

**CRIPPLED WITH RHEUMATISM CURED BY**

**YAGER'S LINIMENT**

**SOME TESTIMONY**

"My wife was so crippled with Rheumatism that she could hardly walk. After trying everything else without getting any relief I was persuaded to try Yager's Liniment. The first bottle acted like a charm and afforded immediate relief and after using 3 bottles she was entirely well, and doing her work with perfect ease and comfort.

"Not long since she had another attack in the shoulder, once more I used Yager's Liniment with the same result. We are never without a bottle in the house. I recommend it most highly."

THOMAS MOORE, Proffit, Va.

**YAGER'S LINIMENT IS THE GREAT PAIN ALLEVIATOR**

Only comes in Large Size. Bottles at all dealers. Prepared by GILBERT BROS. & CO., INC. BALTIMORE, MD.

**Lady of Quality Corset**

Made of excellent quality Model No. 1804 splendid wearing outfit.

**UNBREAKABLE** Clasps and Side Steels

Guaranteed against breaking for six months and better than elastic.

This corset is comfortable, durable and extra big value.

BY MAIL, **\$2.00**

Send money by P. O. or express money order or write for further particulars to

**LADY OF QUALITY CORSET SHOP**  
833 Fifth Avenue New York City

**Go to Jerusalem to Die.**

That Jewish immigrants have so well adapted themselves to local conditions in Jerusalem as to "practically monopolize a greater part of such trade as exists" is stated in a consular report on Jerusalem. It is impossible to give an exact estimate of the population of Jerusalem, and although it is believed that it figures at 110,000, 95,000 might perhaps be a more correct estimate. It is, roughly speaking, composed of 13,000 Christians, 12,000 Mohammedans and 70,000 Jews, many of whom are immigrants from Russia.

It is remarked that in spite of the emigration of many Jews to escape military service there has still been a marked increase in this section of the population on account of the continuous influx of aged Jews, who come with the intention of ending their days in Palestine.

**Love and the Wolf.**

At a dinner in Tonopah Senator Key Pittman, avowed of a rash elopement on the part of two young constituents, shook his head and said: "Love laughs at locksmiths. And later on, alas, my young friends will find the wolf doing the same thing."

**Not What He Deserved.**

"You deserve a great deal of credit, young man."

"Maybe I do, but I always have to pay cash."—Stray Stories.

**Breakfasts of "Other Days"**

ran something like this:

Ham, bacon or sausage; fried potatoes; doughnuts and coffee—prepared by over-worked mothers.

**Today's and Tomorrow's Breakfasts**

run about like this:

**Post Toasties**

—with cream or fruits; a poached egg or two; crisp toast; and a cup of Postum—a royal starter for any day.

Quick, easy to serve, appetizing, and—

"Mother" has it easier!

—sold by Grocers.



**WHAT WORKMEN'S COMPENSATION MEANS IN PENNSYLVANIA**

By WILLIAM DRAPER LEWIS

There are a million and a half workmen in this State who are interested in having a workmen's compensation law. In the last year and a half over 100,000 men were injured and 3,556 killed in the industries of this State; or 1 in every 15 of those at work.

Today these men, or their families, as the case may be, are employing lawyers to fight their claims in the courts. A great many of their claims will be thrown out of court without ever being submitted to a jury by reason of one of the three well known and antiquated rules of law.

(1) If the workman has been injured by the act of a fellow workman he cannot recover anything from his employer. (2) If the cause of injury could not have been foreseen by his employer and prevented, it is said to be one of the ordinary risks of employment which the workman has assumed himself, and for this reason he can recover nothing. This rule is applied largely where the injury was caused by defective tools, unguarded machinery or dangerous places of employment, of which the workman knew when he took the job. (3) And finally no matter how negligent the employer may have been, if the workman has in any way contributed to the cause of his injury by his own negligence, he can recover nothing.

**Lawyers Get Big Fees.**

If his claim is not barred by one of these three rules and he can get a verdict from the jury, he is then obliged to divide his compensation with his lawyer. It is estimated that no more than 40 per cent of the sum actually paid by the employer on a

verdict ever reaches the injured workman.

It was to do away with this antiquated system, which is now recognized as unjust to the working class, that the legislature passed a modern workmen's compensation bill. As is now so well known, this bill was killed in the upper house under the leadership of Senator Crow and the Penrose-Republican organization. Senator Crow is now the campaign manager of both Penrose and Brumbaugh.

Had this bill become law these 100,000 injured workmen and the families of these 3,556 who were killed, would today be receiving regular monthly compensation as surely and automatically as our war veterans receive their monthly pensions from the United States government.

