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Holding up trains has revived with other branches of business. Can there be a train-robbers' trust?

Another epidemic of shirt waist men is threatened for next summer. Salesmen for furnishing houses now on the road say the demand for these garments is several times as great as last year.

Speaking of paradise, the tenant in Holland must feel that he has about achieved something approximate to that happy condition. In that country no landlord has the power of raising the rent or evicting a tenant.

The American woman is becoming an important personage in British politics. By and by there will not be a noble family in the realm that will not point with pride to the picture and the record of its American ancestress.

At the beginning of the nineteenth century the English language was spoken by 21,000,000 people, and now it is spoken by 130,000,000. Moreover, nearly three-fifths or considerably more than half of the whole number speak it to the music of the American Union.

The productive qualities of the soil of tropical Africa seem to be without limit. Every experiment in agriculture, so far, has proven successful. It now transpires that the climate and soil are peculiarly adapted to the production of coffee, and already the exportation of that grain has been inaugurated from Uganda.

Fairly reliable statistics show that 13,000,000,000 of hens' eggs were laid in the United States during 1900, a startling estimate truly, inasmuch as these eggs, stood one on top of another, point to point, would make a column 461,648 miles in altitude, nearly twice the height of the moon from the earth when that orb is seen overhead. The annual value of this product exceeds that of any mineral except coal, and is greater even than that of our pig iron.

An interesting statistical table of murders in the various States during the past ten years has been compiled by the Chicago Times-Herald. It shows Texas far in the lead, with 1021 homicides, and Alabama, Tennessee and Kentucky in a second group, with a total for each approaching 400. Of the other States, New York and California lead with 512 and 422 respectively. It is a grewsome competition. Not a State in New England tops the hundred; New Hampshire and Vermont have only fifteen between them.

At the annual convention of the Women's National Indian Association, in Philadelphia, Mrs. Ruth Shaffner Etnier, formerly an instructor in the Carlisle Indian School, spoke of the training of Indian girls. She said that of more than 1500 whom she had interviewed all but twelve preferred housework to any other employment. They are fond of children and make good nursemaids. Much-voiced housekeepers might do worse than to experiment with this new material. In Mrs. Etnier's opinion "they may be developed into trustworthy helpers." Unfortunately they like the country best and like to be on farms where they can take care of animals.

The traveling men of Kansas have succeeded, after several years, in raising funds sufficient to erect a suitable monument over the grave of Captain J. H. Barr, of Humboldt, who kept a hotel there and was a friend of all the drummers. He was affectionately known as "Beefsteak Barr."

The tax on coffee amounts in France to about fourteen cents a pound, while in England it is only three cents.

SOME LORE ABOUT BEANS

WITH PEAS AND LENTILS THEY LEAD ALL VEGETABLES.

Prayer Appreciation of the Ancient Lentils Lacking Here—The Mexican Frijole and the Chinese Soy Bean—Beans Really Beans—Beans and Peas as Food.

Farmer's bulletin No. 121 of the department of agriculture is devoted to the bean, the pea and other legumes, and will have an intimate interest, therefore, for all who live within the great bean belt of New England, whereof Boston is the centre. The pamphlet was written under instructions given by the director of the office of experimental stations of the agricultural department by Mrs. Mary Himmman Abel, who has made an extensive study of the literature of the subject, which she has condensed into a little essay. It contains a deal of popular information regarding these vegetables, even to a number of suggestions as to cooking them and recipes for preparations made from them by people in foreign countries.

"The word legume," says Mrs. Abel in her introduction, "is used by botanists to denote the one-celled two-valved seed pod, containing one or more seeds borne by plants of the botanical order Leguminosae. The most common representatives of this family which are used as food are the two varieties of beans and peas. In common usage the term is applied to the plants themselves, which are hence called leguminous plants, or legumes."

