

RAILROAD TIME TABLES
PESNA R. R.
EAST. WEST.
7:15 A. M. 9:15 A. M.
10:15 P. M. 12:15 P. M.
SUNDAYS.
10:15 A. M. 1:15 P. M.

PHILIA & READING R. R.
NORTH. SOUTH.
7:45 A. M. 6:00 P. M.
8:00 P. M. 6:00 P. M.
BLOOM STREET.
7:45 A. M. 11:25 P. M.
8:00 P. M. 8:00 P. M.

W. J. KANE WEST.
ATTORNEY-AT-LAW.
Office over Paul's Drug Store
MONTGOMERY BUILDING.
112 STREET. DANVILLE, PA.

J. J. BROWN.
THE EYE A SPECIALTY.
Eyes tested, treated, fitted with glasses
and artificial eyes supplied.
311 Market Street, Bloomsburg, Pa.
Hours—10 a. m. to 5 p. m.
Telephone 1436.

A RECEPTION
FOR NEW PASTOR.

The members of the church and congregation of Wesley chapel attended in large numbers the reception tendered Thursday night to the new pastor, Rev. B. F. Dimmick D. D. The reception was held in the church parlors, which were tastefully decorated for the occasion, and during the evening Dr. Dimmick had an opportunity to see and speak with nearly all of the members of the church, for very few stayed away. Dr. Dimmick was born in Pennsylvania and educated at Ohio Wesleyan university graduating in the class of '74. He received his doctor's degree in an international courtesy from Toronto university, Canada. Dr. Dimmick has served many churches during the past years, and in all of them has made a fine record. The members of Wesley Chapel have taken on new life with his appearance here, and say every effort is to be made to regain lost ground.

During the evening, chocolate, coffee and wafers were served and Bonelli's orchestra furnished the music.
HOLD UP A PAY WAGON.
Mount Pleasant, Pa., Oct. 31.—Four Hungarians held up the South-west Connellsville Coke Company's pay wagon about a mile west of this place yesterday afternoon. With double team and wagon, in which was a safe containing some \$5,000 for the Alverton workmen, were the paymaster, William Hosler, a brother of Secretary-Treasurer C. H. Hosler and Harry Burgess, the colored driver, both armed. The Huns were in ambush and opened fire, killing the paymaster. The colored driver returned the fire, killing one of the foreigners and wounding another. The three would-be robbers then ran toward Scottdale, without securing the money. Armed possees are scouring the whole country and their capture seems probable. Young Mr. Hosler came here from Chicago three years ago and leaves a widow and one daughter. He was about 36 years old and was one of the company's most popular officials.

TISSOT PAINTINGS.
The famous Tissot Paintings of the Life of Christ will be produced at the Opera House Tuesday evening, November 13, under the auspices of the Shiloh Reformed church. One hundred of these famous pictures will be exhibited in all the beauty of their original colors, by means of the Electro-Stereoscopy upon a mammoth screen, containing four hundred square feet of canvas. Admission 25 cents. Reserved seats 35 cents.

Arrested for Murder of A. Gooding.
Liverpool, Pa., Oct. 31.—Absalom N. Barnard, a survivor living near the village of Oriental, was arrested yesterday Gooding with having murdered Adam Gooding, his neighbor. This brings to a focus the story of a woman crime, planned and executed with peculiar malice. Gooding was an inoffensive German struggling at the age of 65 to make a bare living, and was sitting in the kitchen of his house when he fell over dead. Some one standing outside of the one window in the room had carefully aimed a shotgun at Gooding and since then the Commissioners of Juniata county have spared no effort to unravel the mystery, which seemed to defy a solution.

THREE LITTLE RUNAWAYS CAUGHT.
Connellsville, Pa., Oct. 30.—Three little boys from the Juniata Orphan School wandered into New Haven, Pa., dressed and dressed in quaint overalls and shirts. They are 12 years of age. Last night Constable William Roland of Dunbar township, completed arrangements for taking the boys back to the mountain home tomorrow.

