

Interesting



Fair Warning.

The lady on horseback who was struck by a red automobile on Thursday hereby notifies her assailant that she was not killed and is able to identify the driver of the machine, notwithstanding his rapid flight from the scene of the attack, and will hold him responsible for damages to the horse as soon as such damages have been determined.—Oil City Derrick.

Women and Dinner.

No woman can order a proper dinner for herself alone. To a man dinner is the sort of thing that must always happen, but a woman loves to evade it if she can. Some one said that an ordinary woman's favorite dinner is an egg in the drawing room. All women have a passion for something on a tray. To the masculine mind things on a tray are unsatisfying but to the feminine body they are as the very manna from heaven.—Arthur Pendenys in "Books of Today."

Famine in Tan Gloves.

It may please women whose orders for long tan gloves do not get prompt attention to know how many others are in the same boat, for it is an "off day" in the glove shop when there are not more orders than can be filled. Black gloves were to the fore early in the season and were generally worn with the short-sleeved lingerie waist, but that nagpie combination became too common, and woman's fancy then centered itself on white. Glove makers, not dreaming their customers would leap from white to tan, made up few gloves of the latter hue. But now the various shades of tan are much in demand to match the tan shoes of the summer girl. A manufacturer says that "milk-fed kid gloves" are superior to all other kinds, but girls who have difficulty in getting gloves at all say that any old tin-can-fied kind will be acceptable.

Pretty Good For a Woman.

One day a couple of my friends were sitting on the river bank when they heard the cry of a frog in distress. Following the direction from which the sound came, they discovered a snake in the act of swallowing the frog, says the Woman's Home Companion.

Just then another frog, evidently attracted by the distressing cries of its mate in jeopardy, hopped up to the scene of action. For a moment it sat blinking at the enemy; then leaped forward, seized the snake by the neck and tugged it into the river. The water quickly poured between the snake's distended jaws, and it was, of course, compelled to release its victim in order to escape drowning. This it promptly did, and the liberated frog swam away with its plucky mate, while the baffled snake wriggled as best it could to the shore.

Hopefulness of Dull Children.

Many dull children become the very brightest and most effective men and women. There are various reasons for this fact. It is not, however, an exceptional condition in nature. Many of the hardiest plants and trees mature most slowly and bear fruit late. The problem of the dull child is one that need by no means discourage.

If it were necessary to prove by examples the assertion in regard to the hopefulness of slow minded children, we could fill many pages with instances of famous men who were dullards in youth. Walter Scott, for instance, was known at school as the "Greek blockhead," since he seemed unable to master that language.

Some children by too rapid growth become hunky and stupid temporarily. They could be described in technical language, as not yet "celebrated." Bones and muscles have grown more rapidly than brain and nervous system. But in multitudes of cases the nervous forces develop later, catch up, and become predominant. Then you have a bright man or woman out of a dull, slow child.

Strange Work for Women.

"Girls are displacing men in walks of life undreamed of only a decade ago," said August H. Kaems, deputy state factory inspector of Sheboygan, Wis. "Up in my own city girls have been working in the varnish rooms of the chair factories for almost twenty years and within the last ten years many others have found employment in one of the foundries enamelling kitchen utensils. Barring the intense heat in the rooms, the work is comparatively easy, though it does seem strange to find women in foundries. "The bottling departments of the breweries also employ girls in preference to boys, and the work being almost entirely automatic, where other conditions are wholesome, little criticism can be made. "It was not until I entered upon my present duties that I learned that girls are also being employed in tanneries. I am a tanner by trade, so that it was

quite a surprise to me when I saw frail women perform work which fell to sturdy men in former years. These girls are principally employed in the chrome departments. In northern Wisconsin some of our inspectors have found women employed in the saw-mills."

Don't Try to Drive Your Husband.

The old proverb says: "There are three things which can be managed only by coaxing—a kid glove, a fire and a man."

Take my advice and never try any other method with a husband. The woman, married or single, who fights for her rights has a hard struggle, often to fall at last; while she who takes them graciously is allowed to walk off freely, if not invited to come back again.

Any married woman gifted with even a small degree of diplomacy may have her own way quite as much, if not more, than is good for her, if only she be careful always to defer to her nominal lord and master and never to allow anyone, himself least of all, to suspect that she has been able to persuade him that her way is his own. The secret of her power lies in a nutshell—it is the power behind the throne which never openly asserts itself.

