

The Robin.
Delightfully in balmy morn,
When dawn proclaims the coming day,
When softly waves the infant corn,
The robin sings his joyful lay;
And this is what he seems to say:
"Awake! Awake!
The dawn is on the lake;
Awake!"

When slowly fades the starry night,
And ruddy glows the orient,
Low in the east the orb of light
Sends forth its beams magnificent
And sings the robin eloquent:
"Awake! Awake!
The sun beams o'er the lake;
Awake!"

The brooklet wanders in the vale,
And in the meadow hums the bee,
The squirrel skips along the rail,
On swaying bough, high in the tree,
The robin sings and trills with glee:
"Be glad! Be glad!
'Tis useless to be sad;
Be glad!"

And when the summer's sun is low,
When shadows gather in the glen,
When cool the evening zephyrs blow,
When sparrows chat, when chirps the wren,
The robin's song is heard again:
"Good night! Good night!
And may your dreams be light;
Good night!"
—William G. Kemper, in Chicago Record.

An Orange Skin Doll.
A very fascinating doll may be
scraped out of a large and a small
orange with a penknife.

The small orange is to be his head.
With the penknife carefully take out
part of the peel so as to form eyes,
nose and mouth. Make the eyes
small and the nose flat and broad and
be sure to give the doll a good big
mouth. If you like, you can turn the
peel back a little for lips, or you can
take it all out and leave only an open
space and some teeth.

Turn up a little of the peel on each
side of the head, and the little man
will have a very good pair of ears.

Now take the large orange and di-
vide it into two parts. You can
separate an orange so that the juice
will not run by cutting the peel first
and then tearing the inside apart.
Take all the pulp out of one-half and
turn the peel up neatly all round to
make a stylish little hat. As the doll
is bald, you must excuse his wearing
a hat in the house.

Now turn the other half of the large
orange on its flat side to form the
body. Cut off a slice from the upper
part of the body, also from the lower
part of the head, so that the head may
rest on the body, or they might be
joined together by running a piece of
wire from the head into the body.

You can take out some of the white
lining in the hat to make a "com-
forter" or scarf for him to wear around
his neck. The orange is now ready
for play, and he will look very cheer-
ful and happy.—Treaton (N. J.)
American.

Animal Homes in India.

A Calcutta newspaper, just received,
contains an interesting account of the
workhouse or asylum for aged and in-
firm beasts and birds, which was es-
tablished some thirteen years ago by
a society of influential Hindus. It is
near the Sodapur Station, about ten
miles from Calcutta, and is under the
control of a manager, with a staff of
eighty servants and an experienced
veterinary surgeon. In this place at
present there are 979 animal paupers
—129 bulis, 307 cows, 171 calves, 72
horses, 14 water buffaloes, 63 sheep,
15 goats, 141 pigeons, 44 cocks and
hens, four cats, three monkeys and
five dogs. The asylum is described
as being systematically and mercifully
managed. The cows have especially
a good time of it, inasmuch as, on
festal occasions, natives go from far
and near to decorate and worship them.

The mysterious lower world of animal
life is regarded in India with more
reverence and kindness than among
Christian people. The one great fact
of abstinence from flesh food produces
an extraordinary effect among Hindu
communities.

A newly arrived European walking
in Poona or Baroda or Nassick, or any
such Brahmanic capital, would mark
with wonder how the lower creatures
have understood and acted upon this
tacit compact of peace. In the densest
portions of the towns the monkeys sit
and chatter on the roof ridges, the
striped squirrels race up and down
the shop poles, the green parrots fly
screaming about the streets, the doves
perch and coo and nest everywhere,
the flying foxes hang over the most
frequented wells and tanks, the mon-
goose scurries in and out of the garden
gates, the kites and crows fre-
quent the market places, jungle doves
and birds of all sorts forage boldly for
food, and at night even the jackals
steal impudently down into the subur-
bs.—New York Mail and Express.

Simple Ways of Fire-Making.

The boy or girl brought up in
familiarity with safety matches, elec-
tric lighting, etc., will smile the smile
of superiority when he reads in St.
Nicholas, H. L. Jerome's description
of the methods our ancestors em-
ployed for lighting a fire, and that
many of our uncivilized contemporaries
still employ.

