

NEIGHBORHOOD NEWS.

News Items of Interest From Near-by Places, Gleaned by The Commercial's Special Correspondents.

CONFLUENCE.

Mrs. Ida McDonald, who has accepted a position with a large millinery firm in Lisbon, O., writes home that she likes the place very well.

J. L. Gower, of Harnedsville, went to Pittsburg Saturday and returned with his wife's father, Stephen McClintock, who has been in the Mercy Hospital for several weeks where he underwent an operation. Mr. McClintock is improving rapidly.

T. G. Beggs returned from a business trip to Pittsburg and Scottsdale.

H. P. Burnworth has returned to his home at Humbert after being at Johnson Chapel several days on business.

Work on the cold storage plant is nearing completion.

Marcellus Burnworth, of Johnson Chapel, was serving as a juror at Uniontown last week.

John Alexander visited friends in Meyersdale Saturday last, and incidentally looked after some business matters.

Mrs. E. B. Brown was shopping in Pittsburg Saturday.

Prof. B. T. Frazier, principal of the Rockwood schools, and a candidate for county superintendent, was here Saturday.

Patrick Burnworth, a B. & O. engineer of Rockwood, visited his parents, Mr. and Mrs. Alvin Burnworth, of this place recently.

Mrs. Reeves Hill, of New Castle, is visiting her parents, Mr. and Mrs. William Black, of this place.

Mr. Cyrus Sanner visited her daughter, Mrs. Hiram Humbert, at Connessville, several days last week.

T. K. Thrasher and wife expect soon to occupy the Anderson property on Water street, lately vacated by Liveryman J. F. Turney.

The Lower Turkeyfoot township school board held a meeting here Saturday at the Dodds Hotel.

G. C. Butler, a well-to-do farmer of Johnson Chapel, was in town Saturday on business.

INDIAN CREEK.

Mrs. Alice Reed was a Connessville visitor on Saturday.

Nelson Anderson, of near Mill Run, was a Saturday business caller in Connessville.

Russell Woodmancy is busy hauling fertilizer and getting ready for spring ploughing.

S. M. Hutchinson, of Mill Run, was transacting business in Connessville on Saturday.

Mrs. George Colborn, who spent the past few days among Mill Run friends, returned to Coalbrook on Saturday.

George Colborn, son of W. S. Colborn, of Mill Run, left for McKeesport Saturday where he is employed.

Harry Reed was a business visitor in Connessville Saturday.

F. W. Stichel arrived from Magnolia on Saturday and is looking after his business interests here.

Frank Kooser, Frank Stindl and George Arzbacher, of Mill Run, were marketing in Connessville Saturday.

Mr. and Mrs. John Arzbacher, of Mill Run, were calling on Connessville friends Saturday.

W. J. McFarland, of Roaring Run, left for his home in Pittsburg on Saturday to spend a few days with his family.

Horace Tedrow and William Adler and son, George, of Mill Run, were Connessville business callers on Saturday.

James Cummings, of Mill Run, spent Saturday here with his son-in-law and daughter, Mr. and Mrs. D. Harbaugh.

H. I. Fisher left for Wilkinsburg on Saturday to spend a few days with his family.

A. P. Doorley, the genial bookkeeper for the McFarland Lumber Co., left for Scottsdale Saturday to spend a few days with friends.

F. W. Daberko, of Meyersdale, spent a few hours here Saturday at the home of his father-in-law, Mr. Simon Nicklow.

HYNDMAN.

The groundhog will surely break all former records this season.

The several lime kilns here did quite a good business at this season of the year.

The evangelical meeting at this place has closed with good results.

Jefferson Emerick, of Gladdens, was seen on our streets one day last week.

Last week our town was all joy on account of a grand wedding which took place in the Reformed church.

George Baher, a venerable citizen of this place was buried on Monday.

Samuel Albright, B. & O. machinist at Somersset was home with his family here Sunday.

ROMESBERG.