HIGHWAYMEN GET 108.
Uniontown, Pa., Oct. 30.—John Muzelle, an Italian, was waylaid Sunday night near the Fry Glass Works on his way home and robbed of \$108 by negro highwaymen. He was stabbed by the robbers.

FIRE INSURANCE ON WEDDING GIFTS.
Bellefonte, Oct. 31.—Fire insurance of \$20,000 has been placed on the wedding gifts of Mrs. Ross D. Hickok (nee Hastings) the daughter of Es. Governor Hastings.

FEARFUL TRAGEDY
NEAR WILKESBARRE.

Wilkesbarre, Pa., Oct. 30.—Joseph White was shot and instantly killed and James White, his cousin, fatally wounded yesterday. Josiah White, an uncle of the two men, is alleged to have done the shooting, which it is claimed, was the result of a family quarrel. The Whites are farmers and their home is in Sweet Valley, near here. They were engaged in a lawsuit last Friday. This is alleged to have precipitated the tragedy. A posse is in pursuit of Josiah White, who is claimed, fled immediately after the shooting.

When you go to vote keep in mind the conditions that existed in business affairs during the last Democratic administration.
STUCK IT RICH.
Scranton, Pa., Oct. 30.—Word was received here yesterday that Daniel Meiss, formerly a tailor of this city, had struck it rich during the past week in Montana, having acquired possession for a trifling sum of a mine which later developed into a bonanza. His strike is said to be worth \$100,000.

For Jury Commissioner vote for J. F. Patterson of Derry township.
KILLED HIS LITTLE SISTER.
Carlisle, Pa., Oct. 30.—Herman Kutz, 18 years old, of near here accidentally shot and killed his three-year-old sister yesterday.

Kutz had returned home with a gun which had just been repaired, and, not knowing it was loaded, pulled the trigger. The entire charge of shot took effect in the tot's head.
An honest conservative Associate Judge is what we want. You can have an official of that kind by voting and working for Robert Adams.

DEATH CLEARS A MYSTERY.
McKeessport, Pa., Oct. 30.—Word has been received here that Otto Seaholm, aged 20 years, son of Erick Seaholm, a prominent resident of this city, was killed in a battle in the Philippines last Tuesday. He was a member of Company F, Seventeenth Infantry. Seaholm had been mysteriously missing from his home for two years. The notice of his death was the first heard of him in that time.

John G. Brown of Danville, who is running for Register and Recorder, is worthy of the support of all voters regardless of party affiliations.
Great Cure of an Editor.
For two years all efforts to cure Eczema in the palms of my hands failed, writes Editor H. N. Lester, of Syracuse, Kan. "When I was wholly cured by Bucklen's Arnica Salve. It's the world's best for eruptions, sores and all skin diseases. Only 25c at Paul's and Co."

Sheriff David Ruckel sounds well. Elect him and you will have a man in office that is worthy of the honor.

TWO MORE VICTIMS.
Wilkesbarre, Oct. 31.—Two more dead bodies were taken out of the ill-fated mine at Edwarsville, at 11 o'clock last night. Their names are Michael Galachous and Adam Wayne. Both were married and leave families. All the missing have now been accounted for.

Send James C. Foster to the Assembly. He is an able man and one that will represent the interests of his constituents.

FINANCIAL STATEMENT.
The following financial statement of the Salvation Army for the past eleven months will be of interest to many people. The salary of the officers has been very small, but Ensign and Mrs. Heift say they have gotten on very well. Quite a sum of money has been had in this work, and the Army has accomplished a great deal of good.