Fire-making by sawing, he says,
was perhaps suggested to the Malays
by nature. It is said that jungle fires
are often started by the rubbing of
the bamboo stocks together in high
wind storms. "The creaking of the
bamboo is indescribable; the noise of
the rasping and grinding of the horny
stems is almost unendurable" during
these storms, say travelers.

However the method may have been
suggested to them, it is a very simple
one. A piece of bamboo having a
sharp edge rubbed across a rounded
piece in which a notch has been cut.
The Malay saws across until the hol-
low convex piece is pierced. The
heated particles fall below and ignite.
Some Malays "have improved on this
by striking a piece of china, tinder
being held with it, against the outside
of a piece of bamboo, the silicious
coating of the latter yielding a spark,

like flint," but the sawing knife is
more commonly used. Sand is some-
times added to increase the friction.
In some places, when the particles fall
they are gattered in a dry leaf and
swung around the head until the leaf
blazes.

The plowing method seems to have
sprung wholly from the Pacific Is-
landers. It is closely connected with
the sawing method. A soft, corky bit
of wood is picked up near by, and a
small, pointed stick of hard wood is
found. Kneeling on the hearth or
soft stick, the man holds the pencil-
like plow between his clasped hands,
somewhat as one takes a pen, and
forces it forward at an angle of about
forty degrees, slowly at first and then
with increasing rapidity until the
wood is ground off and forms in a
small heap at the end of the groove he
has so made. The groove is about
six inches long. Mr. Darwin found it
difficult to make fire in this way, but
at last succeeded. The Samoan can
get fire in forty seconds, and some can
make the wood burst into flame by
this method.

The fourth method of obtaining fire
—that of "striking" a light—is one
familiar, in a degree, to all. Before
steel was obtainable flint and pyrites
were used. Eskimos of the Mackenzie
river district use a fire-set composed
of a tinder-pocket, which contains
tinder made of down from the willow
catkins mixed with charcoal, or soaked
in gunpowder and water, a rough bar
of flint, and a half-sphere of pyrites,
evidently a round stone broken in two
for greater convenience.

The tinder-bag is made of reindeer
skin. A little bag hanging from the
larger one contains tinder to use in
case that in the larger one becomes
accidentally useless; but the little
bag also acts as a toggle. It is passed
under the belt when the tinder-bag
is carried by the squaw, much as our
women wear their chateleine-bags.
The cover of the bag is an oblong pad
stuffed with deer hair. This pad is
held on the forefinger under the py-
rites to protect the band when a spark
is being struck off into the tinder in
the bag.

With the Iron Age came the use of
the flint and steel, and the most an-
cient specimens of these fire-working
tools are so nearly like those found in
many an old garret today that de-
scription seems unnecessary.

The Chinese strike-a-lights show a
very ingenious way of combining the
steel with the pouch in which to carry
the flint and tinder. In Tibet the
pouches are often elaborately trimmed
with incrustated silver set with costly
jewels. The Japanese still use flint
and steel. Their tinder-boxes have
two compartments. The smaller one
is for the tinder and has a damper.
The larger one is for the flint and
steel. They mount the steel in wood.

Our North American Indians were
slow to acknowledge civilized arts and
methods as superior to their own; but
fire-making with flint and steel ap-
pealed to them at once, and was
promptly adopted. Bu-ekin pouches
were made in which to carry the flint
and steel, and hung from the belt be-
side the tomahawk. They have many
curious beliefs concerning fire and its
origin. The Alaskan Indians will tell
you that "Yeti," the Great Raven,
who created man and gave him all
blessings, after obtaining light and
fresh water, stole a burning brand
from a fire island (volcano) in the sea
and started back to earth holding it in
his beak. But the journey was so
long that the brand burned shorter
and shorter. Swiftly and more swiftly
Yeti plied his magic wings; but the
brand burned his bill and then dropped
to the ground and scattered in all
directions. And because the divine
fire, dropped from Yeti's beak, en-
tered into every rock and every dry
bit of wood lying on the surface of the
earth, they say one can always call
fire out of the rocks by striking them
with steel, or out of wood by rubbing
it with other wood.