A party of married folks sleighed from Garrett to Romesberg, where they were entertained at the Romesberg Hotel by Mr. and Mrs. Palmer, also by the Sof Fah class of Prof. Evan Jones. Those present from Garrett were, Mr. and Mrs. Wm. Bittner and daughter Ethel, Mr. and Mrs. N. H. Lenhart and children Philson, Violet and Fanny, Mr. and Mrs. Walter Lohr, Mr. and Mrs. Edward Sheeler, and children and Mr. Blaine Leonard. The evening was spent with music both vocal and instrumental. The number present, including the class were about forty.

The stork visited the home of Griff Griffith and left with them a little boy.

M. J. Romesberg spent Friday at Meyersdale.

Miss Fannie Bowman is spending a few weeks with her sister, Mrs. Lewis Baker.

Harrison Conley, Edward Bowman McKinley and Earl Lenhart sleighed to Garrett on Thursday evening and took in the moving pictures, the battle of Gettysburg.

Misses Emma, Nora, Clara and Fanny Hoover and Civilla, Olive and Mable Romesberg and Kathryn Phillips, Janet, Barbour spent Sunday afternoon at the home of Mr. and Mrs. Grace Weyand.

Mr. and Mrs. Howard Mason spent Sunday with Mrs. Simon Conley.

ROCKWOOD.

A. R. Meyers will in the near future move his family and household goods to Connessville where he has secured a position.

Mrs. A. C. Lane, and son Harry of Pittsburg, are guests of the former's brother-in-law and sister, Mr. and Mrs. Foster Walter of East Main street.

A number of Meyersdale friends of Mr. and Mrs. P. P. Hanger, spent Sunday at their home on Main street and returned home on the Duquesne.

John Hechler, a citizen of Middlecreek twp., had his leg broken one day last week when he fell from a load of hay near his home.

SUMMIT TOWNSHIP.

Willis Duecker and Dennis Bockes are busy hauling props to the Merchants coal company at present.

Marshall Lindeman left on Monday evening for Rock Lake, N. D., where he will spend the summer.

Miss Sadie Opel of near Meyersdale, spent over Sunday at the home of S. M. Gnagey.

Elmer Matthias moved from Summit Mills to the Joseph Yoder tenant house in Elk Lick township last week.

Miss Leora Engle of St. Paul, spent over Sunday at the home of Theodore Engles.

H. E. Hershberger attended the funeral of his niece, Mildred Bender, the only daughter of Mr. and Mrs. Christian Bender, who was buried at Springs on Monday.

Charles Ringer is working for Joseph Yoder at present.

Mrs. Norman Kinsinger of near Berlin, visited her parents, Mr. and Mrs. George Brown, Sunday last.

W. E. Walker, one of the large, and progressive farmers of this township, lost a valuable horse one day last week.

An old fashioned spelling bee took place at the Sandy Hollow school house last Friday evening. Although the weather was rough, many people attended and took part in the spelling contest. We believe that spelling is a neglected branch in our public schools today. The school first spelled down, then the visitors and scholars together spelled down the second time, all doing very well. The school favored the audience with seven songs, six recitations and four dialogues. This was the first spelling bee that ever took place at the Sandy Hollow school but we hope it will not be the last one.

CASTORIA

For Infants and Children.

The Kind You Have Always Bought

Bears the Signature of *Chas. H. Fletcher*

One Advantage of Matrimony. One advantage of being married and having children is that you don't have to use a nail when you lose a button off your clothes. You can always find a safety pin on the floor.—Cincinnati Enquirer.

For a mild, easy action of the bowels, try Doan's Regulet's, a modern laxative. 25c at all stores. ad

SALISBURY.

Miss Emma Inks of Meyersdale visited her parents, Mr. and Mrs. Ka-dolph Inks on Monday.

On account of a shortage in the car supply the mines of this region have been working only about half time for the past week.

James L. Simmons, of Akron, Ohio, visited at the home of John Burkhardt and family and Noah Speicher and family the first of last week.

The revival meetings at the United Evangelical church are still in progress. On Sunday evening nearly twenty young people were taken into the church, some by baptism, others by confirmation.

Miller Glessner, of Berlin, is now assisting J. T. Swerman, in the meat market.

Mr. and Mrs. John Walker of town spent several days of last week visiting at the home of Frank Tressler, the latter's father, in Addison township.

Fred Burkhardt, of Accident, Md., visited at the home of his brother, John Burkhardt, at West Salisbury, last week.