Of all the legumes, the one least grown is the lentil, though it is a vegetable held in high esteem in foreign lands, particularly in the Oriental countries, declares the New York Sun. The lentils that we have in our markets are nearly all imported, although the vegetable is grown to some extent in the southwestern parts of the country, New Mexico and Arizona, for instance, where the seed was first introduced hundreds of years ago by direct importation from Spain by the ancestors of the mixed race who now live in that region. The European supply of lentils comes largely from Egypt and the reddish Egyptian lentil, according to Mrs. Abel, probably furnished the red portage of Esau. It is the most ancient of food plants, the lentil, and that reason alone has right to respectful consideration from Americans even if they do not take kindly to it as do some of the foreigners who come here to live and who at present are the principal purchasers of the vegetable in the market. Americans, however, are beginning to eat lentils more and more from being introduced to them in the French and Italian and particularly the German restaurants where they are not infrequently served. The lentil, it is believed, was the first of the food plants to be brought under cultivation by man.

Beans and peas grow everywhere in the temperate regions as far north as latitude 67, for they are of rapid growth and come to maturity in even the shortest summers of the northernmost parts of the temperate region. They are capable, too, of enduring great heat, and for that reason grow well in sub-tropical and tropical countries. And in many countries besides New England the bean is a staple article of diet. Mrs. Abel does not waste much time in telling the American farmer about the plain, everyday bean about which the farmer possibly could impart some information himself, although he might be a little beyond his depth if he undertook to specify just how much protein and carbohydrates it contained, while beyond the general fact that the bean was "fillin'," he might not be able to make a nice calculation as to its relative nutritive and fuel value to the pound. Concerning the more uncommon forms of beans—uncommon, that is, in this country—Mrs. Abel's pamphlet contains much interesting information.

There is the frijole, for instance, about which we in this part of the country know next to nothing, although it is an article of almost daily food with the Mexicans and natives of Spanish-Indian descent. Like the lentil, it is grown in our southwestern territories. It is a small, flat bean, frequently of a reddish brown or light tan color. Next to Indian corn it is the staple food of the Mexicans along our Southern border.

There is a pea grown in the south which is not a pea but a bean—for it belongs to the bean family—which is called the cow pea and is the field pea of the southern states. There are several varieties—the red and black varieties, the round lady peas, the large black-eye and purple-eye and the variously mottled and spotted whip-poorwill peas, besides many others. The cow pea has been grown for at least 150 years in the Southern States, the seed having been brought from India or China. It is grown both as a forage plant and for human food, but mainly as a fertilizer for the soil (green manure). Considerable quantities of the cow bean are consumed during the season, being gathered when the pods begin to change color and before they are dry. For winter use the dry peas are cooked like other dried beans and have a very agreeable flavor.

Of all vegetables of the pea and bean families the most important in Japan and China is the soy bean. Its remarkably high percentage of protein (34 percent) and of fat (17 percent) attracted the attention of Europeans some 25 years ago. Since that time it has been cultivated to some extent both in Europe and America, chiefly as a forage crop and as a fertilizer of the soil. Next to rice the soy bean is the most important food staple of the Far East. It is eaten to a small extent boiled like other beans, but in China and Japan it is elaborated into a variety of products, all of which have a high percentage of protein, and when eaten in connection with the chief staple food, rice, which is deficient in that constituent, helps to make a well-balanced nourishment. Some of these products are eaten at every meal and by rich and poor alike, especially in the Japanese and Chinese interior provinces, where sea food is not to be had. One of the most important of these preparations is shown, and it is the only one that has been introduced to any extent into other countries, where it is known as soy sauce. To make it, a mixture of the cooked beans with roasted wheat flour and salt is fermented for some years in casks with a special ferment. The result is a thick brown liquid having a pungent and agreeable taste.

There are also several varieties of bean cheese, or similar products, made from this vegetable, which are very important foods. These are natto, miso and tofu. Natto is made from soy beans that have been boiled for several hours until very soft, small portions of the still hot mass being then wrapped securely in bundles of straw and placed in a heated, tightly closed cellar for 24 hours. Bacteria, probably from the air or the straw, work in the mass, producing an agreeable change in the taste.

