

HOW O'HAIR BEAT UNCLE JOE CANNON

He Shucked Corn With Farmers While He Talked Politics.

EVEN HELPED FEED THE PIGS.

Congressman Elect, Born in a Log Cabin, Is Self Educated—Pretty Story of His Courtship and Winning of the Woman Now His Wife.

How Uncle Joe Cannon fell victim in the recent election in Illinois is one of the morsels of political gossip.

It was no little thing, viewed in the long way, to down the man who has represented his district in congress since 1872 with the exception of two years in the early nineties. Election after election the political enemies tried to shake Uncle Joe loose. No matter what happened to others in the state, he came out of the smoke of political battle a winner.

And he never seemed willing to let go voluntarily. Six years ago he announced that he wanted to be elected "just once more" in order to carry on work commenced and left unfinished in congress. Four years ago he made the same announcement, two years ago he pleaded for just one more chance, and this time his managers positively announced that this would be his last appearance.

Of late years it had come to be thought in the Eighteenth Illinois district that there was no way to down "the old man." Samuel T. Bussey did it in 1890, but two years later, fighting like a real warrior, Uncle Joe came back and was an easy victor.

Things began to look a bit shaky for the former speaker two years ago despite the fact he carried his district by nearly 5,000 plurality. There was a leaven working that Democrats believed augured well for success this year. They began to cast about for a candidate.

O'Hair Enters Race.

Finally Frank T. O'Hair of Edgar county was induced to enter the race. Mr. O'Hair is a lawyer of strong personality. He has the easy way that pleases the average farmer of Illinois, and there are lots of average farmers in the Eighteenth congress district.

Mr. O'Hair was reluctant to put himself against a statesman of forty years' standing, but once in the race he entered upon a campaign that quite eclipsed anything of the kind ever before seen. The lawyer proclaimed himself a progressive Democrat with no strings tied to him.

He went personally among the farmers to tell them in an intimate sort of way why Uncle Joe should be retired and why a young man full of the new spirit of the day should be sent to congress to represent the district.

Mr. O'Hair, having been born and reared on a farm in Edgar county, knew all about local farm work. He pitched in, as the farmers put it, and helped them harvest their wheat and oats. He shucked corn in the fields for the pigs, talking politics the while and saying what he would be in favor of if he were in congress.

The kind of doctrine Mr. O'Hair reached fell upon willing ears, and he was elected.

Who O'Hair Is.

Mr. O'Hair was born forty-two years ago in a log cabin in a remote section of Edgar county of Irish parentage and spent his boyhood days on a farm. After graduating from the common school he entered Purdue university, here he took the law course. Returning to Paris, he hung out his shingle and by sheer force of character and ability has won a place among the best lawyers of eastern Illinois and western Indiana.

But once previously had he become a candidate for office, and then he tasted defeat that was subsequently sweetened by his winning the heart of the beautiful daughter of his successful opponent and making her his wife. In 1892 he became the Democratic candidate for mayor of Paris, and the Republicans nominated D. D. Huston, father of the girl whom he hoped to wed. The fight was one of the bitterest and hardest fought in the history of the town, and during the heat of battle Uncle O'Hair was forbidden by Papa Huston to enter his home. Casting her for a time affairs of the heart, she renewed his attacks upon the political enemy, loyalty for his party dominating even his desire to stand well the good graces of Father Huston.

The latter's victory by a small margin was soon followed by a reconciliation and the winning of his heart's desire. Representative Elect and Mrs. O'Hair reside in a handsome home in Paris and have a five-year-old daughter.

VE FIFTY INCHES OF SKIN.

See Others Submit to Grafting to Save Girl For Whom Boy Died.

Fifty inches of skin were removed from the father, brother and sweetheart of Miss Ethel Smith of Gary, Ind., and grafted on to the body of the girl for whom Billy Rugh, the crippled newsboy, gave his life by aiding a useless limb to be amputated. Charles Smith, the father; Ray Rugh, her brother, and Roy Roberts, fifty-one years old, her sweetheart, were the donors. When Rugh gave his skin, he had not enough skin to obtain.

GERHART HAUPTMANN.

German Poet Will Celebrate His Fiftieth Birthday on Nov. 15.



