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THOS. A. BUCKLEY, EDITOR AND PROPRIETOR. OFFICE: MAIN STREET ABOVE CENTRE

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glance how they stand on the books in this office. For instance: Grover Cleveland 28June94 means that Grover is paid up to June 28, 1894. Keep the figures in advance of the present date. Report promptly to this office when your paper is not received. All arrearages must be paid when paper is discontinued, or collection will be made in the manner provided by law. A June *X' on the rance is a reminder that your blue "X" on the paper is a reminder that your abscription is due

FREELAND, PA., DECEMBER 7, 1893.

An exchange puts it this way: "The man who gets mad at what the newspapers say about him should re-turn thanks three times a day for what they know about him but don't Bay.

The woman who makes many sacri-fices that she may contribute some-thing to convert the heathen too often wears a hat to the theatre that causes a good Christian to use language that it will take any heathen fourteen or fifteen years to learn.

Three men in Kansas City commit-ted suicide in rapid succession and all with carbolic acid. The first one having used if explains why the others did, for crime of this kind runs in ruts as do crimes of other kinde, and as do accidents.

The proposition to make mllitary a part of the education of the training a part of the education of the school boys is certainly better calcu-lated to inculcate a manly feeling than the encouragement of the semi-prize fighting foot ball game which has become so popular within a short reriod.

It is said, and those who saw it are supposed to know, that the finest quality of chewing gvm is made out of old rubber boots and gossamers. Now, when chewing gum think of this, and we have no doubt that it will add to the pleasure of this fash-ionable indulgence.

There are certain families living oin generation to generation without howing a newspaper in the house, which is a great mistake. Every family should have a newspaper in the house to get posted of what is going on in our days throughout the length and breadth of the land.

M. Lepine, chief of the police of Paris, begs the daily press of that city to refrain from publishing the pictures of anarchists. He says that vanity is a powerful motive among these people, and if newspapers cease parading them before the public their crimes will grow less in number.

The alleged lightning rod agent is at his old trick—inducing farmers to sign a contract for rods on his place and then have some one later flash the contract on the farmer in the shape of a promisory note for a few hundred. With some people the older a trick is the bet'er it works.

The Philadelphia Ledger wants Philadelphia to own and operate its own electric light plant. This shows that the Ledger, if some one does not frighten it by calling names, has at least occasional glimmerings of common sense on economic questions. If some one had been indiscreet enough to hint that municipal owner-ship of electric-light plants would be enough to hint that municipal owner-ship of electric light plants would be a socialistic innovation, our truly good contemporary would have pos-sibly been frightened into denouncing

Try Fackler's home-made bread and rolls-baked fresh every morning.

HINTS TO THE COOK. Points to Be Observed in Prepar-

ing Birds for the Table

ow to Buy Game-When Maryland Can asbacks Are the Best - Why Feath-ered Game Should Be Kept Three Days Before Serving.

I is important to know to huw

best, and show your economy in your scientific cooking and prevention of waste. It is important to know how to buy game as well as how to cook it. "Any feathered game," says the great Sa-varian, "if eaten within three days after it has been shot has no particular flavor, lacking the delicacy of a fowl and not having as yet acquired a flavor of its own. The proper point is when decomposition commences. It is then tender and sublime, partaking at once of the flavor of poultry and venison." American epicures will possibly pre-fer their game cooked before "the point of decomposition commences," but it is an indisputable fact that game is better not only for having been hung a moderate length of time, but it is also better for having been hung in its feathers. In the case of plucked game the contact with the air neutral-izes some share of the aroma. Place spices inside the bills of game that is to be hung for any length of time. Game that has been overlept may be determined by the dry and shrunken legs. Baked Qualts.—These are much bet-