INCOME.
Collections from meetings, churches, etc. \$964.49
Donations. 374.18
Profit from publications. 42.41
Stable and scales sold. 75.00
Self Denial work. 68.20
Herald festival. 60.00
Total. \$1584.28

EXPENDITURES.
Total of Army and house. 128.89
Light and heat. 42.98
Beneficial fund, Indian famine, etc. 102.45
Divisional fund. 71.36
Funeral fund. 4.86
Organ rent. 10.30
Janitor for winter. 13.30
Specials. 97.25
House furnishing since opening. 64.45
Traveling. 63.28
Postage and stationery. 13.28
Junior work. 15.84
Opera house rent and printing. 47.04
Purchasing and remodeling hall. 485.92
Opening expenses, including house furnishing, hall furnishing and one months rent paid in advance for house and hall. 190.55
Sundries. 11.19
Total. \$1584.28
Paid expenses. \$257.20
Opening. 190.55
Balance owing. \$66.45
W. H. HEFT, Ensign.

Montour county will have some very important interests before the legislature this winter and it is very necessary to have an experienced representative at Harrisburg to care for these interests, one who can be a real help to the county. Hon. Jas. Foster has the experience and the ability to render excellent service and he should be elected by a good majority.

IS TEA A POISON?
FALL PRESERVING.
DEATH AT A WEDDING.

One of Its Elements Kills Cats and Rabbits.
Dr. J. S. Kellogg declares that tea is an active poison—that its action principles, a substance called thein, which can be distilled from tea in a dry residue, is fatal to life. The thein in tea is about 6 per cent of the total bulk. Experiments have proved that one-eighth of a grain of it will kill a frog, 5 grains will kill a rabbit, and 7 1/2 grains will kill a cat. In a pound of tea there is an ounce of poison, enough to kill 50 cats. Ten grains of thein will make a man ill, and a half ounce of tea contains from 10 to 16 grains.

Professor Lehmann, a German physician, gave several men from eight to ten grains of thein each by way of experiment. None of them was able to work for two days. There are tea drinkards. There have been cases of delirium tremens from tea drinking. By chewing tea leaves people can become thoroughly intoxicated. The woman who is tired takes a cup of tea and is relieved of her weariness. But the sensation of weariness is a danger signal. Under the influence of a stimulant she does not know when she goes beyond the limits of safe exertion. We had the food. Not only does tea contain no nourishment, but it interferes with digestion. The craving for it is not natural, as is the desire for food. Taste must be become vitiated by its habitual use before it becomes an apparent necessity. Children believe that within 30 minutes as big as trade dollars.—New York Press.

Three Modern Cannibals.
"The modern hotel," said the manager of one of Washington's big hostilities, "has developed into a municipality in itself. The business has increased so much during the past 15 years, and buildings and methods then in vogue have been greatly enlarged and modified. With the Waldorf-Astoria it is a city of a million. The limit in hotel construction and management had been reached, and there are now few hotel men who will venture to propose that this immense structure should be relegated to second place. I have no doubt, however, that within 50 years the metropolis will have a hotel as large again. I believe that within 50 years the other hotels of Washington, which is one of the best 'hotel cities' in the United States, will all be rebuilt. Most of them have recently been improved."

Chiggers on Turkeys.
The question confronting most turkey raisers is: How can I manage my turkeys so as to reduce the death rate of the young flock? Most people can raise turkeys to three or six weeks. In this time really has been a change since we raised our first turkeys. If in those days we brought young turkeys to 6 weeks old, we had them safe at least until the late fall, when we usually lost a few and never could tell why they died. Last year and the year before the report was prevalent that after the turkeys were 6 weeks old they seemed to grow thinner day by day and finally they died. It was found that a number of them were examined and no disease revealed. This was mentioned several times in The Reliable Poultry Journal, and a correspondent of The Journal wrote the following, for which he will please accept our thanks even at this late date: "Tell Mrs. Mackey that the trouble is the poulters are killed by the chiggers. They do us more damage than anything else."

We presume this is the little grass chigger which buries itself in the flesh—at least it does on people—and is very hard to exterminate. I have never thought of this. The only remedy known to us is grease, and too much of that is fatal to the poulters. If the gentleman meant nites, which often infest poultry buildings, liquid kerosene and whitewash will exterminate them. The poulters must be whitewashed early in the morning and well aired during the day. It is dangerous to use the liquid kerosene for the little ones, as they might be smothered by the fumes.—Mrs. B. G. Mackey in Reliable Poultry Journal.