This is the Alaskan explanation of
the mystery known to us as fire-
making.

Caught by a Claw.

In the South Pacific is found a giant
clam-like fish with huge ribs, called
the tridacna. So solid are the shells
that they can almost cut a man's
hand off, crushing the bones, and as
the tridacna has the habit of lying
with its valves partly open, as though
to trap some unwary traveler, it has
earned an unsavory reputation and is
considered an animal to be avoided
unless means are at hand to render it
harmless.

Not long ago an American was in
swimming, when the edges of the
shell of a tridacna closed on his foot.
There was apparently no possible
chance to escape. He had about de-
termined upon a terrible alternative
—to cut off his foot to save his life,
when the shell visibly relaxed its
hold and, with a quick jerk, he pulled
out the maimed and helpless member
and turned in shore.—Chicago Journal.

Very Upsetting.

There is a new office building down
town which might be advertised as
furnishing all the comforts of home
and some of the amusements of the
circus. The ceilings of its broad cor-
ridors are made of large mirrors and
the pedestrian has the pleasure of see-
ing himself in reflection walking fly-
fashion along the ceiling. It is the
hardest on the employees who scrub
the floors. They have a bucket full
of water upside down above them
all the time. It is useless to try to
pass through that hall without look-
ing up. In some respects it is as
good as a trip to sea. Possibly ten-
ants in that building will learn to
walk on their hands, and then at
least they will be feet down on the
ceiling and ready for any penalty the
laws of gravity may inflict.—New York
Commercial Advertiser.

FARM TOPICS

Forcing Young Chickens For Market.
A great many of the young chickens
that are hatched every spring would
bring more money to their owners if
forced for broilers than if allowed to
come to maturity. The secret of forc-
ing is to give food that is cooked and
that is easily digested. Steamed oat-
meal is excellent for them, followed a
little later on with boiled wheat. Some
meat food should be given them occa-
sionally, together with crushed bone
to help grind the food in their gizzards.
This forcing process would not
answer for fowls that are to be
kept, but it will put a great amount of
tender flesh on young chickens, that,
considering the short time it is done,
may be as profitable as the eggs from
a hen kept until she is old enough to lay.

The Family Asparagus Bed.

Asparagus is one of the most deli-
cious as well as the most healthful of
vegetables and should have a place in
every garden, large or small. It is
very tenacious of life and will stand
almost any amount of neglect, but at
the same time there is nothing which
responds so readily to good culture.
When a bed is once started it is good
for a lifetime. In fact it will not come
into full usefulness until it is five or
six years old. This should be remem-
bered when selecting the location. The
bed should be so placed that it will
not interfere with the cultivation of
other crops, but at the same time it
should be in such shape that it can be
given good culture and kept free from
weeds. The most convenient method
for the farm gardener is to set the
plants in long rows so that they can be
worked with the horse.

Rotating Crops For the Garden.

While some kinds of vegetables, as,
for example, the onion, will do well if
not best on the same ground every
year, there are others that are much
more successful if changed about to
different parts of the garden each
year. Cabbage especially ought never
to be grown on ground occupied by
cabbage the previous year. We think
this is true of roots, and even of
sweet corn and potatoes. These have
such different habits of root growth
that when they alternate more of the
soil is permeated by roots, and as
these decay or are removed the soil is
lightened more effectually than it
could be if the same crop were con-
tinuously grown.

One of the best of all rotations for
the garden is to discontinue its use as
a garden for two full years, in the
meantime seeding it with clover and
timothy, the latter sown in the fall,
so as to get enough growth not to be
crowded out by weeds in the spring.
We always advise sowing either wheat
or rye in the fall where an old garden
is to be seeded. The soil is so full of
weed seeds that the grain is needed to
keep them back. Some potash and
phosphate should be sown with the
grain. This will make bright, clean
straw and well filled. The clover
grown on a garden should always be
plowed under, though if there are not
too many weeds, it may be best to cut
the first crop and plow under the second,
sowing crimson clover in the
fall to protect the soil during the winter.
There will usually be few weeds
after the land has been two years in
clover, and the soil will respond to
any kind of manure after this clover
rotation that it would before.—Ameri-
can Cultivator.

