THE MEYERSDALE COMMERCIAL, MEYERSDALE, PA

One Phase of Coat Fashions



(Cop, right, 1917, by W. G. Chapman.)

"We're shut up. Go away!" Thus John Wylle, gruff, almost vicious, he who had never in his life before spoken an unkind word or re-fused a favor or a kindness to human animal.

There was some excuse. John was the end of his rope-financially, at the end of his rope—financially, physically and mentally. Life had gone hard with him. He had finished all but one year at a medical college, when the bank failed in which he had de-posited the means of finishing his col-lege course and a surplus to float him iato practice in a modest but respect-

He knew considerable of therapeu-tics, however, and he qualified as a prescription clerk and secured a very

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than that fraud who gave you a pre-scription to get rid of you. Fill your pockets with that candy. Now then,

than that fraud who gave you a pre-scription to get rid of you. Fill your pockets with that candy. Now then, lead the way." It was to the meanest of a row of tenements his guide took him and to a .dreary room, sparsely furnished, where, upon a bed, lay the phtient. At a glance John read better days in the face of a young woman, full of loveliness, wan and thin as it was. Her eyes were closed. He lifted her hand to feel her pulse. The expressive, intelligent face, the dainty molded hand told a common story of a girl of refinement and culture brought to the saddest phase of poverty and desti-tution. Now all the desperate loath-ing for life and humanity left the man's nature. He roused up to the true philanthropist that he was, as a realization of the patient lives of the poor swept across his mind. A tear dropped from his sorrowing eyes. The patient started slightly. Her eyes opened, their glance meeting his own. She smiled sweetly, as though half con-scious, as she saw the tear that hal-lowed the moment where a kind soul had come to her rescue. The woman was, indeed, ill. For two weeks she lay almost inert, for two more convalescent. Food, quiet, constr.in medical care the sympathetic John brought to her, overjoyed at her recovery and—loved her! And she? There were expressions on her face at times that stirred him strangely. His business was daily growing more hope-less, yet he seemed to care little for that. His mind was wrapped up in the patient, whose distress had roused him from the lethargy of misanthropy. "Say, you must be an awful rich man!" commented the little ragged girl messenger. "Hich!" John smiled desolately. Yet his sense snurred up. He was rich in

"Rich!" John smiled desolately. Yet

Iffe." And Idalia read in the man's true, tender eyes love, and her own glanced back at him gratitude and hope, sweet harbingers of the golden future that was to bless them in unison.

Learned Latin in Day. A writer in St. Nicholas has an in-teresting sketch of Mary Lyon, the fa-mous founder of Mt. Holyoke seminary -a school for girls established when it was not considered necessary or de-sirable for girls to have an advanced education. Her own education was neither the cash nor credit to replenish t. He was too honest to sell out to a "What's left will barely pay what i owe," he groaned dismally. "I've got to close up shop." So, at eight o'clock that evening he turned off all of the lights, crawled the counter and lay there, miserably going over the wretchedness of his tangeta business affairs and seeing no way out. Tap-tap-tap! John buried his head in the bed-clothes, resolved to be impervious to



TheKI

down to destruct

SEASONABLE DISHES.

ly in place of meat.

ly in place of meat. Cheese Eggs. —Take three-fourths of a cup-ful of grated A merican of paprika, a teaspoonful of sait, a fourth of a cupful of butter, a few grains of paprika, a teaspoonful of sait, a fourth of a cupful of crumbs and milk or cream to moisten. Butter a baking dish or individual ramekins; spread half of the cheese in the bottom and silp in six eggs, being careful not to break the yolks; dust with sait and pepper, add the remaining cheese and crumbs well buttered, then barely cov-er with cream. Set in a pan of hot water and bake slowly util the eggs are set and the top is brown. Chicken Croquettes. — Take .two