The Oregon bred guinea, which, at \$2.50 per head, went to the canneries on the coast and from there to France as choice canned corned beef, is now being shipped to the central states and sold to good people who jeopardize their lives and their eternal happiness by trying to break them in to do the work of decent horses. The federal courts have recently held that a farmer cannot be forced into bankruptcy by his creditors, as may a merchant or man in other professions. The courts seem to wisely recognize the fact that a farmer's subject to meet his obligations is more subject to climatic conditions than is the case with other lines of business.

Observation leads us to the opinion that when three inches of rainfall occurs within one hour and a half, as sometimes happens, not more than half of it will find its way into the ground, the surplus running off into the natural drainage channels of the locality. This explains why the effects of a heavy summer rain are often transient.

CONSUMPTION CAN BE CURED.

T. A. Sloum, M. C., the Great Chemist and Scientist, Will Send Free, to the Afflicted, Three Bottles of his Newly Discovered Remedies to Cure Consumption and All Lung Troubles. Nothing could be fairer, more philanthropic or carry more joy to the afflicted, than the offer of T. A. Sloum, M. C., of New York City.

Confident that he has discovered a reliable cure for consumption and all bronchial, throat and lung diseases, general decline and weakness, loss of flesh and all conditions wasting, and to make its great merits known, he will send free, three bottles to any reader of the American who may be suffering. Already this "new scientific course of medicine" has permanently cured thousands of apparently hopeless cases. The Doctor considers it his religious duty—to donate his infallible cure. He has proved the dreaded consumption to be a curable disease beyond any doubt, and has on file in his American and European laboratories testimonial of experience from those benefited and cured, in all parts of the world. Don't delay until it is too late. Consumption, unintermittent, means speedy and certain death. Address T. A. Sloum, M. C., 98 Pine Street, New York, and when writing the Doctor, give express and postoffice address, and please mention reading this article in the AMERICAN. March 4 '9

That Throbbing Headache Would quickly leave you, if you used Dr. King's New Life Pills. Thousands of sufferers have proved their merit for Sick and Nervous Headaches. They make pure blood and build up health. Only 25 cents. Money back if not cured. Sold by Faries & Co., Drugists.

AMERICANS MORE RATIONAL.

We Are Fairly Charged by Europeans With Being "Sensible." Our crowds may be and do have rip-roaring times when the occasion demands it, but surely they do not become asinine as do European crowds. Our crowds may stand around newspaper offices looking at bulletins, but even on election night they are not on hand with two things that they call respectively "tensers" and "ticklers." The "tenser" is an empty bladder tied to a stick, and the "tickler" is a long feather. The "tenser" is affected mostly by the male representatives of English gentility, and the "tickler" enchants the fond feminine heart. The male goes into raptures of joy when he succeeds in hitting somebody—a respectable elderly gentleman preferred—with his toy. The female trips galley through the streets, tickling the ears of masculine persons to whom she has not been introduced.

And among our "lower orders," who are as undisciplined as are the costermongers of London? We have no class that delights in wearing grotesquely bell shaped trousers with huge pearl buttons down the sides and coats with immensely broad braided bindings and also profusely covered with pearl buttons as big as trade dollars.—New York Press.

Every one knows that tea contains tannin. Add a little iron to tea, and it becomes black. Tea made in an iron kettle is as black as ink. Even stirring a strong cup of tea with an iron spoon will turn it black. The combination of the tannin of the tea with iron makes ink. Leather is made by soaking hides in a decoction of bark which contains tannin. A man who eats a breakfast and drinks a cup of tea starts a leather manufactory in his own stomach, for the tea, containing iron, combines with the tissue of the steak, soon transforms it into strong leather.