This compensation bill practically abolished the three rules that today bar compensation in so many cases. Under this law any workman injured by his work would receive compensation, unless he had deliberately injured himself. It is only just that the cost of such accidents should be borne primarily by the employer, and ultimately by the consuming public at large, as part of the cost of production, instead of throwing the entire burden upon the workman and his family. Moreover, it was provided that employers could insure themselves against all such claims at a cost of 1 to 2 per cent of their payrolls. This cost would be figured in by each employer in fixing the price of his production, just as fire insurance on his plant is now figured, and would have meant no hardship to him.

**Not an Experiment.**

While workmen's compensation is modern, it is no experiment. It is today in force generally on the continent of Europe, in England and her colonies, as well as 22 of our own States, including all the great industrial States, except Pennsylvania.

Perhaps the best argument is a

concrete example of the compensation act in operation.

The workmen's compensation act in the State of New York became effective July 1st of this year. On the very day that this law became effective a workman by the name of Curtis W. Althen, a resident of York, Pa., was killed by a fall from the twenty-second floor of the new Equitable building in New York city. He left a widow twenty-five years of age and a child four years old. His earning capacity was about \$100 a month. The claim was immediately taken up by the Commission administering the law and within three weeks from the time of the death of the workman the wife received her first check of compensation money. Under the law she will receive \$30 a month for life, unless she remarries, and her child will receive \$10 a month up to the age of eighteen years.

**The Penrose Gang Responsible.**

Had this Pennsylvanian been at work in his own State, instead of New York, his young widow would today be without means of support and her only recourse would be a lawsuit extending over a period of years. If there was evidence that her husband was killed by an accident which could not have been foreseen and prevented, or as a result of an act of a fellow employe, or if he had been in some way negligent himself, her claim would be dismissed. In any case she would have to make a half and half division with her lawyer for fighting her case.

When workmen and all right-thinking citizens of Pennsylvania realize what a dastardly piece of injustice has been perpetuated by the Penrose-Republican machine in its control of the State Senate, they will think a long while before voting to return Penrose to power and to place in office his chosen candidate, Dr. Brumbaugh, thus perpetuating the Penrose machine, which, Brumbaugh, himself says in a published statement it would be treachery for him to repudiate.

**Centre County Ministers Ask Palmer to Withdraw**

Association Representing All Denominations Urge Concentration of Anti-Penrose Strength on Gifford Pinchot.

Since the indorsement of Gifford Pinchot by a state-wide non-partisan convention of local option and social workers at Harrisburg recently, the sentiment that the Progressive nominee is the one candidate who can defeat Penrose and his system in Pennsylvania has spread all over the state. Additional evidence of the strong hold that the Pinchot candidacy has taken among voters who regard the defeat of Penrose as the important issue of the campaign comes from Centre county in the following message:

"Belleville, Pa., Oct. 7.

"Resolved, by the Ministerial Association of Centre county, representing all the Christian denominations of the county, that in view of the political situation, present and prospective, in the state of Pennsylvania, in order to effect the elimination of Boies Penrose and Penroseism, the wise and right thing for Mr. Palmer to do at this juncture is to withdraw from his candidacy for United States Senator in favor of Mr. Pinchot."

The above resolution was unanimously adopted in session today.

WALTER FAY CARSON, Secretary, Ministerial Association of Centre county.

**Their Handicap in Life.**

Have you ever noticed that some follow the rules of prejudice so close that it looks as if they were under contract with progress not to compete with it?

**Palmer a Stumbling Block in the Big House Cleaning**

The demand for Palmer's retirement from the field is widespread, earnest, emphatic, insistent. His refusal to resign will alienate the sympathy of thousands of Democrats who believe that a united front should be presented by the Washington and Democratic parties against the Republican candidates and machine. If Mr. Palmer continues to refuse the demand of the anti-Penrose people of the State that he resign in favor of Pinchot, his candidacy becomes hampered with an thousand votes. The people are determined to defeat Penrose, and Dr. Lewis has shown a high spirit of patriotism in resigning from the Washington ticket in favor of Vance McCormick. The voters will complete the work of fusion at the general election by electing Pinchot along with McCormick, and nothing Mr. Palmer may do or leave undone can alter the purpose of the people.

Palmer is weaker than his party. There is a hopeless split in the ranks of Democracy throughout the State, and Palmer will be one of the victims. The News personally knows of dozens of old-time Democrats in this immediate section who frankly declare that their ticket this year is "McCormick, Cressy and Pinchot." Straws show which way the wind blows. The returns in November will show that this feeling pervades the State.—Cambridge News.

**Had the Goods.**

"I am seeking the light," announced the Pilgrim. "Well," replied the drug-store clerk, "we carry antifa and peroxide."—Chicagoland Enquirer.