For tofu, the soy bean, after soaking and crushing, is boiled in considerable water and filtered through cloth. To the resulting milky fluid 2 percent of concentrated sea brine is added, which, probably by virtue of the calcium and magnesium salts present, precipitates the plain curd, which is then pressed into little snow-white tablets. It is made fresh every day. Tofu is sometimes cooked in peanut oil before it is eaten. In natto and miso the action of minute organisms plays an important part. In tofu there is no such action.

QUAINT AND CURIOUS.
In China only the plains and the valleys are left for the living to make their living. The dead have pre-emption rights over all the hills and hill-sides.

One of the curiosities of musical Paris just now is an Englishman, Mr. Wod, conducting a German (Wagner) concert with a French orchestra (Lamoureux's).

A singular accident happened in San Francisco the other day. A Santa Fe locomotive crashed through a wharf and plunged into the Pacific, going to the bottom in 50 feet of water and carrying the fireman with it.

The largest uncut diamond in the world was the Braganza, owned by the King of Portugal, 1680 carats. Its cutting reduced it to 367 carats, but even thus it retains its supremacy; and the next largest is the Star of the South, 254 carats.

In the archaic vase room at the British Museum anyone can gaze upon babies' feeding bottles of sun-baked clay which were antique when Joseph went into Egypt. The museum authorities' catalogue is now completed, after 20 years' labor, and has cost \$200,000. It consists of 400 volumes and 70 supplements.

An odd ceremony took place in France not long ago in the baptism of two new bells for the Church of Preignac, in the Department of the Gironde. Two pretty children, Mlle. Mirville de Girodor and Odette de Braquillange, were godmothers to the bells, and were dressed, respectively, in pale blue and pale pink.

When a Chinaman is very swagger he becomes possessor of a cheap American clock. These alarm clocks have found their way into every city and town in the empire. There is nothing the Celestial is so proud of as his alarm clock. If you take up a dozen photographs of Chinese you will see that they always have the little clock on the table at their elbow.

The Peanut Plant for the Parlor.
"Few persons are, perhaps, aware that a thing of beauty is a common peanut plant, growing singly in a six or eight inch pot and growing indoors in the colder months," observed a florist recently. "Kept in a warm room or by the kitchen stove a peanut kernel planted in a pot of loose mellow loam, kept only moderately moist, will soon germinate and grow up into a beautiful plant. It is in a similar way that the peanut planter tests their seeds every year, beginning, even early in the winter, and the facility with which the seeds will grow in this way has suggested to many Southern flower lovers the possibility of making the useful peanut an ornamental plant for the parlor or sitting room window."

"As the plant increases in size and extends its branches over the sides of the pot in a pendant manner, there are few plants of more intrinsic beauty. The curious habit of the compound leaves of closing together like the leaves of a book on the approach of right or when a shower begins to fall on them is one of the most interesting habits of plant life. And then, later on, for the peanut is no ephemeral wonder, enduring for a day or two only, the appearance of the tiny yellow flowers and putting forth of the peduncles on which the nuts grow imparts to this floral rarity a striking and unique charm all its own. There is nothing else like it, and florists throughout the country might well add the peanut plant to their list of novel and rare things."—Washington Star.



The Style in Shirtwaists.

Stylish young women are again wearing their shirtwaists of soft blue, silk, satin, or cloth in cream-white, old-rose, various shades of red and other fashionable colors, the fold and stock of our Revolutionary ancestors seen in miniatures and larger portraits. The style is repeated not quite literally, but effectively in black satin or velvet to wear with every sort of waist. Also in black and white effects and in gay color melanges, with gray, tan, fawn-color, and similar waists of neutral tone. The ends are in scarf form carried twice around the neck and tied in a bow in front above the high stock which is stiff enough to keep the folds of the scarf in place.