determined by the dry and shrunken legs. Baked Qualis.—These are much bet-ter for first being "plumped." To do this, place them in a baking pan with slices of pork tied over their breasts; jut a half cup of hot water over them, cover with an inverted pan of the same size and steam for ten minutes on top of the range; then bake twenty minutes in a quick oven, basting well and frequently with butter and water. Trim the crusts from some slices of bread, fry in hot butter and place a bird in each slice. Accompany with jelly and a salad of creases with French dressing. Potatoes a la neige or a la purisione, spinach, tomatocs, baled or stewed celery are the usual vegetables served with quali. With baked quali or partridges, a bread same is consid-ered a sine qua non in England. To make this, thicken a pint of boiling milk with fine, sitted bread erumbs; season with pepper, salt, grated nut-meg and a good-sized piece of butter. With this send to table a plate of fried erumbs made by dropping erumbed bits of day-old bread into very hot fat; they should brown in-stantly and be lifted out at once with brite bread sauce, another of the white bread sauce, mother of the white bread sauce in or the parts. Cutlets of Quali.—These make a pretty and easily prepared game course for a company dinner. Make two fillets from the breast and at the small end stick a bone from the leg; flatten to the shape of a cutlet with a rolling pin melted butter, roll in erumbs and saute in very hot fat. Al-ternate these with salt and pep-per, dip in melted butter, roll in erumbs and saute in very hot fat. Al-ternate these with salt and pep-per, dip in melted butter, roll in erumbs and saute in very hot fat. Al-ternate these with salt and pep-per, dip in melted butter, roll in erumbs and saute in very hot fat. Al-ternate these of a cutlet with a slice of pork and an onion. Thicken with butter and four, color with a few drops of Tournade

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out and lay in the tureen. Quails Braized with Peas. - Truss

half a dozen quails in the same way that you would a fowl for boiling; place them side by side in a stewpan with half a pound streaked sait pork of elery and some parsley; cover with weak broth or water and simmer close-by covered for three-quarters of an hour. Dish the quail in a circle plac-ing them breasts outward; fill the cen-ter with canned peas heated, seasoned and drained. Skim the fat from the broth, of which there should not be more than a pint, thicken and color and send to table in a boat. Braized in the same way, but stuffed with stone olives, mushrooms or truffles, they are called a ta prigneus. Perhaps never, unless you are a faifornia ranch, cooked and served by the brown-god hunter lad who shot them. Dress and draw the birds; put the livers inside; roll them in thin slices of the salt pork and then in well but-tered white paper; cook in hot wood enters as you have baked potatoes stor a bonfre during your childhoodi sood brown gravy. Partidges should have the breasts

good brown gravy. Partridges should have the breasts larded and be baked (if they cannot be larded and be baked (if they cannot be roasted) in a quick oven for twenty to twenty-five minutes. Dish up on dry toast, garnish with cresses and pass tart jelly or spiced plums with them. The drippings in the pan may be thick-ened and seasoned for a brown sauce, or you can serve them with a celery sauce or on a purce of celery. Either of the two latter is especially nice with boiled partridges.

The or of a purce of celery. Either of the two latter is especially nice with boiled partridges. The famous canvasback ducks of Baltimore come from Havre de Grace and owe their superior excellence and flavor to the wild celery on which they have fed. They are not in their prime until the middle of December, by which time they should weigh from six to six and a half pounds the pair. The mode of procedure in eooking canvas-back, redheads or mallards is the same: pick, singe and draw the 'birds, put a pinch of salt inside and roast rare. An overdone canvasback is no better than the commonst wild duck. It is a com-mon fault of the American cook to kill game with kindness, that is with cook-ing.

game with kindness, that is with cook-ing. The ingenious manner in which the "baited mallards" from the smaller lakes of Minnesota and Wisconsin are fed renders them of such superior ex-cellence that they may be subsituted for canvasback almost without fear of detection. Corn is spread daily on the banks of the lakes and day after day the birds return to partake of this mysteriously-sent manna, until, at last. like human epicures, they fall a prey to their love of good living, being cap-tured when fat enough. To be sure that they have not hung too long, or been side-tracked on the way east, see that their eyes are bright and the webs of the feet soft. Orange is the very epicurean sauce

of the feet soft. Orange is the very epicurean sauce which even the common people receive gladly, when served with this bird. Skim off every bit of fat from the gravy is the pan after baking; thicken with a great spoonful of flour; dilute with a pint of broth and squeeze in the juice of two oranges adding the shredded yellow rind previously boiled for ten minutes to extract the bitter flavor.

