"We must admit that the cost of living is rather high," said the campaign

'Well," replied Senator Sorghum wen, terrett senator sorgation, we must do something with the money. We can't buy votes with it any more."—Washington Star.

Money for Christmas.
Selling guaranteed wear-proof hosiery to friends & neighbors. Big Xmas business. Wear-Proof Mills, 3200 Chestnut St., Philadelphia, Pa.—Adv.

Self-Satisfaction Explained. He—I like simple things best. She—I've noticed how self-satisfied

A maid of twenty tries to act like a widow of forty, a widow of forty tries to act like a maid of twenty—and there you are.

Dr. Pierce's Pleasant Pellets regulate and invigorate stomach, liver and bowels. Sugar-coated, tiny granules. Easy to take as candy. Adv.

The more a man makes love to a woman the more she admires another man to whom she has to make love.

Success always gets applause, but it doesn't always respond to an encore. HOXSIE'S CROUP REMEDY, THE LIFE-saver of children. No opium. 50 cents.—Adv.

Silence is the wisest argument of an

MRS. THOMSON **TELLS WOMEN**

How She Was Helped During Change of Life by Lydia E. Pinkham's Vegetable

Compound.

Philadelphia, Pa.—"I am just 52 years of age and during Change of Life I suffered for six years terribly. I tried several doctors but none



intense in both sides, and made me so weak that I had to go to bed. At last a friend recommended Lydia E. Pinkham's Vegetable Compound for me and I tried it at once and found much relief. After that I had no pains at all and could do my housework and shopping the same as always. For years I have praised Lydia E. Pinkham's Vegetable Compound for what it has done for me, and shall always recommend it as a woman's friend. You are at liberty to use my letter in any way."—Mrs. THOMSON, 649 W. Russell St., Philadelphia, Pa.

Change of Life is one of the most

Change of Life is one of the most critical periods of a woman's existence. Women everywhere should remember that there is no other remedy known to carry women so successfully through this trying period as Lydia E. Pinkham's Vegetable Compound.

If you want special advice write to Lydia E. Pinkham Medicine Co. (confidential), Lynn, Mass. Your letter will be opened, read and answered by a woman and held in strict confidence.

The Army of Constipation Is Growing Smaller Every Day.
CARTER'S LITTLE
LIVER PILLS are
responsible

SMALL PILL, SMALL DOSE, SMALL PRICE. Genuine must bear Signature



ABSORBINE

TRADE MARK REG.U.S. PA.I. OFF.

Removes Bursal Enlargements,
Thickened, Swollen Tissues,
Curbs, Filled Tendons, Soreness from any Bruise or Strain;
Stops Spavin Lameness. Allays pain.
Does not Blister, remove the hair or
lay up the horse. \$2.00 a bottle,
Book 1 K free.

eliyered. Book 1 K free.

ABSORBINE, JR., the antiseptic liniment for mankind. For Synovitis, Strains, Gouty or Rheumatic deposits, Swollen.

Painful Varicose Veins. Will tell you more if you write. \$1 and \$2 per bottle at dealers or delivered.

Manufactured only by W.F.YOUNG, P.D.F., 28 Temple St., Springfield. Mass.



WHY NOT TRY POPHAM'S **ASTHMA MEDIGINE**

WILLIAMS MFG. CO., Props., Cleveland, O.

Pettit's FOR Eve ACHES Salve

One-Piece Dress of Gabardine



A LTHOUGH in many of the new styles in gowns the walst line seems to be playing a game of "hide and seek" or has altogether vanished, still, for the benefit of conservative women, models in which the blouse appears are plentiful enough. Some people hesitate to adopt entirely new lines in costumes, no matter if the new sithouette has much to recommend it. The blouse, too, has held its own because of its becomingness and its incomparable practicability. Out of eight gowns, in an opening disand its incomparable practicability. Out of eight gowns, in an opening display, four incorporate a blouse effect in the bodice, and with authorities like Lucille of New York and Doucet of Paris to cite, no friend of the bloused bodice need apologize.

In the picture an early design from Antoine & Hubert shows the transition from the narrow to wider skirts, and the long tunic, which may or may not flare at the bottom. With the ad-

not flare at the bottom. With the advance of the season the underskirt has grown shorter and a disposition to flare the tunic at the bottom is much more pronounced than has been

side.

The tunic is cleverly managed with a fairly broad panel at the front and plaits a half inch wide about the sides and back. The plaits are set on to a yoke reaching to the thigh. A broad sash emerges from the panel at each side, where a finish of small cloth-covered buttons appears. The dress fastens with snap fasteners under the row of buttons at the left side. side.

side.

