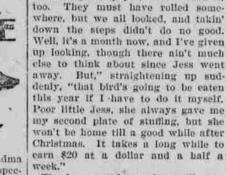


kept last year was a-trying his best to tear up the paper, 'fore I read it. SONZE DON'T know," said Grandma Decker, laying aside her spectacles and pushing the little iron teakettle to the front of the stove. "We may have a special cause for thanksgiving this year, but I can't think of any. There's the red

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re-

en.



The days went by, as days will, even to lonely old people, and Wednesday dawned clear and bright. At 10 o'clock Grandpa Decker brought in the plucked body of the great bronze turkey, and with eyes a little dimmed gone dry a month earlier than by teardrops, his wife bent over the table preparing it for the oven. In the midst of her work a familiar step sounded on the walk and a dejected little figure came up to the door, while the old man sprang from his chair, saying, "Jess! It's Jess come home for Thanksgiving, after all?" The pitiful little story was soon told. Mrs. Howland, rendered irritable by over-exertion, had that morning discharged her for some triffing fault, and the two dollars tied closely in one corner of her poor, damp handkerchlef was such a little toward the twenty that must be paid! "Never mind, dear," said grandma, going back to her work. "We can sell old Red. She doesn't give milk. anyhow, on account of the pumpkins being frozen. It's good to have you with us, and money is not everything." But her fingers trombled a little as the sharp knife did its work. Suddenly it slipped. There was an unintentional cutting of membrane and out apon the table rolled bits of earthenware, stones, gravel and four shining pieces of gold, with which the bronze turkey had been grinding his food since that momentous day when he picked them from Grandpa Decker's paper. How carefully each was washed and dried and admired! Even Jess, forgetting the humiliation that lies in being discharged, now that the taxes were to be paid by the very money first intended for that purpose, busiled about the kitchen, baking spicy cake and dainty cookies, until the shadows fell.

CARVING THE TURKEY. How to Handle Cold Steel on Thanks-

We cannot give too deep of love;

Our gratitude, and constant prove.

And know 'tis best His will be cone

And may our ev'ry thought betray.

That we to him as children come

ly found.

from the "drumstick."



insert the fork astride the breastbone down to the joint, hitting it squarely, It is a little difficult to locate this

It is claimed that the expert carver does not remove the fork from the breast until he has quite finished. Be that as it may it is quite necessary to use the fork in separating the thigh



giving Day.

The first move of the carver is to at the point, plunging it deep enough to secure a firm hold. Then remove the drumstick with one stroke of the knife, first cutting through the skin joint, but by pressing the leg away from the side of the turkey it is readi-



Estate.



son for jollification some day or other. In any event we have hopes .-- Fourth

Benefited by Superstition.

Superstition has built up an odd and lucrative trade for a Kensington junk dealer. He makes a regular business of supplying horseshoes to people who think there is no luck around the house if the talismanic iron is not included in the household furnishings. The dealer in old metals handles thousands of horseshoes in his junk trade. and many of these he cleans up and disposes of to believers in the super-

that anyone desiring a horseshoe chouldn't go to a blacksmith shop and get a brand-new one, but the junk dealer explains that a worn shoe is supposed to possess more virtue as a dispeller of hoodoos than a new one. Blacksmiths, he states, don't clean up old shoes, so the trade comes to him. He has all varieties, from the light flat iron of the trotter to the heavy caulked shoe of the draught Lorse. Eeing of an inquiring mind, the junk dealer has discovered that many people who call for shoes are small storekcepers, who believe the magic irons to have magnetic properties when placed in cash drawers .- Philadelphia Record.

stition. It may seem odd to the reader

10. Shall be exalted in judgment. When man's glory is all passed away God is unchanged. Though men scorn His of-fered mercy and refuse His wise counsels He is not cast down. He is exalted. "Sanctified in rightcousness." Regarded as holy by reason of His rightcous deal-ing. ings. 17. "Then shall the lambs." When these are gone into captivity and swal-lowed up in death others shall bli their Punishing p Petty Thief thankful. way a "rude awakening." The boy, it was discovered, had been 1.0 Experience of a Young Actress. A story is being told by English actors regarding a recent experience of a young actress, Miss Delavelle Bar--New York Lerald. rington, who was playing at the old Mary Street theater, Cork. The hero-A Contury of Specialists ine of the play has to jump into the The "cung man who would attain Mississippi, but when Miss Barrington reached the rocky eminence from which she had to leap she saw there was no mattress below to receive her. Also the ledge of rook in front of the supposed river was too low to conceal the actress after her leap. Miss Barrington, however, nothing daunted took her leap, and came down with a thud on the bare stage. The situation struck a member of the "gods," for a stentorian voice called out, "Oh, be jabbers, tis frozen!"-Chicago News. Hi Heary's ministrel company gave performance at the Alhambra day night and Sunday afternoon at evening, and gave good satisfaction

