery concoction, with its wonderful preserving quality, is made. The cherries used must be perfect—very large, ripe, juicy black ones and, above all, very sweet.

The juice of them pressed out and strained through a bag is put in a large preserving kettle, at the bottom of which is placed a piece of smoked pork fastened to a block of wood. The wood serves as a weight to keep the fat down and prevent the juice from burning as it thickens.

The chery juice is boiled for about twenty-four hours without sugar, but stirred from time to time until it becomes a mass of sweetness so firm and thick that it would not fall if the kettle were inverted.

That is all, a simple process, but the result is delicious. This cheddar is in general use in Switzerland with the "russe nabe" (sweet butter) and bread.—London Ladies' World.

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# USE OF RURAL MAIL BOXES

A number of stories, most of them erroneous, have been circulating in the press of the State of late about the regulations of the post office department in regard to rural delivery mail boxes. In order that all the patrons of the Danville routes may understand the regulations of the department the "rural delivery service box regulations" issued July 26th, 1906, are given below: