



New York City.—Blouse waists make the favorite models of the season and are worn both for indoor and street costume. This May Manton in-

gowns, trimmed with black velvet, are especially charming.

Jackets Are Short.

Nearly all jackets are short, says Le Bon Ton, although a few, a very few, long coats are seen. The latter are more on the Russian blouse order. Boleros are the thing, but more than anything else one sees the entire dress of heavy cloths or velvets, corsage and skirt to be worn without a jacket, simply furs or short fur capes. These are to be quite the thing for street wear.

Ostrich Feathers in Two Colors.

Ostrich feathers are displayed, showing two colors, as, for instance, brown and green, royal purple and green. A handsome feather is a combination of ostrich and paradise—an extreme novelty and very expensive.

The Latest in Velvets.

Velvets in blues and browns, with a pin dot of white, have a pressed dot the size of a franc piece, which at first gives the effect of a button.

Charming Kimono.

Kimono, or negligees which owe their inspiration to the garment of Japan, have taken a permanent hold in Western favor and are constantly appearing in some new form. The graceful, yet perfectly simple May Manton model shown is among the latest and has much to commend it. The original, from which the drawing was made, is of fine soft flannel, with bands of plain India silk, but all the materials used for gowns of the sort are suitable. Charming ones show plain cotton crepe for the foundation, flowered silk for the bands and count-



BLOUSE WAIST.

duces pleats at the shoulders, that give the fashionable breadth, and sleeves of the latest sort. The model is made of wood brown henrietta, with velvet piped with white and ornamental buttons as trimming, but the design suits almost all reasonable fabrics. The sleeves, with their big puffs at the wrists, are specially worthy of consideration as they lend themselves to remodeling with singular success. The upper portions are not wider than those of last season and are simply shaped to fall over the full puffs.

The blouse is made over a fitted lining that closes at the centre front. On this lining are arranged the plain back and the pleated fronts, that are faced

Household Matters

Keep Tins Dry.

Pans, kettles and cake tins, etc., will last much longer if when washed they are placed before the fire for a few minutes to get quite dry inside before being put away. If left damp they soon become rusty, and in a short time are unfit for use.

Easily-Made Borax Soap.

Borax soap will remove all kinds of spots from floors, carpets, painted woodwork, etc. It is easily made by saving all the bits of soap which accumulate in the household, and boiling these down with a few teaspoonfuls of borax until it becomes a jellylike substance.

The Art of Cooking Pumpkin and Squash.

Cut a ripe winter squash in half lengthwise, take out the seeds, but do not pare. Place the halves in a baking pan with a little water, cover and bake in a moderate oven for an hour and a half. A quarter of an hour before the squash is done remove the cover and with a spoon take out the water in the pan. Sprinkle with plenty of salt and put a generous lump of butter in each half. Return to the oven to brown slightly. Pumpkin cooked in this way is even better than squash. Pumpkin requires long, slow cooking for several hours.

The Salty Salt.

If there is one thing about another that is the cause of genuine mental profanity at this season it is the refusal of that necessary condiment, salt, to part company with the shaker.

Many things have been suggested to remedy the trouble. One hotelkeeper at the shore, where dampness is all ways present, says that baking the salt thoroughly in the oven and then mixing it with one-third the quantity of corn starch, will obviate the difficulty.

Others suggest that the shakers be set in the oven for fifteen minutes every day, but the majority of advice proclaims that the only real way to get around the trouble is to put the shakers away during the dog days and use individual salt cellars.

Nevertheless one plan that has been found thoroughly successful is to bake the salt well and add corn starch as suggested. Then as the shakers are filled add to each one a small half teaspoon of rice.

This keeps it stirred up and prevents lumping; also serves, when violently shaken, to knock and loosen the salt from around the holes in the top.

For the Guest Room.

In other rooms in the house deviations from comfort are permissible, but the guest room must be perfect in its appointments. The following suggestions for fitting up this room are given in a comprehensive article in The Delineator:

The ideal guest room is arranged with an adjoining bath and dressing room, but when plumbing connections are impossible a small room for bathing and dressing should be provided. The floor covering should be chosen from the Persian rugs in deep colors, or matting may be used if the conditions demand it. The wall covering should be a plain or two-toned hanging of some conventional design. For the bed, iron may be enamelled to accord with the scheme of the furnishings, or brass or wood may be chosen, and the bed fittings should be the very best that one's means can afford. The pieces of furniture should comprise a lounge for day use, a bureau, a chiffonier, a night stand, a dressing mirror, a folding screen, an easy chair and foot stool, a slipper chair and rocker, with washing arrangements either stationary or movable. In supplying the necessary small articles of toilet, preference should be given to simple, substantial qualities. Book shelves and a writing desk or table are a necessity, and, of course, they must be provided with fresh volumes and magazines and adequate stationery.