**DR. BRUMBAUGH'S CANDIDACY**

At a Republican mass meeting, following a meeting of the Republican State Committee at Pittsburgh last week addresses were delivered by Dr. Brumbaugh, candidate for Governor, and United States Senator Penrose, candidate for re-election. The committee and the candidate, it is stated, launched a rattling State campaign, though Senator Penrose's speech was much more moss-backed than progressive. Candidate Brumbaugh announced that he had "no entangling alliances of any sort, and that he was under no promise, no agreement, made or implied." He doubtless had reference to Penrose and Republican machine politics in Pennsylvania. He did not say that organization Republicans laid the gubernatorial nomination at his feet and that he picked it up. He did not say that, in the event of his election, he would turn a deaf ear to requests made by the men who helped to bring him high political honor. Dr. Brumbaugh is a pleasing orator. He is also an ardent politician. However, there be those who can understand pretty clearly in what is going on on the other side of a brick wall without punching a hole through the wall. They happen to know to what extent a political saint can manage a political sinner.—Collegeville Independent.

**Dawn of the Matriarchal System.**

"Wanted—Women to take charge of lodging house; man and wife preferred." Thus vanishes the last crumb of mere man.—New York Tribune.

**All of It.**

Nurse (to young doctor)—Your practice is waiting, sir? Shall I show him in?

**Condensed Report of the Condition of the**

**SECOND NATIONAL BANK**

**OF MEYERSDALE, PENN'A.**

At the Close of Business, September 12, 1914

RESOURCES.	
Loans and Investments, - - - -	\$422,216.34
U. S. Bonds and Premiums, - - -	72,281.87
Real Estate, Furniture and Fixtures	68,924.08
Case and due from Banks, - - - -	67,286.11
Due from U. S. Treasurer, - - - -	3,250.00
<b>Total Resources - - - - -</b>	<b>\$633,958.40</b>
LIABILITIES.	
Capital Stock paid in, - - - - -	\$ 65,000.00
Surplus Fund and Profits, - - - -	55,923.39
Circulation, - - - - -	64,200.00
Dividends Unpaid, - - - - -	60.00
Deposits, - - - - -	448,775.01
<b>Total Liabilities, - - - - -</b>	<b>\$633,958.40</b>

Growth as Shown in Following Statements made to Comptroller of Currency.

	ASSETS
JULY 15, 1908, - - - - -	\$262,014.92
JUNE 23, 1909, - - - - -	\$411,680.13
MARCH 7, 1911, - - - - -	\$512,574.48
APRIL 18, 1912, - - - - -	\$592,884.92
APRIL 4, 1913, - - - - -	\$605,870.62
September 12, 1914, - - - - -	\$633,958.40

**Advertise in the Commercial**

**ALL FROM THE APPLE CHAFING DISH IDEAS**

HEALTHY AND APPETIZING ARE THESE PREPARATIONS.

Mulled Cider, Cider Jelly and Cider Frappe All Excellent—Apples With Sponge Paste—For Dried Apple Cake.

POINTERS FOR USERS OF POPULAR COOKING APPARATUS.

Recognized as Most Valuable Friend of Surprised Hostess, There Are Things to Be Remembered as to Care and Operation.

**Mulled Cider.**—To one quart of sweet cider add one teaspoonful mixed whole spices. Boil five minutes and strain. Beat three eggs thoroughly, add to the hot cider and serve at once with hot toasted raisins in each glass.

**Cider Jelly.**—Heat one quart of sweet cider and two cupfuls granulated sugar to the boiling point. Add two tablespoonfuls gelatin which has been softened with a little cold cider. Strain and turn into a wet mold. Cool and set on ice till needed. Serve with whipped cream.

**Cider Frappe.**—Boll together for 15 minutes one quart cider, one-half cupful brown sugar, six each of whole cloves, allspice and cassia buds. Strain and let stand until cool. Put in freezer and pack with ice and salt in proportion of two parts ice to one of salt. Freeze about fifteen minutes. Remove dasher and pack. Serve in sherbet cups.

**Baked-Apple Ice Cream.**—Pare, core and quarter ten tart apples. Add sugar and lemon juice and bake until tender. Scald one quart of rich milk and cream. When cold add to the baked apples and freeze.

**Apples With Sponge Paste (Scotch).**—Sift together five tablespoonfuls of flour and one scant teaspoonful of baking powder. Rub four ounces of butter into the flour. Beat up one egg with three tablespoonfuls of sugar. Add to the flour with half cupful of milk and flavoring to taste. Put a layer of prepared apples in a baking pan, pour the paste over the apples and bake in a moderate oven for half an hour. Sift powdered sugar over it; serve with cream.

