

OIL TRUST SCORED

Government Arraigns Standard as Evil Monopoly.

CHARGED WITH A CONSPIRACY

John D. and William Rockefeller, Flagler, Rogers and Archbold Accused—Dissolution of Company Asked.

St. Louis, April 5.—The calling for argument of the case of the United States against the Standard Oil Company of New Jersey in the United States circuit court today marked the beginning of the end of the government's attempt to prove that the great company is a corporation in restraint of trade within the meaning of the Sherman act.

The government is represented in the suit by Frank B. Kellogg, C. B. Morrison and J. Harrison Graves. For the Standard appear John S. Miller and Moritz Rosenthal of Chicago and Judge Henry Priest of St. Louis.

In the complaint the Standard Oil Company of New Jersey, together with John D. Rockefeller, William Rockefeller, Henry M. Flagler, Henry H. Rogers, John D. Archbold, Oliver H. Payne and Charles M. Pratt, are charged with having entered into a

The Standard Oil company, the brief alleges, controls about 97½ per cent of the lubrication of railroads throughout the United States and sells to most railroads at enormous profits.

It is also shown that the prices of these railroads are substantially double the prices charged to a few favored lines, notably the Pennsylvania. For instance, the brief says, the New York Central railroad for ten years has paid about 100 per cent per gallon more than the Pennsylvania.

Further on the brief says: "It has usually been claimed for large corporations in this country that they have increased business and decreased the cost to the consumer, but in the case of the Standard Oil company it has during ten or fifteen years actually increased the price to the retailer, and this a good deal more than the prices of other products throughout the country, although the price of its raw material and cost of manufacture and sale during these years has increased very little if any."

Hold Fast.

Heroine (in tragedy)—Alas, alas, I am undone!
Thoughtful Student (in front row)—It doesn't show. Go on with your part.
—Cornell Widow.

Perfumes of Spring.

The golden rippling sunshine
Doesn't warm me through and through;
Gentle spring's so backward
And the blossoms are so few.
The coal bin's scraped quite empty.
I miss the flowers' perfume,
But the wheezy oil stove's odor
Seems to scent up every room.
—Lafayette Parks in New York Evening Telegram.

Another Point of View.

Giles—Only four letters of the alphabet have ever been in jail.
Smiles—True, but look how many of them are in the penitentiary.—Detroit Tribune.

Obviously.

"Why is it our poetic friend,
When thoughts sublime he lacks,
For pussy cats galore will send
And stroke their glossy backs?"

"You are a very stupid man,"
Said I. "The point you lose,
For that's the only way he can
Invoke the subtle mouse."
—Harvard Lampoon.

Chance For Practice.

"I understand you are needing a floorwalker?"
"Any experience?"
"I ought to have. I raised ten children."

The Beneficiary.

The merry germ now looks about.
He smiles, with bland bacterial glee,
On thawing snow heaps piled about
And says, "This world was made for me!"
—Washington Star.

The Other Use.

"She has a quick tongue."
"I never heard her say much."
"No, but have you seen her eat?"—Bohemian Magazine.

The Great Change.

Today the ruler of the land—
And then a common man!
Fate holds the reins with steady hand
And guides the moving van.
—Houston Post.

Poor Contributor.

"Does this competitor write in lighter vein?"
"No," said the editor, "only in vain."
—Cornell Widow.

Circumstantial Evidence.

Cold storage, ancient egg, to me
Your price is quite terrific;
Also, carved in your shell, I see
A puzzling hieroglyphic.
—Chicago Post.

Scant Comfort.

The Dentist—Now, Johnny, brace up.
It'll be all over in a minute.
Boy—Yes, but— Gee, think of that minute!—Puck.

Justice.

Black were the eyes—as black as jet—
Of the country maid I know.
I kissed her, and her lover came,
And mine are jet black too.
—London Spare Moments.

Doesn't Always Work.

Flub—Sticking to a thing is what causes one to rise in the world.
Dub—How about the fly and the fly paper?—Judge.

The Girl of the Period.