Gerhart Hauptmann, who will celebrate his fiftieth birthday on Nov. 15, is among the greatest German dramatic poets of his time. He has been made known and much discussed in this country by the production of his plays, notably "Hansel," "The Weavers" and "The Sunken Bell." He has been accepted by some as the successor of Goethe. But even if that is too much, there can be no question about his power as a playwright. The first piece which made him famous in Germany was "Before Sunrise."

JURY OBTAINED FOR GUNMEN.

With Box Filled Trial of Alleged Rosenthal Slayings Begins.

New York, Nov. 12.—The jury that is to decide the fate of "Gyp the Blood" (Harry Horowitz), "Lefty Louie" (Louis Rosenberg), "Dago Frank" (Frank Cirofici) and "Whitey Lewis" (Frank Muller), the four young gangsters indicted for the actual killing of Herman Rosenthal, was secured after a session of the court that lasted from 10:30 yesterday morning until 7:15 last night.

The people's case against the four gunmen began this morning before Justice Goff and the jury. Jack Rose, the state's star witness, is then expected to take the stand to tell in a general way the same story he told at the Becker trial.

In addition to the five jurors chosen on Friday afternoon, it was necessary to swear in eight more. The extra talesman had to be examined and accepted because juror No. 4, Frederick J. Shaley, a man over sixty years old, who was chosen on Friday, was so ill during the session that it was necessary to excuse him for good. After the twelfth juror had been chosen after dark a final talesman was chosen to take the fourth chair still vacant.

"Dago Frank," on the end nearest the jury box, and "Gyp the Blood," who sits farthest from the jurors, looked long and steadily at the twelve men during the silence that followed the selection of the last man.

When Justice Goff had dismissed the jury "Dago Frank" looked searchingly into each man's face as they filed out of the jury box and turned squarely about in his chair to follow them with his eyes until the last man had left the room. When the four gunmen arose then to be led back to their cells, their faces were more thoughtful than at any time before and all showed a shade less of color.

ETHEL SMITH HAS RELAPSE.

Girl For Whom Crippled Newsboy Gave His Life Has Pneumonia.

Gary, Ind., Nov. 12.—Ethel Smith, the Gary girl for whom William Rugh, the crippled newsboy, gave his life so that new skin might be grafted on her body to heal the serious burns that threatened to kill her, is in a serious condition.

She had made rapid strides toward recovery, but pneumonia set in and she was taken to the Gary Central hospital. The girl's mother believes the shock of the newsboy's death is the cause of her daughter's relapse. Miss Smith was not told of her benefactor's fate until several days after his death. From that time she lost strength. Before Billy Rugh died Miss Smith had announced her intention of marrying him should both recover from the operation.

AMBASSADOR BRYAN OUT.

United States Envoy to Japan Resigns Because of Ill Health.

Washington, Nov. 12.—Charles Page Bryan, American ambassador to Japan, forwarded his resignation to President Taft. Ill health and injuries received in a carriage accident in Japan are given as the cause of his retirement. The resignation has been accepted by the president.

Ambassador Bryan is now at his home in Chicago. He is fifty-six years of age and entered the diplomatic service in 1897, when he was appointed minister to China. Later he served as minister to Brazil, Switzerland, Portugal and Belgium. He became ambassador to Japan in August, 1911.

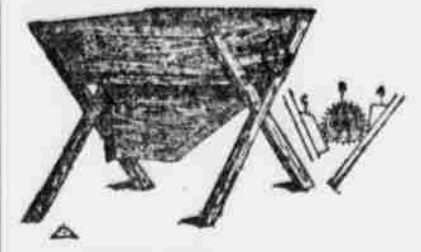
FOR GRINDING ROOTS.

Homemade Device Recommended in Place of Spade or Chopper.

An easier and speedier method of reducing beets, carrots, turnips and other roots to pulp than chopping up with a spade or the four bladed chopper sometimes used for this purpose is provided by the cheap homemade grinder illustrated.

Any poultryman or stock raiser can make it at trifling expense of time and work and use it with belt wheel for steam or gas engine power, or, if desired or compulsory, a crank and fly-wheel may be attached and the grinder operated by hand power.

Manner of making hopper, attaching legs, braces, etc., is well explained in large illustration; small illustration shows sectionally the interior or main working parts.