Why Farmers Should Favor.

HE rapidly with which the sentiment in favor of the national aid to the common roads of the country has spread, and the eagerness with which the proposition is welcomed since the introduction of the Brownlow bill in Congress, have not only been highly gratifying to the friends of the measure, but surprising and astonishing to its opponents, writes Colonel J. B. Killebrew. The truth is the great body of the farmers of the land are slow in demanding what they are justly entitled to. Had the same necessity as the want of good roads among farmers existed in relation to the manufacturing, mining or commercial interests of the country, such a necessity would have long since been recognized and met by adequate appropriations from Congress. The tillers of the soil do not work in concert for their own advancement. By the census of 1900 the whole number of people above the age of ten years engaged in gainful occupations in the United States was 29,074,117. Of this number 10,381,765 were engaged in agricultural pursuits. No other specified occupation employs so many. The manufacturing and mechanical pursuits employ 7,085,992 persons; trade and transportation, 4,706,964, and professional service, 1,258,739. And yet the farmers of the country, that contribute more to its permanent prosperity than all other classes combined, have the smallest amount of consideration in the matter of congressional appropriations. In all the history of the past legislation of the country but few efforts have been made to equalize the benefits of congressional appropriations. Until the rural mail routes were established a citizen living in the country rarely received direct benefits from the money expended by the general government, except that for the agricultural department.

The commerce of the county felt the exuberance of fresh and lusty life and vigor from the improvement of the rivers and harbors, but this exuberance would have been vastly increased and half the money appropriated for rivers and harbors been applied in aid of the improvement and maintenance of the public roads, the very foundation of commerce.

It must not be imagined that anyone proposes that the government shall enter upon the work of building public highways without the co-operation of the State, county or other political subdivision. The policy of the government should be to help those communities that help themselves; to stimulate action and enterprise rather than to repress it by appropriating money to those communities that do nothing for themselves.—Automobile Topics.

Steel Roadway a Success.
The laying of a track of broad, flat, steel rails on Murray street, between Broadway and Church street, was accomplished the middle of last December, it being thought that Murray street offered the severest testing-ground on account of the heavy trucking through that thoroughfare. The rails have been in use many months, and teamsters driving through Murray street have learned the advantage in using them, and yet the roadway shows few signs of wear.

A glance at the cross-sectional cut will show how the roadbed is prepared for laying the rails. To eighteen by eighteen inch trenches are dug and filled with one and a half inch broken

stone laid over a layer of old paving stones, and top-dressed with three inches of fine gravel. The rails are laid on this and fastened together at their ends with fish plates on the sides and bottom, while three-quarter inch tie rods at intervals keep them parallel and properly spaced. In building a country road, the earth is graded up to the rail on each side and filled in slightly higher in the centre, so as to give the general contour shown in the cross-section.

The rails used in Murray street are forty feet long and one foot wide, with flanges three inches wide on the under side and three-eighth inch wide on the top. The rail is three-eighth inch thick near the flanges, and a trifle thicker in the centre. The slight flange on each side of the top of the rail tends to keep a wagon wheel from running off with any slight side pull, while it can nevertheless easily surmount the flange when the driver wishes to run on or off the track. The rails are laid with the alternate joints on opposite sides, similar to those of a railroad track. The distance from centre to centre is five feet six inches. The weight of the rails is twenty-five pounds to the foot, or 132 tons per mile, and the estimated cost of a mile of track, including laying, is \$4000. On country roads lighter and narrower rails weighing but 100 tons per mile can be used, and, with steel at \$18 per ton, this figure can be cut in half. When once built, a road of this type will last a generation if the earthen part of it is kept in repair at slight expense. Comparative tractive tests have demonstrated that the power required to haul a wagon on a steel roadway is less than one-fourth that needed on the ordinary stone road.—New York Press.