She follows fads that are the rage,
And nothing can abate,
But when it comes to give her age
She's never up to date.
—Judge.

TABLE NAPKINS.

An Amusing History of This Very Indispensable Article.

Curiously enough, the table napkin, now deemed almost indispensable, was first used only by children and was adopted by elder members of the family only about the middle of the fifteenth century. In etiquette books of an earlier date, among other sage pieces of advice for children, are instructions about wiping their fingers and lips with their napkins.

It seems that the tablecloth was long enough to reach the floor and served the grown people in place of napkins. When they did begin to use napkins they placed them first on the shoulder, then on the left arm and finally tied them about the neck. A French writer, who evidently was conservative and did not welcome the napkin kindly, records with scorn:

"The napkin is placed under the chin and fastened in the back, as if one was going to be shaved. A person told me that he wore his that way that he might not soil his beautiful frills."

It was a difficult matter to tie the two corners in the back, and it is said that thence originated our expression for strained circumstances, "Hard to make both ends meet." This custom led to the habit shown by waiters of carrying a napkin across the left arm.

Napkins became popular in France sooner than in England. At one time it was customary at great French dinners to change the napkins at every course, to perfume them with rosewater and to have them folded a different way for every guest.

About 1050 Pierre David published a "Maistre d'Hostel," which teaches how to wait on patrons properly and how to fold all kinds of table napkins in all kinds of fancy shapes.

The shapes were square, twisted, folded in bands. In the form of double and twisted shells, single shell, double melon, single melon, cock, hen and chickens, pigeon in the basket, partridge, pheasant, two capons in a pie, hare, two rabbits, sucking pig, dog with a collar, pike, carp, turbot, miter, turkey, tortoise, the holy cross and the Lorraine cross.

A NEW SOCIETY.

The Prevention of Cruelty to Parents' Organization.

"I'm going to form a new society—a society for the prevention of cruelty to parents," said a young matron. "Everybody and everything is protected nowadays—children, horses, dogs, cats, immigrants—but parents aren't looked after. They are left to fight their own battles. And the unkindness of some children! I lately visited—well, never mind the name, but they're young married people, and the husband's old father lives with them. He's a dear old man, but a little slow and deaf and fussy, as old people have a right to be. And the way that old man was poked into corners made me boil!"

"I know a lovely old woman who lives alone, her children—four of them—scattered far and near, pursuing their own aims and thinking that they are very filial if they write their mother once a fortnight. I declare, it makes me admire the wisdom of an old bachelor I know. Some one pitied him because he was growing old, with no children about him. 'It's a bit lonely,' he said philosophically, 'but I'd rather be childless than to have, like some people I know, children who go their own ways and leave their parents alone in their old age.'"

How Babies Are Dressed in Italy.

This photograph of an Italian child about six months old shows the way in which all Italian babies are wrapped round with a kind of bandage many yards long, their arms and legs being so tightly bound that they cannot move them. The Italian women



say that if they were not bound thus the children would not grow up straight. A Strand writer adds, "In a small village I visited about forty miles from Genoa among the mountains they were most astonished to see an English baby without any of these extraordinary wrappings."

FOR THE HOUSEWIFE

Soothing Ankle Lotion.

When stiffness of the joints makes walking painful relief may be secured by first rubbing the ankles with a mixture of one ounce of rosewater, a gill of white brandy, four ounces of nutton tallow, two ounces of olive oil, one and one-half ounces of virgin wax and half of one grain of musk.

The wax and tallow are melted in a cup set into a pan of hot water, and as they soften the oil is added. The cup is removed from heat, and the brandy and rosewater, already mixed, are very slowly poured in, beating all the time. The musk goes in last.

To Blanch Nuts.

All and every kind of nuts should be blanched before using them for cooking or salad, for the brown skin around them has an unpleasant flavor when they are chopped up. The nuts should be covered with boiling water, and after they have been in the hot water for several minutes rub a few of the nuts between a coarse crash towel to see if the skins will come off easily. If the skin does not come off easily, soak them for a few minutes longer, and the brown skins will come off at the slightest touch of the towel.

