

Her Special Realm

Happy Homes.
Homes would be happier
IF
Married people were as agreeable
as in the days of their courting.
IF
Each tried to be a real support and
comfort to the other.
IF
Household expenses were under and
not over the sum given for them.
IF
Married people remembered they
were married for worse as well as
better.
IF
If people were as polite to each
other in private as they are in public,
and
IF
Husbands and wives did not make
the fatal mistake of drifting into
humdrum monotonies.—*Indianapolis News.*

Unappreciated Thrift.
Benjamin Franklin was fortunate
in possessing a very thrifty wife, but
on one occasion her saving ways
shocked, instead of pleased her husband.
Mrs. Franklin had accumulated
her small savings for a long time
until she was able to give her husband
a fine china cup and silver spoon
for his special use at home, says
Home Notes.
When Benjamin saw these unaccustomed
luxuries, he said reprovingly, "You see
how luxury creeps into families in spite
of principles." And directly the meal was
over he went to his warehouse and wheeled
a barrowful of papers home through the
streets for fear lest the neighbors might
hear of the china cup and say he was
getting above his business.

My Friend.
A married woman rarely makes a
good intimate friend. She is far too
apt to tell "him" everything.
Beware also of a woman who reveals
other people's confidences to you,
including her husband's, no matter
how specious her reasons for so
doing.
She will probably give you away,
too, at the first opportunity. She
can't help it; it is a disease. And the
worst of it is that these naughty babblers
are often so lovable and kind and
caressing and have such sympathetic
ways that they coax our little secrets
out of us almost before we know it.
Really, the only way to keep a
secret is not to let any one guess
that there is a secret to keep.
I can picture the friend I should
most dearly treasure. She has the
art of coming when wanted, and staying
away when I do not happen to
care about visitors; she is loving,
yet never gushing; helpful, but not
obtrusive; ready, but never in the way.
She can praise, says Home Chat,
without flattering, counsel without
"advising," hear everything, and say
nothing. But such a friend would
need to be lived up to, and I have
my doubts as to whether I should
sufficiently rise to the occasion.

Is County Treasurer.
Miss Gertrude Jordan, of Valentine,
Neb., who has just been declared by
the State Supreme court to be entitled
to the office of treasurer of Cherry
county, is the first woman in the
United States to hold a position
of this kind.
The "State of Cherry," as it is
called in Nebraska, is the largest
county in the United States. It is
ninety miles long and seventy miles
wide, and contains 4,000,000 acres.
The northern portion borders on the
Sioux Indian reservation, where 14,000
uncivilized Sioux live a semi-nomadic
life. Cherry is largely a county of
cattle ranches, cowboys, roundups and
ranges. It is in the heart of the "sand
hill" county and there are still
1,000,000 acres of government wild
land within its borders.
It was amid such surroundings and
under such conditions that Miss Jordan
carried on her campaign. For the
most part her mode of travel was
horseback, and during her contest
for the office she travelled more than
nine hundred miles in this manner.
Miss Jordan is twenty-six years of
age and for eight years had been
deputy treasurer for Cherry. Last
year she determined to become a
candidate for the higher position, al-
though she is a Republican and the
office was filled by a Democrat. So
she resigned and sought the nomination.
In the primaries she had two
opponents and when the votes were
counted she had almost as many as
the two combined.
Then came the campaign, and it
was the most interesting contest
Cherry county ever saw. Miss Jordan
was just as likely as not to show
up at a Democratic "blow out", and
she backed her opponent off the plat-
form time after time. Wherever two
or more voters were gathered together
there Miss Jordan was to be found.
She rode over the country time and
again, visited almost every ranch
house, stopped a few minutes at each
bunch of grazing cattle and talked
with the herders and was a visitor at
all the roundups.
At the election she led the ticket
and won without difficulty. But when
she went to take possession of the
office her opponent refused to vacate
for her, alleging that she was not
eligible to the office.
Miss Jordan went into court. Sev-
en judges heard the case in the State

Supreme court. Six of them con-
curred in an opinion favorable to Miss
Jordan. The seventh, dissenting, took
the position that unless the line was
drawn somewhere women would soon
be filling the gubernatorial chair it-
self.—*New York Herald.*

For a Fashionable Meal.

