

VOL XXXIII.

THE MODERN STORE.

FURS 1-3 OFF. This week you may have choice of any Fur Scarf or Muff in our stock at 66c on the dollar. Many handsome ones left to select from. Cold weather is only coming. This is a rare opportunity.

EISLER-MARDORF COMPANY. 221 Samples sent on request. 148 S. Main St. Phone 656.

Remodelling and Sacrifice Sale CONTINUES.

Great Opportunity to Save Money. Stock The Most Complete This store has ever shown. The whole stock—nothing reserved—must be sold at earliest moment possible.

Every Yard of Carpet to be sold

The entire stock of Ingrain Carpets—Linoleums—Mattings at COST. Thousands of yards of best all-wool carpets at loom prices.

BROWN & CO.

No. 136 North Main St., Butler.

Mrs. J. E. Zimmermann

The Store That Does What It Advertises. A Remarkable Coat Sale!

HANDSOME FURS. Mink, sable, blended squirrel, rich in coloring as Russian Black, gray squirrel, fox and martin.

LINGERIE WAISTS. Another lot of those handsome Lingerie Waists and colored under slips to wear with them.

RAIN COAT SPECIALS. Twenty-five handsome Rain Coats, Tan and Oxford, \$15.00 values for \$10.00.

HOLIDAY ANNOUNCEMENT. Every department has the holiday spirit and from the Grandest Christmas Store in the city.

MIKADO JAPANESE GOODS. Ornaments you're interested in the big cities. Mikado Japanese goods are known and sought for by every woman.

Mrs. J. E. Zimmermann. Butler, Pa.

WHY You can save money by purchasing your piano of W. J. NEWTON, "The Piano Man."

The expense of running a Music Store is as follows: Rent, per annum \$780.00; Clerk, per annum \$192.00; Lights, Heat and incidentals \$314.00.

Total \$1286.00. I have no store and can save you this expense when you buy of me. I sell pianos for cash or easy monthly payments.

MY PATRONS ARE MY REFERENCE. A few of the people I have sold pianos in Butler. Ask them.

- Dr. McCurdy Bricker, Fred Porter, Fraternal Order Eagles, Epworth League, E. W. Bingham, Geo. D. High, W. J. Mates, J. S. Thompson, Miss Emma Woods, S. M. McKee, A. W. Root, Miss Eleanor Burton, Mrs. Mary L. Strong, W. C. Curry, F. J. Hancock, Miss Emma Hughes, A. W. Mates, Mrs. E. C. Rembaugh, Chas. E. Herr, Dr. W. P. McElroy, Sterling Club, F. Reed, Woodmen of the World, H. A. McPherson, Miss Anna McCandless, E. A. Black, Samuel Woods, Oliver Thompson, John Johnson, M. A. Longwell, J. Hilliard, J. E. Stover, C. F. Stepp, W. J. Armstrong, Mrs. S. J. Green, Mrs. J. R. Donahett, E. K. Ritchey, L. S. Yonck.

PEOPLE'S PHONE 426. Subscribe for the CITIZEN

BUTLER Business College

New buildings, new rooms, elegant new equipment, excellent courses of study, best of teachers, expenses moderate, terms VERY LIBERAL.

A. F. REGAL, Principal, Butler, Pa.

Fall and Winter Millinery.

Everything in the line of Millinery can be found, the right thing at the right time at the right price.

ROCKENSTEIN'S

Phone 656. 148 S. Main St.

Don't You Need An Overcoat?

We Closed out a Manufacturer's Sample Line at One Half Their Value. In this lot of 218 Overcoats there are all sizes. In the Men's overcoats they are sizes 34 to 44.

Have a Look at These Overcoats. We Will Show Them to You. No Trouble Whatever.

SCHAUL & LEVY

137 South Main Street. Butler, Pa.

MEN

Don't buy clothing for the purpose of spending money. You desire to get the best possible results of the money expended.

G. F. KECK, MERCHANT TAILOR, 142 N. Main St., Butler, Pa.

Bickel's Fall Footwear.

Largest Stock and Most Handsome Styles of Fine Footwear we Have Ever Shown.