P. M. Connor, Jr., and two children of Adams, were guests of Mr. Connor's parents, Mr. and Mrs. P. M. Connor, Sr., on Grant street.

Children Cry FOR FLETCHER'S CASTORIA

THE ART OF SELLING.

Real Salesmanship Is a Light That Can't Be Obscured.

The boss wants lookers, because he knows the looker of today is the buyer of tomorrow and he wants to make the lookers feel that his store is "the best place to trade," which is only another way of saying that it is the best place to do one's looking. He also knows that the looker of today can sometimes be converted into a buyer before the day is over. All he requires to accomplish what he desires is salesmanship among his salespeople.

Does he get it? Not from all of them. If he did there would be less need for commissions to inquire laboriously into the relation between shopgirls' wages and shopgirls' chastity, for real salesmanship will get the money wherever it is practiced and by whomsoever it is practiced. Real salesmanship is one light that can't be hidden under a bushel. It's a light that can't be obscured. It's a light that will shine above department heads and floorwalkers and reach clear up to "the old man" in his private office, if you keep it burning long enough.

What is salesmanship? No one quite knows. But if you will take care of the lookers, if you will make all the lookers pleasantly remember what you showed them and how you showed it to them when they were merely looking, you will have mastered one very important branch of retail salesmanship.—Collier's Weekly.

SPEED OF GAME BIRDS.

The Hazel Hen Said to Be a Wonder in a Short Spurt.

What is the fastest game bird that flies? Of course, in seeking an answer to the question, as a writer in the Scotsman points out, one must assume equal conditions of atmosphere and cause for flight, for all creatures, human or other, seek their highest rate of speed under the influence of fear.

A recent writer declares that in a race of, say, 200 yards he would back a bird which, though not found in Britain, is indigenous to most of the rest of Europe and is especially familiar in Scandinavia—the hazel hen or gullinotte.

Yet, curiously enough, this is one of the forest haunting birds which, like the American "fool hen," usually fly up into a tree when flushed and, rejecting further attempts at escape, elect to be shot sitting. "But," says the writer referred to above, "on the rare occasions (and that they are rare I readily admit) when one catches a gullinotte in the open I have never seen any bird fly so fast nor move its wings with such extraordinary rapidity."

Next to it at any rate one must surely place the teal, which has a marvelous knack of getting under way quickly. Some experienced observers would give the third place to a bluecock pig-con—the wild, not the Hurlingham variety.

Inflammable Celluloid. Celluloid, being first cousin of gun-cotton and closely related to nitro-glycerin, is highly inflammable and should never be brought in close proximity to a flame. Celluloid is a compound of cellulose or vegetable fibre, reduced by acids to gun-cotton. Cellulose is found in all vegetable life, particularly in young plants. It is a starchlike substance. Cotton fiber is principally cellulose. After the cotton fiber is cleaned it is submerged in acids, which quickly reduce it to cellulose in the form of a thick, pasty, semi-transparent mass. Camphor is added further to thicken it, and the required coloring matter is thoroughly mixed in, after which the celluloid is molded by heat and pressure into various useful and ornamental objects, such as combs, boxes, pins, paper cutters, ornaments, etc.—New York World.

Dear Then. Talk is cheap, but not when you're paying for expert testimony.—New York Times.



FAVORITE EGG RECIPES.

LUNCHEON MENU.
Macaroni and Cheese.
Stewed Tomatoes.
French Eggs.
Pumpkin Pie.
Chocolate.

SOME popular ways of serving eggs for luncheon are given here. They are of especial interest when Lenten rules must be considered.

Served on Toast.

Scrambled Eggs.—Beat up three or four eggs, add a tablespoonful of rich gravy, a little salt and pepper to taste, then pour this into a small saucepan, add about half an ounce of fresh butter and stir over the fire until the eggs begin to set. Have ready one or more slices of toasted bread, butter them, place them in a hot dish and put the egg mixture lightly on the top.

Covered With Sauce.