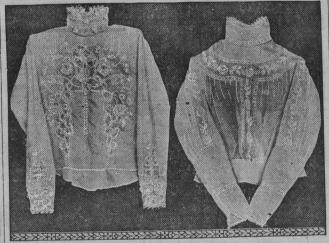
The skirt is attached to the bloused bodice, which is cut at the front into a long and wide "V" shape. This terminates in a point where the bodice is fastened under a large covered button having a simulated buttonhole, with a snap fastener. The bodice is cut away below this fastening, showing the lingerie waist worn under it.

much more pronounced than has been the case.

The dress pictured, made of reige, gabardine or any of the lighter weight woolens, will appeal to every woman who is looking for something practical for daily wear. It is a comfortable gown with the charm of modishness. The underskirt is a straight line it.

One of the good features of this gown is noticeable in the provision for a mple touch of white next the face and in the sleeve. One of the new vestee and collar combinations may be worn instead of a white waist and cuffs to match used in the finish of the sleeves.

Two Fine Lingerie Blouses



S TYLES may come and styles may fully and in the right way they will stand it.

Two very fine waists are shown in the picture. Fine voile and market but the full stands of the picture. right by it. In this regard her Declaration of Independence has long ago been made. Paris and Vienna may declare the separate waist taboo, but decrare the separate waist taboo, but the American woman doesn't even hear them; she goes on her way wearing it.

To make un with and decrare the separate waist taboo, but firmness and the materials transparent and supple.

To make un with and decrared the separate waist taboo, but firmness and the materials transparent table.

The lingerie blouse, or shirt waist, or wash waist, (by all of which names the same garment is called) changes somewhat from season to season, as a concession to prevailing fashions, in lines and in decorative features. That is, it may follow after the fads of the hour as to length of sleeves, collar or collarless style and general outline of bodices. And it may ignore outline of bodices. And it has ignore these details and remain the long-sleeved high-necked blouse of many years' good standing.
Considering this stability of the wash waist it is worth while to make

it of strong fine material, and time spent upon its embroidering is not thrown away. The finest cotton fabrics and linen are splendid performance in the distribution of the second waist of marquisette is simpler but quite rich enough for any occasion. The embroidery on this model is put on in bands, the flowers being relead on the surface. Embryoid. thrown away. The finest cotton fabrics and linen are splendid performers when it comes to the durability test. The wear on waists really comes in the laundering. If this is done care-

Two very fine waists are shown in the picture. Fine voile and mar-quisette are the fabrics chosen for them. The hard-twisted threads are

fabrics strong handmade laces and hand embroidery cannot be improved upon. Irish crochet, cluny and home-made crochet or knitted laces will

made crochet or knitted laces will last as long as the fabrics. Next to these the best of val laces will rank in point of wearing quality.

The waists pictured here are made very elegant by fine and elaborate hand embroidery. The designs are intricate and a lavish amount of work appears on each of them. In the waist of voise the tinlest of corducts are run. The collar is of Irish tucks are run. The collar is of Irish crochet lace. The long sleeves are finished with embroidery.

The second waist of marquisette is

PINCHOT, FIGHTER FOR PEOPLE, SAYS SCRANTON EDITOR

Robert D. Towne Tells How State Will Gain by Electing Pike County Man

"Gifford Pinchot has acquired by actual work in the government service a knowledge of its working and of the needs of the people possessed by few men in American public life," says Robert D. Towne, editor of the Scranton Daily News.

"Mr. Pinchot has not only been the government service but

"Mr. Pinchot has not only been long in the government service, but has been a life-long student of social and political economy, and is in full accord with the nation-wide movement for the uplift of society and the improvement of the condition of the workers who create the wealth of the pation.

the workers who create the wealth of the nation.

"It is in this respect that Pinchot differs most from Penrose. He stands for what the people of Pennsylvania want, while Penrose is and has been, during his career in the senate the special representative of the trusts and combinations that profit through governmental favors and fatten at the expense of the public.

Trained Public Servant.

"Gifford Pinchot stands first for the entire social and industrial program of the National Progressive platform, including a workmen's compensation law. He believes with all others who are interested in human welfare that the great transportation, manufacturing and building industries, and not the wage earners and their families, should bear the burden of industrial accidents. accidents.

"Mr. Pinchot is an earnest advoca "Mr. Pinchot is an earnest advocate of a workmen's insurance law, to the end that the dread of poverty in old age by the workman who is worn out by toil may be removed. He stands for standards of safety, health and employment, in mines, mills, factories and on the great railroads of the country. He believes in a minimum wage law for women, and a law regulating the terms of their employment, on the ground that the comforts and lating the terms of their employment, on the ground that the comforts and decencies of life should not be denied to the mothers of the country. He is also an advocate of an effective mine cave law and its rigorous enforcement, contending that it is outrageous that property should be destroyed by the mine cave without redress.

redress.