shredded yellow rind previously boiled for ten minutes to extract the bitter flavor. Salmi of Partridges.—The econom-ical housekceper should understand the mysteries of a salad, for there is no nicer way of serving the remains of yesterday's birds. For a company din-ner it will be well to roast the birds the day before expressly for this purpose, in order to use only the choice parts, but the manner of making is the same. Cut the meat from the birds in the neatest possible pieces and ay itaside while you boil the bones, two small onions, a bunch of herbs and a pinch of cayenne, skim the fat from this broth, thicken and strain. Simmer in two dozen mushrooms for ten minutes, lay in the meat and let it get hot through: Lay each piece of meat on a small, diamond shaped erouton and pour the sauce over all. For a very swell dinner there is noth-ing nicer than a garnishing a la Mont-olas. Proceed as above in every partie-ular except that you do not add mush-rooms to the sauce. After you have dished the croutons and fillets of partridge, pour over them a garnish made as follows: Cut fine a pint of mushrooms; add two ounces of beefs tongue, two of truffles and two of white chicken meat, all cooked and eut in dice; season with salt, pepper and nutmeg. Now add two ounces of but-ter and a gill of veal gravy and heat by tossing over the fire in a saucepan

in dice; season with salt, pepper and nutmeg. Now add two ounces of but ter and a gill of veal gravy and heat by tossing over the fire in a saucepan without allowing it to boil. Pour over the dish and salmi, turn the sauce over all.

Filiets of cooked game heated for a Filicits of cooked game heated for a moment on a broller. after being dipped in melted butter are delicious served on small squares of fried mush. And now before ending this gossip on game—ending it, not because the sub-ject is exhausted, but because the pa-tience of my readers may be, let me just hint of a game said. A portion of cold game, too small to use in any other manner, may be so served. Cut the meat small and let it stand in a mirande of plain salad dressing for an hour before serving. Then tear up some erisp lettuce, put in the salad bowl; add the meat and cover with a mayon-naise, garnishing with crumbled yolks of hard boiled eggs, the whites cut in of hard boiled eggs, the whites cut in dice and stoned olives. ALICE CHITTENDEN.

A lice contractors. A Lamp Case. A German inventor has produced an electric cane lamp. The handle of the cane contains an incandescent lamp, the two poles of which are connected with the plates of a battery. Below this is a small chamber to carry the battery fluid. When it is desired to use the lamp the cap is taken off and the eane inclined so that the liquid it contains comes in contact with the electrodes. A current is thus produced, that will, it is asserted, keep the light going for an hour.

going for an hour.

For Her Sake. "Unrice," he said, in a voice that was full of emotion, "I lay my fortune at four feet. And," he muttered, as an after thought, "it is no slouch of a fortune, either." "The fortune is all right, but you are very young. It will be many years be-fore I am a widow." "Clarice," and his emotion almost choked him, "that shall be no obstacle. For your sake I will do anything." "How can you overcome the diffi-culty?"

WORD HISTORY.

TEA is a Chinese word. UKASE is of Russian origin. GIN was first made in Geneva. ACUS formerly meant any field. VILLAIN was formerly a farmer. PILLOW lace is made on a pillow. CANDY was first made in Candia. GUINEA fowls came from Guinea. FUERE first came from Friedend

GUINEA FOWIS came from Guinea. FRIEZE first came from Friesland. PECK was once only a poke or bag. LEMONS originally came from Lima. FLORINS were first made in Florence. HUZZY is a corruption of house wife. APOCEYPHA means hidden or spuri-

MAGNETS were discovered at Mag-

esia. TULLE was invented at Tulle, in CANARIES came from the Canary

GILLYFLOWER is a corruption of July

TABOO and tattoo are of Polynesian

SARSANET was first made by the

FAREWELL means, may you fare or travel well.