Gratitude for deliverances. Them are mentioned in the fate of those cities that had been God's enemies, and of those strangers who had refused to accept the oracles and the messen-gers of the Most High. Never shall those cities rise from their ruins. God's judgments overtook them with final destruction. When the ungodly ar about to complete their career of re proach, persecution and injustice. their arm is brought low. How beau tiful is gratitude! Perfect gratitude is full of praise. It is humble, and blos soms out into benevolence. Individ unl blessings. Life comes to us unde conditions that encourage every man to effort for his higher good. We are prompted to the noblest and best attainments of mind and the largest use-fulness. We have advantages that surpass the most favorable circum stances that other lands afford. Home is not a fine dwelling, a magnificent residence." It is not a portion of ground with a house, but the place where love abides, purity sits unspotted, content ment blesses, and prayer and song are heard. Mother's tenderness and ministrations and father's thought and care becomes an inspiration and a benediction. An inheritance better far than houses and lands, stores and stocks.

A great country. We have a vast acreage that invites the husbandman; immense mountains filled with or call to the miner; stretches of forest promise wealth to the woodman. Long and deep rivers., large lakes, bounding seaboards, provide for commerce Growing metropoli; gigantic indus tries; wonderful institutions, of gov ernment, of science, of art, multiply on every hand. Halls of learning and imperishable monuments rise in state grandeur. Churches expand and ly gra bless. Personal religious experience. Through the materialistic sentiments that prevail we are unwittingly inclined to overrate business, riches, prosperity, and find few other occadons for thanksgiving. Remembering that man himself ante-dates all mate rial possessions, he ought to recognize what he is in himself before God and through His grace. Faith in God, that works according to the renewed mind and His discerned will, rests uncom plainingly in His goodness when hir dered and afflicted, even when tried with fire. Faith follows Christ and cearns for His likeness. Faith comes to luxuriant fullness in Him. If you believe in Him, if you know Him, be

50c. Sweets-Eastern Shore Virginia, yellows, per brl \$1.25a1.50; do do do, culls, per brl, 75c.a\$1; do Rappahannock, per brl \$1.25a1.50; do native, per brl, \$1.40a1.00. \$1.40a1.00. Provisions and Hog Products.—Bulk rib sides, 10½c.; shoulders, 0½c.; bacon clear rib sides. 11c: California, 0½c.; hams, to lbs., 13 to 13½c.; do skinned, 13½c.; do, becf, Western, canvased and uncanvased sets, 14½c.; mess pork, \$17,50; ham pork, \$17,50; lard, refined, 50:lb, cans, 11½c.; do, do, half barrels and new tubs, 11½c. Lard, in tierces, 11c. Dairy Products.—Butter—Elgin, 23a 24c.; separator, extras, 22a23c.; do, firsts, 20a21c.; do, eathered cream, 20a21c.; 24c.; separator, extras, 22a23c.; do., firsts, 20a21c; do, gathered cream, 20a21c;

Beans-Native, per bushel 75a90c. Let-tuce-Native, per box 15a30c. Onions--Yellow, per bushel \$1.00a1.10; do white, per bushel \$1.25a130. Peppers-Native, per bushel box 25a30c. Pumpkins, each 435c. Parsnips-Native, per box, 25a 30c. Turnips-Native, per box 10a 1254c. Tomatoes - Eastern Shore, Maryland, per basket 30a35c. Potatoes-Maryland and Pennsylva-nia, prime, per bushel 60a65c; do do do medium, per bushel 60a65c; do New York prime, 60a65c; do do seconds, 45a 50c. Sweets-Eastern Shore Virginia, yellows, per bri \$1.25a1.50; do do do.