water and bake slowly until the eggs are set and the top is brown. Ghicken Croquettes. — Aike two cupfuls of chopped cold chicken, a half cupful of chopped English walnut meats, a fourth of a tenspoonful each of salt and celery salt, a few grains of cayenne, a few grains of nutmeg, a tenspoonful of lemon juice, a few drops of onion juice, a teaspoonful of chopped parsley, and a cupful of thick white sauce. Mix the ingredients in the order given and mold in cork-shaped croquettes, using a tablespoon-ful of the mixture for each croquette. Roll in crumbs, dip in egg white di-luted with a tablespoonful of water, then roll in crumbs. Fry in deep fat and drain on brown paper. Serve with white sauce or mushroom sauce. Due en Seesrole.—Clean, singe and cut up a five-pound duck, roll each piece in seasoned' flour and brown in beef drippins. Fack into a large cas-sorial in a sub esson and a cupful of mushrooms mixed; cover with a quart of well-seasoned soup stock, a half tespoonful of onion juice and a tea-sponful of powered mint. Bake slow-ly for three hours in a moderately hot or.. Queen Victoria's Favorite Soup.—

Queen Victoria's Favorite Soup.---Heat a cupful of minced roast chick-en in a pint of chicken broth, well-sea-soned; add a cupful of cream and thicken with three hard-cooked eggs

thicken with three hard-cooked eggs yolks sifted fine. A dish of asparagus in alternate lay-ers with grated, cheese and white sauce, then finished with buttered crumbs, makes a most nourishing es-calloped dish. If cheese is not desired hard-cooked eggs may be substituted if a cupful of cooked asparagus is left from a meal, add it to the scraffibled eggs for luncheon. This will add va-riety and make the dish more tasty.

Without virtue and without integrity the finest talents and the most bril-liant accomplishments can never gain the respect and conclidate the esteem of the truly valuable part of mankind. --George Washington.

A FEW COMPANY DISHES.

When company comes or is planned for, we are happy to make extra ef-fort to have something that will be both pleas-ing to the eye as well as to the palate. California Saiad.—Take balt a cumpu of siliced

California Saiad.—Take haif a cupful of sliced ripe olives, four hard-cooked eggs finely chopped, a haif cupful of broken walnut meats, two pimentos, all mixed to gether just before serv-ing. Add any desired salad dressing and serve on letture. Caramel Pudding —Caramelize three

and serve on letture. Caramel Pudding.—Caramelize three fourths of a cupful of sugar and dis-solve by adding a cupful of bolling wa-ter, and a cupful and a quarter of sug-ar, 11% tablespoorfuls of gelatin sof-tened in cold water, add another cup-ful of water and mix all the ingredi-ents together until dissolved, pour it bolling hot over four egg whites beat-en stiff and mold. Serve with a bolled curstand



Government Issues Warning Against Fly Poisons

Against Piy Poisons Following is an extra6 from "The Transmission of Disease by Flies," Supplement No. 29 to the Public Mean State Provide States and States and States and States and States (Not other Ay poisons mentioned, mention should be read, merely for purpose of condemration, of those composed of arsenic. "Kaia leases of poisoning of children, through the use of such comparing to the resem-blance of arsenical poisoning to summer diarrhes and cholers in-fantum, it is believed that the cases reported do not, by say means, com-prise the total. Arsenical Ay-dereported do not, by say prise the total. Aree stroying devices mast extremely dangereus, never be used, erra if ures are not at hard." be rated as and should

106 fly poisoning o ported by the press three years. As state ber is but a fraction o ithin the las



Servitude.

Gervitude. "Would you marry a man who would try to use matrimony to avoid military service?" "Sure I would," replied the girl with thin, hard lips. "That's the kind of man you could soon teach to make up beds and wash dishes."

It is a bad well into which you must pour water and he is a tiresome friend who is always looking to you for sup-

There is no harm in a man's pos as a genius if he is self-supporting

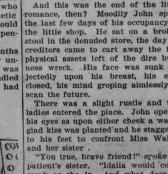






Here is one of those pretty frocks used for the girdle pictured and in-f embroidered swiss-organdle in which stead of a bow at the back, a rosette in review berofe the spectrues teacher in review berofe the spectrues teacher "How did you ever do it?" she was asked, and this was he'reply: "Well, really, Tl have to own up, she said, with some reluctance; T studied all Sunday! It wasn't so very hard, though. I soon saw where the changes in the conjugations came in and the syntax rules are much like English grammar."

