

SUBSCRIPTION RATES. FREELAND.—The TRIBUNE is delivered by carriers to subscribers in Freeland at the rate of 124 cents per month, payable every two months, or \$1.50 a year, payable in advance.

Entered at the Postoffice at Freeland, Pa., as Second-Class Matter.

Make all money orders, checks, etc., payable to the Tribune Printing Company, Limited.

There are now 2,777,495 horses in the United States, not counting those on stock farms and ranches. The largest number are found in New York state, where there are 302,271.

Denmark is a small country, but it has the great distinction among enlightened nations of exporting the best butter in the world. A report of Frank H. Hitchcock, chief of the division of foreign markets in the agricultural department at Washington, says that, while butter is the most valuable export of the Danes, "they import a good deal of butter of the cheaper sort from the United States."

There is a great deal to be done to make wireless telegraphy applicable to all the necessities of the telegraph business; and by the time that is done the function of the telegraph will probably be so enlarged that it will take all the wire lines and wireless lines together to do the business satisfactorily.

The prospective development of our sub-marine boat is likely to make a new demand on our naval training system. With only one such boat now in existence, the Holland, the requirements of the service have been met by volunteers; but when the half-dozen vessels of the kind now building are completed it will not be possible to rely only on volunteers, and a specially trained force of "submariners" will be needed.

The Torrens land-registration law is growing slowly in favor in Massachusetts, and in recent months the court has been doing about all the business for which it has facilities. For the last two years the record of fees paid over quarterly is as follows: January, 1899, \$191.90; April, \$511.58; July, \$949.02; October, \$688.91; January, 1900, \$350.02; April, \$908.85; July, \$887.83; October, \$1154.08.

A bill is before the federal council of Germany providing that the time of study shall be for medical students five years instead of the present term of four years and a half.

ANXIETY.

Faint hearts, who toil and pray, but doubt If God will grant! Their harvest who in trust Do sow and plant, Nor ponder whether it will be Or full or scant.

If once it fall, with diligence They sow again, Another year will surely bring The needed rain, The needed sun, to fill the fields With fuller grain!

The Lord of love may hear as tho He heard us not, But never yet the prayer of faith Hath He forgot.

We rise betimes, as if our zeal That word could speed; We eat the bread of carefulness, That cannot feed; Delaying rest, we only add, Sure need to need.

Oh, happy they who quietly Anticipate The blessing He will shower down, Or soon or late! They toil, they pray, aright; their faith His will can wait.

—Harriet McEwen Kimball, in the New York Independent.

BY Q. R. THE steamer swept on through a tranquil sea, throwing behind her a cloud of smoke, the furnaces glowing like fiery eyes in the night. A calm, beautiful sea, the moon riding high in the clear sky and the stars coming out one by one.

On the promenade deck stood two persons, a man and a woman, both young—one beautiful as an angel, and the other stately and strong—the man of all men to win a woman's love—a Saul among his fellows.

all right, I reckon. There is no better seaman than Isaac Frazer in the North Pacific." Robert went back to his wife, whom he had left for the moment to speak to the mate.

In a few minutes there came a change peculiar to those seas as the moon goes down. A gray haze seemed to creep on and enveloped the steamer from stem to stern, and they felt the vessel tremble beneath them as her speed was increased.

"Why is he running so fast?" said Robert, uneasily. "He ought to know that it is not safe in these seas."

"Come in there, you lubber, or I will have you keel-hauled. What are you doing with that lantern?"

"The man retired with the lantern and Captain Frazer, with an angry growl, lifted the speaking tube and roared some order to the engineer. The steamer now fairly leaped under the increased speed, and Robert Denzil sprang forward.

"See here, captain," he said. "I don't like to interfere with you in the discharge of your duty, but this is a little too much. You are frightening the ladies by running so fast, and—"

"You are the third man to-night who has had something to say about this steamer, Major Denzil," said the captain, "and if you will take a fool's advice you will drop it."

"But, captain, we are right in the track of returning whalers, and in this fog we may be foul of one at any moment. There, what did I tell you?"

"I see her," said the captain. "Steady there, you at the wheel. Let another man interfere with me to-night and he is a dead man. I'll cut that ship in two pieces!"