do imitation, 17a18c; ladle, extra, 15a17c; ladles, first, 14a15c; choice Western rolls, 15a16c; fair, to good, 13a14c; half-pound creamery, Maryland, Vir-ginia and Pennsylvania, 21a23c; do, rolls, 2-lb, do, 20c. Cheese.—New cheese, large 60 lbs., 10¼ to 10½c.; do, flats, 37 lbs., 10¼ to 10½c.; picnics, 23 lbs., 11 to 11½c. Eggs—Western Maryland and Pennsylvania, per dozen 23ca-; Eastern Shore (Maryland and Virginia), per dozen 23c.a-: Virginia, per dozen 23c.a -: West Virginia, 22a23c: Western, 22a 23c; Southern, —a22c; icehouse, choice, at mark, per dozen 17c.a.—. Live Poultry—Chickens—Hens, per lb, 9a91/c; do old roosters, each 25a30c; do spring, large, per lb, --to1/c; do do, small fat, -arre: do do, poor and staggy, 9a9½c. Ducks-Puddle, large, toaro½c: do do, small, 9aroc: do, muscovy and mongrel, gatoc. Geese-West-ern and Southern, each soacoc. Tur-keys-Young, 8 lbs and over, per lb 9½a 100

Then, perhaps, in time, the lations as will relieve the districts outside of the big cities. Buffalo and Chicago have good reason to rejoice, and it may be that even New York will yet have similar rea-

Fire Department into an axe brigade,

and it will do the rest. A similar decision was rendered not long ago in Chicago, and it is only necessary to prod up the authorities in the big cities of all the States to forever wipe out a nuisance which has been permitted to exist altogether too long. State authorities may pass such regu-

usual, and the pumpkins caught by that early freeze, every one in the field. But worst of all," and the old voice quivered a little, "there'll be only us two at the table this year. and what's the use to bake anything extra just pretending to keep Thanksgiving Day?"

"What's that?" said her husband, looking over the top of his paper. "Not keep Thanksgiving when we've never let the day pass these forty years without roast turkey and all the rest!" "I know," was the answer, "but we used to have Ellen and James, and then after they died little Jess took their place. Dear little Jess, she always seemed our own more than Ellen's. But this year we're all alone, and it takes more than turkey and pies and governor's proclamations to make a Thanksgiving. If we had not lost that \$20 Jess would be here now instead of up to Howland's working in



their kitchen for money enough to pay last year's taxes on the old farm.' "There, there, mother, don't cry said the old man, half tenderly, half said the old man, haif tenderly, half reprovingly. "It's no use crying for lost money or spilled milk, though where them five-dollar gold pieces went to is a mystery to me. I was counting them out on the porch, and just laid them on my paper a minute while I went to call Jess, but when I came back that big gobbler that we

On Thanksgiving Day, as she helped her grandfather to his second plate of stuffing, he said, "Remember, Jess, and always keep Thanksgiving, for in the keeping may lie the cause for it, after all." And Jess promised to do so, as she filled the dishes with quince preserves and set the first one by his plate.

Too Much Dressed Up. "Here, this Thanksgiving picture von't do." "Why not?"

"The Pilgrim fathers were close conomists; they never rigged up in their Sunday clothes to go shooting turkeys."-Indianapolis Journal,





Plunge the fork upright into the centre of the breastbone. The drumstick is removed by a single stroke of the knife, hitting the joint exactly.



A V-shaped cut toward the joint separates the thigh and drumstick.



A neat stroke through the ball and socket joint severs the wing. To accomplish this make a V-shaped cut toward the joint, holding the thigh against the side of the turkey with the fork. The "drumstick" drops off

A deep cut through the ball and socket joint sovers this with a part of the breast meat. To strike the joint sounrely the first time requires skill though sometimes it is done very neat ly by pure luck, and this calls forth most favorable comment from the expectant and hungry assemblage. the knife doesn't strike the joint at first, move it back and forth, pressing the wing away from the body, dis losing the ball of the joint, then cut brough and the wing is detached. When this process is completed the hisjointed portions are laid to one side

Cro of the largest silk importing housea in New York's wholesale trade discovered during the week that a seventeen-year-old youth outlid its up-to-Cate system for protection against any method of stealing on the part of its erroleyes. The members of the firm bal prided themselves that the limit of safeguerd had been reached and it