To make a dinner table look attractive
attention must be given to its
decoration. For example, in the middle
of the table there should be a
pot of flowers of cut blossoms, and
radiating from the centre at four cor-
ners, there should be candlesticks,
glass or silver. About the centre may
be laid any large fancy silver spoons
as ornaments, and four small dishes,
glass or silver. In one dish there
should be jelly, in two others, candies
and salted nuts, and pickles in the
fourth. One of these dishes should
be placed between two candlesticks,
only farther from the middle. These
are left throughout the meal, except
that the jelly and pickles are re-
moved when the crumbs are wiped
from the cloth; that is, before dessert
is served.
No more than three forks are put at
one place, nowadays, others being
brought in afterward if extra courses
require them. A fork and spoon are
used with dessert and plates for each
person are arranged before being
brought from the pantry. A small
dolly is put on each desert plate and
on that is the finger bowl, also in a
little plate. The latter should match
the bowl. A second dolly should be
placed between the bowl and its plate.
A fork and spoon should be placed on
each dessert plate, the silver resting
on the margin. The fork should be
on the left and the spoon on the right
side, the handles pointing toward the
person who will use them. When this
plate is set on the table the guest
removes the fork and spoon, putting
one either side of the plate.
She then takes the finger bowl, its
plate and the dolly under and places
them a little to the left in front of the
dessert plate, which is thus left ready
for the sweet when the maid brings it.

When that course is finished the
maid takes off the plates used and
puts the finger bowl plates in their
proper places before each guest. This
serving of dessert plates is the most
complicated part of a dinner for an
inexperienced maid.
Candies are not passed about the
table till the finger bowl plates are
in front of each guest after dessert.
The guest raises the bowl, puts it a
little in front, thus leaving the plate
empty for the candies. If coffee is
served at the table it is brought while
the candies are being eaten.
A serving plate is used at each
plate, which means that the maid,
when she removes a plate used, has a
clean, empty one in her right hand,
which she immediately slips into
place. When plates for the next
course are brought the empty one is
taken up. In this way plates before
persons at the table are never without
a plate.
There is a fad at present for all
dishes brought from the pantry to be
handed first to the hostess to serve
herself instead of the guest of honor.
In these days of complicated and
elaborate dishes it is frequently tactful
to follow this fashion that others may
see how the dish is served. Carving
should be done in the pantry and
neither meat nor vegetable dishes
put on the table.

Fashion Notes.
Braiding remains in favor.
Side jabots still hold their own.
Everything favors the vague of
laces.
Tulle twister in with the hair is
most attractive.
Many of the new frills are made of
colored embroidery.
In millinery, as in dresses, vivid
coloring is the rage.
One sees black velvet streamers
tied under the chin.
The usual madras and light chev-
rons are seen in tailored waists.
The handles of the tailored parasols
are unique in effect and very original.
An airy fashion is the use of tulle
as a trimming for hats or in the hair.
Neck ruching of two contrasting
colors of maline is one of the novel-
ties.
Frill collars vary in width from two
or three to four or even five inches in
width.
Suede gloves are worn for deep
mourning, then glace gloves for the
lighter.
Large round or square chantilly
veils will be used with the big hats or
toques.
The ribbons having the gold em-
bossed effects are popular for making
opera bags.
Not for many years has chantilly
lace had such a success; it is dyed in
every shade.
Very handsome are the cloth of
steel slippers. The ornament is a
tiny steel lace bow.
Everything points to active demand
for linen and pique collars, both em-
bossed and plain.