Robert saw that the captain was mad with liquor and that unless something was done quickly they were in great danger. The ship was coming down under a fair sailing breeze with the wind over her quarter, and unless something was done at once they must inevitably crash together and perhaps send both ships to the bottom of the sea.

CHILDREN'S COLUMN

Be Careful, Girls. Be careful what you sow, girls! For every seed will grow, girls! Though it may fall Where you cannot know, Yet in summer and shade It will surely grow; And the girl who sows good seed today Will reap the crop tomorrow.

How to Learn the Alphabet. The mother of a dear little boy taught him his A B C in a very agreeable and effective manner. She first bought a box of bricks of all shapes and sizes; then, selecting 26 small cubes, she painted on each a letter. These she put into a box by themselves.

Calling her little son to her, she showed him the cubes and told him that they were a family, called the Alphabet family. They were Mother A and 25 children, and a father who had gone out to Africa to fight for the queen, and who would not be back for a long time.

The child entered heartily into the game of "pretend," and on the first day learned with ease the name of the mother and three children, says the Philadelphia North American. Afterward he learned two more names a day, till the number was complete. As each new number of the family was brought forward his mother built him a house of the other blocks, and made the ground plan of it just in his own shape, and then with a pencil, drew his likeness on paper.

Venomous Fishes. Venom is invariably associated in the human mind with snakes, and never with fishes; yet the circle of poisonous animals has lately been extended by the addition, not only of a hitherto unsuspected lizard, but also of several fishes. There is a fish found in Central America the operculum of which is armed with a spine closely resembling the fang of a venomous serpent.

Both men sprang upon the hurricane deck together. As they did so, Captain Frazer thrust his hand into the pocket of the loose sea coat he wore, and Robert caught the shine of a pistol barrel. A sudden leap, the crack of a pistol, and a crashing blow succeeded, and Captain Frazer lay upon his back on the deck, and over him stood Robert Denzil, his left arm useless at his side, but with his foot upon the breast of the mad captain.

From that hour Captain Frazer was a changed man. He still sails the Atlantic, and but only Robert Denzil, Dick Bagley and the wheelman knew why he no longer touches liquor, and he loves Robert Denzil dearly, and has often thanked him for that brave act. And Nina Denzil, that great danger past, no longer fears that they will never see happy days.—New York News.

More Costly Than Gold. "The most costly metal is gold, and silver comes next." That, said a chemist, "is what the average man would say if you should ask him, but he would be very far off the truth, indeed. Gold is worth \$340 a pound, and silver \$13; but there are a score of metals worth much more. Chromium and tellurium cost, for instance, \$700 a pound; while titanium \$1200 a pound, and osmium and zircon, which are used in the making of electric mantles, \$1420.

Colin was standing by the pile of snowballs he had made and rubbing his hands to warm them. His sister Midge came running out of the house. "Look, Col, what I have!" she cried happily, holding up her basket. "There are cakes in here, and butter and tea, and all sorts of nice things. We may take it to Mrs. Gray's cottage, down by the pond; so come along."

answered Colin. He lifted the latch and they went in. "Oh, how untidy it is!" cried Midge. "Look what that naughty Kittle has been doing—the stocking pulled out and the buttons all over the floor."

"She's left the window open, too," said Colin, "and the fire's gone out." Midge knelt down to pick up the buttons, while Colin shut the window. "It's the leaves that have made such a mess," he said. "I tell you what, Midge, let's pretend we're fairies, and get it all ready before Mrs. Gray comes back!"

"The very thing!" said Midge, as she put the workbox away. "I'll lay the tea while you sweep up and light the fire." Colin was ready and soon the fire was crackling merrily, and the kettle Midge put on began to sing. Just as they had finished there were footsteps outside. Midge sprang to her feet.

"Let's hide and see what she says!" she cried. They had only just time to scramble into the cupboard when Mrs. Gray came in, and oh, she was surprised. "Why, deary me, whoever did this?" she said. "Nobody's been here but I know of. It must be the two little fairies from the big house."

"But how did you know who it was?" asked Midge. Mrs. Gray pointed to the basket which Midge had left behind, and they all laughed. Then Mrs. Gray kissed them, and said: "Now you must stay and have some of the tea you have made ready so kindly."—F. M. H., in Cassall's Little Folks.

The Sad Night of Queen Victoria. Bruce's papa sat at the desk in his office when the telephone bell went "tin-a-ling-ling." "Dear me," he cried, impatiently, "can't I have one minute's peace?"