A Vigorous Fighter.

"Gifford Pinchot also stands for the initiative, referendum and recall, which means that the national and state legislatures shall be subservient to the will of the people. His opponent, Senator Penrose, is openly opposed to the principle involved in this idea, standing with ex-President, Taft in support of the view that ours is a government of the people by a representative few of the people, whose right to enact laws without consulting the people who must live

representative few of the people, whose right to enact laws without consulting the people who must live under them may not be questioned.

"Mr. Pinchot also stands for equal suffrage for men and women, in the belief that the influence of the women is needed in public affairs. He is an ardent advocate of local option on the question of licensing the liquor traffic, which simply means home rule, or the right of the people of each county and large city to regulate the traffic as they may see fit.

Well Represents the People.

"The Progressive candidate is also an advocate of the spread of knowledge by the state to all its citizens, old and young, to help them in solving their private and public problems, and opening the school buildings to the people.

EXTRAVAGANT ROAD BUILDING

In 1913 there was a great outcry in New York state because of the scandalous extravagance of the political machine in building roads.

The political machine in New York, through its roads department, built roads at a cost of \$13,500 per mile.

THE ROADS IN PENNSYLVANIA
UNDER THE BIGELOW DEPART
MENT HAVE COST THE TAXPAY ERS \$19,322.15 a mile.

Ohio's roads cost \$8,383 per mile. Maryland's roads cost \$9,986.62 per

elected the same gang will run the highway department.

Which Will He Fool?
The liquor interests are practically a unit in their opposition to local option. They are well-nish unani mous in their support of Dr. Brum-baugh, who is pledged to local option Some temperance folks are support ing him on the strength of his pledge hours. but we submit that if he is elected but we submit that if he is elected governor, it would be absolutely nec essary for him to double cross either the liquor men to whom he will owe his election or to those temperance advocates who have supported him on his word that he would work for and sign a local option hill. Amort

****************************** Condensed Report of the Condition of the

SECOND NATIONAL BANK

OF MEYERSDALE, PENN'A.

RESOL	JRCI	ES.			
Loans and Investments,	-	-			\$422,216.34
II & Ronds and Premiums.		-	-	•	72,231.87
Roal Estate. Furniture and F	ixtur	es	-		68,924.08
Case and due from Banks.	-		-		67,286.11
Due from U. S. Treasurer,	-		-	•	3,250.00
Total Resources -	-		-		\$633.958.40
. LIAB	ILIT	IES.			
Capital Stock paid in,			-		\$ 65,000.00
Surplus Fund and Profits,	-		-		55,923.39
Circulation.					64,200.00
					60.00
Dividends Unpaid,					448,775.0
Deposits,	•	•	•		440, 110.0.
Total Liabilities, -	-	-	-	-	\$633,958.40

		:	\$262,014.92 \$411,680.13 \$512,574.48
			\$512,574.48
		PROPERTY AND PROPERTY	\$592,884.92
-		• *	\$605,870.62
-	•	•	\$633,958.40

Advertise in the Commercial

CRABAPPLES CAN NOT BE TOO HIGHLY PRAISED.

Excellent When Eaten as Jam or Served With Roast Mutton or Game-Approved Method of Its Preparation.

Crabapples make a most delicious jelly which has only to be tasted once to be proclaimed thoroughly delect-able. The wild apples should be gathered while firm and fresh, but not quite ripe enough to fall from the trees. Each one should be wiped with a damp cloth to cleanse it. They should then be weighed and put in a big preserving pan with one pint of water to every pound and a half of fruit. Let them boil till quite tender, then strain through a colander, using a flat wooden spoon to pulp them through. When the liquid is extract-ed measure it and to each pint allow ed measure it and to each pint allow three-quarters of a pound of sugar. Cook juice and sugar together, boiling for 20 minutes. Remove the scum and pour the jelly into small pots. It is very nice caten by itself as jam, but can be used for garnishing, as it is of a prefty red color. It is also excellent with roast mutton or game and makes a capital substitute for red currant jelly

and makes a capital substitute for red currant jelly.
Crabapples in sirup is a very pretty dessert dish, and although the apples take some time to prepare they are worth doing, especially as they keep some time when bottled.
The sirup must be made with two parts sugar to one of water, the ingredients being brought to the boil and allowed to cook gently till a fairly strong thread can be made by dipping the fingers in the sirup and pull-Ing the Braves.

If strong thread can be made by dipping the fingers in the sirup and pulling a little. When the sirup is ready drop in the crabapples and bring gently to the boil; remove the pan from the fire, skim off the scum, lift out the fruit, put into an earthenware pan and cover with the sirup. Let the fruit soak for 24 hours. Now drain off the sirup, add a little more sugar and water and repeat the process. Do this at intervals of 24 hours till the sirup turns to a pink jelly and the crabapples are saturated to the core with sugar. They must be handled very carefully so as not to break the skins. The crabapples can be used at once or bottled and used as required.