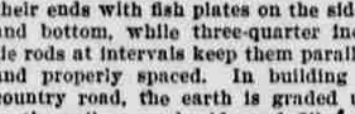
To Light Tunnels.

Phosphorescent tunnels and stations are now suggested for insuring public safety in the Paris tube. A company has offered to paint luminous bands on the walls, on exit doors, etc., which would obviate all danger from the sudden extinguishing of the electric, petroleum or other lamps in case of fire or any other accident. The phosphorescence is produced by a coating of calcium monosulphide, obtained by mixing sulphur and oyster shells, or calcined cuttlefish bones, and therefore costing very little. Besides lighting tunnels and stations sufficiently for emergencies, the phosphorescent paint could be used for inscriptions by engraving the latter on glass and filling the lines of the letters with the calcium monosulphide. Thus indications as "This way out," would become luminous in the event of failure of the ordinary lights. The paint remains phosphorescent for a considerable time as oxidation, transforming the substance into non-luminous sulphate of lime, only sets in very gradually.—Pittsburg Press.

Sorrows Like Clouds.

Sorrows are often like clouds, which though black when they are passing over us, when they are past become as if they were the garments of God thrown off in purple and gold along the sky. If each man had the spirit of self-surrender, the spirit of the cross, it would not matter to him whether he were doing the work of the mainspring or one of the inferior parts. It is his duty to try to be himself, simply try to do his own duty.

Peter Perren, the guide who took the first party of tourists up the Matterhorn, is still alive. He has made the ascent forty-one times since.



CROSS SECTION OF STEEL ROADWAY.

stone laid over a layer of old paving stones, and top-dressed with three inches of fine gravel. The rails are laid on this and fastened together at their ends with fish plates on the sides and bottom, while three-quarter inch tie rods at intervals keep them parallel and properly spaced. In building a country road, the earth is graded up to the rail on each side and filled in slightly higher in the centre, so as to give the general contour shown in the cross-section.

The rails used in Murray street are forty feet long and one foot wide, with flanges three inches wide on the under side and three-eighth inch wide on the top. The rail is three-eighth inch thick near the flanges, and a trifle thicker in the centre. The slight flange on each side of the top of the rail tends to keep a wagon wheel from running off with any slight side pull, while it can nevertheless easily surmount the flange when the driver wishes to run on or off the track. The rails are laid with the alternate joints on opposite sides, similar to those of a railroad track. The distance from centre to centre is five feet six inches. The weight of the rails is twenty-five pounds to the foot, or 132 tons per mile, and the estimated cost of a mile of track, including laying, is \$4000. On country roads lighter and narrower rails weighing but 100 tons per mile can be used, and, with steel at \$18 per ton, this figure can be cut in half. When once built, a road of this type will last a generation if the earthen part of it is kept in repair at slight expense. Comparative tractive tests have demonstrated that the power required to haul a wagon on a steel roadway is less than one-fourth that needed on the ordinary stone road.—New York Press.

Kansas City, Mo., alone has \$50,000,000 invested in Mexico.

OZARK MOUNTAINS.

Said to be the Most Ancient of Hills on All Mother Earth.

Men are speaking in wondering words of Jura, of the grandeur of Everest, of the awe inspiring canons of the West, of the Andes and the Alps; but no man has ever looked upon a scene more incite to thought and profound meditative imagination than the rugged hills of the lower Ozarks. He who climbs the Jura stands upon a peak of the modern world, but the man who stands upon the highlands of Ozark County looks upon land so old that the brain becomes weary in attempting to measure its age, though measurement be made in epochs—not in thousands of years.

The Himalaya Mountains have, during some thousands or millions of years, poured their deposits into that body of water which we know as the China Sea, and by filling the basin of that sea have deposited so much aluminum that the Empire of China, with its untold population, now occupies the space over which the water once flowed unrestrained. Look to your maps and note how large the lowlands of China are; conjecture the depth of the alluvial deposit in these lowlands, and then comprehend, if you can, the ages during which the Himalaya Mountains have been busy filling up the basin of the sea and by wash of the tides and overflow of the rivers building the land of China as we know it to-day.

The brain wearies of the effort. We are incapable of comprehending such almost infinite time, and yet we do know that the mountains of Asia are the youngest mountain ranges on earth, and that the lowlands of China belong to the last days.

