

USES OF PARAFFIN.

How it Aids the Housekeeper in the Practice of Economy.

No product of petroleum has a greater variety of household uses than refined paraffin.

As housekeepers become acquainted with its virtues they find that nothing else is as clean or as pure or as tasteless as odorless paraffin.

In sealing cans the paraffin wax should be melted and a layer about one-eighth of an inch thick poured over the top of the preserve.

In the laundry about one-half a teacup of paraffin shavings put into a boiler of hot water gives a dainty whiteness to the linen and other washables.

Borax is one of the best things for the removal of spots from woolen goods.

For some cleaning purposes the materials are commonplace articles to be found in every household.

How to Clean Clothes. A saturated solution of borax and water rubbed on with a sponge, then followed by clear water, will remove a gloss, the result of wear, from black goods.

How to Boil Chickens. Dress, scald and truss the chicken and flour it well and put a couple of slices of salt pork with an onion cut in halves and a couple of sprigs of parsley inside the chicken or fowl.

How to Stew Sweetbreads. Soak a calf's sweetbreads for two hours in salted water to whiten it.

How to Fry Sardines. Open the box of sardines and pour off the oil into a clean frying pan.

A Wasted Effort. "Yes, sir, I did not train my daughter up as an accomplished parliamentarian."

How to Combine Colors. A lovely shade of deep yellow either in silk or velvet is used to make vests, full fronts, sleeves, puffs, etc.

How to Cook Pork Cutlets. Cut them from the leg; take off the skin and beat them with a paste; have some bread crumbs, sautéed onion chopped fine and some egg whites.

How to Scallop Cabbage. Wash and chop a head of cabbage; put it into boiling salted water and cook for 20 minutes.

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WOMAN AND FASHION

An Attractive Blouse. The sketch portrays a very smart shirt blouse in pale blue silk adorned with groups of tiny perpendicular tucks.

Health is Happiness. Health is at the bottom of happiness. The man or woman who is perfectly well, enjoys life like a child.

Dr David Kennedy's Favorite Remedy. makes sick people happy by making them well. It is a prescription of an old physician.

Dr. R. V. Pierce, Buffalo, N. Y. In a letter of three years, Dr. Pierce, assisted by his medical staff of nearly a score of physicians, has treated and cured thousands of men and women who had been given up as incurable by local physicians.

How to Succeed in the Post-Office. The feminine mind now turns to the question of shirt waists, and fashion gives its opinion that this will be the greatest shirt waist season of all.

GOOD GROOMING. The Modern Art of Caring For and Beautifying the Complexion. In nine cases out of ten a beautiful skin depends upon cleanliness, not little dabs of warm water once or twice a day, but vigorous cleansing with brush or coarse cloths and pure soap and plenty of water, warm and cold.

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PEOPLE OF THE DAY

Senator Pettigrew's Luck. It is reported that ex-Senator Richard F. Pettigrew had a great piece of luck in the New York stock market.

Richard F. Pettigrew. Also gave him the benefit of experience and insight into the market.

A Street Inspector. Through the recommendation of her son, Honorable Palmer, recently elected an alderman in Chicago, Mrs. Potter Palmer has been tendered a position as one of the city's "volunteer street inspectors."

How to Make Corned Beef Hash. Chop the trimmings and poorer portions of meat very fine, being careful to remove the stringy membranes, gristly portions and fine bones.

How to Whiten Piano Keys. Cotton flannel cloths wet with a saturated solution of oxalic acid and water and laid upon piano keys will remove all stains.

How to Store Furs. Furs placed in paper bags and hung up in a roomy closet, with crushed camphor placed in the pockets, will defy the greatest moth gormand if every now and then during the season they are taken out and aired.

A Fast Bicycle Rider. Will often receive painful cuts, sprains or bruises from accidents. Buckle's Arnica Salve will kill the pain and heal the injury.

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CHOICE MISCELLANY

Fun on a Bristol Street. A very singular state of things now exists in the town of Bristol, Tenn., by reason of an act passed at the last session of congress fixing the boundary line between Tennessee and Virginia.

James A. Hamilton of Chambersburg, Pa. told this story at a recent meeting in Philadelphia of the officials of 65 Pennsylvania towns to discuss the tramp question.

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L. & W. RAILROAD

TIME TABLE. Corrected to May 1, 1901.

Table with columns for New York, Buffalo, and other stations, listing arrival and departure times for various routes.

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SHOES, SHOES

Stylish! Cheap! Reliable! Bicycle, Gymnasium and Tennis Shoes.

THE CELEBRATED Carlisle Shoes AND THE Snag Proof Rubber Boots A SPECIALTY.

A. SCHATZ. SOMETHING NEW! A Reliable TIN SHOP

For all kind of Tin Roofing, Spouting and General Job Work. Stoves, Heaters, Ranges, Furnaces, etc.

PRICES THE LOWEST! QUALITY THE BEST! JOHN HIXSON

No. 116 E. FRONT ST. JOHN W. FARNSWORTH INSURANCE

Life Fire Accident and Steam Boiler. Office: Montgomery Building, Mill Street, Danville, Penn'a.

PHILADELPHIA & READING RAILWAY. COLLECTED TO MAY 18, 1901.

TRAINS LEAVE DANVILLE (weekdays only) For Philadelphia 11:30 a.m.

ATLANTIC CITY RAILROAD. Leave Philadelphia, Chestnut Street Wharf and South Street Wharf.

Red Cross Tansy Pills

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NEW COAL YARD!

R. J. Pegg, Coal Dealer, has removed to his new COAL YARD.

OFFICE—No. 344 Ferry Street (near D. L. & W. R. R. Crossing) YARD—In rear of Office.

Robert J. Pegg, COAL DEALER. Telephone No 158

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