Mottled Butter.

Perhaps every one who has made
butter has been troubled with this at
some time. The cause of the mottled
condition which is frequently seen in
butter is a disputed one, yet it is sim-
ple enough after all.

As we know, salt affects the color of
butter; takes on a deeper hue when it
has been salted a few hours. Take a
lot of butter from the churn in a mass,
salt it in streaks by cutting down
through it with the ladle and scatter-
ing salt freely where the ladle went,
let it stand half a day before working
and you will see a good illustration of
mottled butter. In a few words the
explanation is this: Mottled butter is
caused by uneven distribution of salt,
nothing more or less.

To avoid this the following plan is
an excellent one, and one which is fol-
lowed by many butter makers to-day:
Leave the butter in granules, wash
with water cold enough to prevent ad-
hesion, drain and salt while still in
the churn, then revolve the churn or tip
from side to side until the butter glob-
ules mass somewhat and the salt is
evenly distributed. By tipping the
churn one way, then the other, the salt
may be very evenly sprinkled on, or
a wooden rod of suitable size may be
used to stir it up, adding but a por-
tion of the salt at a time.

The salt melts or dissolves the mo-
ment it touches the grains of butter
and each grain is instantly coated with
brine. Then when the butter has
drained a few minutes remove it to the
worker, press until moderately dry and
pass away. No further working is
necessary, and there will be no trace
of streaks or a mottled condition to be
found.

Salting in the churn is sure to be a
favorite method with those who try it.
The amount of butter can be very
closely estimated as the amount from
a given quantity of cream does not
vary very materially from time to time.
Nor is it essential to weigh out the salt
each time. Measure out a pound of
salt, usually a full pint of salt will
weigh a pound, and it is more quickly
measured than weighed each time.

Some adhere very tenaciously to the
old way of twice working their butter,
but once is a great plenty. If the salt
is evenly distributed and the excess of
moisture pressed out, that is sufficient,
and can as well be done at one opera-
tion as at two.—Southern Farmer.

SCIENTIFIC AND INDUSTRIAL.

Professor J. E. Wolff, of Harvard
University, has recently discovered in
the zinc mines at Franklin Furnace,
N. J., a valuable new mineral, con-
taining from twenty-two to twenty-
four per cent. of zinc. It is thought
that the discovery may prove of con-
siderable importance. From the name
of the township, Hardyston, in which
it was first recognized, Professor
Wolff has called the new mineral
"hardystonite."

In the manufacture of artificial
ivory, two parts of caoutchouc are dis-
solved in thirty-six parts of chloro-
form, and the solution is saturated
with pure gaseous ammonia. The
chloroform is then distilled off at a
temperature of eighty-five degrees,
centigrade. The residue is mixed
with phosphate of lime or carbonate
of zinc, pressed into molds and dried.
When phosphate of lime is used the
product possesses to a considerable
degree the nature and composition of
ivory.

The danger of contamination of
wells by sewerage has often been
spoken of, and a striking confirma-
tion of it was offered when the water
works machinery of a Maryland town
of three hundred inhabitants broke
down. For one day water from an old
well was used. Ten days later there
was an outbreak of inflammatory in-
testinal disorders, and three cases of
typhoid fever resulted. The water
was tested and found to contain not
less than 4100 bacilli in one cubic
centimeter, which is, of course, equiv-
alent to about fifteen drops. The
regular water supply contained eighty
bacilli to a centimeter, which cannot
be considered very satisfactory.

The use of smokeless powder has
its disadvantages, especially the in-
creased wear of the gun. It is rather
a grave inconvenience, for in time of
peace soldiers have to practice firing,
and their guns are the worse for it.
Professor W. C. Roberts-Austin, C.
B., has recently presented photog-
raphs to the Iron and Steel Institute
of Great Britain which demonstrate
the ruin of rifled ordnance by cordite,
melinite and other smokeless powders.
A quick-firing gun suffered from
cordite after five shots, although the
steel was of the usual quality and the
tube had been tempered in oil. M.
Meriel, a French writer, thinks that if
the sudden elevation of temperature
followed by cooling on firing a shot
could be avoided it would help the
matter.