We may grasp a suggestion of facts by comparisons sometimes. If the Himalayas are the youngest, the Appalachians, the Nevada, the Circassians, the Caucasus, the great mountain ranges of Australia and Africa had birth. Yet these were not reared suddenly by some continent creating explosion, but slowly, surely, tenderly, as it becomes mother earth to develop her giant children.

Thus, by analysis, we arrive at the age of the Ozarks, yet fail to comprehend, for we cannot measure their ancient height nor picture the stormy tenderly, as it becomes mother earth to develop her giant children.

Coal Experiments.

Some curious tests with coal are now being made at Portsmouth, the object being to ascertain to what extent, if any, it is improved by being kept for a certain time in salt water.

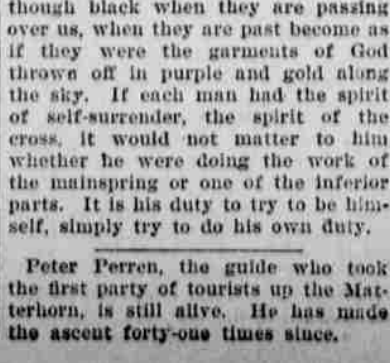
Twenty-one tons of coal taken from the same heap were first divided into three parts, two of which contained ten tons each and one one ton. One of the ten-ton lots was next divided into five parts, each containing two tons, and these after being placed in five perforated boxes were sunk in the sea. The other ten-ton lot is also to be divided into five parts, each containing two tons, but instead of being sunk in the sea, there are to be kept on land and will be covered with tarpaulin. The one-ton lot was burned a few days ago, and a thorough test is now being made of its qualities as shown by combustion.

In twelve months the coal in one of the submerged boxes and also that in one of the boxes which have been kept on land will be burned, and the result will be compared with that which was obtained when the one ton was burned a few days ago. In this way the scientists and the naval authorities of England are confident that some new and important facts can be learned in regard to the qualities of coal.

When in Doubt, Try Serravallo's Pink Pills

They have stood the test of years, and have cured thousands of cases of Nervous Debility, Headache, Dizziness, Indigestion, and all the ailments that result from a weak and impure blood. They are the only pills that purify the blood, and are the only pills that are so easily and so quickly absorbed. They are the only pills that are so effective in curing all the ailments that result from a weak and impure blood. They are the only pills that are so easily and so quickly absorbed. They are the only pills that are so effective in curing all the ailments that result from a weak and impure blood.

When a man too old to marry? For heaven's sake, Chaucery. So he said. Tommy Platt is now the leading lady.



THE JEFFERSON SUPPLY COMPANY

Being the largest distributor of General Merchandise in this vicinity, is always in position to give the best quality of goods. Its aim is not to sell you cheap goods but when quality is considered the price will always be found right.

Its departments are all well filled, and among the specialties handled may be mentioned L. Adler Bros., Rochester, N. Y., Clothing, than which there is none better made; W. L. Douglas Shoe Co., Brockton, Mass.; Shoes; Currier Bros. Co., Rochester, N. Y., Canned Goods; and Pillsbury's Flour.

This is a fair representation of the class of goods it is selling to its customers.

NEWSY CLEANINGS.
The United States now has 3546 millionaires.
Pope Pius X. has ordered spectacles from an optician in Dublin, Ireland.
Seven million persons in the Punjab are being vaccinated against the plague.
Yellow fever cases at Laredo, Texas, so far number 896, with eighty-two deaths.
Fighting the Adirondack fires last spring cost the State of New York some \$65,000.
"Brain fog," according to a special cable dispatch, is becoming a malady of modern life.
Sovereignty has been assumed by United States over the Guantanamo naval station at Cuba.
The Austrian budget for 1904 shows a small estimated surplus, with an expenditure of \$346,954,258.
Poultry culture pays Hungarian farmers ten times as much as any other branch of agriculture.
The suicide rate in the United States has increased in ten years from twelve to seventeen per 100,000 population.
It costs \$10 a week to feed a horse in Pretoria. There is plenty of fertile land in the country, but very little water.
The bequest of \$240,000 for a Masonic orphanage made by William L. Ebling, of Philadelphia, Pa., has been declared illegal.
Kaiser Wilhelm of Germany is impatient under restraint and his physicians have the greatest difficulty in keeping him from overtaxing his voice.
No women in England work underground in the mines, but 3000 work at the pit heads. Three hundred of these are coke burners and patent fuel makers.
A special cable dispatch from Berlin states that Baron Speck von Sternburg has so completely recovered that he will soon return to his post at Washington.

