

Constantina Ellzabeth Maxwell
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ble and conservative institutlons of ble and conservative institutions oo
learning in Europe, Sha hass been
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the apporel, the hatbor it the pergon
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 a harrb blow to to the sumasage cause.-
New York Prees.
 cannot be truated to the red men
 waterfall will be destroved to to turnathi Dower for a manuracturng plant, the
vegetation of $a$ whole communty will neys of a plant of one company, the
rocks in the heart of the Rock Moun-tradespeopile-otiten because those who

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Earrings have a great vogue on the
other side of the water.
Whng amal trim many ot that hats
tor wear wth tallormades.

 in the same color as the lace.
The haltraround
 A novelty in belts in a handsome
taifored leather one, with chatelains Catiored leather one, with chatelains
of the leathor from whith awings an
envelope of the same kind. The latest lingerile touch is to have
 Fassion authorttes declare that
this season the searate trast must
mateh in some eature the dreese of match in some feature the dress of
which it temporarily forms a part.
 masculline hardiness, which made the
styles of a decasae ago so memorable.
The

 Wrist bands, which are a revival ot
the earry vicorlin beaded bracelet, have been introduced, and there $\begin{aligned} & \text { ise } \\ & \text { taren } \\ & \text { trinet of quite a rovival of these }\end{aligned}$


Spanisish and Rusian mantleen are de
clidelly artistco, but they munt be worn
 bulld-one
gracerull.
The ene


## (19. Smart Frills of Fashion 120

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## Buervege crepe

 ©. NEFFJustice or the peacm RAYMOND E. BROWN, RAYMOND E. BROWN,
$\frac{\text { Brookvilia, PA. }}{\text { G. M. MoDONALD }}$


 robe, tor women long ago learraee ward
a tow
atoments given over to
mystem-




 ter sloeves are those in most general
use, but long ones can be substituted




 good beating and shaking up, to bo
sure no moth is in them asready.
Then wrap a lump of camphor in a wrap each place in each garment; thee and paste together, so that there
no hole or crevice through whloh a
no Scented Plllows. Take your cholece of pinge or laven-
der. You will need one of your wan
(o silp into your trunk for the trip or to silp into your trunk or tere trip or
to uee on the porch, hammock or
couch. When made for the bed they are in Over this is drawn a pretty uttle
white silp of the sort baby pillows.
For couches and out ot doors more serviceable materiala are usod.
For pline pillowa a cover of natural
coled wood brown, ts protty.
Grass gren linen is also suitable Tor the purpose and cool hooking.
The lavender pllow should be
cased in lavender, embroidered cased in lavender, embroldered in a
lighter shade or one of the protty
white cretonnes, covered with gorigs of lavender.
The pllows are not only pleasant to
have plut they have, but they frequently are an ao
tual and in producing refreshlng aleep,
since certain odors are known to have a soothing effect-Boston Post.

BOLLING. \(\begin{aligned} \& Asparagus, 15 to 20 minutes.<br>\& Bass, per pound, 10 minutes.<br>\& Beens, shell, 1 to 2 hourt.\end{aligned}\) Bear, Beans, shell, 1 to 2 ho Beans, string, 2 tours. Beet a la mode, 3 to 4 hours,

Beets, young, 5 to 60 minates.
Beets, winter, 3 to 30 minutee. Bluefigh, per pound, 10 minutes.
Browbread, 3 h hours.
Cabbege, Cabbage, young, 30 to 45 min
Cabbage, winter, 3 hours.
Carrots, 45 to 60 minutes.
Caultower, 55 . Caulifower, 45 to 60 minutes.
Caery, 80 to 45 minuutes. Chlekens, 45 to 60 minutes.
Clams, 3 to 5 minutes.
Cod, per pound, 6 minntes.
Coffee, 3 to 5 minutes. Corn, green, 8 to 5 minutes.
Corned beee, 4 to 5 hours.
Dandelions, 11.2 hours. Eggs, 3 to 5 minutes.
Eggs, hard boiled, 15 to 20 minutes.
Fowl, 2 to 3 hours. Fowl, 2 to 3 hours.
Hallbut, per pound (cubical), 15 mln -
utes. Haddook, per po
Ham, 5 hours.
Homing, 1 to
Lamb, 1 hour
Kat Hominy, 1 to. 2 hours.
Lamb, 1 hour.
Macaront, 20 to 30 minute Oactmean, 1 to 2 hours.
Onions, 30 to 45 minuteg. Oysters, 3 minutes.
Oyster plant, 30 to Pyster plant, 30 to 60 minute
Parsing, 30 to 45 minutes.
Pears, 15 to Pears, 15 to 20 minutes.
Potatoes, 20 to 30 minutes. Potatoes, 20 to 30 mlnutes.

- Boston Post.
Reclpes. White sponge Cakes.-Whites of
ogs, 1 cup of four, 1 cup of sugar, 1
teaspoon baking powder; flavor with teaspoon baking powder; fiavor with
vanilla. Bake in a quick oven.
Muffins Without Eggs.-One quart
of buttermill of buttermilk, a teaspoonful of sod a
dissolved in the milk, a mittle salt, and
flour enough to make a stiff batter. flour enough to make a stift batter.
Drop in hot gem pans and bake in a
quick oven.















| Blueberry Ple with Merinoue-One |  |
| :---: | :---: |
| cup sugar, 1 tablespoon flour, yolks of |  |
| ${ }_{2} \mathbf{2}$ eggs. Beat all together and add |  |
| st and frost with the 2 egg whites, |  |
| eetened and favored. |  |
| Peach Trifie.-Select perfect, fresh peaches, peel and core and cut in quarters; they should be well sugar- |  |
| ed; arrange in a dish with a fow of |  |
| them, then heap with whipped crea | baltimore. |
| Set on ice for at least an hour before | Promit |
| serving. | Wheat-No, 9 rea. |
| String Bean soup.-One pint of ring beans cut in small pleces, boll | Exftor-Oiuio crommery |
| until near done, add 2 cups of silced | PhILADELPHIA. |
| ene then drain, add 1 quart of milkr. | Wh |
| ce of butter size of.an egk, pep. |  |
| per and salt, and glve a good boil and serre hot. |  |
| Rice Omelet-Take a cuptul of cold |  |
| bolled rice, turn over it a cuptul of | NEW YCAK. |
| warm milk, add a tablespoon of melt. | Hour- |
| ed buter, a level teaspoon of salt, a |  |
| the yolks of the eggs left atter mak- | Sutior cremat |
| ling the watte sponge cake. Put |  |
|  | Live stock. |
| let, set the pan in a hot oven. As | Union Stock Yards, PIt |
| goon as cooked through yold it dour ble; turn it out on a hot dish and |  |
| serve at once. | Prima 3000 |
| Green Corn Bouillon.-One pint of | Yair: wion tim |
| cover, 1 pint of milk or cream, 1 tea- | on, iw mono |
| apoon of salt, 1.2 saltspoon of white |  |
| spoon of flour, 1 tablespoon of butter. | ${ }^{\text {Pramm }}$ |
| Boll the pulp in water about 30 minu- |  |
| asout 1 pint of water atter straining. |  |
| Put the corn water on to boll again, cook 15 minutes, add salt, pepper. |  |
| sukar and the bolling millk. Thicken | Yrimo mothar...................... 1809 170 |
| apoon of butter, cook together. Boil |  |
| mlintes and serve at once. |  |

 SMTTH M. MOOREIGET,
 Dr. b.e. Hoover,
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Dr. R. DEVERE KING,
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