**Meringue Apples.**—Prepare apples as for baking. Cook till tender, but not broken. Fill the centers with apple jelly or marmalade and coat each apple with a meringue made of the whites of two eggs and two tablespoonfuls of sugar, flavored with lemon. Place in a quick oven to brown.

**Dried Apple Cake.**—Soak two cupfuls of dried or evaporated apples in cold water overnight. Chop them, add two cupfuls of molasses and stew for one hour. When cold add one cupful of shortening, three well-beaten eggs, one cupful of currants, one cupful of seedless raisins, one teaspoonful cinnamon, half teaspoonful cloves, half nutmeg, grated, and three cupfuls of flour into which has been sifted one heaping teaspoonful of onion juice. Add sufficient sour milk to make the batter of the right consistency. Bake in deep tins in a moderate oven from two to four hours.

**Apple Sauce Cake.**—Rub together two cupfuls sugar and half cupful shortening. Add three cupfuls apple sauce into which has been stirred two teaspoonfuls of saleratus. Season with two teaspoonfuls of cinnamon, one teaspoonful of cloves and one of allspice. Add three cupfuls of flour. Bake in shallow cake tins and serve hot as a pudding with lemon sauce or nicely flavored whipped cream.

No wonder the chafing dish is popular. There's magic in it. When one has assisted at a chafing dish supper, formality is over forever. Besides allowing a woman to appear at her best and exhibit cooking as a fine art, the chafing dish will always serve as a friend in need to the surprised hostess. A word of caution is necessary, however. Keep the chafing dish clean. Under no circumstances place it on a fabric cover, but use marble, slate, wood or tile. Keep it away from curtains and protect flimsy sleeves while working around the chafing dish. A piece of slate roofing is convenient to hold the lamp. Above all, when the alcohol has burned out, do not put in a fresh supply until the tray has thoroughly cooled off, otherwise you may encounter an explosion.

Keep all chafing dish articles and utensils ready where they can be reached without trouble. Use an agate ware utensil. It will heat in a third of the time required by tin or copper. Procure a small wire toaster, that fresh toast may be served with each chafing dish delicacy and a second alcohol lamp to keep one dish hot while another is in preparation. Do not forget the various wooden-handled spoons and mixing forks.

The most important article on the larger shelf is prepared beef stock. A great number of chafing dish recipes have as their fundamental ingredient soup stock. This can be made excellently and at short notice by dissolving a dessertspoonful of concentrated fluid in half a pint of boiling water, adding pepper, salt, two or three drops of extract of celery and a tiny teaspoonful of onion juice. Besides stock the chafing dish expert has in her commissary department some fine East Indian curry powder, caviars, tomato catchup, anchovy paste, canned mushrooms, salmon, chicken, sardines, cheese and all the ordinary seasonings, including paprika.

Bread and butter sandwiches, iced tea, coffee or chocolate, fruit cake, pickles and wafers form a foundation for a lunch to which the addition of the hot dish prepared in the chafing dish is the finishing touch. Chafing dish cookery is really very simple and anyone may soon learn to stir up delicious things with little preparation, provided one knows something definite to begin with. It would be well to purchase a book of recipes and begin at the beginning.

To make chicken croquettes a never-failing and universally liked dish, take the following for six or eight people: Three cupfuls of chicken chopped fine, one cupful of bread crumbs and two eggs well beaten. Roll the chicken and bread crumbs into small, pear-shaped balls, dip into beaten eggs and bread crumbs and fry in butter in the chafing dish.

Oysters are always acceptable and appetizing. The easiest way to cook is to pan them. Heat a tablespoonful of butter and when it melts add the juice of half a lemon and a teaspoonful of chopped parsley and stir in the drained oysters. Cook only until their edges curl and lift out quickly on strips of buttered toast. Oyster stew is also easy to prepare in a chafing dish.

**Pea Soup.**

Take a soup bone and one pint of split peas, put on back of stove in cold water and let it come slowly to a boil. Let it cook slowly all day; about two hours before it is needed season to taste. Onions may be added if desired. This makes a very nice supper dish, is easily prepared and needs very little attention.

**Peach Dessert.**

Peach pudding is a very popular dish with the peach lover. Fill pudding dish with whole peeled peaches and pour over them two cupfuls of water; cover closely and bake until peaches are tender; drain juice and let stand until cool. Add to juice one pint of sweet milk, four well-beaten eggs, a small cupful of flour with one teaspoonful of baking powder mixed thoroughly in it; one cupful of sugar, one tablespoonful of melted butter and a little salt. Beat well, pour over peaches. Bake until brown.