Wash and wipe a half peck of small green cucumbers. Pack them in a jar or large bowl with a brine made of one-half a pint of salt and two quarts of boiling water. Let stand for three days, drain off the brine, heat to boiling, pour again over the cucumbers and let stand for three days longer. Repeat for the third time. The ninth day drain and wash the cucumbers thoroughly. Cover with four quarts of boiling water in which is dissolved one level tablespoonful of alum and let stand for half a day. Boil together for ten minutes four quarts of vinegar, one tablespoonful of broken stick cinnamon, two tablespoonfuls of whole cloves, two tablespoonfuls of whole allspice, two tablespoonfuls of whole cloves and four small red peppers. Keep one quart of this mixture on the fire and in it cook for ten minutes as many of the cucumbers as it will cover. When all are done, put them into a stone pot or jar and strain over them the remainder of the spiced vinegar.—Table Talk.

New Picnic. The old-fashioned, ever popular picnic is much improved by the addition of corn. Add full grown sweet corn cut from the ear during the last hour of cooking, using less green tomatoes for this addition. One-third or one-fourth as much corn as tomato should be used, according to Woman's Home Companion.

Hardly That. Gump—So you have gone out of politics for the last time. The children I escaped unharmed. Slump—Yes. Gump—Retired to private life, I suppose. Slump—Oh, no; not quite that. We live in a flat.—Detroit Free Press.

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FALL PRESERVING.

Less Sugar Now Used With Fruits. Putting Up Peaches and Pears. Spring and summer preserving is important, but autumn's possibilities are the most of the year. The drying of peaches, pears, plums, quinces, blueberries (the one fruit which is as good cooked or preserved as raw), besides all the pickling and relish making—the list of delicacies the housewife can make is irresistibly attractive. There is nothing radically new in methods or results, but there are always variations of the common ways of making the old specialties. In these days of rich and varied living we feel a digestive recoil from old-fashioned pound for pound preserves, popular up to a decade ago. "Preserves" today means or should mean one-half to three-fourths of a pound of sugar to one pound of fruit. Canned fruit should be just "sweetened to taste," which should never mean more than one-fourth of a pound of sugar to one pound of fruit. There are, however, many makes are better if made in the proportion of two-thirds or three-fourths of a pound of sugar to one pound of fruit instead of pound for pound. Jellies alone must keep to the old proportions to give them proper consistency.

Do not waste time, sugar and jars on fruit that is inferior. Add the fruit, holding a couple of quarts with selected peaches and letting it into a pot of boiling water, plunge them from three to five minutes, according to the ripeness of the fruit. Remove now and roll out on a platter. Skin and if to be eaten whole, add a steamer and more cooking will be necessary, then cover with boiling hot sirup and seal. Make the sirup of 1 1/2 pints of sugar to a quart of water, boiling 15 minutes. Peaches are best when canned whole, because of the flavor the pit gives them. If halved, four or five pits should be put into each jar. In preserving peaches first weigh the skinned fruit, then get three-fourths of its weight in sugar. Make a sirup of this weight in the proportion of one pint to one-half pint of water. As soon as it boils, add the fruit, add the sugar, and the fruit should be halved, and cook, never allowing it to boil violently, until transparent. The Duchess is perhaps the finest flavored and best pear for putting up. It ripens very late and is of handsome shape and size. There are, of course, many other makes which are excellent for preserving. In either canning or preserving first wash the fruit, pare, halve and neatly core it and then lay it on a platter under a wet cloth to prevent its discoloring. Put all the parings in the preserving kettle and more than cover them with cold water. Fit a steamer to the kettle, put in two layers of fruit and steam till tender. Repeat this operation until all is done, adding boiling water to the parings as it wastes away. When the fruit is cooked, put the parings in a jelly bag and drain off all the juice. Measure this juice and mix it to the kettle, adding for canned pears one-half as much sugar as there is juice in the kettle and for preserved pears twice as much sugar. As soon as the sirup has boiled enough to be skimmed clear drop in as much fruit as can be managed without crowding. Cook and canning and seal.