SOROSIS SHOES. Twenty Fall Styles—Dongola, Patent-kid and Fine Calf Shoes made in the latest up-to-date styles.

MEN'S SHOES. Showing all the latest styles in Men's Fine Shoes, all leathers, \$2 and \$6.

Bargains in School Shoes. High-cut copper-toe shoes for Boys and good water proof School Shoes for Girls.

Rubber and Felt Goods. Our stock of Rubber and Felt Goods is extremely large and owing to the large orders which we placed and his close prices and are in a position to offer you the lowest prices for best grades of Felt and Rubber Goods.

JOHN BICKEL

28 S. Main St., BUTLER, PA.

Acme Washers

Do More Work, Better Work, With Less Work Than any other Washer on the market.

We can save you money on your fall suit and fit you as well as the best and highest-priced city tailors.

New Fall Goods Just Received. Write us. C. P. JOHNSTON & SON, CUSTOM TAILORS, PROSPECT, PENN'A

PROFESSIONAL CARDS.

PHYSICIANS, DR. L. R. HAZLETT, 106 W. Diamond St., Butler.

G. M. ZIMMERMAN, PHYSICIAN AND SURGEON, At 327 N. 6th St.

JAMES C. BOYLE, M. D., PRACTICE LIMITED TO Eye, Ear, Nose and Throat.

OSTEOPATHY, DR. JULIA E. FOSTER, OSTEOPATH, Consultation and examination free.

DR. S. A. JOHNSTON, PROSTHETIC DENTIST, Teeth extracted absolutely painless.

DR. FORD H. HAYES, DENTIST, Graduate of Dental Department, University of Pennsylvania.

DR. J. WILBERT MCKER, SURGEON DENTIST, Office over Leigheer's Jewelry store, Butler, Pa.

DR. H. A. McCANDLESS, DENTIST, Office in Butler County National Bank Building, 3rd floor.

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J. D. McJUNKIN, ATTORNEY-AT-LAW, Office in Reiter building, corner Main and E. Cunningham Sts., Entrance on Main street.

J. B. BREDDIN, ATTORNEY AT LAW, Office on Main St., near Court House.

W. C. FINDLEY, ATTORNEY-AT-LAW, AND PENSION ATTORNEY, Office on South side of Diamond, Butler, Pa.

C. F. L. McQUISTON, CIVIL ENGINEER AND SURVEYOR, Office near Court House.

E. H. NEGLY, ATTORNEY AT LAW, Office in the Negley Building, West Diamond.

W. M. WALKER, CHAS. A. McELVAIN, REAL ESTATE, INSURANCE, OIL PROPERTIES, LOANS, BOTH PHONES.

INTERNATIONAL Stock and Poultry Food 25c, 50c, \$1.00 and \$3.50 packages.

Redick & Grohman, 109 North Main St., Butler, Pa.

Tom's Wife

By A. M. DAVIES OGDEN

Down in the street a sudden bursting of bombs announced an "extra," and the sick man on the bed in the little hotel room stirred wearily and opened his eyes.

"Die!" he muttered, and then he closed his eyes. He was only a child when he went away. She is Alice's little sister.

"Why—you didn't think—did you believe that I had married Alice?" he demanded. "You didn't know I had refused me," he went on a moment later. "She has never married. I think she never has cared but for one man."

"Give me my medicine, please," he said solemnly. "I am going to get well. Where is Mabel?"

The change in David's name. In the year 1872 the printing plant and effects of the late Dr. Isaac D. Burrows were sold by auction, and after the sale an apprentice to John Grundy, I was employed in the clearing up process, during which I came across file and other copies of conservative literature printed at that establishment in connection with the election of which David Burrows was returned one of the two members of parliament for Middlestone.

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NELSON'S FIGHTING MEN.