The Wrist Puffs.

A fashionable sleeve is that in which the puff of lace or chiffon over silk is introduced just above the wrist, instead of at the elbow, its customary haunt. This gives a sleeve with two wrist bands, one just above and one below the puff. You may call the wrist-puff an undersleeve if you choose, but it has not the negligee air of the undersleeve, but is a neat, compact and smart affair. The only fullness is expressed at the outside of the arm. It is laid close to the lining on the inside of the arm. On both sides of the wrist puffs is a straight cuff or wrist-band of the same material as the bodice and sleeve. It is two inches deep and is completely covered with rows of stitching. The sleeve is perfectly plain from the shoulder down, but becomes wider just above the wrist, where the fullness is gathered into five plaits at the outside of the arm. The puff of lace begins and ends below the upper and lower bands. The lower one is loose enough to come quite far over the hand.

The Josephine Knot.

The court of the Empress Josephine originated some graceful fashions which recall the tall, slender figure of the fascinating Creole to whom destiny foretold a throne while she was yet a social nobody in Martinique in the West Indies. The short-waisted bodice, the directoire and consulate modes were many of them worn by her. The first empire gown, more commonly called an empire gown, is that made famous by this empress. We also borrow from her the "Josephine knot," the coiffure of the fashionable women of today.

This arrangement of the hair does not prevent the locks being crimped or waved closely around the face before being brought well up behind and combed on top of the head. The knot is quite high and is worn well forward on top of the head. It looks like a double, or three-story knot, when wreathed about with a string of pearls, or at any rate, a string of beads or a ribbon ruffling which terminates in one large flower made of silken or satin petals. This flower is as large as a peony, natural size, and is placed in front, to the right side of the coiffure.

Indian Art in Favor.

The fad for collecting teapots, souvenir spoons, pitchers and plates is now overshadowed by the furore for Indian baskets and the middle-men, if not poor Lo himself, will doubtless reap a golden harvest during the holidays, says an exchange. The shallow meat baskets are in special favor and are used as plaques for wall decorations. The fagot baskets similar to those which the squaws carry on their backs when collecting mesquite and iron-wood on the desert, are delightful adjuncts to the hall or library fireplace. While most of the baskets made by the Apaches, Pimas, Utes and Mokis show a geometric symbolism in their designs, the up-to-date squaw has discovered decorative possibilities in our alphabet. "Not long ago," said a woman who has spent much time among the Indians of the Southwest, "I came across a Pima squaw who was weaving a large fagot basket out of black and white splints. She had used as a pattern a torn page of a magazine upon which the virtues of somebody's soap were exploited. With infinite labor she had traced the name in black splints, using the letters in legitimate sequence. After that, however, she had allowed her fancy and the alphabet to run riot together, the result being an astounding hodge-podge of 's, z, y's and 'x's. Another woman had selected a tomato can as her model; a fat, succulent tomato, with a tortuous vendoring of the name of the brand, a belittling her basketry."—Philadelphia Times.

Working for Pleasure.

"What career is open to the rich college woman after her college life is over? is a question that is seriously disturbing some of our educators," says a writer in the Home Journal. "The college woman who has her living to make has no trouble in choosing her occupation; she devotes her self to education, to medicine, occasionally to law, literature or business. But the woman of ample means who is thrown on her own resources after 15 or 20 years of school life—

what is she to do? She has acquired tastes and habits that make a more 'society' career unattractive; she doesn't want to marry at once, as a general thing, and often she finds the men in her set uncompanionable; she doesn't need to work for a living, and perhaps she has conscientious scruples about depriving other women of a 'job' through her competition. What shall she do to be saved from ennui, unrest, and the feeling that she is of no real use in the world? A friend told me the other day of a young woman in this predicament who, after a year of idleness at home, had taken up post-graduate work at Barnard with great enthusiasm, and was working harder than she ever had in her school days, and radiantly happy because she had again something to do worth doing; and of another rich girl graduate who had agreed to fit up a new department in her alma mater if she could have charge of it and thus find some occupation more to her taste than 'playing the lady.'