Brownie Pudding.

Pour a pint of hot milk over a scant cup of breadcrumbs, add a scant cup of sugar to three squares of unsweetened chocolate (grated), quarter teaspoonful salt and mix with quarter of a cup of cold milk and cook over hot water until cooked to a smooth mixture. Add two beaten eggs to the bread mixture and then put all together. Flavor with a scant teaspoonful of vanilla and pour into custard cups. Set these in a pan of hot water and bake in a moderate oven for one hour.

English Orange Marmalade.

Use the large, thick skinned oranges and with a sharp knife slice them, peel and all, into tiny pieces. To each pound of fruit add three pints of cold water. Let stand twenty-four hours. Boil until soft in a porcelain kettle and let it cool. Now add one and three-quarter pounds of granulated sugar to each pound of fruit and juice. Boil it for one and three-quarters hours or until it will jelly when cooled. Just before removing it from the fire add the juice of three lemons.

New Idea in Can Openers.

The can opener shown herewith is novel in the respect that it cuts the entire top of the can off instead of merely cutting a hole in the top. Very little adjustment of the tool is required to accomplish the end. The first thing is to remove the label from the can, or



at least the top part of it. Then insert the point of the cutter in the center of the top, pushing it down as far as it will go. The handle should then be pulled down to a horizontal position and a firm hold taken with one hand, while the other is placed on the top of the can. The point of the knife is then pushed into the wall of the can a little to the left of the seam, after which by pulling the handle the can is cut around until the seam is reached, thus completely severing the top from the can.

Shad Roe Croquettes.

One cupful of white sauce, a little lemon juice, salt, pepper, paprika, two yolks of eggs, two tablespoonfuls finely chopped parsley, two cupfuls cooked shad roe. Cut shad roe in small pieces; add sauce, yolks of eggs and seasonings. Shape into neat croquettes, dip in fine bread-crumbs, brush over with beaten egg, then roll again in crumbs. Fry to a golden color in smoking hot fat. Serve hot.

EASTER CARD PARTY.

Decorations and Prizes Should Be Springlike and Pretty.

An Easter card party should be springlike and pretty. If you can afford it have the house decorated with spring flowers—daisies, jonquils and daffodils. The score cards should be ornamented with little bells suggestive of Easter bells, and have the partners find each other by matching the cards to see whose ribbons are alike. The bells may be fastened to the cards with ribbon bows. During the card playing have mineral water, salted nuts and candies passed and have the refreshments later. The prizes may be suggestive of Easter.

Give a pretty growing lily in an attractive jardiniere for one, a low dish filled with growing pansies for another, an Easter hare filled with candies for a third, and several little chicks for the gentleman's booby prize, or a live rabbit if you think it will be all right. It will cause much fun and laughter. Have the favors on the refreshment table at each corner or pass them after serving if you do not have a sit down supper. An amusing idea is to pass to the gentlemen a big Jack Horner pie—you can make it yourself by covering a bread pan with crape papers—and another to the ladies. In the pies have all kinds of Easter conceits—china and paper mache rabbits and hares, eggs filled with candies, etc.—and let them draw them with ribbons that tie the presents with long ends that come through slits in the paper. Serve for refreshment chicken consommé in cups, egg salad and creamed chicken breasts, ices in the forms of eggs and cakes and coffee in demitasses.

Witchery of Smiles.

The futility of wasting tears on trifles is one of the hardest lessons the average young married woman has to learn. It is one that must be learned, however. Soon or late it is borne in on every bride that the tyranny of tears is nothing like as effective as the witchery of smiles. Often she does not acquire that knowledge until she has committed the dangerous mistake of letting her husband know she thinks he cares less for her than he did. The woman who betrays that fear is likely to suffer still more by seeing it realized. Men dislike teary women almost as much as the sobby kind. Smiles are irresistible if the husband is even a degree above Bill Sikes, and the wife who employs them is pretty sure to get her way in big and little things.

Honey Sweets.