Frillings in Demand.
"Chantecler" and other frillings
are in great demand to use as side
jabots on waists and gowns or silk or
fine tub goods. They also are in high
favor with mothers who love to have
the little ones daintily dressed.

Ribbon Sashes.
The sash or girdle of ribbons, or
even of silk by the yard, is as much a
fashion for the child as for the grown-
ups.

Fashion Notes

New York City.—Bathing suits al-
ways follow the general trend of fash-
ion and the one that is made with
sleeves and blouse in one is among the
smartest. Here is a model that in-
cludes that feature and which is made
with a skirt that is full enough for
comfort yet falls in the fashionable
straight close lines. The model is
made of natural colored pongee with
trimming of brown, but brilliantine



is a favorite material for bathing
suits, salt water silk is much used and
a great many women like the warmer
flannel and serge, while for trimming
bands of any contrasting material are
appropriate. Dotted foulard is being
used and is liked, braid is correct, and
braiding with soutache is employed
on many of the handsomer suits. The
bloomers accompanying the costume
are close fitting over the hips, conse-
quently mean no bulk, yet they are
loose and comfortable at the knees.
The suit is made with the blouse
and skirt and the bloomers. The
blouse is laid in a tuck over each
shoulder and in the tucks at the back
edges and the skirt is laid in inverted
pleats at front, back and sides, and
these pleats meet over narrow panels.
The two are joined by a belt and the
closing is made invisibly at the back.
A pretty shaped collar finishes the
neck. The bloomers are finished with
hems and elastics at the knees and
under faced at the upper edge.
The quantity of material required
for the medium size (sixteen years)
is seven and one-half yards, twenty-
seven, four and three-quarter yards
forty-four or four and one-half yards
fifty-two inches wide, one and one-
half yards twenty-seven inches wide
for trimming.

The Hat Tilt.
There is danger of a ridiculous ex-
treme in the hat tilt, and there is the
possibility of a most fetching plu-
quancy. A hat must be placed upon
the head before the mirror and ex-
perimented with until the correct ad-
justment becomes second nature; then
one can wear the tilted brim with
the saving grace of knowing that the
best has been made of the new line.

**fon cloth and all materials that are
used for bonnets of the sort are ap-
propriate. If liked the brim could be
of one material and the crown of an-
other.
The bonnet is made with crown and
brim and foundation brim. The brim
is laid in folds but the foundation is
smooth and plain. The crown is gath-
ered at the front edge and joined to
the brim and is shirred at the neck
edge to form a little frill while these
shirings are held by means of a stay.
The quantity of material required
is one and one-half yards twenty-sev-
en, or one yard forty-four inches wide
with three yards of ribbon two inches
wide for rosettes, two and one-half
yards of ribbon six inches wide or one
and one-half yards of chiffon for ties.**

Negligee With Fancy Collar.—To
be made with pointed elbow or long
plain sleeves. The negligee that is
made with a big fancy collar is always
a becoming and attractive one.



Tuck Pleated Blouse.—With elbow
or long sleeves, with Dutch collar or
neck-band. The blouse that is laid
in tucks that are stitched to give a
flat effect is a smart and fashionable
one.

Harmonies.
One of the loveliest gowns I have
seen for some time is a velvet in a
most exquisite soft shade of saxe blue
with more than a hint of mauve in
the high lights, with introductions of
heavy purple silk net almost hidden
beneath embroideries of blue, mauve
and purple, quite impossible to de-
scribe properly in mere words, and a
beautiful jabot of old Flanders point
held by a magnificent buckle of ameth-
yist paste.

Matching Accessories.
With the violet hued suit there
must be a gold chain bag with a tiny
purse of gold fastened to the outside
of the purse. Or, if my lady prefer
to adopt the latest fad in dress, she
will have a bag of violet silk with a
little gold chain for change fastened
to the outside. She can keep her
coin in the tiny little purse while her
vanities are carried in the big silk
wrist bag.