The idea that the sea contains a ma-
terial capable of being wrought into
the form and characteristics of silk
has commonly been treated as a myth.
But, according to the American Silk
Journal, the shellfish known as the
pirma, found in the Mediterranean,
has the power of secreting a viscid
silk which, in Sicily, is sometimes
made into a handsome fabric. The
silk matter is ejected by the shell-
fish, in the first instance, for the pur-
pose of attaching itself to the rocks,
possessing the unique capacity, as it
does, of guiding the delicate filaments
to the proper place and there gluing
them fast, reproducing them also if
they are cut away. This substance,
when gathered, is washed in soap and
water, dried, straightened and carded,
one pound of the coarse filament
yielding about three ounces of fine
thread, which, when spun, is of an
attractive golden brown color. There
is also said to be, in the Royal Berlin
Museum, a pair of golden brown silk
gloves made of byssus silk, a material
obtained from the small silky tufts
protruding from the byssus shell;
this fibre is silky, and changes in
color from greenish yellow to dark
brown, the single threads being two
to three inches long.

Pithe Astronomy.

The Pithe Indian myth of the sun,
moon and stars is as crudely anthro-
pomorphic as can be found in any
savage belief. The moon is the sun's
wife. The stars are his children.
When he appears the children skee-
daddle—as they say in the States.
They live in terror of him. He eats
them—when he can catch them. His
stomach—the only part of him one can
see—is stuffed with stars. When he
goes to bed, the children emerge
again from their hiding places in the
blue. The moon is fond of her chil-
dren, who smile as she moves among
them. Every month she goes into
mourning, because her cannibal hus-
band has eaten one of them. The
Pithe Indians account for the appear-
ance of a comet by stating that the
sun often snaps at one of the stars,
his children, and does not get hold of
it—he only tears a piece out—and the
star, getting wild with pain, goes fly-
ing across the sky with a great spout
of blood flowing from it. It is then
very much afraid, and as it flies it
always keeps its head turned to watch
the sun, its father, and never turns its
face away from him until it is far out
of his reach.—London Daily News.

He Amazed the Boys.

An English clergyman was called
suddenly to preach before the stu-
dents of a well-known college. He
hurriedly chose out of his "barrel" a
sermon, and without reading it went
to the college chapel, the congrega-
tion of which was wholly composed
of male students. He got along
famously until near the close, when
he amazed the boys by begin-
ning his peroration thus: "And now
a word in conclusion to you who are
mothers."

Cast Her Maiden Vote at the Age of 103.

"Aunt" Deborah D. King, aged 103
years, and living in Young Hickory,
Ohio, walked several blocks the other
day to cast her first vote for school di-
rector. She enjoyed the experience
greatly and promised to vote again
next year.—Cleveland Plain Dealer.

KEYSTONE STATE NEWS CONDENSED

CUT THEIR HAIR.

**A Man With Shears Runs Amuck Among a
Number of School Girls Who Were
Watching a Circus Parade.**
While the Walter Main circus was
in Erie a few days ago a hairy thief
ran amuck among the school girls who
had howling locks. One child, Minnie
Sauter, aged 10 years, and who pos-
sessed golden hair two feet long, was
caught and held while the thief cut her
hair close off the head. Another girl,
Mary Shaddock, possessed a wealth
of long, black, curly hair, was shorn
in the crowd. There were several
other instances, but they were all
small girls.

