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Irregular or tardy delivery service will re-ceive prompt attention. BY MAIL - The Turnurs is sent to out-of-town subscribers for \$1.5) a year, payable in advance; por rata terms for shorter periods. The dats when the subscription expires is on the address label of each paper. Prompt re-newals must be made at the expiration, other-wise the subscription will be discontinued.

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In the department of mechanical engineering our American technical schools lead the world. Europe is sending her boys to them in considerable numbers.

Notwithstanding the carpings the doubtful and the finical, football seems to maintain more firmly than ever this year its hold on public favor as a stirring, wholesome and manly sport.

The department of agriculture has decided that certain cereals can be grown with marked success in Alaska. It is a great deal to ask a man who has started out for millions in gold to settle down to farm ing.

The game laws have been prepared so judiciously in many of our states, especially in New England, in New York, and generally in the northwest ern part of the Union, and these laws have been enforced with so much energy that the reports from many quarters of excellent sport with beast and bird are gratifying.

There are now in London and its im mediate neighborhood 360 public rec reation grounds, varying in size from Epping Forest, which with Wanstead Flats, is over 5000 acres in extent, to little city gardens and playgrounds measuring an eighth or a tenth of an acre. These include 100 plots of ground which have been used for interment, parish churchyards, and oth er disused burial grounds, of which the largest is 11 acres and the smallest a few yards square

The estimate that the population of the United States and its possessions will reach a total of 100,000,000 at the end of the first 10 years of this tury has a rounded fulness which may puff American pride unduly. It may be prudent to moderate the screams of the eagle and not to count too many chickens years in advance. Some of the eggs may be adoled. This is a wonderful nation, and it is growing amazingly. In fact, we grow so fast that we should beware of vainglory It is time to take heed.

Mme. Hubertine Auclert, a French woman who favors equal rights for women, has hit upon a novel way of The preaching the gospel. French postage stamps represent a young woman resting her hand on a tablet which bears the words, "The rights of man." Mme. Auclert has caused to be made a quantity of blue stamps which show a young man rest-ing his hand on a tablet with the words, "The rights of woman." She recommends persons who believe in equal rights to affix one of these stamps to each letter, side by side with the official stamp of the govern-

ment.

In an official report submitted to the war department the statement is made that the magazines of nearly all the forts upon the New England coast are damp and unfit for use. It is not likely that these shore defences will ever be required to repel invaders, but of what use is a citidel in which the first maxim of successful aggression or of formidable resistance is constantly disregarded? To keep your powder dry is a good rule here and now as it was in the Ironsides army of Cromwell 250 years ago, and every fortress of ours should be dismantled and abandoned, or waterproof and thoroughly protected magazines must be construct

Speaking About "Rubber Necks."

A surgeon in Lyons, France, has supplied a rubber largnx and glottis for a patient that works perfectly. The rubber neck now has a distinct and assured standing in the world of medicing ... New York Press.





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ORIGIN OF THE EARTH SYNOPSIS OF SIR ROBERT S. BALL'S LECTURE ON THE SUBJECT.

Scientific Explanation of the World's

The Scientific Explanation of the World's Beginning-Two Lines of Argument In Support of the Nebalar Theory – What & Meteor is. Sir Robert S. Bail's third lecture in the Lowell Institute course was even more successful than the two preced-ing it, his audience, contrary to the usual custom-of-course audiences, be-lug on the increase. His subject was "The Origin of the Earth," and he showed forth two lines of argument in support of the nebular theory based on facts known about our planet.

on facts known about our planet. His first reference was to the re-markable boring for coal near Leipsic, which, while undertaken for commerwhile, while undertaken for commer-cial purposes, was conducted in a truly scientific manner. Whether coal was found or not the speaker did not re-member, but he did remember the scientific outcome, the fact that the gradient of the earth's temperature was established, that it was proved that below a certain point near the surface, to which the heat of the day penetrates, there is a regular increase

that below the beat of the day penetrates, there is a regular increase in temperature; and at a mile below the point of constant temperature, the thermometer would register eighty de-grees higher than at this point. Experiments have not been conduct-ed much below the first mile, but con-ditions are subject to determination in a general way. From the known law affecting the diffusion of heat, it evident that the lower strata cannot be colder than the overlying ones and must be warmer, and since the tem-perature increases quite uniformly down to the mile it is reasonable to believe that below the mile it will con-tinue to increase at about the same rate. rate

Another fact which may be considered as established is that the earth is gradually dissipating its heat into space. This heat is moving out from space. the cer the centre of the earth toward the surface, and the amount there lost each year would be sufficient to melt a film of ice covering the earth's surface

one-tenth of an inch thick. This small quantity does not seem of much moment, but it must be re-membered that it is an influence always acting in the same direction, and these influences which act always in the same direction are the architects of the universe. The geological forces act with the greatest energy for per-haps hundreds of thousands of years, and then they begin to tear down what they have built up. These forces may get back near to where they have begun, but the influences that act always the same way do accomplish wonders in the millions of years of time through which they work. If the earth is losing heat, and has been losing it, it was formerly hotter than it is now, and continuing this argument back

But whatever the term, the earth is more rigid than solid steel. It is so rigid that the shocks of volcanoes and earthquakes are transmitted through is with twice the velocity of passage through steel. The intense heat of the centre of the earth is shown by the volcanic eruptions, that of Krakatoa, for example, when every particle of the solid earth and every wave of the surrounding atmosphere tingled in re-sponse to the mighty explosion. Ve-hemient as was this eruption, sending as it did milifons of tons of the earth's crust high into the air, it was but a puny effort compared with the mighty outbursts of the time when the earth was young. It then had vast quanti-ties of heat to dissipate, and to these eruptions that of Krakatoa was but a popgua.

popgun. It is probable that the force of the

popgun. It is probable that the force of the explosions projected particles into space with a velocity so great that gravity was overcome so far as the earth is concerned, and the particles, caught by the sun and turned into closed orbits, have been members of our solar system, crossing the earth's orbit every few years, but at these times the earth was clasewhere in its orbit. But the little earth-born wan-dered, faithful to the laws that gov-erned it, has repaired again and again, a hundred times, a thousand times—a million times, even!-to the place where it first took fight, until at hast meeting the earth there, it is con-sumed in one bright fash and we of the earth say "a meteor."—Boston Transcript. Transcript.

