



**Wedding Receptions.**

Women do not remove their hats at formal afternoon receptions. Hats should not be worn in the evening. There should be maids in attendance to take care of wraps. The bride does not furnish carriages except for her immediate party. Guests provide their own. The matron of honor and bridesmaid help receive guests, standing next to the parents of the bridegroom. If you take a friend with you, only the most formal introduction is required, and you do not remain to talk with the receiving line. Nothing more than congratulations to the newly married couple are required, except a friendly greeting to their respective parents. If the reception includes a dance and supper, the guests go to the dancing floor immediately they have greeted the receiving line.—New York Telegram.

**Woman to Woman.**

The woman who for any reason cannot get on with women is preparing for herself a lonely old age. She may be beautiful, witty, a favorite with the men, yet there are times when she realizes that in one sense she is a failure. She asks herself whether one of the most tangible forms of success is not to get on with people. And the greater success—as she also begins to observe—is to get on with women. To get on with men is much less distinguished, for the odds are all in her favor. Men are not critical in their attitude toward her, and respond quickly to attention or kindness, seldom questioning the motives underlying either, as members of her own sex are prone to do, says Woman's Life. It seems impossible for a certain class of women to be fair to women; ergo, it is equally impossible for them to get on with other women.

**Widow Pays For Breach of Promise.**

A widow of fifty-four years in London has been ordered to pay a young man of twenty-five years \$500 for breach of promise to be married to him. The young man is Jack Denny Bower, a draper's assistant, who says

be completely covered with it during the period that the tresses are regaining their natural shade.

Times without number I am asked by my correspondents how they can restore color, having changed it by dyes, and my only answer is by massage, brushing and a copious use of oils. The last, perhaps the most important, is manifestly impossible when one's own hair must show, but when false pieces are used the head may be deluged and the oil will not show.

The chief injury done the hair through dyeing or bleaching is the drying of natural oils until the locks starve or become so crisp they break constantly.

Oil is the best method of nourishing, as massage is best to drive it into the pores. Incidentally, massage stimulates circulation. Ordinary tonics—that is, those for ordinary conditions of the scalp—will be inefficient. A combination of sweet almond oil, putting half an ounce of tincture of cantharides to eight ounces of the oil, is helpful. Almond oil is also nourishing.

Either is to be put on every night—that is, literally poured over the scalp. It is impossible that too much oil shall go on. When the head has been wet in this way the whole scalp should be pressed with the finger tips, bending the knuckles to move the scalp over the skull. Each section is to be pressed for three or four minutes in this way, then another rubbing must be given to drive the oil into the pores. After this there must be a thorough brushing, using long bristles that will go through the hair and reach the scalp.

The whole treatment will take at least ten and probably fifteen or twenty minutes at night, and it is not to be thought that all the oil will be absorbed by the scalp in this time. To the contrary, much will remain and the head will not look neat.

Nevertheless, if necessary, it may be tied in a thin bandage for the night. Oil in quantities it must have, and in the morning if more oil can be absorbed it should be applied. The locks are then twisted closely but not

**Meat—Breast of Lamb.**—Cover two breasts of lamb with cold water, bring to the boil and skim. Add a teaspoon of salt, half a dozen peppercorns, a large onion stuck with three cloves, two small carrots, one small white turnip, a sprig of parsley, a stalk of celery and a bay leaf. Simmer for two hours, take out the meat, remove the bones and trim. Rub with butter, sprinkle with seasoned crumbs and brown in the oven. Use the broth for soup.

hat Mrs. Jesusa Agnes Ebsworth, a grandmother, made love to him and even promised to settle a set amount of money on him after their marriage. The two met about three years ago and became friends. Bower alleged that Mrs. Ebsworth wrote him endearing letters and that they visited a hotel in Clifton, where they occupied separate rooms and he was described as Mrs. Ebsworth's nephew. There was testimony that Mrs. Ebsworth paid the bills. Mrs. Ebsworth denied she ever agreed to marry the young man and said that the letters Bower put in evidence were written by her as a joke to the young man. She says that after he proposed marriage to her she ordered him never to speak to her. The jury, however, thought the young man's feelings had been wounded.—New York Press.

**Some Oldtime Sayings.**  
Everybody knows some old sayings which few of us perhaps believe in our hearts. Yet, although we do not believe them, still we are interested in them, and as often as not follow the directions notwithstanding that we may scoff at the results. As, for instance, most people pick up a pin when they see it, but they do not cherish any hope of the action affecting their luck. When our ears burn we say some one is speaking of us; perchance we think we speak truly, probably we do not.

Here, however, are some other old-time sayings given for what they are worth. If you—  
Drop a slice of bread or butter a hungry visitor will come.  
Eat goose on Michaelmas Day, you will have plenty of money throughout the coming year.