The following pensions were issued
last week: Wm. Douglas Altoona \$4;
Eugene R. Danville, \$5; Wm. W. Pet-
ters, Pittsburg, \$5; Thos. B. Boyd,
Ramey, \$5; Jas. Myers, Ebensburg, \$5;
Tilton C. Reynolds, Reynoldsville, \$3;
John D. Humphrey, Corry, \$12; Davis
E. Evans, Kane, \$10; Jos. P. McCoy,
Greene City, \$12; David S. Louden, Mil-
ltown, \$10; Henry F. Thrasher,
Star Junction, \$5; Peters S. Dugan,
Hoboken, \$6; Daniel Kennedy, Spring
Mills, \$12; Agnes Conaway, Allegheny,
\$5; Henrietta Magee, Biney, \$12;
Bridget Kelly, Eldred, \$5; Ann Jane
Maurer, Johnstown, \$5; Catherine Mil-
ler, mother, Allen, \$12; Jesse Pardoe,
Guzs Mills, \$6; James Agnew, Mil-
burg, \$6 to \$17; Jeremiah Mumpher, Tip-
ton, \$6 to \$17; Isaac G. Pollard, Butler,
\$8 to \$10; James Ferguson, Indiana, \$5
to \$5; James H. Hill, Freeport, \$8 to
\$12; Frank L. Wheaton, Potter Brook-
dale, \$17; Daniel Heman, Towanda,
\$16 to \$20; Francis Wartenbauer, Cos-
cars Mills, \$5 to \$5; Reissus-Samuel
Carson, Altoona, \$12; Benjamin Frank-
lin Shearer, Vandergrift, \$12; Philip
Cornelius Gillespie, Jeanette, \$12; Philip
Emmert, dead, Sewickley, \$12; William
Eme, \$10 to \$12; Andrew A. Brown,
Klees Mills, Jefferson, \$8 to \$10; George
Frederick, Athens, Bradford, \$5 to \$10;
Alexander Fantlinger, Laughlinstown,
\$10 to \$12; Erwin Peth, Bradenville,
Westmoreland, \$5 to \$5; Rosanna Em-
mert, Sewickley, \$5; Adaline Ashcraft,
Eugene R. Bradford, \$12; Louis Stei-
nstein, Allegheny, \$5; Margaret S. Stel-
croft, Indiana, \$5; Robert S. Stetzel,
Mechanicsburg, \$5; James McCartney,
Beaver Falls, \$5; William H. Gray,
Shamberg, \$5; Benjamin Bell, Temp-
le, \$10; Alfred Schrecongost, Green-
dale, \$10; George Fry, Scotland, \$5;
James Harrison, McPherson, \$12;
Hesekiah Burchley, Jenner, \$5; Franz
Meier, Soldiers Home, Erie, \$10; Ruth
H. McLean, Bentleyville, \$5; Rebecca
Roe, Lykens, \$5; Margaret Blüchener,
Pittsburg, \$5.

George E. Shiffer, former paying tel-
ler of the First National bank of Le-
banon, Pa., who was a fugitive from
justice and who surrendered himself,
was brought before Judge McPherson
in the United States district court and
pleaded guilty to embezzlement of
funds of the bank. The judge sen-
tenced Schiffer to an imprisonment of
five months in the Eastern penitentiary.
Returning from a mandolin club fes-
tival near Paxinos the other day, a
number of farmers from Stonington
and Irish Valley engaged in a desper-
ate fight. Elmer Haas, of Stonington,
was stabbed six times by Amos Bitchie,
of Irish Valley. Bitchie escaped. Most
of the wounds of his victim are in the
back and his recovery is hopeless.
Haas is 22 years old.

William Mackaye, aged 17 years, was
killed by lightning at Brookville the
other afternoon during a terrific storm.
The boy had sought shelter in an out-
house during the storm and the build-
ing was struck. The storm did great
damage, uprooting trees, unroofing
buildings and breaking telegraph and
telephone wires.

F. H. Buhl, former owner of the
Sharon Iron works and Buhl steel mill,
will donate money to erect a \$25,000
public receiving vault, with a chapel
for the dead, in Oakwood cemetery.
The vault is to be built of white mar-
ble and granite and will be one of the
best mausoleums in Western Penn-
sylvania.

Amos McDonald, 5 years old, a car-
penter of Turtle Creek, near Pitts-
burg, who was injured in a runaway
accident at Willock station, on the
Baltimore and Ohio railroad, Wednes-
day, died Sunday at the West Penn
hospital from his injuries. Mr. Mc-
Donald was a widower.