PROMINENT PEOPLE.
John Morley's compensation for writing the biography of Gladstone is said to be \$50,000.
With the recent death of the Duke of Richmond passed away the last of Wellington's aide-de-camp.
Lord Cromer, the real ruler of Egypt, has recently issued a volume of translations from Greek verse.
An obelisk of unpolished gray granite has been placed over Virchow's grave in the old Matthal graveyard, Berlin.
Paul Loubet, son of the French President, lives in the Elysee, where he acts as private secretary to his father.
Professor William H. Brewer, president of the Arctic Club of America, thinks Peary will locate the North Pole next time.
Ex-Senator Pettigrew, of South Dakota, is at the head of a company which has been organized to colonize Boers in Mexico.
Henry Labouchere, editor of London Truth, is a very rich man, but he enjoys few of the ordinary pleasures which are supposed to go with riches.
John G. Carlisle, who was the Treasury chief during Mr. Cleveland's second term, has purchased a residence and fifteen acres of land at Diamond Hill, near Greenwich, Conn.
The Emperor of Japan is fifty-one years old—fifty-two by Japanese reckoning. His reign has witnessed the complete change of Japan from a medieval to a modern nation.
Dr. J. W. Swan, the inventor of the incandescent electric light, has just passed his seventy-fifth birthday. It is a generation since he first exhibited the light that has come into such universal use.
Miss Dorothea Beale, L.L.D., has been for forty-five years the head of Cheltenham College for girls in England, which, with its 900 pupils, is one of the largest as well as one of the oldest institutions of its kind in the world.

ATTORNEY-AT-LAW.
G. M. MADONALD.
Notary Public, real estate agent, Foreign secured, collections made promptly. Office in Synagogue building, Reynoldsville, Pa.
DR. B. E. HOOVER.
REYNOLDSVILLE, PA.
Resident dentist. In the Hooper building, Main street. Gentleness in operating.
DR. L. L. MEANS.
DENTIST.
Office on second floor of First National bank building, Main street.
DR. R. DAVENPORT KING.
DENTIST.
Office on second floor of Reynoldsville Hotel, Main street, Reynoldsville, Pa.
DR. W. A. HENRY.
DENTIST.
Office on second floor of Henry Bros. brick building, Main street.
E. NEFF.
JUSTICE OF THE PEACE
And Real Estate Agent, Reynoldsville, Pa.
SMITH M. MCOREIGHT,
ATTORNEY-AT-LAW.
Notary Public and Real Estate Agent. Collections will receive prompt attention. Office in Frothing's & Beal block, near postoffice, Reynoldsville Pa.

YOUNG'S PLANING MILL

You will find Sash, Doors, Frames and Finish of all kinds, Rough and Dressed Lumber, High Grade Varnishes, Lead and Oil Colors in all shades. And also an overstock of Nails which I will sell cheap.

J. V. YOUNG, Prop.

The LATEST FASHIONS IN GENT'S CLOTHING

The newest, finest, the latest designs, all the most fashionable cuts for the summer season. Call at our shop and see samples of cloth—a complete line—and let us convince you that we are the leaders in our line. Reasonable prices always and satisfaction guaranteed.

Johns & Thompson.

First National Bank OF REYNOLDSVILLE.

Capital \$50,000
Surplus \$25,000

Scott McCalland, President
J. O. King, Vice President
John H. Kaucher, Cashier.

Directors:
Scott McCalland, J. O. King, Daniel Nolan, John H. Goybess, J. H. Kaucher, G. W. Fuller, R. H. Wilson.

Does a general banking business and solicits the accounts of merchants, professional men, farmers, mechanics, miners, lumbermen and others, rendering the most careful attention to the business of all persons. Safe Deposit Boxes for rent.

First National Bank building, Nolan block
Fire Proof Vault.

EVERY WOMAN

Should have a bottle of DR. PEAL'S PENNYROYAL PILLS.

Are prompt, reliable and certain in result. For sale by E. Allen, States.

A Late Design by May Manton.



and turned back to form the narrow revers. The trimming is arranged round the neck at the back, to form points at the front. The sleeves are snug to the elbows, but full above the narrow cuffs. At the neck is a collar that combines the two materials.