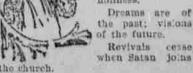
habitually forging the signature of the shipping clerk, and presenting the customary voucher at the cashier's win-Cow for car fare to be used in delivery of city packages. Many of these pack ages are daily checked through in regular routine, and the Loy managed to fake a couple at intervals, slip out unnoticed without any bundle, and thus be "in" the alleged car fare. ewned to stealing about \$15 in this Januer before detection. Lo begged for mercy because of the disgrace the prosecution would bring upon his parents. The firm had him too a nark in the private office for several hours while a search was made of his horiz.

success in this century must be prepaced for it by special training and such practical education as has never before been demanded in the history of the world. The tendency in every line of endeavor is toward centralization, toward great combinations of in terests, and the men who would climb up to the head of affairs, or to respon sible positions, must be specialists There will be little hope in this coun try for the jack-of-all-trades. A young man must know how to do some on thing effectually or he will not rise. On the other hand, the prizes were never before so great, nor the oppor-tunities so promising, for the men who have been trained to do one thing well Those who know a little of everything but have not been trained to do on thing effectively, will be relegated to nedlocre positions .-- O. S. Marden, in

the audiences which gathered in Man ager Miller's theater for a preliminary bit of enjoyment before the regula reason of the thrand avenue house opens pext Hunday afternoon with "Huntin, ing Hawkiva."



E. R er of every human SOTTOW. There can be no happiness without holiness. Dreams are of



Sociology without the sonl will never ave society.

The out-going church will be the in gathering one.

Bury hope and you sound the death knell of progress.

Education without God is like a ship without a compass.

You may slight the warning of con se once but you cannot escape its reward of remorse.

So long as the church classes talk of the peorle as the masses they will fall to reach them.

Old age brings youth again to the godly.

The church will branch out as it roots in

A twisted conscience is a poor businean guide. Sin itself is the darkest curse and

sunishment of sin.

The ferevant prayer of a righteou man still prevails with God.

None sin against themselves without sinning against cociety. If Christ is King commorce ought

not to have all the palacon-

Live Stock.

Chicago.—Cattle.—Good to prime \$6a 6.85; poor to medium \$3.75a5.00; stock-ers and feeders \$2a4.25; cows \$1.25a 4.50; heifers \$2.25a5; canners \$1.25a 2.25; bulls \$2a4.50; calves \$3a6.25; Tayse there \$3.65 2.25; bulls \$2.4.50; calves \$3.6.25; Texas steers \$3.4; Western steers \$3.65 a5.45. Hogs-Mixed and butchers \$5.60 a5.45. Hogs—affxeif and butchers \$5.65 a5.65; good to choice, heavy, \$5.65a6; rough, heavy \$5.35a5.60; light \$5.35a 5.65; bulk of sales \$5.60a5.85. Sheep— Receipts 18,000 head; sheep and lambs steady at late decline; good to choice wethers \$3.40a4; Western sheep \$3a3.60; native lambs \$2.50a4.92; Western lambs \$383.50.

East Liberty .-- Cattle were steady: East Liberty.—Cattle were steady; choice \$5.60a5.90; prime \$5.30a5.50; good \$5a5.25. Hogs—Higher; prime heavies \$6.10a6.15; heavy mediums \$5.95 a6; light do \$5.00a5.05; heavy Yorkers \$5.80a5.85; light do and pigs \$5.75a5.80; roughs \$4.25a5.60. Sheep strong; hest wethers \$3.40a3.50; culls and common \$1a2; yearlings \$2.50a3.75; veal calves \$7a7.50. \$737.50.

LABOR AND INDUSTRY

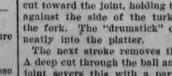
Germany has fifty-five central trade

Textile unions have been formed at Gastonia, N. C. The cables for the Glasgow, Scotlard, transways are being made on the Hud-

son. The world is promised another revolu-tion in fuel by which the oxygen is sep-arated from the air. Foreign demand for American wheat and corn this year foots up 213,538,350 bushels, against 182,210.713 bushels for the same time last year.

The next thing is to have trained spe-cialists on all steamers to treat passen-gers for the prevention and treatment of

gers for the prevention and treatment of sea sickness. The largest sugar plant in the world has just been prospected in Cuha, to pro-duce 20,000 tons a season. The planta-tion takes in 17,000 acres. The receipts of live stock this year at Western distributing centers were all-ja5,304 head, an increase of 1.601,610 head over the same time last year. Council Blaffs' city council recently passed a resolution providing for the eight hour day on all city work; alao one requiring the inion label on all city priming.



The next stroke removes the wing.

of the platter, or put on a separate date, to allow of free space for slicing the breast mout