Pick an oak apple with a worm in it, you will be rich; with a fly in it, however, poverty must be yours.  
Meet a man with a wooden leg, you may expect a surprise soon.  
Break your apron string, your lover is thinking of you.  
Have an irritation of the right foot, you will walk on strange ground with good results; your left foot having the opposite effect.

Break, says Woman's Life, your needle when sewing a garment, you will live to wear it out.  
See a frog sitting on dry ground in the springtime, you will shed as many tears during the year as will make a pond large enough for it to swim in.

**Bleached Hair.**  
This is pre-eminently the time for women who have been dyeing or bleaching their hair to discontinue the practice, for so much false hair can be worn now that the head can

**Smart Frills of Fashion**

New York City.—No garment is prettier than the over blouse. Just now it is being extensively worn in thin material to match the tailored suit and over any pretty gump or lingerie waist. This one is peculiarly well adapted to such treatment, although it can be utilized for any en-



the gown of foulard or linen, of batiste or lawn, indeed, for any material that is adapted to treatment of this sort. The sleeves are cut in one with it and consequently there is almost no labor involved in the making. This one is made of chiffon cloth with trimming of messaline, but marquisettes are much liked for the transparent blouse, and as already stated the model can be utilized in numberless ways. Trimmed with soutache as shown in the back view it would be exceedingly smart, and if contrasting material is preferred silk of any sort, either plain with a satin finish or figured, can be used as best suits the foundation material. Dotted foulard on plain fabric is fashionable and pretty.

The over blouse is made with front and back portions and there are shoulder and under-arm seams only, so that making means almost no labor and very little time. The trimming portion for the neck, which gives a yoke effect, is applied over the blouse, and the bands are applied over the sleeves.

The quantity of material required for the sixteen year size is three yards twenty-one, twenty-four or thirty-two or one and one-half yards forty-four inches wide, with one-half yard of silk twenty-seven inches wide for trimming.

**Bordered Gingham.**  
One of the newest things is the Scotch gingham in plain color with a striped border. Gray grounds with black and white stripes, green with lavender or lavender with green stripes, pinks and blues with darker stripes and tans blended with soft browns are among the blends. White linen crash with a colored stripe border is one of the practical things among the linens.

**Stamped Waist Patterns.**  
The stamped waist patterns are extremely dainty, and a length of Persian lawn, designed for embroidery in a variety of stitches, such as blind eyelet and heavy satin, includes sufficient floss for working.



A Mode Which is Unusually Popular This Season.

**Colored Slips.**  
Lace-striped dimities made over colored slips or petticoats are quite new. The stripes are sufficiently wide to permit the underneath color to show through. Such dresses need little or no trimming.

**Hats Far Down.**  
The hats are worn far down on the head; they droop at the right, and the proper tilt over that eye is the delicate question.

**Embroidery For Sleeves.**  
To complete the one-piece frock, wide embroidery is brought into use for sleeves and bodice, thus making a perfect garment at less expense than the robe, which is always valued at the high price of exclusive pieces.

**Printed Cottons.**  
Quantily printed cottons in old world designs are being made up into blouses for wear with coat and skirt suits, the plain color of the suit being echoed in slight touches on the blouse, or the blouse material finds its way into cuffs and collar on the coat.

**Initials and Names.**  
When working the first name or initial in script upon kerchiefs or underwear, the French now use the same shade of embroidery floss which they have chosen to introduce upon these dainty lingerie articles. Since it has become a fashion to use coarse linen and cotton threads for the embroidery of fine mulls, these heavy threads are split or separated for the working of initials and names.

**Polka Dots.**  
Polka dots provide ornamentation for a plain lawn shirtwaist and enrich the trousseau of a recent bride. The colored dots form a line down the front box pleat and the pleats on each side. They also run down the top of the sleeve and cover the entire four-inch cuff and the attached high collar. A pleating of the plain white material extends down one side of the front pleat, and this is edged with a narrow line of plain color.



A Lovely Robe.

**Gilt On Linen.**  
On many white linen coat suits gilt buttons are used to carry out the military air. Crochet buttons that are works of art are used sparingly on linen frocks and shirtwaists, and buttons of pleated braid carry out the decorations of many cloth costumes.

**Effective Cotton.**  
Some of the most effective cotton, and cotton and silk volles are, spotted or striped in self-color with satin-finished disks, dots or lines.



Fancy Blouse. Closing Invisibly at the Left of the Front.

**Jewel Framework.**  
The jewel framework is a feature of the newest models in bags, and the decoration ranges from a simple stone set in the centre to a framework incrustured with jewels throughout its entire length.

**Silks For Frocks.**  
Silks of every sort are being used for frocks. Shantung in the thick weaves, moire and foulard, are much in demand.