All men hate to be ruled; indeed, no man will be if he knows it. The woman who is truly mistress of her household never fails to set her husband upon a pedestal and to insist that all the household shall honor him as lord and master thereof, says Woman's Life.

Deference to her husband is the drop of oil which keeps the wheels of the domestic machine running smoothly.

Japanese Women of Genius.

A confession, even if good for the soul, is sometimes humiliating. But, since what must be, here it is: The brains of Nippon have always been with her women rather than with her men. And what is more humiliating still is the fact that Nippon women very often outdo their brothers in their own territory. The one in Nippon whose generalship conducted the first successful foreign campaign was the Empress Jungo. Under her victorious banner, the warriors of Nippon marched through Korea to their first foreign campaign. Tomoe, who fought side by side with the famous warrior Yoshinaka, was the peer of any of her soldiers. In all the desperate sieges of the feudal days, the women of the clan, faginata (spears) in hand, were always conspicuous for their bravery and fighting qualities. I have already cited the historic case of Hojo Masako. Today we are very proud to say of Tokugawa Ieyasu, the founder of the Tokugawa Shogunate, that he was the greatest constructive statesman that Nippon has ever seen. Nevertheless, even historians admit that in the building of the house of Tokugawa it is impossible to say how much of its stability and of the profound wisdom of its policy was due to the now famous lady called Kasuganotsunobu. Certainly, after the death of Tokugawa Ieyasu, she was the brains of the government.—Adachi Kinnoyuki, in the Forum.

Fashion Notes.

White leather crush girdles are worn with white linen costumes.

Very artistic pillows may be evolved by the use of colored leather in applique, and the work develops very rapidly after the design is prepared.

It is a very good idea to lay the fullness of wide flounces in short vertical tucks, especially when the gown is empire and has a tucked girdle. There is no waist so pretty and cool for hot days as the simple little batiste waist made with yoke of tiny tucks, and short sleeves with band cuffs.

Very chic are the bell sleeves open at the outside to show several narrow frills placed upon the lining, to which the bell-shaped portion also should be lightly tacked.

A neat neck finish for the shirt waist is a soft turnover collar decorated at the edge with two rows of embroidered dots, and a bow tie whose pointed ends are similarly trimmed. A white linen gown with pale lavender ribbon belt and yoke finish and a white chip hat trimmed with feathery clusters of lilacs in the natural shades comprise a charming afternoon costume.

To give a bit of variety to the boleros, the cuffs of some are made of two materials, the front half of cloth, perhaps, buttoned over upon the velvet half which passes around the outside of the arm.

The small coin holder at the end of the long neck chain is a very convenient article for the summer girl to wear on short trolley trips when she needs only car fare and a bit of change for the inevitable college ice.

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Subject: The Secret of the Lord.

Brooklyn, N. Y.—President W. S. Lewis, D. D., of Morning-side College, Sioux City, Ia., is the vacation preacher in the Hanson Place M. E. Church. He began his services there Sunday morning and had a good audience. His is an excellent preacher. His subject was "The Secret of the Lord." The text was from Psalm xxv:14: "The secret of the Lord is with them that fear Him, and He will show them His covenants." Dr. Lewis said:

Words like men, are affected by the atmosphere in which they live. A word spoken 3000 years ago, but to another people, and in another climate, may fall to represent its highest and best meaning to those born in another age and under other skies. Many years have flown since this word was spoken, and at least one of these in the text needs a word of explanation—fear. The good Book says: "The fear of the Lord is the beginning of wisdom," but reference is made in the New Testament to the fact that perfect love casts out fear. The secret of the Lord is with them that love Him. The problem of knowledge is not that, but how, it is. A few small philosophers have doubted the fact that they knew, but that is carrying doubt to the point of insanity. We know, and we know we know; the how that we know is more than we know. That an idea may be passed from one mind to another, may even be crystallized into a word and remain pent up there from century to century, to break forth into another mind, to be reflected on and on, through the ages. How this is, is more than we know. How that the mind may get a voice from the rocks so that the mountains shall speak and make themselves understood, and from the sky and from the sea. We know they speak, but how? That is the question. Do you think that God, who has expressed His love in flower, in brook, in sky, should have exhausted all His resources to make Himself known as He speaks from nature? God speaks to the heart, the inner world is His realm. This is His throne, and He leaves His secret there to become the seed of thought, of inspiration and of action. The great problem of hearing His word and then to translate it through the tongue, the finger tips and footprints, so that it shall become the living word to other folks, is the problem of the hour.