To Reach From Sea to Sky.

To Reach From Sea to Sky. Diamond Shoal Lightship, No. 71, Captain Tawes, arrived in Baltimore from her statton to be inscalled with a new electrical apparatus, which is to send a thirteen-inch beam of light from the ship's deck to the clouds. The clusters of lights now at the tops of the two masts are visible thirteen miles at sea, but it is expected that the pillar of light rising to the skies may be seen thirty and forty miles at sea. This new marine signal is the de-vice of Commander Albert Ross, in-spector of the Fifth lighthouse dis-rict. It is expected that the sky-plercing shaft of light will also be adopted at Fire Island, Sandy Hook and Nantucket Shonis lights. It is not proposed to abolish the present masthead beacons. As a guide to mar-ners coming in from sea, the thirteen-inch electric beam, reaching up in the dome of night, will be as far ahead of big electric beacons of the first order as the beacons. Sea the shot of oll numps. This invovation is not only of local but world-wide interest.-Balti-more American.

The King Had to Borrow

On a recent occasion King Christian of Denmark, while out for a walk met one of his courtiers who was re-nowned for his stinginess. As it hap-



HOUSEHOLD

Relieving a Choking Person. Rendering a Choking Person. Tounding a person on the back until his ribs cave in or the spine is dislo-facted may be an interesting method to treatment (for the administrator), but there is a more sensible and ef-fectual way of relieving the sufferer. Frequently the obstruction is not be-yond the reach of a long, slim finger. Forceps of some kind, however, will prove more effective. If these are not within reach, a small wire with a hook bent on one end may be used to ad-hand, but work lightly and defity. During the operation, the head of the person afflicted should be thrown well back and the tongue depressed, so as to permit of the freest possible access to the throat. If the obstruction is so low as to be invisible or has passed into the windpipe, it constitutes a case for a good surgeon. Fortunately, nongh air can usually be inhaled to provent immediate suffocation.-Home Magnate.

Megazine. When the Kitchen Hange is Cranky. When your kitchen range fire refuses to burn brightly and the oven fails to bake or roast properly, do not blame the range until you have tried to find the reason for the trouble. A "clean" range is a necessity for satisfactory cooking. Lift off the cov-ers and see if there is not a layer of fine ash on top of the oven so thick that it lessens the draught and pre-vents the heat from penetrating to the oven. This should be lifted out and not swept into the fire or down be-side the oven. Brush the side of the oven clean, then

Brush the side of the oven clean, then get at the most important part, the bottom. Some ovens have a plate on the inside that lifts out, some a plate on the outside; some are made to be drawn out altogether. If you have a stove man once to clean for you and see how he does it you will not need him again. Notice how he gets at the bottom, and above all, see that he leaves things so that you can take out the cover or oven yourself when you wish to. You can got the ordinary scraper at any department store, and also a long-handled dust brush or whick theom. These will answer in nearly every case. This is a dirty job, but should be attended to once a month. Brush the side of the oven clean, then

also A long-handled dust brush or whisk broom. These will answer in nearly every case. This is a dirty job, but should be attended to once a month.
Much often depends upon how the fire box is kept. Masses of clinkers are allowed to gather on the bricks. These should be removed by common salt placed on them while the fire dashould be removed by common salt placed on them while the fire dashould be removed by common salt placed on them while the fire dashould be removed by common salt placed on them while the poker. Do not let ashes or clinders gather about the top of the fire dow.
In starting a fire dump everything out about the top of ashes or clinders, at will often sult for a whole day. The clinders can be burned to good advantage on top of the Brie terward. Use as little paper as possible in starting, and do not pack the ceal in. Fill the box to the top of the bricks and no further. Poking the fire spoils it, shaking never bursts it.
If you range sets into the wall and the pipe runus straigit up into a sheetron board, and the craft is poor, the chances are that the pipe does not coment. Then, if things are not satisfactory, there must be somthing wrong with the chimney.



Rice, Baked with Dates-Two even tablespoons rice, one quart milk, one cup of dates, stoned, one saltspoon salt. Bake very slowly, with just enough heat to keep mixture bubbling genty. Stir once or twice; then allow to brown. Bake one and a half hour, or until rice is thoroughly soft. Serve very cold. very cold.

ery cold. Potato Pancakes—Pare, wash and Polato Pancakes-Pare, wash and grate four large or six small potatoes into a bowl and add quickiy to them the beaten yolks of two eggs, half a teaspoonful of salt, and a tablespoon-ful of fine bread crumbs. Beat in gradually the whiles of the eggs, beat-

The of the oread crumos. Beat in gradually the whites of the eggs, beat-en to a froth and saute by spoonfuls on a well-greased, smoking hot griddle. String Beans with Cheese—This is not a common way to cook beans but once tried it will become a favorite way. Cook the beans as usual, after way. Cook the beans as usual, after way. Cook the beans as usual, after in a frying pan over a hot fire; when melted add the beans, half a cup of milk, a teaspoonful of sait and a dash of cayone pepper, and lasty sit; in a heaping iablespoonful of grated Par-mesan cheese. Let all cook together for five minutes and you will have a mesan cheese. Let all cook together for five minutes and you will have a delicious dish.