French Eggs.—Take four eggs, one-half pint of milk, one ounce of butter, two chopped onions, a dessertspoonful of flour, pepper and salt and buttered toast. Hard boil the eggs. Fry the onions in butter, adding the flour. Mix well and pour in half a pint of milk, stirring until a nice white sauce is obtained. Season with salt and pepper. When the sauce is smooth add the eggs, each cut into six pieces cross-ways. Shake them in the sauce and, when hot, serve on buttered toast.

Savory Eggs.—Take three or four eggs, two tablespoonfuls minced ham or tongue, one tablespoonful chopped parsley, one-half ounce butter and buttered toast. Butter some molds, mix the minced ham and parsley together and dust this freely on the sides of the molds. Break an egg carefully into the center of each, sprinkle with pepper and salt, and steam in a frying pan of water for five minutes. Turn out on to small rounds of buttered toast and serve at once.

A Plain Lenten Dish.

Omelet.—Take three eggs, one ounce butter, one tablespoonful of milk or cream, pepper and salt. Break the eggs into a basin, beat them well with a fork, then add the milk and season with a tiny pinch of pepper and salt. Dissolve the butter in an omelet or frying pan. When quite hot, but not burning, pour in the mixture, stir slowly with a fork over a quick fire, shake the pan. When set, roll the omelet into shape of a cushion on one side of the pan, allow it to take color, then turn it quickly on to a hot dish and serve. For those who like onion flavor two small peeled and chopped shallots may be added, but they should be fried a little with the butter before the mixture is put in the pan.

Anna Thompson



HOW TO BOIL RICE.

PROCEED in the same manner as for macaroni—that is, cook in plenty of fast boiling water to which is added salt. Lemon juice is often added to insure a good color. The rice is boiled sufficiently when a grain can be pressed between the finger and thumb and feels quite soft.

Rice may be served in the same ways as macaroni.

The simplicity of boiled rice makes it especially suitable for children and invalids, but it is rarely cooked with succulent care.

Excellent Meat Substitutes.
Italian Boiled Rice.—Take a cupful of rice and wash it. To about a quart of boiling water add a slice of bacon, a tablespoonful of grated Parmesan cheese and a pinch of saffron to deepen the color. Boil well for five minutes, then add rice gradually and cook according to directions for boiled rice. When done remove the bacon, dot with bits of butter and set in the oven to dry. Serve hot.

Boiled Rice With Cheese.—Take a half cupful of rice, boil and drain as usual; then stir a tablespoonful of grated cheese, tossing it with a fork. Heap in a dish, sprinkle another tablespoonful of cheese over it after putting bits of butter on the rice. Set in the oven for a few minutes until the butter is melted and the cheese slightly browned; then serve hot in the dish.

Simple and Nutritious.
Rice and Cream.—Simmer three tablespoonfuls of rice with six lumps of sugar in a pint and a half of milk till the rice is quite soft and has absorbed all the milk. Add a little milk or water if the rice becomes too dry. Turn into a wet mold to set. When cold serve with whipped cream and jam.

Pink Cream.—Boil four ounces of ground rice in a quart of milk, adding two ounces of butter, two ounces of sugar and any flavoring liked. Stir after the rice is added to the milk and for twenty minutes after it boils till it is a smooth custard. Color the rice to a pretty pink with cochineal. Spread the bottom of the glass dish with strawberry preserve and when cool pour the rice over the jam till the dish is full. Set aside till cold and then scatter desiccated coconut over the surface.

Anna Thompson

Report of the Condition

OF THE

CITIZENS NATIONAL BANK

MEYERSDALE, PA.,

At Close of Business, March 4, 1914.

RESOURCES

Loans and Investments	\$ 720,992 18
U. S. Bonds	77,000 00
Banking House	29,300 00
Due from Banks and Reserve Agents	137,841 49
Cash	52,617 77
Total	\$1,017,751 44

LIABILITIES

Capital Stock	\$ 65,000 00
Surplus	100,000 00
Undivided Profits	19,657 69
Circulation	65,000 00
Deposits	768,093 75
Total	\$1,017,751 44

Federal Reserve Board.

One of the most important factors in the success of the new Banking and Currency System soon to be put into actual operation throughout the country, is considered by many experts to be the President's selection of the Federal Reserve Board.