Had Few Pleasures and Faced Death With a Jest. Of the "wooden walls of England," the great sailing ships in which Admiral Nelson won his victories, and of the men who crewed them, a critic writes:

"Though beautiful to behold and terrible to fight with, those old men-of-war were more often than not abodes of tyranny and wretchedness. The violence of the press gangs, which seized men of all ages and occupations, was but a prelude to the oppression that followed. Decent men were hurried indiscriminately with ruffians, the rights of free born Englishmen were rudely snatched from them—for them thenceforward there was no law save the will of the captain and the great articles of war. Shore going leave was nonexistent, the food was atrocious and scanty, punishments were barbarous, and the only thing served out with any liberality was rum, on which the men got drunk and then were flogged for that offense at the gratings next morning."

"In Nelson's time the seaman had few pleasures save the prospect of a hot fight and his daily plot of rum. But to these must be added the valiant satisfaction he took in his battles. When rigged out in his best he frequently wore rings in his ears and silver buckles on his low shoes, his short blue jacket would be decorated with gold buttons and colored ribbons sewed down the seams to give an additional gayety, his waistcoat might be red or canary, and a black silk handkerchief would be knotted loosely about his neck. He would be laughing in a cue down his back. The broad collars were first worn as a protection against the grease and pomatum used in dressing the pigtail."

"But all these fripperies were discarded when the guns were cast loose from their lashings and the linestocks were lighted. It was the custom of the men when going into action to strip to the waist. They took their black silk handkerchiefs and bound them very tight about their heads over their ears, so that the roar of the guns might not deafen them for life. It was remarked that men going into action always wore a sunken frown, however merry they were in their off-hours."

"Methods followed in that day were curiously primitive and toilsome, but the results were undoubtedly satisfactory save to the nameless and numberless sailors who met an early death on the black and blood stained decks or in the dark horror of the cockpit. That those hardy and careless men often faced death or disablement with a jest or a cheer, and that they were unconquerably heroic in the most impressive,"—Chicago News.

The Man With the Toothache. A man with the toothache doesn't care about anything else. The glories of the world fall on his taste, the wonders of creation seem as naught.

The Tooth becomes a volcano of belching fury and the rest of life hidden in a cloud of its billowing smoke. Tom can't borrow anything from a man with the toothache. You can't instruct and improve him. You tell him that the world travels at the rate of 1,600 miles an hour and it doesn't startle him in the least. He simply groans.

You say to him, "My friend, there are stars so far off that their light has not yet reached this world," but he doesn't mind it. He only howls.

You tell him that some of the sun spots are 100,000 miles in diameter, and that one of them would take a Jupiter at one month, but it is no good. The toothache is neglectful of scientific truths.—London Tit-Bits.

A Case of Pronouns. Tommy Mulligan of the seventh grade was absent from the class room for the entire day. When he appeared that he had played truant. He is well known to Tommy, his teacher had spied him trudging homeward with pockets bulging suspiciously when she, too, was home. Tommy had a good laugh at the sight of the boy, but Tommy brought a note of excuse the next morning, which, of course, would prove that he had been detained at home legitimately. The writing was badly done, but the teacher had no doubt the note appeared to have been written laboriously and with much blotting. Furthermore, the penmanship seemed to be that of a child, and it was the note read as follows:

"Dear Teacher—Please excuse Tommy for not coming to school yesterday. He had some toothache. I have just been smoking myself."—London Globe.

The Simple of Dollars. Wall Street is the capital of the empire of dollars and the other capitals it deals its intrigues, its favorites, its ducats, its cabals and its camarillas, and, like all other capitals, it gives its own name to the things that are done there. It has even a sort of patriotism—"wolf honor"—which brings its citizens together at times in defense of the dollar and of property rights. The empire of dollars is not altogether a noble spectacle. We are not thrilled at the mere thought of those Venice bank men who "financed" the crusaders. We do not like to think of those Wall Street men who are so often called to me to suggest that after the eldest child reaches twenty the parents should therefore come under the control of the children.—Letter in London Graphic.

Belgian Shrimp Fishers. Horses play an important part in shrimp fishing along the Belgian coast. A procession of weather beaten fishermen starts from the shore, each man mounted upon the back of a trained horse, dragging the triangular gurnet shaped net which scoops in the shrimp as it passes over the sands. These fishermen on horseback frequently make hauls of several hundredweight in a single trip.