**THE EPICURE'S CORNER**

**Lobster Salad Sandwich.**  
Remove the meat from two lobsters, and cut all edible parts in small pieces. Have slices of bread cut thin of the size and shape desired, and well buttered. Make a mayonnaise dressing as follows: Two teaspoons mustard, one teaspoonful salt, one tablespoon sugar, two tablespoons melted butter, eight tablespoons milk, five tablespoons vinegar, one well beaten egg. Boll until it thickens. Spread the bread with mayonnaise, and work the rest in with the lobster. Cover a slice with the prepared filling, place another slice on it, and wrap in paraffine paper until needed.—Boston Post.

**Chocolate Fudge.**  
Put two cups sugar, a half cup milk, a quarter cup butter and four squares of chocolate into a saucepan and simmer ten minutes.  
Take from the fire, add one teaspoonful vanilla and stir for five minutes until soft and creamy. Pour in buttered pans.  
To make the plain Vassar fudge, add to two cups white granulated or soft brown sugar, one cupful thick cream. Put this over the fire, and when it gets hot add a quarter cake chocolate, grated or broken in fine pieces. Stir constantly and vigorously. When it reaches the boiling point add a tablespoonful butter, and keep stirring until a little poured on a saucer creams with beating. Take from the fire, beat until cool and pour in buttered tins.—New York Telegram.

**Cream of Tomato Soup.**  
Scrape two young carrots, peel one young turnip and cut into slices, together with a stalk or two of celery, a leek and a small onion. Add a few sprigs of parsley, half a bunch of chives cut in small bits and a clove of garlic, if desired. Cook for an hour in three cups water, then add a quart can of tomatoes. Simmer gently for two hours longer, then strain through a colander. Melt a large tablespoonful butter in a saucepan, stir until rather brown, then add two tablespoonfuls flour. When blended stir in a cupful of the hot soup stock, then turn the thickened mixture back into the soup pot. Cook ten or fifteen minutes, season with a tablespoonful salt, a scant teaspoonful pepper and a teaspoonful sugar. Serve hot with fried or toasted croutons.—Washington Star.

**Southern Beaten Biscuit.**  
Sift together one quart flour, a salt spoonful salt and a half teaspoonful baking powder. Rub into the flour with the tips of the fingers a heaping tablespoonful lard, then add a cup of milk or enough to make a stiff dough, stiffer than for bread. Now, if you follow the old-time method of beating, take a biscuit beater or rolling pin and beat the dough on a block of hard wood until it blisters and pops. It takes a strong arm and a skillful one to beat well. Cut into rounds about the size of a watch (medium size), prick with a fork and bake about thirty minutes in a moderate oven. If you like short cuts in your culinary methods instead of beating try running the dough through a food chopper about six times. This blisters the dough as well as the traditional method of beating and can be done in a tenth of the time.—Washington Star.

**Hints for Housewives.**

Use sour milk and salt to brighten brass candle sticks.  
If your grocer furnishes kerosene which gives a dim light, put a little salt in the bottom of the lamp, then fill with oil and you will be surprised at the result.  
Tie up a piece of yellow beeswax in a rag and when the iron is almost, but not quite hot enough to use, rub it quickly with the wax and then with a coarse cloth.  
By rubbing a fresh lemon thoroughly into a sponge and rinsing in lukewarm water several times it will become as sweet and clean as when new.  
In baking biscuits, have the oven hot at first, but lower the temperature just a little before the biscuits are ready to take out. This will add materially in making the biscuits light.  
Take old pieces of lace curtains, dip in thin starch, lay on place to be mended, iron with quite a hot iron. The starch sticks the piece on and will stay till the curtains are washed again.  
Don't select a large pattern for a small room, for it will be out of proportion and decrease its size. In a place of this kind choose something small and dainty and the charm will be enhanced.  
Don't use a striped paper in a place with a high ceiling. A room of that description should have a figured side wall with a pattern of generous proportions, if the space admits of that treatment. The same advice applies to materials.

**FINANCE AND TRADE REVIEW**

**QUIETNESS PREVAILS IN TRADE**  
Bradstreet's Reports That Advices Vary According to Branches of Industry.

"Trade advices are irregular, varying somewhat with the sections or lines reporting, but with quietness the prevailing feature. In the Northern half of the country unseasonably cool weather has been a bar to expansion in retail trade, which at many cities is classed as disappointing. At these centers reorders are light, and jobbers' operations are consequently restricted. Probably the best reports as to trade comes from the Northwest and the Pacific coast, while the Atlantic coast reports are of current retail trade being unsatisfactory. As the week advanced action by the Government against higher railroad freight rates resulted in rumors of suspensions of improvement work by railroads, some of which were, however, denied. These reports injected an additional element of uncertainty into the industrial situation.