"This unrest on the part of young women of wealth and education is a hopeful sign of the times. That some of our best women find a life of mere pleasure not worth living may well be set off against the selfish materialism and ostentation of another class of our women. The fact is also worth reflecting on by those who shape our college curricula. The women who simply devote themselves to scholarly self-culture are, after all, living a one-sided life. They must give out as well as take in, if they are to justify their place in the world. The colleges ought to prepare them for this, in a broader training, in opportunities to engage in social activities of a helpful sort, and by inculcating a wider interest in things human and humane."

My Lady's Fan.

Some one has said that a woman's best weapon is her tongue. But that was certainly not as chivalrous a view as the one expressed by the gallant old courtier who declared woman's deadliest weapon to be her fan. And when you come to think of it, what artifice carries war into the enemy's camp one-half so effectively as the curve of a pretty fan, just disclosing a pretty woman's rounded cheek or the cupid's bow of her lips?

The fan is as irrevocably associated with the Spanish woman as is the lace mantilla with which she drapes her dusky hair. In her hands it is a weapon to be reckoned with. The Cuban women who made such a stir among our brawny collegians this summer were able to teach their American sisters a trick or two with the fan well worth knowing.

As to the style of fan to carry, it is simply a matter of choice, and the variety may be even greater than the number of gowns hanging up in your dressing room.

When you stop to think of it, fans are not often the object of personal selection; on the contrary, they usually represent the mark of affection for us of our dear friends and dearer relatives. Where is the girl who does not own to having at least one priceless bit of ivory and gold or tortoise shell and filmy lace tenderly swathed in cotton and carefully laid away with regretful sighs for the money so lavishly, yet kindly, spent for such a useless gift?

There was a time when the fan was a necessary adjunct of the feminine toilet, and if small fans were in large vogue; and when the glossy ostrich feathers were the correct thing with which to create a gentle breeze, then the fan of shimmering gauze was banished to obscurity. Now a woman carries whatever fan happens to suit her fancy.

There is always something sumptuous about a gracefully waved plume or long curling ostrich feathers, even though the breeze it creates is far too gentle to be refreshing.

The real French fan is always in good taste, but it is not often carried. The delicate material and exquisite workmanship make it too much of a treasure to run the risk of an accidental breakage.—New York Herald.



Gold thread embroidery is a feature of the latest chiffon for trimming handsome gowns.

White mohair is one of the favorite stuffs for indoor wear both for waists and whole gowns.

White panne velvet rivals white and tinted crepe satin in the making of theatre and dinner waists.

Either lapped or stitched seams are equally common in the skirts of gowns.

Delightfully becoming and stylish are the new blouses of guipure seen so often under the ubiquitous bolero.

Muffs imported from Paris agree with ours in being enormously large, but are canoe shaped instead of being of the large round kind.

The straight embroidered bodice with a basque cut or slashed into little square tabs about the hips constitutes an effective model for an evening gown of rich brocade.

Boleros of fur, sealskin, broadtail or martin appear on the handsomest outdoor costumes. They are usually quite short and enhanced by artistic belts of old passementerie.

Despite the fact that empire gowns are seen among the imported costumes, they have not as yet met with as great enthusiasm as was expected, especially gowns designed for evening wear.

PEARLS OF THOUGHT.

It is worse to apprehend than to suffer.—Bruyere.

No man was ever so much deceived by another, as by himself.—Greville.

Of all the evil spirits abroad in the world insincerity is the most dangerous.—Froude.

Doing good is the only certainly happy action of a man's life.—Sir Philip Sidney.

The more we do, the more we can do; the more busy we are the more leisure we have.—Hazlitt.