Cakes and candies with a flavor and delicacy all their own may be made with honey as the principal ingredient. Here are recipes for some of them:

Honey Nougat.

Put half a pound each of strained honey and white sugar into a saucepan over a slow fire. Cook until brittle when dropped in cold water. Beat the whites of three eggs to a stiff froth and whip into the honey mixture. As it begins to cool add a little extract, preferably lemon or orange, or better still, the fruit juice, and a pound and a half of almonds blanched and broken into small pieces. Mix thoroughly and spread on oiled paper. When cold cut into strips or bars.

Honey Cream Candy.

Into a granite saucepan put one-half pound of sugar, one cupful of strained honey, one-half cupful of thick, sweet cream and a dessertspoonful of cold water. Stir well together and set aside for an hour. Then place over a moderately hot fire and cook until quite stiff. Pour into buttered plates and when it is cool enough to handle pull and break into pieces.

Accommodating.

Cook Lady (at intelligence office)— Before I engage with you I'd like to ask a few questions. How many servants do you keep?
The Woman—Two.
Cook Lady—Where do you live?
The Woman (meekly)— Oh, that doesn't matter. We are willing to move anywhere you want to go.—Exchange.

To Clean Brass.

Pour strong ammonia on it, then scrub well with a brush, rinse in cold water and polish with a soft, dry cloth. Lacquered brass should be washed occasionally with warm, soapy water and then dried with a soft cloth and polished with a dry chamois skin.

PROFESSIONAL CARDS.

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LETTER

To A. M. Henshaw from Wanamaker & Brown.

DEAR SIR:
We are in receipt of an unlimited number of congratulations from our sales agents upon the superb assortment of Spring Clothes they are bringing with us in announcing them the handsomest ever gotten together.
We send this supplemental line of Grays and Oxfords from the fact that it is being whispered that high priced merchant tailors are preparing to introduce them as their leading lines; and these fortify you in the statement that you have everything that can be demanded.

WANAMAKER & BROWN,
PHILADELPHIA, PA.

IN THE DISTRICT COURT OF THE UNITED STATES

FOR THE MIDDLE DISTRICT OF PENNSYLVANIA.
Bankrupt No. 1387.

In the matter of Erwin D. Prentice in Bankruptcy.
To the creditors of Erwin D. Prentice, in the county of Wayne and district aforesaid, a bankrupt.
Notice is hereby given that on the 18th day of March, A. D. 1909, the said Erwin D. Prentice was duly adjudged a bankrupt; and that the first meeting of his creditors will be held at the office of the referee in the borough of Honesdale, Wayne county, Pennsylvania, upon Friday, the 24th day of April, 1909, at ten o'clock in the forenoon, at which time the creditors may attend, prove their claims, appoint a trustee, examine the bankrupt, and transact such other business as may properly come before such meeting.

WM. H. LEE,
Referee in Bankruptcy.
Honesdale, Pa., March 17, 1909. 23w3

NOTICE OF ADMINISTRATION

ESTATE OF
EUNICE A. FARNHAM, late of Honesdale.
All persons indebted to said estate are notified to make immediate payment to the undersigned; and those having claims against the said estate are notified to present them duly attested, for settlement.

F. C. FARNHAM, Executor.
Honesdale, Pa., March 5, 1909. 20w6

DISSOLUTION OF PARTNERSHIP

The partnership in the mercantile business, in the borough of Honesdale, Wayne county, Pa., heretofore existing between Manuel Jacobson and Wm. A. Jacobson, under the firm name of Jacobson & Co., is this day dissolved by mutual consent.

The said Manuel Jacobson will continue said business under the firm name of M. Jacobson & Co., and will settle all claims against the late firm, and collect all debts due to it.
MANUEL JACOBSON,
WM. A. JACOBSON,
March 15, 1909. 22w3

WANTED—In every Hamlet, Village, and Township, energetic people who will use their spare time for good pay.
Drawer 5, Honesdale, Pa. 1f

SMOKE

"BOB" HAMILTON

10 CENT CIGAR.

THE CIGAR OF QUALITY.