David Harum, the novel written by the late Edward Noyes Westcott, netted the author's estate about \$150,000, according to a statement made by the surrogate's court, Syracuse, N. Y.

MAKING BILLIARD BALLS. Few men are competent to turn a billiard ball, and the business is exacting more skill than ever before in the history of the world for the reason that never before in the history of the world was it so easy for an unskilled workman to eat up his salary in a wasteful manner of cutting and turning.

A first class billiard ball must be two and three-eighths inches in diameter, absolutely round to the five thousandths part of an inch, free from "barley" outside and sand cracks, of live ivory, white and clear. In order to make a selection of a tusk's possibilities—always to get three balls of standard size and clearness from a tusk weighing from 75 to 150 pounds, allowing for the hollow portions and avoiding the enamel and sand cracks here is the art of the competent ivory turner, for which he is greatly underpaid and underappreciated.

The making of a billiard ball involves handwork and handwork. There is no automatic in the combination that never will turn out a perfect billiard ball.

The Beaver's Tooth. No carpenter's chisel can do more effective work than is turned out with tooth and nestness by the beaver's tooth. This is the principal tool with which these patient, clever builders construct their dams. The outer surface of the tooth is a scale of very hard enamel, while the body of it is of softer dentine. As the softer substance wears away in the use of the tooth takes a chisel-like bevel, leaving a thin, slightly projecting edge of hard enamel as sharp as any carpenter's tool fresh from the glazette. This scale of enamel gives keenness, and after a certain supplies strength, and thus the combination forms a formidable tool, which actually sharpens itself by use.

Curious History of the Word "Vote."

"Vote" is a word with a curious history. To the Roman a "votum" was a solemn promise made to a deity. From the solemn promise itself the meaning "votum" gradually became a prayer or intercession which accompanied the promise and then any intense wish whatever. So far the development proceeded in Latin, and "votum" passed into English with the same meaning. When Ben Jonson wrote of "public votes" to heaven he meant not mass meetings resolutions, but prayers. Finally "vote" acquired the meaning of the formal and emphatic expression of a wish, while the old sense remains with its double "vow."

That openwork web for shopping, called "reticule," gets its name directly from the Latin "reticulum," "little net." Popularly, however, the word is supposed to owe its existence to the fact that when an Englishwoman visited the first Paris exhibition with her little bag in her hand the Parisians cried "Reticule!" The Englishwoman, misunderstanding the exclamation, is said to have thought it the correct translation of "little bag" and returned to England calling it a "reticule."

Philologists claim that the phrase to "sleep like a top" comes from the French "dormir comme une toupie," to sleep like a mole. It is said, too, that Clendrella's slippers were not made of glass, but of "hair," the old French word for ermine, which in time became corrupted into "verre," glass.—Chicago News.

Several are at the best when taken in the vineyard at the end of March and the beginning of April. They live on the shoots of the vines and during the winter bury themselves in the ground, during which time they pupate. A process of hibernation returns to enjoy themselves in the fields in the spring. Cooking these snails is not an easy matter. They are drawn from the shell which is then carefully scrubbed and washed. Their heads are cut off, and they are well soaked in salt and water, then returned to the shell, which is stopped with a hot fish cover and laid to simmer in a hot fish stew for the fire. Though there may be two opinions about the favor of the escargot, there is no doubt that both in taste and substance they are sold in the market like strawberries, swilling along the banks and hedgerows is a popular amusement in winter.

COOKING SNAILS. Escargots are at the best when taken in the vineyard at the end of March and the beginning of April. They live on the shoots of the vines and during the winter bury themselves in the ground, during which time they pupate. A process of hibernation returns to enjoy themselves in the fields in the spring. Cooking these snails is not an easy matter. They are drawn from the shell which is then carefully scrubbed and washed. Their heads are cut off, and they are well soaked in salt and water, then returned to the shell, which is stopped with a hot fish cover and laid to simmer in a hot fish stew for the fire. Though there may be two opinions about the favor of the escargot, there is no doubt that both in taste and substance they are sold in the market like strawberries, swilling along the banks and hedgerows is a popular amusement in winter.

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