Ornamental Pockets.
Pockets are proving an inexhaustible
mine for displaying trimming of
various kinds. There are the large
square shapes that are ornamented
with braid, embroidery or buttons,
giving the decorative plastron so
much in vogue. Then, again, there
are the pointed shapes that are fre-
quently used when the lines of a
coat are built on the sharp slanting
scheme. Stitched flaps are placed on
the tailored suits of severe cut; even
lace is used on the linen costumes for
ornament rather than for use, for it
must be remembered that the perfec-
tion of line must not be destroyed by
the contents.

Auto or Steamer Bonnet.
Travelling, whether by motor or by
steamer, brings about the necessity
for just such head covering as this.
A bonnet of some sort is really es-
sential both as protection against the
wind and to keep the hair smooth
and tidy. The one illustrated is
charming and attractive and becom-
ing as well as practical, and easily
made withal. In the illustration silk
is the material and the trimming is
rosettes of ribbon, while the ties are
of soft ribbon, but chiffon is often
used for ties and the trimming could
be any preferred one. Pongee, chif-

My Own Meat Pie.
Take as much meat as wanted and
cut up in small squares, cut up some
onions (as many as you like), add pep-
per and salt and plenty of water and
cook till tender, keep plenty of water
in for gravy; when done thicken with
a little cornstarch, put in a pudding
dish and insert a cup or small bowl
in the centre; in the meantime have
plenty of potatoes boiled and mashed
fine and seasoned, drop by spoonfuls
around the cup. Put into a quick oven
and brown all around nicely; before
sending to the table take out the cup
and you will find that your gravy
hasn't all cooked away, there'll be
plenty under the cup. This is a very
nice way to make any kind of a pie,
as the gravy goes under the cup.—
Mrs. Percy Freeman in the Boston
Post.



Timbales of Spinach.
Pick over two quarts of spinach,
wash thoroughly (changing the wa-
ter many times), add salt and let it
boil for ten minutes. Boiling water
may be added when the spinach is set
to cook, or it may be cooked in the
water that clings to it by turning the
spinach frequently. Drain in a col-
ander, pressing out all the water. Chop
very fine. Add half teaspoonful of
salt, half teaspoonful of sugar, half
teaspoonful of white pepper, one-
fourth teaspoonful of grated nutmeg
and the yolks of three eggs. Set over
the fire and stir constantly while the
mixture heats a little. Turn into but-
tered timbale mold (a tiny round of
paper should be set in the bottom of
the mold before it is buttered), set
the molds in a pan of boiling water
and let cook ten minutes. Serve with
rich brown sauce to which three ta-
blespoonfuls of sherry and a table-
spoonful of liquid from a mushroom
have been added.—*Washington Herald.*

Hints.
Use the ordinary tongs that come
with boxes of candy for plucking the
hulls from strawberries.
To cure a sprain take the whites of
eggs with powdered alum, made into
a plaster. A sure specific.
To make silk that has been washed
look like new, put a teaspoon of
methylated spirits to a pint of rinsing
water and iron while damp.
The burnt crust of a loaf of bread
or cake may be much improved by
using a large grater by which the
burnt portion may be easily removed.
In choosing poultry, see that the
beak and claws of the fowl are soft,
not stiff and horny. The bones of
young fowls are soft and easily broken.
Use cold boiled sweet potato for
baiting rat or mouse traps and you
will find it much more effective than
cheese or bacon rind in catching rats
or mice.
Save your celery leaves; put in the
oven to dry until crisp; powder fine;
you will find them very nice to flav-
or soups and dust on pork or beef
when roast.
When a white enamel vessel has be-
come discolored, simply fill the ves-
sel with water and add a teaspoonful
of chloride of lime. Let it boil a
few minutes.
When a cork has fallen inside a
bottle pour enough strong ammonia
into the bottle to float the cork, and
let it stand a few days. The ammonia
will break or eat up the cork so that
it can easily be extracted.
If all housekeepers who have over-
alls to wash will simply soap them
well, then take them on the wash-
board and scrub with the scrubbing
brush, they will find that the dirt
will come out very easily and wash-
ing them will no longer be a dread.
Sponges should be hung where the
fresh air will reach them and where
they will dry thoroughly. If possible
the sponge should be dried in the
bright sunshine and thoroughly
scalded occasionally in soda and wa-
ter.