"Hello," he shouted. "Who is it?" "It's me, papa," cried a small voice. "It's Bruce. Come home. Somefin' awful's happenin'."

"What?" asked papa. "Oh, somefin' awful. I'm broedin', an' I'm all alone. I'm terrible frightened. Come home, papa, kick. It's in here again. Oh-h. Come kick, papa."

"What if I am too late to save Bruce?" he thought. He was not, for it was Bruce who came rushing through the hall to meet him. He was a dreadful sight. His clothes were torn, and his face and hands were covered with scratches.

Paris is said to be the cleanest city in the world. Every morning 2000 male and 600 female scavengers, divided into 149 brigades, turn out to perform the toilet of the capital. The men work from four in the morning till four in the evening less two hours off for meals, or ten hours a day. The women are engaged in the morning only.



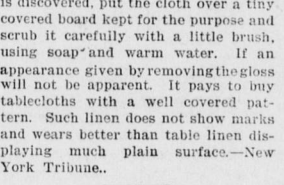
To Clean Black Marble. Spirits of turpentine will clean and polish black marble. For removing stains from white marble nothing is better than a paste made of one-quarter pound of whiting, one-eighth pound of soda and one-eighth pound of laundry soap melted. Boil the mixture until it becomes a paste. Before it is quite cold spread it over the marble and leave it for 24 hours. Wash it off in soft water and dry the marble with a soft cloth.

Furnishing a Small Flat. In furnishing a small flat it is advisable to avoid massive furniture as much as possible, as it is inappropriate and far from artistic. Marvelous things are done with the aid of a carpenter, a little ingenuity and a few pots of enamel paint. For instance, as every one knows, a round dining room table is a tax on one's pocket-book and is certainly too desirable to be dispensed with. One can easily be made of unpainted pine by a carpenter and painted in the new shade of forest green, or stained to imitate Flemish oak, which will be quite as pretty as one could buy, and the cost will gladden the heart.

Tables and Table Linen. It is the fashion to dispense with a tablecloth at breakfast and luncheon, when there is a handsome polished board, and to substitute in place of it thick mats, and for the tea or coffee pot a thick blue and white tile. When there is a large bouquet of fresh flowers or a jardiniere of growing ferns and plenty of dainty mats, a breakfast table fitted out in this way may be very attractive. A plate dolly under each plate worked in individual colors and designs gives a characteristic finish to the table. Dollies and mats in pure white, however, are preferred to color in embroidery on the breakfast table.

When the cloth is used, as it always should be at dinner, a thick blanketing of cotton flannel should be used under it to deaden the noise, as well as to protect from the heat of hot dishes. The table linen should be spotlessly white. The table center, which is placed under the jardiniere of ferns or cut flowers, is preferred in pure white embroidery, laid over the satin finished damask. The only color used is that on the china.

A tablecloth may be kept spotless for some time if these simple directions are followed. As soon as a spot is discovered, put the cloth over a tiny scrubbed board kept for the purpose and scrub it carefully with a little brush, using soap and warm water. If an appearance given by removing the gloss will not be apparent. It pays to buy tablecloths with a well covered pattern. Such linen does not show marks and wears better than table linen displaying much plain surface.—New York Tribune.



Cherry Tapioca—Wash one cupful of tapioca, cover with cold water and let soak over night. In the morning put it over the fire with two cupfuls of boiling water, and simmer slowly until the tapioca is perfectly clear; add one and one-half pounds of stoned sour cherries and sweeten to taste. Serve cold with sugar and cream.

Pressed Chicken—Boil one or two chickens in a small quantity of water, with a little salt; when thoroughly done take all the meat from the bones, keeping the light and dark meat separate; chop fine and season. Put in a pan a layer of dark and light meat; add the liquor it was boiled in, which should be about a cupful. Press with a small weight. When cold cut in slices.

Oyster Creams—Line pretty shells with short crusts and bake; fill when removed from the oven with this: Cook one quart of large oysters in their own liquor till edges begin to curl, drain, then cut into pieces and add to one cup of boiling sweet cream. Add three-quarters of a tablespoonful of salt, one tablespoonful of butter and a quarter-teaspoonful of pepper. Serve immediately on a hot platter, daintily garnished with lemon slices.