The quantity of material required for the medium size is three yards twenty-seven inches wide, one and three-quarter yards forty-four inches wide, or one and one-half yards fifty-two inches wide, with one and three-quarter yards of velvet to make as illustrated.

An Extra Wrap.
Little paletots, made in red, violet or puce cloth, are worn as an extra wrap over cloth gowns, says Le Bon Ton. For dressy wear they are made of white cloth. Stitching and gold buttons are all that is used for trimming. They are a smart little wrap. Of course the bolero effect is predominant in these gowns, and the high, tight-fitting girle is indispensable.

Old-Fashioned Brocades.
Brocades in quaint, old-fashioned designs are much used for evening gowns, trimmed with fine ruchings, says Le Bon Ton. One gown of brocade, on view at a leading modiste's, was made with a Watteau pleat in the back, the front opening over a petticoat of lace.

Crushed Pink Cloth.
For evening wear crushed pink cloth trimmed with lace is very handsome, says Le Bon Ton. Begonia, fuchsia and clematis shades in cloth are used for evening gowns. White cloth and lace

less other suggestions might be made. The kimono is made with fronts and backs and is shaped by means of shoulder, underarm and centre back seams. The sleeves are cut in deep points that are eminently graceful, and both their edges and those of the neck and front are faced to form the bands.

The quantity of material required for the medium size is nine yards twenty-



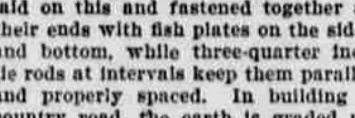
A STRIKING KIMONO.

Saffron Cake or Bread—Two quarts of flour, one tablespoonful of salt, one-half cup of butter, one tablespoonful of nutmeg, one-half cup of lard, one-half package of currants, two cups of yeast, one heaping tablespoonful of saffron, steeped.

Scalloped Eggs—Chop four or five hard boiled eggs quite fine; sprinkle the bottom of a baking dish with fine crumbs; sprinkle in the egg; pour over a little white sauce and a little chopped meat; when all is used cover with buttered crumbs and brown in the oven. Ham, chicken, veal or fish may be used.

West Indian Pepper Pot—To a gallon of water put a gill of cassareep; salt to taste; a small salt bag of Spanish peppers or a dozen large ones, and every kind of fresh meat and fowl, raw. Cut all this meat up, put into a fruit kettle with the water and cassareep, and cook from six to eight hours. Put into a deep dish, and eat while warm, with potatoes.

Spanish Omelet—Beat three eggs until light; add to them three tablespoonfuls of milk, a little salt and pepper; put in a frying pan one teaspoonful of butter; when hot add the egg mixture and let cook slowly until a delicate brown crust forms on the bottom; then add half a cupful of minced ham mixed with a little finely chopped parsley, or onion and green pepper; fold the omelet in half, turn out on a hot platter; sprinkle over chopped parsley.



A STRIKING KIMONO.

Saffron Cake or Bread—Two quarts of flour, one tablespoonful of salt, one-half cup of butter, one tablespoonful of nutmeg, one-half cup of lard, one-half package of currants, two cups of yeast, one heaping tablespoonful of saffron, steeped.

Scalloped Eggs—Chop four or five hard boiled eggs quite fine; sprinkle the bottom of a baking dish with fine crumbs; sprinkle in the egg; pour over a little white sauce and a little chopped meat; when all is used cover with buttered crumbs and brown in the oven. Ham, chicken, veal or fish may be used.

West Indian Pepper Pot—To a gallon of water put a gill of cassareep; salt to taste; a small salt bag of Spanish peppers or a dozen large ones, and every kind of fresh meat and fowl, raw. Cut all this meat up, put into a fruit kettle with the water and cassareep, and cook from six to eight hours. Put into a deep dish, and eat while warm, with potatoes.

Spanish Omelet—Beat three eggs until light; add to them three tablespoonfuls of milk, a little salt and pepper; put in a frying pan one teaspoonful of butter; when hot add the egg mixture and let cook slowly until a delicate brown crust forms on the bottom; then add half a cupful of minced ham mixed with a little finely chopped parsley, or onion and green pepper; fold the omelet in half, turn out on a hot platter; sprinkle over chopped parsley.