HOMEMADE ROOT GRINDER. [From Farm and Fireside.]

A triangular shaped strip of wood (A) extends across rear side of box, firmly nailed in place behind the spiked cylinder (B), which revolves and does the grinding, and another wooden strip (C), fitted with teeth like the cylinder, extends across front side and slides in grooves or small strips at ends of hopper as an adjustable concave.

Teeth may be twelve penny spikes, heads cut off and the remainder driven into cylinder, leaving about a half inch projecting, with ends filed sharp. The distance cylinder teeth are placed apart and position of movable concave, the teeth of which should intersect those of the cylinder, will determine the degree of fineness to which roots may be reduced.

The grinder may be made of any desired capacity. If all its working parts are well made with screws and bolts, it will be very durable and may be run at high speed.—Farm and Fireside.

SPREAD MANURE NOW.

Plow it Under Good and Deep and Watch Results Next Year.

Every up to date farmer or landowner knows that the keeping of farm land up to its highest possible state of fertility involves the intelligent use of large quantities of barnyard manure. says Professor Jones of the Idaho station. The question of when and how to apply it most advantageously is, however, sometimes a puzzling one. Particularly is this true in the case of the man who grows small grain only, it being well known, of course, that manure may prove a detriment rather than a benefit when its application is followed at once by a wheat or oat crop.

But to the man who makes a practice of growing a cultivated crop each year the disposal of the annual accumulation of barnyard manure presents no serious problem. He will apply the manure to the land which is to receive the cultivated crop.

There are two good reasons for suggesting that whenever possible barnyard manure should reach the fields in the fall rather than in the spring of the year. First, there is less waste of the elements of fertility by the leaching effects of the winter and spring rains; second, when applied in the fall and also turned under by fall plowing decomposition sets in immediately, progresses slowly during the winter, then proceeds rapidly with the warming up of the soil in the spring.

Nitrogen, one of the most important of chemical elements to growing plants, is thus made available for its use even before the crop is planted. Fall plowing, especially when left rough, also puts the soil in the best possible condition for the absorption and retention of the winter and spring rains.

Are you testing your seed for germinating qualities? It is a simple matter, and the state experiment station will send you full directions for doing it at home.

With the Feathered Folk.

For fattening chickens buttermilk has a feeding value above 30 cents per 100 pounds. This is considerably in advance of its value for feeding hogs.

One of the best things to keep chicks in good health is to have granulated charcoal before them at all times. It is the best corrector of the stomach that can be given them.

There is nothing that the chickens enjoy more when confined within their quarters than a bank of fallen leaves in which to scratch and explore for insects that are hibernating among them.

It is impossible to succeed in raising turkeys unless you have ample range for them. A wooded range is most suitable, and under these conditions the birds get much of their food without expense to their owner.

No other one thing will cause young chicks to make so fine a development, or make and keep the hens cackling merrily, while busily filling the egg basket, like animal food of some kind. When bugs and worms and grasshoppers and crickets are plentiful, how the feathered flocks grow and thrive!

Cookery Points

The Company Dinner.

If you are having company for dinner during the week try a chicken pie instead of a roast. An oyster and celery soup should be delicious at this season, as is also cold slaw made from new cabbages.

Celery and Oyster Soup. Chicken Pie. Potato Croquettes. Cold Slaw. Macaroon Ice Cream. White Cake. Coffee.

Celery and Oyster Soup.—Wash and chop a bunch of celery; simmer until tender in water to cover, then add a pint of hot milk, a pint of parboiled oysters and a tablespoonful of butter. Season with pepper and salt.

Chicken Pie.—Divide a chicken in pieces for serving. Melt four tablespoonfuls of butter in a saucepan, add one-quarter cupful chopped onion, sprig of parsley, bay leaf, four cloves and one tablespoonful of salt. Place in chicken and cover with boiling water. Cook till tender. Arrange chicken in baking dish; cover with strained and thickened stock. Place a pastry crust on top and bake in hot oven until crust is ready.

Cold Slaw.—Put a teaspoonful of melted butter in a steppan and add to it a teaspoonful of flour. Mix, then put in a half teacupful of vinegar. Beat an egg and add to it a teaspoonful each of mustard, sugar, salt and a half teaspoonful of pepper. Beat all together and stir in the boiling vinegar. Boil one minute. Pour over chopped cabbage, toss and chill before serving.