Cucumber Pickles. Wash and wipe a half peck of small green cucumbers. Pack them in a jar or large bowl with a brine made of one-half a pint of salt and two quarts of boiling water. Let stand for three days, drain off the brine, heat to boiling, pour again over the cucumbers and let stand for three days longer. Repeat for the third time. The ninth day drain and wash the cucumbers thoroughly. Cover with four quarts of boiling water in which is dissolved one level tablespoonful of alum and let stand for half a day. Boil together for ten minutes four quarts of vinegar, one tablespoonful of broken stick cinnamon, two tablespoonfuls of whole cloves, two tablespoonfuls of whole allspice, two tablespoonfuls of whole cloves and four small red peppers. Keep one quart of this mixture on the fire and in it cook for ten minutes as many of the cucumbers as it will cover. When all are done, put them into a stone pot or jar and strain over them the remainder of the spiced vinegar.—Table Talk.

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DEATH AT A WEDDING.

A Pathetic Tragedy of the War Between the States. Recalling the historic incidents clustering about South Carolina's Executive mansion, Mrs. Chaudron's heroic action, and the House Journal of the shocking tragedy that occurred there toward the close of the war. This was the death of the daughter of Governor Pickens immediately after her marriage to Lieutenant Le Rochelle. The wedding ceremony presiding at the evening of the marriage the northern army began shelling Columbia, but preparations for the wedding continued. "Finally the guests were all assembled, and the ceremony was proceeding with the solemn ceremony and had just joined the right hands of the happy pair when suddenly there was an awful crash, and a ball from the enemy's cannon penetrated the mansion and burst in the middle of the marriage chamber, scattering its death dealing missiles in every direction. The bride screams and a heart-rending groan makes as better if made in the proportion of two-thirds or three-fourths of a pound of sugar to one pound of fruit instead of pound for pound. Jellies alone must keep to the old proportions to give them proper consistency.

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DON'T WORRY.

When things go contrary, as often they do, and because these things are so common, don't give way to grieving all dismal and blue. That never set anything right! But cheerfully face the best you can reveal. Make the most of whatever befall! Since the more that you worry the worse you must feel. Why waste time in worry at all? We all have our troubles, some more and some less. And this is the knowledge we gain—It's work and a brave heart that lighten the stress of a life's share of sorrow and pain. Then face with this knowledge life's cruellest deal, too plucky to let it worry you to fall. Since the more that you worry the worse you must feel. It is wisdom to worry at all!—Ripley D. Saunders in St. Louis Republic.

LONSDALE A GOOD LOSER. He Had Been Up Against a Hard Game, but He Didn't Squeal. Said a Washington man who does a lot of transatlantic voyaging: "No man can put himself up against a game and say to himself: 'I've seen some pretty clever men get theirs at cards on the ocean. I'll try them.' Lonsdale, however, as clever as all around man as ever climbed over the gangway of a ship, and nobody would ever have fancied that he'd prove himself a 'mark' for professional gamblers. "At the time Lonsdale first came to the United States he was in the full tide of his rapid career. Amid the uproar over his landing in this country the fact did not leak out that Lonsdale was plucked of \$9,000 on the trip over by George Sampson, one of the most notable of the older citizens of steamship and sharp-sharp. He has since died in Australia, I believe. "I think Sampson had it in mind to do young Lonsdale when he got aboard at Liverpool. Sampson had been working the steamers for 15 years, and at this time he was a man of 40 or thereabouts. The two men struck up a friendship from the very first day of the voyage, and it was maintained afterward the two men engaged as he afterward acknowledged, for he was a manly young chap—the game of draw. Lonsdale had only recently learned the hands at poker, and he had a natural initiative's enthusiasm for the game to an exaggerated extent. Before going any further I ought to say that Sampson always maintained afterward that his play with Lonsdale he was perfectly on the level.