THE HOUSEKEEPER

Dutch Apple Tart.
Line a pie-pan with pastry. Peel
and halve medium-sized apples, re-
move the cores, and place the halves
in the pan, with the rounded side up.
Spread thickly with brown sugar, dot
with butter, sprinkle with cinnamon,
and pour over them two or three ta-
blespoonfuls of water. Bake until the
apples are soft.—*Harper's Bazar.*

Invalid Pudding.
Roll three tablespoonfuls of sultana
raisins in two cupfuls of milk, then
add two tablespoonfuls of cornstarch
dissolved in a little cold milk, two
well beaten eggs, two tablespoonfuls
of butter, half a teaspoonful of sugar
and grated rind of one lemon, mixed
well together. Pour into a buttered
dish and bake in the oven until set.
—*Washington Herald.*

Root Celery.
Not every one knows there is a va-
riety of celery which makes a large
root like a turnip and that serves as
an excellent salad vegetable. The
seed is sown and the plants are
planted exactly the same as the bet-
ter known varieties, but when the
roots have grown large enough they
are dug up as wanted. The tops are
scrapped and boiled until tender. They
are then sliced and laid to weak vine-
gar, to be served with cream or
French dressing the same as potato
salad. The flavor is mild and delicious.
—*Washington Herald.*

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ter many times), add salt and let it
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very fine. Add half teaspoonful of
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FINANCE AND TRADE REVIEW

**BRIGHT EXPECTATIONS
FAIL TO MATERIALIZE**
Iron and Steel Market is Rather Quiet
and Uncertain at Present—
Railroad Orders Small.

The "Iron Trade Review" says:
"The first half of the year has failed
to fulfill the rosy expectations en-
tertained for it during the close of
last year, and there is still much un-
certainty concerning the future. A
rather quiet market with a fair activ-
ity of mills and furnaces, is expected
for the summer months, and many ob-
servers believe that the fall will see
decidedly improved conditions.
"The pig iron market has shown
little activity in any part of the coun-
try. In the Pittsburgh district the
withdrawal of inquiries, for a large
tonnage of basic and Bessemer has not
improved sentiment.
"The Baltimore & Ohio has ordered
1,000 all steel coke cars from the
Cambria Steel Company, 1,000 all steel
coke cars from the Pressed Steel Car
Company and 1,000 steel underframe
box cars of 80,000 pounds capacity
from the Standard Steel Car Com-
pany. Other buying by the railroads
during the past week has been in very
small volume."

"The Iron Age" says:
"The pig iron situation appears to
be of chief interest this week. Un-
questionably the volume of business
has considerably increased, but of
course at the expense of values. The
June total of pig iron sales by New
York houses will be close to the lar-
gest, and with some sellers the lar-
gest for any month so far this year.
"Philadelphia reports the purchase
of 15,000 to 20,000 tons of basic pig
iron and several large lots of found-
ry iron. Sales of fairly large quanti-
ties both Northern and Southern found-
ry iron, have been made in Pittsburgh
and a local consumer is negotiating
for 15,000 tons or more of basic iron
for delivery during the year.
"Some very low quotations are be-
ing made on coke, and a Cleveland
furnace interest has contracted for
6,500 tons for July delivery at \$1.55.
The old material market is dull, and
the most interesting development has
been the rumor that the government
may take some action under the anti-
trust law against the association of
buyers in the Philadelphia district."