Where there is much pretension, much has been borrowed; nature never pretends.—Lavater.

There is no outward sign of true courtesy that does not rest on a deep moral foundation.—Goethe.

He who is not contented with what he has, would not be contented with what he would like to have.—Socrates.

It is a wise man who knows his own business; and it is a wise man who thoroughly attends to it.—H. L. Vayland.

The cheerful live longest in years, and afterwards in our regards. Cheerfulness is the offshoot of goodness.—Boyer.

THE MANY-SIDED LLOYD'S.

Special Features of the Great Marine Insurance Agency.

"There is a philanthropic side of the corporation of Lloyd's. Whenever they hear through any of their vast army of agents of any deed of heroism on the deep they immediately communicate with the hero or heroine and commendate the deed by striking off a medal which is presented to the one who has earned it. The committee of Lloyd's has a standing advertisement in Lloyd's Weekly Shipping Index, requesting all captains who may call at British ports to communicate any information concerning any wreck or vessel in distress, or making a long passage, to Lloyd's agent at the first port of call. The value of such intelligence is great, and it may be sufficient to remind captains how often such news may be the means of conveying to the wives and families of officers and crews the assurance of the safety of their husbands and fathers."

"At an office on the ground floor of the Royal Exchange, Lloyd's answers, free of charge, all sorts of inquiries from the wives, or relatives, or the sweethearts of sailors anxious about the cruise of Jack, or desirous of finding out where his ship may be. There is a list kept by which the whereabouts of any British vessel may be found in a twinkling. An important book is the 'Captain's Register,' containing the biography of more than 30,000 commanders in the merchant service of Great Britain. Another volume not high in favor with the underwriters is called the 'Black Book,' in which missing and wrecked ships are recorded. Lloyd's publishes what is practically a list of all the merchant vessels of the world, measuring one hundred tons or more. It is called 'Lloyd's Register of British and Foreign Shipping,' and it tells all about every seagoing craft worth mentioning, giving her tonnage, dimensions and the name of her captain and owner."—Ainslie's Magazine.

The Honesty of Our Forefathers.

It is worth mentioning that the territory of Mattabesett was bought of Sowhagen's Indians and duly paid for, says John Fisk in the Atlantic. Sometimes historians tell us that it was only Dutchmen and not Englishmen who bought the red men's land instead of stealing it. Such statements have been made in New York, but if we pass on to Philadelphia we hear that it was only Quakers who were thus scrupulous, and when we arrive in Baltimore we learn that it was only Roman Catholics. In point of fact, it was the invariable custom of European settlers on this Atlantic coast to purchase the lands on which they settled, and the transaction was usually reckoned in a deed to which the Squamores affixed their marks. Nor was the affair really such a mockery as it may at first thought, seem to us. The red man got what he sorely coveted, steel hatchets and grindstones, glass beads and rum, perhaps muskets and ammunition, while he was apt to reserve sundry rights of catching game and fish. A struggle was inevitable when the white man's agriculture encroached upon and exhausted the Indian's hunting ground; but other circumstances usually brought it on long before that point was reached. The age of iron superseded the stone age in America by the same law of progress that from time immemorial has been bearing humanity onward from brutal savagery to higher and more perfect life. In the course of it our forefathers certainly ousted and dispossessed the red men, but they did not do it in a spirit of robbery.

Mountain Range in the Pacific.

From a scientific standpoint one of the most interesting discoveries made by the government survey in the Pacific was that of a submarine mountain range about 500 miles from Guam, which apparently connects with one which extends from the coast of Japan to the Bonin Islands. In this range was found a single peak which came to within 498 feet of the surface, and a careful survey of it developed the fact that it closely resembles in outline the famous volcano Fujiyama, near Yokohama, Japan. To the north of this range, according to the report, the bed of the ocean slopes gradually to the eastward into the great Japanese Deep, which for years held the record for ocean depths.—Philadelphia Public Ledger.