E. F. Bogert, of Wilkesbarre, who
was arrested and suspended as post-
master recently, charged with tamper-
ing with the mails, was arrested Wed-
nesday near Lancaster a few days ago
on the charge of embezzling \$2,500 Gov-
ernment money, which he had deposi-
ted in a bank.

During the windstorm at Beaver
a few days ago four young men skated
in the grandstand of the fair
grounds, when the whole structure fell
in with a crash. Peter Maginnis, one
of the men, had his right leg broken,
but the rest were uninjured.

Charles H. Suppes, Sr., of John-
stown, has disposed of his ice-plant to
the Messers, William K. and Evan Du-
pont, the deal involving \$100,000. Mr.
Suppes has been in the ice business 30
years. It is understood that the new
owners will enlarge the plant.

"Oh," replied Turner, "it's paint you
are looking for. I thought it was pic-
tures." Here, producing a half-used tube of
color, "I'll let you have that cheap;
make your own terms," and turning
his back on the astonished patron, he
went on painting.

The body of Henry Hasselbach,
aged 60 years, who was missing
from his home in Union City since
last Wednesday, was found in French
creek Saturday. Hasselbach was un-
doubtedly a suicide.

Scot Burkholder, aged 20 years, com-
mitted suicide at Green village near
Chambersburg, by cutting his throat.
He had confessed to stealing \$25, and
remorse took possession of him.

Mrs. Margaret Linton, aged 109 years,
died at her home in Drumore township
near Lancaster a few days ago. She
resided all her life within two miles of
the place of her death.

Dr. O. A. Moreland, widely known in
Mercer and Crawford counties, aged 42
years, was found dead in his office at
Jamestown last week.

Gov. Stone has fixed Thursday, June
29, as the date for the execution of Jo-
seph Hollinger, the Dauphin county
wife murderer.

John Alexander Field fell dead in his
residence in New Castle, a few days
ago as he was getting ready to retire
for the night. He was born in New
Castle 52 years ago.

In the storm which caught Mt.
Pleasant the other day 19 houses of the
Illinois Steel Company at Moorwood
and one belonging to a workman were
blown down.

Dr. J. Myers, of Horstown, was seri-
ously injured by a vicious hog which
attacked him while he was crossing a
field.

Jack Kennedy was killed by the cars
near Wyalsburg, while riding on a
freight train.

THE MARKETS.

PITTSBURGH.

WHEAT—No. 2 red.....	85 00	69
WHEAT—No. 1 new.....	70 00	61
CORN—No. 2 yellow.....	40 41	
No. 2 yellow, shelled.....	38 39	
Mixed ear.....	37 38	
No. 3 white.....	33 34	
RYE—No. 1.....	32 33	
FLOUR—Winter patents.....	4 00	4 10
Fancy straight winter.....	3 50	3 60
Rye flour.....	3 40	3 50
HAY—No. 1 timothy.....	12 00	12 50
Clover, No. 1.....	10 00	10 50
FED—No. 1 white milk.....	16 00	16 50
Brown middlings.....	14 25	14 50
Brn, bulk.....	14 00	14 25
STRAW—Wheat.....	6 50	7 00
Oats—Clover, 60 lbs.....	6 50	7 00
SEEDS—Per lb.....	2 50	3 00
Timothy, prime.....	1 30	1 50

Dairy Products.

BUTTER—Elgin creamery.....	20 00	21
Ohio creamery.....	18	
Fancy country roll.....	14	15
CHEESE—Ohio, new.....	69	10
New York, new.....	20	21

Fruits and Vegetables.

BEANS—Green 7 lb.....	2 00	2 25
POTATOES—Fancy White.....	45	50
CABBAGE—Per lb.....	62	63
ONIONS—per doz.....	65	10

Poultry, Etc.

HENS—per pair.....	85	90
CHICKENS—dressed.....	14	15
TURKEYS—dressed.....	12	13
EGGS—Pa. and Ohio, fresh.....	15	16

BALTIMORE.

FLOUR—No. 2 red.....	3 50	3 99
WHEAT—No. 2 red.....	75	76
CORN—Mixed.....	37	38
OATS.....	33	34
EGGS.....	12	
BUTTER—Ohio creamery.....	18	19

PHILADELPHIA.</