MARKETS.
PITTSBURGH.
Wheat—No. 2 red.....\$ 60 00
No. 2 white..... 58 00
Corn—No. 2 yellow, ear..... 48 00
No. 2 yellow, shelled..... 47 00
Mixed ear..... 44 00
Oats—No. 2 white..... 43 00
No. 3 white..... 42 00
Flour—Winter patent..... 5 80 5 80
Fancy straight winter..... 19 00 19 25
May—No. 1 Timothy..... 15 00 15 00
Clover No. 1..... 28 50 29 00
Feed—No. 1 white mid. ton..... 24 00 24 00
Brown middling..... 26 00 26 00
Bran, bulk..... 9 00 9 50
Straw—Wheat..... 9 00 9 50
Oat..... 9 00 9 50
Dairy Products.
Butter—High creamery.....\$ 31 31
Ohio creamery..... 24 28
Fancy country roll..... 24 28
Cheese—Ohio, new..... 16 17
New York, new..... 16 17
Poultry, Etc.
Hens—per lb.....\$ 18 19
Chickens—dressed..... 22 28
Corn—Pa. and Ohio, fresh..... 23 24
Fruits and Vegetables.
Potatoes—Fancy white per bu..... 40 45
Cabbage—per ton..... 5 00 5 00
Onions—per barrel..... 7 25 9 00
BALTIMORE.
Flour—Winter Patent.....\$ 5 60 5 70
Wheat—No. 2 red..... 58 00
Corn—Mixed..... 44 00
Eggs..... 28 27
Butter—Ohio creamery..... 23 24
PHILADELPHIA.
Flour—Winter Patent.....\$ 5 67 5 74
Wheat—No. 2 red..... 58 00
Corn—No. 2 mixed..... 44 00
Oats—No. 2 white..... 43 00
Butter—Creamery..... 28 27
Eggs—Pennsylvania first..... 22 25
NEW YORK.
Flour—No. 2.....\$ 5 67 5 77
Wheat—No. 2 red..... 58 00
Corn—No. 2..... 48 00
Oats—No. 2 white..... 43 00
Butter—Creamery..... 28 27
Eggs—State and Pennsylvania..... 36 36
LIVE STOCK.
Union Stock Yards, Pittsburg.
CATTLE.
Extra, 1600 to 1800 pounds.....\$ 7 75 8 00
Prime, 1200 to 1400 pounds..... 7 40 7 65
Good, 1200 to 1300 pounds..... 7 00 7 25
Tier, 1000 to 1100 pounds..... 6 50 6 75
Fair, 800 to 1000 pounds..... 6 00 6 40
Common, 700 to 900 pounds..... 5 00 5 50
Bulls..... 3 00 3 50
Cows..... 2 00 2 50
BUSINESS CARDS.
E. NEFF
JUSTICE OF THE PEACE
Estate Attorney and Real Estate Agent.
RAYMOND E. BROWN,
ATTORNEY AT LAW,
BROOKVILLE, PA.
G. M. McDONALD,
ATTORNEY-AT-LAW,
Real estate agent, patents secured, col-
lections made promptly. Office in Syndicate
building, Reynoldsville, Pa.
SMITH M. McCREIGHT,
ATTORNEY-AT-LAW,
Notary public and real estate agent. Col-
lections will receive prompt attention. Office
in the Reynoldsville Hardware Co. building,
Main street, Reynoldsville, Pa.
DR. B. E. HOOPER,
DENTIST,
Resident dentist. In the Hoover building
Main street. Gentleness in operating.
DR. L. L. MEANS,
DENTIST,
Office on second floor of the First National
bank building, Main street.
DR. R. DEVERE KING,
DENTIST,
Office on second floor of the Syndicate build-
ing, Main street, Reynoldsville, Pa.
HENRY PRIESTER
UNDERTAKER.
Black and white funeral cases. Main street
Reynoldsville, Pa.