To whom will God speak? We raise this question to answer it by asking you to whom do you commit your secrets of your heart? Do you tell those who revile you, who have no faith in you, who speak ill of you? Do you tell these the secrets of your heart? It's a great thing to be a friend, to know how to awaken the spirit of friendship in others. To whom do you commit your secrets? The first quality of friendship is the capacity for faith. You cannot trust those in whom you do not believe. You cannot inspire in them the first note of friendship. The captious critic has no friends. The teacher who asks his pupil the hardest question, but who never fails to answer, who falls to answer; the preacher who begins his service and ends it with a spirit of criticism, will not awaken in the heart the deepest, the best inspirations. We must begin by saying: "I believe in you." We must have the quality of faith in heart and the trust in people. We are commanded in the good Book that we should love one another, and I trust we do, but I am thankful that that does not include that command that we must like everybody, for ever seen. Nevertheless, even historians admit that in the building of the house of Tokugawa it is impossible to say how much of its stability and of the profound wisdom of its policy was due to the now famous lady called Kasuganotsunobu. Certainly, after the death of Tokugawa Ieyasu, she was the brains of the government.—Adachi Kinnoyuki, in the Forum.

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EAT TONS OF MUSKRATS.

High Livers in New York Get Them as "Swamp Rabbits."

That New York city is one of the largest consumers of muskrats as food is not known to most patrons of the game dealers. Chicago, which is its only rival as eater of muskrats, finds room for countless barrels of "swamp rabbit" caught along the famous marshes on Lake Michigan. New York's muskrats come from Chesapeake Bay, for the most part. The trade is a large one. There are shipping points on the bay from which 80,000 muskrat pelts are sent yearly to our fur dealers. The carcasses of two-thirds of these animals are barreled and sent by steamer to Baltimore commission merchants.

A barrel holds about 200 muskrat carcasses. They are worth to the shipper from \$5 to \$10 a barrel, and the trappers find that it pays to save the meat. An ordinary season on an 80-acre marsh will bring from 1,000 to 2,000 pelts, worth from \$250 to \$300. If to this is added the "bring" of from \$25 to \$30 for the meat, a considerable sum is added to the trappers' income. A thousand rats a season is a small catch for a professional trapper. Mert Robbins, of Blackwater, on the eastern shore of Maryland, averages 200 rats a day during the season on his marshes. He hires from three to five men to tend his snares and traps, and shoot over his decoys. Last year he cleared more than \$3,000. He ships a barrel of muskrats a day to Baltimore by the steamers.

The meat of the muskrat is very dark. Its flavor is as delicate as a rabbit's. During the trapping season muskrat flesh is on sale in all the butcher shops along the Eastern Shore especially at Cambridge, Crisfield, and other "water towns." The butchers buy it from the trappers, paying from two to four cents a carcass. The rats are then sold to town people at the uniform price of four for a quarter.

The "swamp rabbits" or "black ducks" are served at all of the cheap hotels and lodging houses once or twice a week. Sometimes they are boiled, sometimes fried, and sometimes baked. Frequently the patrons of the houses do not know what they are eating. A party of book agents in Capt. Cannon's hotel at Cambridge ate hungrily of the meat placed before them. Cannon asked them how they liked the "swamp rabbit."

"Fine!" was the answer. But when Cannon told them what it was, two out of the five left the table angrily. In New York, the knowing patrons of restaurants search down the lists of "game in season" when seeking muskrats. When they come to "swamp rabbit" or "black squirrel" or "Southern rabbit" they know what to expect. It is apt to be just plain muskrat shipped from Baltimore. Those who believe what they read order the animal under its tempting name and at without harm to themselves of a savory dish.

It would be interesting to read restaurant lists in New York if they were revised according to common nomenclature. It would be found that much that passes for "game" is really humble muskrats and similar animals served to suit the taste of those who have never seen a muskrat on its native grass. A sportsman who frequents the fields as well as the club rooms occasionally finds muskrats on the menus of special game dinners. Many a housekeeper in New York, ordering gray squirrels or rabbits "dressed" unwittingly serves at her table Chesapeake Bay muskrats.

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KEYSTONE STATE GULLINGS

OLD BOATMEN MEET

Those Who Worked on Pennsylvania Canal Have Annual Reunion and Election.