Macaroon Ice Cream.—Dry, pound and measure one cupful of macaroons, add to one quart of cream, then add three-fourths of a cupful of sugar and a tablespoonful of vanilla. Freeze, using three quarts finely cut ice to one part of rock salt.

Noodles With Ham.

Grease a pudding dish well with fat or butter, place in the dish a layer of ham chopped very fine, then one of cooked noodles until the dish is full, having for the top a layer of ham. Then pour a cupful of cream over it. Bake in the oven for thirty minutes. To make the noodles for the above break one egg into a bowl and stir in enough sifted flour to make a stiff dough and add one-quarter teaspoonful of salt. Knead it until it is dry. Divide it into two pieces, roll each piece dry until very thin and let them dry on a cloth. When dry roll them up like a jelly roll and slice into pieces one-half inch wide. Then unroll them and let dry. These can be kept for some time in a covered bottle. If they are wanted for soup they must be cut very fine.

Spiced Grapes.

Squeeze the pulp out of the grapes and cook it a few minutes until you can press it all through a sieve. Reject the seeds. Weigh the pulp and skins and to each pound of fruit allow three-quarters of a pound of sugar, one-half pint of vinegar, one-half tablespoonful of ground cloves, one-half tablespoonful of ground cinnamon and one-half teaspoonful of ginger. Put all this into a preserving kettle, stir it

frequently and cook it slowly for an hour. Put it into glasses, let it stand for two or three days and then cover with paraffin in the usual way.

A Salad Dressing That Will Keep.

Ingredients.—Three eggs, three table spoonfuls salad oil, one dessertspoonful of salt, one tablespoonful of sugar, one teaspoonful of made mustard, one breakfast cupful of vinegar, one breakfast cupful of milk or cream.

Method.—Beat up the eggs, then add in order sugar, salt, mustard, oil, vinegar and milk. Place in a jug and boil in a pan until like custard, stirring well. When cold put in air tight bottles and cork. This dressing will keep for months if kept in a cool place.

Cheese Salad.

Ingredients.—One quarter pound of grated cheese, two hard boiled eggs, one small beetroot and a few lettuce leaves.

Method.—Chop the eggs very finely and mix the cheese with them and a few breadcrumbs. Lay two or three lettuce leaves that have been washed and dried on a dish and pile the cheese and egg on them. Cut slices of beetroot in pretty shapes and garnish round the dish with it.

Fish Salad.

Ingredients.—One-half to one pound of cold boiled fish, one lettuce and some watercress, one hard boiled egg and mayonnaise sauce.

Method.—Arrange some well washed and dried lettuce on a dish in a ring leaving the center free. Divide the cod or haddock into small flakes and place in the center of the lettuce. Sprinkle the egg over the top and pour the mayonnaise over all just before sending to table.

Banana Pudding.

Cut an angel cake in two parts, slice four bananas an hour before using and sprinkle them with sugar, then whip one pint of cream. Spread one-third of the whipped cream on the cake, then put on this a few slices of banana, now another third of the cream. Place the other half of the cake on top of this and put the remaining portions of cream and bananas on the cake.

Every Household.

The dinner's burned, and hear him rave As loudly as he can. Who is this grumbler that we have? Why, that is Everyman.

The lady sheds some silent tears, Bemoans her place in life. Who is the lady? It appears That that is Everywife.

The other lady dons her hat With cold and sudden look. And then we know right off the bat That she is Everycook.

Cause of the Trouble.

Mrs. Nupler—Are the Bridelums happy with each other? Mrs. Alters—I haven't heard them say, but I notice they never speak to Mrs. Lovitt any more. You know, she is the lady who introduced them.—Lippincott's Magazine.

Take the Cash and Let the Credit Go.

The knot was tied, the pair were wed, And then the smiling bridegroom said Unto the preacher, "Shall I pay To you the usual fee today, Or would you have me wait a year And give you then a hundred clear If I should find the marriage state As happy as I estimate?" The preacher lost no time in thought, To his reply no study brought. There were no wrinkles on his brow, Said he, "I'll take three dollars now." —Ladies' Home Journal.

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