BROADCLOTH took its name from its nusual widtb.

FETISH and zebra are from a dialect f South Africa.

VERMONT is French (eerd mont), sig-nifying green mountain. VINGINIA got its name from Queen Elizabeth, the "virgin queen." DELAWARE derives its name from Thomas West, Lord de la Ware. MABRIAND was named in honor of Henrietta Maria, queen of Charles I. MASSACHUSETTS is an Indian word signifying "country about the great hills."

British channel. MAINE takes its name from the prov-ince of Main in France, and was so called as a compliment to the queen of Charles I., who was its owner.

FRESH FACTS FROM EUROPE.

No LESS than 3,000,000 gallons of beer were imbibed in Europe last year. CUTTING off the hands and feet as a punishment was practiced in every country in Europe but England two centuries ago. THE maps monas found have

country in Europe out reasons centuries ago. THE paper money issued by the first French republic fell to less than 1 per cent. A pair of boote cost 7,500 francs; a pound of butter, 750. A LAW has been enacted in Germany which requires that all drugs intended for internal use shall be put up in round bottles, while those for external use shall be put up in hexagonal bot-

STRANGE BUT TRUE.

NAMING THE STATES.

origin

eulty?" "I will (more emotion) I will smo cigarettes."—Washington Star.

Testher. — Wissinington Star. Eather. Love unto his bosom pressed her: Hovering angels kissed and blossed her: Mors for more a couch to rest her: White doves gave their down to nest her: White doves gave their down to nest her: Jersey skeeters foared to pester. And no babe can beat or best her: There's your bloomin thyyner Esther. — Anianta Constitution.

He Didn't Lose Anything. "Dear me, I ate cucumbers for din-er and I can taste them yet," ex-laimed a man noted for his penurious

ess. "Well there is one comfort about it, "Well there is one comfort about it, and that is you are getting your mon-ey's worth," replied his clerk. "That's so," replied the encumber eater, with a bright sunny smile, "I didn't think of that."-Texas Siftings.

A Fatal Error. A Fatal Error. Borrowes—Nellie, hand me my um-brella, will you? It has commenced to rain. Mrs. B.—I lent your umbrella to Mr. Sweetfern last night. Borrowes—What in thunder did you do that for? Didn't you know it was his?—Puck._____

Ais?—Puek. A Young Philosopher. Toddles — Papa, I know why the bleed comes out when I run a spinter in my toe. It's because my toe is al-ready full and it can't hold any more, so the splinter runs it over. Isn't that the reason? Papa—Yes, my son.—Harper's Young People.

signifying "country about the great hills." THE real name of Connecticut is Quon-sh-ta-but. It is a Mohican word and means "long river." New HAMYSHIEE takes its name from Hampshire, England. New Hampshire was originally called Laconia. RHODE ISLAND gets its name breause of its fancled resemblance to the Island of Rhodes in the Mediterranean. NEW YORK was so named as a compli-ment to the duke of York, whose brother, Charles II., granted him that territory. NEW JERSEY was named for Sir George Carteret, who was at that time governor of the island of Jersey in the British channel. MAIRS takes its name from the prov-People. No Time to Lose. Mrs. Billus (leisurely packing her trunk)—What are you in such a hurry about, Joh? Mr. Billus—Why, blame it, Maria, I've got to shut the lid of that trunk down and lock it, and the train's due in two hours and fifty minutes.—Chi-eago Tribune.

Before the Venus of Milo. Smithers (reading sign: "Hands off") --The poor idiots! Do they think any-one could look at that statue and not know the hands were off?--Demorest's Venue off.



ubly pies an' a big ham. boy, you's goin' ter have de greatest time yer eber had in all yer life.— Judge.