"Lonsdale and Sampson started the game on the first day out and kept it going almost until the steamer plucked Sandy Hook. Of course Sampson beat him right along. He made no effort to let Lonsdale win, and he kept him from doing so. He simply played poker and rakes in the young man's money and checks. A lot of us aboard knew Sampson, and those of us who had met young Lonsdale in England got on the second day out and diplomatically put it to him that he was engaged in a pretty difficult encounter—that, in brief, Sampson was a professional player. Lonsdale's replies were that we were told that we were told confidently. "At any rate, when the steamer was driving near Cape Cod, Lonsdale decided that he had had enough. Several of us were in the cardroom when the last hand was played. Sampson took the pot, and Lonsdale, with a look of despair, turned to the banker for the amount he had lost at the sitting. Then he looked up at Sampson for a moment and said: "Some of my friends estimate you a bit unkindly, Mr. Sampson. "How's that?" inquired Sampson coolly. "He was a man who never betrayed surprise." "Well," said Lonsdale, "they maintain that your skill at cards affords you something better than a livelihood." "I never denied that," replied Sampson calmly. "In playing with me on this voyage you have employed skill alone?" inquired Lonsdale courteously. "As you suggest," replied Sampson, with careful emphasis, "I have played draw poker with you for seven days, and I understand the game of draw poker, and I have \$9,000 of my own money. Do you mean to say that you have not seen each other for a long time met at a fair. They had a lot of things to tell each other. "Surely it's married I am," said O'Brien. "You don't tell me so!" said Blake. "Faith, yes," said O'Brien, "an I've got a fine, healthy boy which the neighbors say is the very best of me." Blake looked for a moment at O'Brien, who was not, to say the least, remarkable for his good looks, and then said, "Och, well, what's the harrum so long as the child's healthy?" And yet a peasant to spring a witless man's spontaneous whims may be very simple minded. The peasant's passion for rhetoric still induces them to commit to memory imposing polysyllables which they often misapply, with the most amusing and grotesque results. I heard a nursemaid exclaim at a crying child in her arms, "Well, of all the ecclesiastical children I ever met you're the most of them." A landlord in the south of Ireland recently received a letter from a tenant in the following terms: "Ye Honor—Hopin this finds you in good health, as it laves me at present, your bullock bull has announced me per our doomsday. —Nineteenth Century.

NO TIME FOR FRIENDSHIP. That Old Fashioned Quality Is Said to Be Out of Date. Friendship is said to be out of date. We certainly have not much time to spare nowadays, even to reflect on what the rush and hurry and bustle of modern life are costing us. Now and again, however, there is borne in upon us the sad realization of the losses we sustain as we tear and scramble through what we may call life, and are not one of those whose power of establishing close friendships? It is a sad reflection, but the more we think of it the truer we shall find it to be, that we no longer have time to be put together these bonds of true friendship and affection which make life so sweet to them. We are always in a hurry, rushing here and there. We meet and know many people in crowds and yet never have time to understand them, to give them or gain from them sympathy. We can scarcely spare an hour that is unconnected with some form of entertainment or some business matter to those we call our closest friends.

Letter writing has been reduced to its least common denominator as time presses on us heavily, and we have no time for the best of us. Our time is called friends that enable us to study each other's characters. Friendship, in fact, has become a mere term with the general run of people.—Chicago Record.

Maryland Chickens. Roll a disjointed chicken in flour, dip salt and pepper, fry until tender, hold up ten minutes, arrange chicken on a hot dish, pour over the cream gravy, surround with boiled new potatoes and garnish with parsley, says Woman's Home Companion.

Hardly That. Gump—So you have gone out of politics for the last time. The children I escaped unharmed. Slump—Yes. Gump—Retired to private life, I suppose. Slump—Oh, no; not quite that. We live in a flat.—Detroit Free Press.

Force of Habit. Miss Gushy—Mr. Tippy is so impulsive. He carries everything before him. Miss Gushy—Yes, of course he does. He used to be a waiter.—St. Louis Post-Dispatch.

Horrid Fear. He—Well, the miners have finally gone on strike. That means a coal famine. She—Gracious! I wonder if it will affect the fire sales?—Philadelphia Press.

Easy to Cure a Cold. If you get into it right, take two or three Graham's Cold Cure Capsules during the day and two before retiring at night. This will insure a good night's rest and a free recovery of the natural drainage channels of the locality. This explains why the effects of a heavy summer rain are often transient.

For Shattered Nerves. A remedy that