Porto Rican Work on Slippers.



on no matter what the motive. Tap-tap-tap! patient, but insistent. John was obdurate. Then he became angry. The summons continued stead-ily, expectantly. John roused up, aflare. He rushed to the door of the shop. He unbolted and tore open the door. "We're shut up. "Go away!" he mared "We roared. "Please sir-"M—!" obs ung

"The Murdering Villain!"

he hand, mought, a sour and the conjugations came in and the syntax rules are much like English grammar."

"M-!" observed John, taken aback and cooling down magically. There stood a tiny girl, poorly clad, shiver-ing with the cold, her big wistful eyes woefully crushed, but pleading. "Plense, sir," she said simply, "Miss Watter is duing. The doctor wouldn't the region's greatest rainfall for half "Please, sir," she said simply, "Miss Walton is dying. The doctor wouldn't come, 'coz she can't pay him, but he sent her a 'scription. Won't you please make it up, 'coz she's awful sick and can't pay, but they say you're a good kind man--" "Who says it?" snapped John. "All the poor people you've given credit to." "Bab! Bot! I'm a hear! I'm-

"Bah! Rot! I'm a bear! I'm-ouch! Serve me right. Come in." John had stumbled over the door check and stubbed his toe. The little girl sat down on a stool. He pushed a jar of chady towards her. "Then John examined the prescription. "The murdering villain!" he burst forth. "Soda and aqua pura for a

"The murdering villain!" he burst forth. "Soda and aqua pura for a suffering woman! Here, you lead me to this woman you talk about. I'm only half a doctor, but I can do better "The aid the report that he was and sain." Insere is just one way to put the best of all finishing touches to a little dress of this kind, and that is by pro-viding it with the right kind of girdle. A wide, soft ribboa in pale pink was

Julia Bottomly

scallops.

Fine, narrow val edging or dainty Fine, narrow val edging or dainity home-made laces are used for finish-ing neck and sleevgs in these frocks. Nine times out of ten val lace is chos-en for trimming the sheer petticoats that must be worn under them to get the best effects. Batiste and organdle chirts organ made in exactly the same

A Trim Figure. The start must be worn under them to get that must be worn under them to get that must be worn under them to get the best effects. Batiste and organdie kirts are made in exactly the same two petitionts are joined to one body made of a heavier material. The little frock illustrated is made with a long waist set onto a short loped edges brought together, form the back and front of the waist. The sleeves are pointed founces of the or gandie, edged with valice. Two barks the short skirt which barky covers the knees. They are full and gathered with a narrow band that joins waist and skirt.

joins waist and skirt.

Brown Almond Sauce .-- Blanch and chop a fourth of a pound of almonds, brown in two tablespoonfuls of butter, add two tablespoonfuls of flour and salt and pepper to taste, then add a plant of thin cream, pouring it in slow-ly. Cook until thick, and serve with

an omelet

Yum Yum Sandwiches .--- One creation tum tum sandwiches.—One cream cheese mixed and blended with two cupfuls of minced ham; add the leaves from a bunch of watercress, and when well blended spread on buttered rye

Amber Marmalade —Cut in thin siltees a well-washed lemon, grapefruit and orange, remove the seeds and cover overnight with twelve cupfuls of water. The next day cook the fruit until tender, then set away again over-night; the next day add ten cupfuls of sugar and cook until it is thick. Put in glasses and seal when cold. This is a most deticlous preserve to serve with foast and tea. with toast and tea.

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omen as well as men are made n by kidney and bladder trouble. s Swamp-Root, the great kidn e, is highly recommended by the

ds. wamp-Root stands the highest for the son that so many people say it has ved to be just the remedy needed in usands of even the most distressing

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