A mirror may be-as some one has said-Of vanity the sign, and yet I'm sure They're every one of them so truthful that They should be known as vanify's best cur -Harper's Bazar

Knew a Thing or Two. Little Dot-Why isn't there any mill

e drying up. Little Dot-Oh, yes, of course. They goin' to be dried beef.-Good News

Know His Place in the World. Old Lady (severely)—Why don't you covsboys keep yourselves clean? Boy—Hin! Wot's the good of a fel-er a feelin' above his occupation?—

He Did His Best. Mother-Horrors! How did you tear your elothesso? Small Boy-Tryin' to get over a barbed-wire fence without tearin' 'em. -Good News.

No Dispating Her. Lawyer-I'm sorry, but hearsay won't to here. We must have evidence which to one will dare dispute. Client-Heavens, man! My mother-n-law saw it:-Truth

Real Bone of Contention ome, Gerald, forgive me for my ruel words." "It's not your cruel words; it's the rice of your bonnet."—Forget-Me-Not

The Only Way. The Only Way. Judge-Discharged! But don't let ne see you here again. Graduate OTAT-Tis me wud be sorry to see yer 'oner resigni-Life.

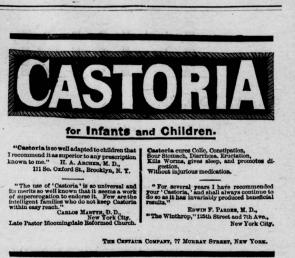
The Only Profundity.

Spatts-There is something very pro-ound about Codling. Bloobumper-You allude to his ignorance, of course?-Judge.

Tit for Ta'. Clerk at the Desk-This is a bad half-dollar, sir. Jones-That's all right. I had a bad dinner, too.-Life. Skimpley's Co

Bessie-That young Mr. as over a million. Skimpley Kitty (looking over him)--Well, he eeds it!--Vogue. A Comforting Thought

"A few million years hence the sun will give out no more heat." "Well, most of us won't be in need of heat."-Life.







Slickey Simpson-My, ef dis ain't icel Not er soul in de house, an' t'ree ibly pies an'a big ham. lickey, ol'

ties. Is an out of the way nook in the British museum the sightseer is con-fronted by a dust-covered object which at first sight would be taken for a gi-gantic millstone. But it is not. It is one of the most sacred oriental relics in existence—the tomb of Alexander the Great. A Cure for Vanity.

THE most extensive mines are those of Saxony; the galleries have 128 miles of length.

The Chinese language is spoken the greatest number of people, or 400,000,000. is morning? Mother—The milkman says his cow

THE deepest coal shaft in Amer at Pottsville, Pa. In 1885 it had res 1,576 feet. The longest river is the Mississippi and Missouri, considered as one; about

and Missouri, considered at only 4, 500 miles. The oldest library is that of the vati-can. It was originally founded by Au-

gustus Cæsar. THE highest bridge is near Bradford, Pa. It has a span of 2,051 feet and is 20 fort bigh Pa. It has a 301 feet high. THE lowest body of water is the Dead sea, nearly 1,800 feet below the level of the sea.

in 1855. PRINTING in raised characters for the use of the blind was first done at Par-is in 1760. THE Israelites learned surveying from the Egyptians, who had practiced it for ages. THE first school for the training of the blind was established at Paris by Hauy in 1784. THE first regular, effort to instruct the deaf and dumb was by Pedro de Ponce, a Spanish monk, in 1870.

JEDGE WAXEM'S PROVERBS.

THE Amerikin eagel can't rite his Most party platforms is ramshackly in places. Some statesmen ought to be faimus for ther efferts to be.

WHEN you find a congressman that don't like to read his name in the nuse-papers pint him ont.

EDUCATIONAL NOTES. THE science of geometry is ascribed to the Egyptians. THE first magazine for the blind was printed by Rev. W. Taylor in London in 1855.