The surviving canal boatmen met in Blairsville for their twenty-first annual reunion. Seventy-five of the veterans were present and dinner was served to 150. Addresses of welcome were delivered by Rev. Dr. Pershing of the Methodist Episcopal Church of Blairsville, and Dr. J. C. Kennedy of Pittsburg, President of the association, responded. These officers were elected: President, Irvin Horrell, Johnstown; vice president, William Adams, Johnstown; recording secretary, George Rutledge, Johnstown; corresponding secretary, S. Dean Cannon, Johnstown; treasurer, M. E. Brown, Blairsville; Excursion Committee, William Clowes, Freeport; Robert Bingham, Aspinwall; Robert Barclay, Johnstown.

State Dairy and Food Commissioner Warren transmitted to Secretary of Agriculture Chritchfield his annual report for the year 1905, in which the Commissioner says the newspapers of Pennsylvania have been of invaluable assistance to the State authorities in their pure food campaign. The report states that there has been a gratifying decrease the past few years in the sale and use of adulterated food in Pennsylvania, particularly those that are regarded as of the more dangerous kinds, and that the future will still further show the value of the work of the pure food division and the fact that Pennsylvania leads in the campaign for pure food and drink.

The first brigade marksmen carried off the regimental trophy at Mt. Gettysburg, while the Third brigade captured the prize in the rapid fire contest. Honors went to the Third Regiment and Second City troop, of Philadelphia and Thirteenth Regiment, Scranton. In the regimental and cavalry matches each troop and regiment was represented by four men, shooting seven shots each at 200, 500 and 600 yards ranges, making a score of 165 possible for each shooter and 420 for each team.

An attempt was made to blow up the residence of Fred Hancock at Apollo by dynamite. A large hole was torn in the kitchen floor and a refrigerator was thrown across the room. This is the third attempt to kill the family during the past year. The first time strychnine was put in its milk. Later nitroglycerin was put in the front gate with the idea that when Mr. Hancock came home the charge of the gate would set off the charge.

Gen Willis J. Hullings of Oil City, was nominated for state senator on the Republican ticket by the conference of the Warren-Vandergriff district. It was the fourth meeting of the conferees, representing Hullings and E. W. Parshall of Warren. The nomination was made unanimous on the fourth ballot after a two-hour session. It is the first time in 16 years that a Venango county man has been the nominee.

Col. George B. Huff was nominated for congress at the conference held in Butler by the conferees of the Butler-Westmoreland district. Col. Huff's conferees were James B. Whitworth, Editor L. Schuck of the Monessen News, D. L. Atkinson, H. S. Denny, Dr. Miller, Joseph A. McCurdy and Editor Harry A. Bonnell of the New Kensington Keystone.

The skeleton of a man was found near Spangler by boys who were picking berries. The indications are that he had been murdered and secreted in the woods almost a year ago. No clothing was found except a suit of underwear and a pair of trousers, the pockets of which had been turned out.

The climax of a long series of misfortunes came to the National Coal Company when their triple boiler house and other equipment at North Butler went up in smoke. The company was organized two years ago by William L. Mains and Alexander McDowell.

After robbing the office of Justice Merriman at Bradenville the robber, a well-dressed young man who has not been identified, was run down and instantly killed by a train near Derry. Property found in the pockets of the dead man was identified by Mr. Merriman.

Directors of the Farmers Deposit National Bank of Pittsburg, have approved a plan to increase the capital of that institution from \$800,000 to \$8,000,000, and a special meeting of the stockholders has been called for September 20 to take action on the proposition.

The Democratic conference of the Twenty-first Congressional district nominated Hugh S. Taylor of Center county on the fourth ballot, the vote standing nine for Taylor to three for W. D. Hagerty of Clearfield.

W. S. Houston had his hand amputated near the wrist while at work at a pressing machine in the Canonsburg Steel and Iron works. He was removed to the Canonsburg General hospital.

A wire suspension foot bridge across the Juniata river near Williamsburg gave way as Chester Robinson his wife, and two small children were crossing it, and the wife and the youngest child were drowned.

Republicans of York county nominated the following ticket: State Senator, Charles C. Frick of York; Legislature, George W. Drury of York, Charles S. Rost of Red Lion, and H. L. Crumbling of Wrightsville; Jury Commissioner, Jacob F. Grim of Daltown; Poor Director, Michael D. Snysver of York.

Ten thousand Knights of Pythias and their friends attended the dedication of the new Pythian home on the farm of the late Judge Jacob Fields, a half mile east of Harmony, Butler county, on the main line of the Baltimore & Ohio Railroad.

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