This Board will consist of seven members, including the Secretary of the Treasury, and the Comptroller of the Currency, who are to be members ex-officio and five members to be appointed by the President, with the advice and consent of the Senate, "with due regard to a fair representation of the different commercial industrial and geographical divisions of the country." At least two of the five members to be appointed by the President must be persons experienced in banking or finance.

One will be designated to serve for two, one for four, one for six, one for eight and one for ten years, unless sooner removed for cause by the President. One of the members, to be designated by the President, will be known as the Governor of the Federal Reserve Board, another as Vice Governor, the Governor to be the active executive officer. The five members to be appointed by the President are required to devote their entire time to the business of the Board and will each receive an annual salary of \$12,000 and travelling expenses. The Comptroller of the Currency, in addition to his salary as Comptroller, will receive \$7,000 for the services as a member of the Board. Members, the Secretary and Assistant Secretaries of the Treasury and the Comptroller of the Currency are not permitted to hold any office or employment in any member bank during the time they are in office nor for two years after retiring. Nor can any member of the Board be an officer or director of any bank, banking institution or trust company or Federal Reserve Bank, nor hold stock in any bank, banking institution or trust company. Before entering upon their duties members are required to certify under oath to the Secretary of the Treasury that they have complied with this requirement.

The Board will levy semi-annual upon the Federal Reserve Banks, in proportion to their capital stock and surplus, an assessment to pay its expenses and salaries, and will make annually a full report of its operations to the Speaker of the House of Representatives. It will have offices in the Treasury Department and will hold its first meeting at a date to be fixed by the Reserve Bank Organization Committee. Secretary McAdoo of the Treasury will be ex-officio chairman.

The President's selection of the Board will probably be announced shortly after the Federal Reserve Districts have been determined.

"Dr. Thomas' Electric Oil" is the best remedy for that often fatal disease—croup. It has been used with success in our family for eight years.—Mrs. L. Whitacre, Buffalo, N. Y.

The Autocrat.
"Are you satisfied with your office boy?"
"Yes, but I have had occasion several times to fear that he might not be wholly satisfied with me."—Chicago Record-Herald.

Household Notes.

Black bean soup is almost a meal in itself.

If food is oversalted, add a little sugar.

Kerosene oil will take paint stains off the hands.

Never take two steps in the kitchen if one will do.

Before oiling a floor be sure it is absolutely clean.

Fish should be eaten in season and when freshly caught.

Lean fishes are usually boiled or used for made dishes.

Mutton, when good, is bright pinkish red in color with firm white fat.

Keep a paper or pasteboard funnel with which to fill the coffee grinder.

In buying split peas always get those that have had their skin removed.

Use light colored manila paper to singe chickens and there will be no smoking.

A dainty set of curtains for a girl's room can be made of cheesecloth, stenciled.

When bread is made with a patent mixer, all that is necessary is to follow the manufacturer's directions exactly.

Always scald out your flour bin before putting in a fresh supply; it will save the new flour from becoming musty.

Nothing is better than snow for cleaning a dusty carpet, but naturally the room in which it is used must be cold.

There is a pin-feather clip in the market which is a great resource when the busy housewife has chickens to pick.

Save benzine or gasoline after you have used it for cleaning. Simply put it in a jar and let it settle—then pour off the top.

Pack ribbons, collars, and such little articles between the leaves of a magazine if you would keep them smooth when traveling.

RECENT MARRIAGES IN THE COUNTY.

Miss Elizabeth Eash of Conemaugh township, and Irvin M. Holsopple of Quemahoning township, were married at Holsopple, by Rev. James Saylor.

Miss Joanna Urban, and John Wesley Fletcher, both of Listie, were married at Listie, by Justice of Peace Frank U. Daugherty.

Miss Mary E. Harker, and Henry J. Fonceart, both of Conemaugh township, were married at Holsopple, by Justice of the Peace D. W. Border.

Miss Emma Schrock, and Charles Miller, both of Jefferson township, were married at the parsonage of Trinity Lutheran church, Somerset, by Rev. I. Hess Wagner.

Miss Cora Coughenour, and William Swearman, both of Meyersdale, were married at the court house, Somerset, by Clerk Bert F. Landis.

Children Cry FOR FLETCHER'S CASTORIA