Cranberry jelly is almost indispendent of the sirup to cook and the sirup to cook and the sirup turns to a pink jelly and the crabapples are saturated to the core with sugar. They must be handled very carefully so as not to break the skins. The crabapples can be used at once or bottled and used as required.

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colored berries picked out, as these spoil the color of the jelly. The fol-

lowing is a popular recipe:

Boil a pint of water and a pound and a half of berries together for ten minutes, then rub through a colander. Return to the preserving pan, add three-quarters of a pound of sugar and boil for five minutes; pot down.

Chicken a la Chasseur. Cut a chicken as for stewing, wash well, season each piece with salt and pepper, dip in flour, fry golden brown in butter. Put each piece as fried into a saucepan, then fry two finely cut onions and mushrooms; when brown add tomato (fresh or canned), chopped celery, chopped carrots and add pepper, salt a tiny bit of sugar, a teaspoon of maggie sauce and let come to a boil, then pour over chicken into saucepan and let simmer for two

Old-Fashioned Doughnuts.
One egg well heaten, add two-thirds cupful of sugar, one-half cupful sour milk, one-half teaspoonful of soda dissolved in the milk, one-half teaspoon-ful of salt, one-fourth teaspoonful dry ginger and nutmeg, one-half teaspoonadvocates who have supported him on his word that he would work for and sign a local option bill.—Ameri ful cream of tartar sifted with the

MAKE PERFECT JELLY HINTS FOR PRESERVE CLOSET

Pickled Peaches Should by All Means Be Among the Condiments Stored
—Brandied Cherries.

Pickled peaches are a dinner condiment of unparalleled excellence. Many people prefer pickled fruit to the sweeter jellies and preserves and the good housekeeper always puts uppickled dairities as well as preserves, jellies and jams for her well-stocked winter fruit closet.

Here is a tried and true recipe for pickled peaches: To seven pounds of

Here is a tried and true recipe for pickled peaches: To seven pounds of selected peaches allow half as many pounds of granulated sugar, one quart of vinegar, two ounces each of stick cinnamon and cloves. Dissolve the sugar in the hot vinegar, add the spices and boil for six minutes; add the peaches and boil slowly until the peaches have become soft enough to be pierced easily by a fork. Turn out the fruit and boil the sirup down to one-half. Now put in the peaches again and let the whole just come to a boil. Pour into a deep crock and cover when cold.

cover when cold.

A Virginian housekeeper recommends this recipe for brandled cherries: Cover large, oxheart cherries which have been stoned with some excellent brandy and let stand for 48 hours. Add to the mixture sugar in a proportion of pound for pound. De not cook, but seal in glass jars and set away in a cool, dry place. These cherries are delicious for garnishing whipped cream and frozen desserts. They may also be served in homemixed cocktails. cover when cold.

AN OYSTER STEW RECIPE

pert Recommends This as an Un-usually Appetizing Way of Serv-ing the Bivalves.

the people.

"Gifford Pinchot is not only committed to the advocacy of the principles and purposes here enumerated, but has the courage and capacity as well as the determination and legislative skill to promote them effectually if elected. In exchanging Penrose for Pinchot the voters of the state not only take no risk but are certain to choose a representative in the senate who will be a credit to the state, and who will represent all the people, and not a few of them."

PENNA. LEADS COUNTRY IN

PENNA PENNA PERMAN READS COUNTRY IN

PENNA PENN oyster liquor, strained a second time, and one quart of scalded milk.

ways remember to scald milk in
double boiler, which overcomes danger of scorching. Serve with oyster crackers."

Sponge Cake, Orange Filling.
Mix well together three egg yolks,
three-fourths of a cupful of sugar,
the grated rind of one lemon, one cupful of sifted flour and one teaspoonful of baking powder. When well beaton together add a little salt and the
whites of the three eyes better stift. whites of the three eggs beaten stiff. Bake for 15 minutes in Washington pie tins. For the falling beat togeth-er the juice of one orange, with a little of the grated rind, one egg, one cupful of sugar and two tablespoonfuls of warmed butter, and cook in a double boiler until it thickens. Spread between the layers of case.

Sour Milk Johnny Cake. tablespoonfuls of butter and Two tablespoonfuls of butter and one cupful of flour mixed with one cupful of commeal; add half a cupful of sugar, half a teaspoonful of baking powder and half a teaspoonful of salt, one cupful of sour milk, and two well-beaten eggs. Turn the mixture into a well-buttered pan and bake in a hot Sour cream may be substituted for sour milk.