"There is more activity in iron, but largely at the expense of prices. Wool is weak and lower on liquidation of old stocks and unsatisfactory reports from the goods markets. Cotton goods still feel the effects of contrast of high present prices with probably lower future quotations for raw material. The leather and shoe trades are quiet. Bidding is active, but May totals will probably fall behind April.  
Business failures for the week ending with June 2, in the United States, were 160, against 20 last week, 191 in the like week of 1909, 225 in 1908, 155 in 1907 and 162 in 1906. Business failures in Canada for the week number 18, which compares with 15 for last week and 19 in the like week of 1909.

**MARKETS.**

**PITTSBURG.**

Wheat—No. 2 red.....	\$ 73	74
No. 2 yellow, ear.....	72	73
No. 2 yellow, shelled.....	67	68
Mixed ear.....	51	52
No. 2 white.....	50	51
No. 3 white.....	30	31
Flour—Winter patent.....	625	630
Fancy straight winter.....	20 59	21 01
May—No. 1 Timothy.....	17 51	18 00
Cleveland No. 1.....	17 51	18 00
Feed—No. 1 white mid. ton.....	32 00	33 00
Brown middlings.....	27 01	28 00
Bran, hulls.....	23 01	24 00
Swarf—Wheat.....	9 01	9 50
Oat.....	9 01	9 50

**Dairy Products.**

Butter—Elgin creamery.....	\$ 34	35
Ohio creamery.....	35	36
Fancy country roll.....	38	39
Cheese—Ohio, new.....	15	16
New York, new.....	15	16

**Poultry, Etc.**

Hens—per lb.....	\$ 17	19
Chickens—dressed.....	30	32
Eggs—Pa. and Ohio, fresh.....	24	25

**Fruits and Vegetables.**

Potatoes—Fancy white per bu.....	50	73
Cabbage—per 100 lbs.....	12	14 01
Onions—per barrel.....	1 51	2 25

**BALTIMORE.**

Flour—Winter Patent.....	\$ 5 60	5 70
Wheat—No. 2 red.....	1 05	1 11
Corn—Mixed.....	70	71
Eggs.....	32	33
Butter—Ohio creamery.....	35	36

**PHILADELPHIA.**

Flour—Winter Patent.....	\$ 5 50	5 75
Wheat—No. 2 red.....	1 10	1 14
Corn—No. 2 mixed.....	65	66
Oats—No. 2 white.....	46	47
Butter—Creamery.....	35	37
Eggs—Pennsylvania, Grade.....	27	28

**NEW YORK.**

Flour—Patent.....	\$ 5 70	5 80
Wheat—No. 2 red.....	1 30	1 35
Corn—No. 2 white.....	64	65
Oats—No. 2 white.....	46	46
Butter—Creamery.....	35	35
Eggs—State and Pennsylvania.....	25	30

**LIVE STOCK.**

**Union Stock Yards, Pittsburg.**

**CATTLE.**

Extra, 1450 to 1600 pounds.....	8 10	8 50
Prime, 1350 to 1400 pounds.....	7 50	8 00
Good, 1200 to 1300 pounds.....	7 51	7 75
Tidy, 1050 to 1150 pounds.....	7 20	7 40
Fair, 900 to 1100 pounds.....	6 10	6 10
Common, 750 to 900 pounds.....	5 01	5 00
Hulls.....	3 10	4 00
Low.....	2 00	3 00

**HOGS.**

Prime, heavy.....	9 51	9 75
Prime, medium weight.....	9 51	9 75
Best heavy Yorkers.....	9 60	9 85
Light Yorkers.....	9 25	9 50
Pigs.....	9 25	9 70
Roughs.....	8 25	8 75
Stags.....	7 25	7 75

**SHEEP.**

Prime wethers.....	4 80	5 00
Good mixed.....	4 50	4 75
Fair mixed ewes and wethers.....	4 25	4 50
Culls and common.....	2 50	3 50
Spring lambs.....	6 00	6 75

**BUSINESS CARDS.**

**E. NEFF**  
JUSTICE OF THE PEACE,  
Pension Attorney and Real Estate Agent.  
**RAYMOND E. BROWN,**  
ATTORNEY AT LAW,  
BROOKVILLE, PA.

**G. M. McDONALD,**  
ATTORNEY-AT-LAW,  
Real estate agent, patents secured, collections made promptly. Office in Syndicate building, Reynoldsville, Pa.

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Office on second floor of the First National bank building, Main street.

**DR. R. DEVERE KING,**  
DENTIST,  
Office on second floor of the Syndicate building, Main street, Reynoldsville, Pa.

**HENRY PRIESTER**  
UNDERTAKER.  
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