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In every respect—color, design and especially in longer wear—Whittall Anglo-Indian Rugs are as desirable as any original Oriental Rug. They come in many sizes and colorings. The price of size 9x12 feet is \$50

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The materials in these Rugs are in every way the equal of those in our magnificent Anglo-Persian. The same lustrous Worsted, combined with wide range or Oriental worsted designs, make these the best Rugs on the market for anywhere near the price.

We can also furnish Special Rugs, of practically any size, in "Royal Worcester" make; 9x12 feet. Price \$45

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Anglo-Persian Rugs are as firmly and carefully woven as the rarest of Oriental rugs. They are lustrous, elastic-pile, of finest worsted, that is as durable as a royal Kermanshah, which costs hundreds of dollars.

The delightful blending of their colors—fastness of their dyes, and their mirrorlike sheen recommend them to all who wish to purchase an ornamental Rug of unrivalled excellence.

They have the most closely woven and finest texture of any Rug produced in America. Size, 9 feet by 12 feet. Price \$60 Other sizes in proportion.

## A NEW VEGETABLE FROM JAPAN

Experiments With Udo Indicate That It Is Both a Welcome Addition to the Table and Easy to Raise

Washington, D. C.—For persons who like novelty in their food and in their gardens, an interesting field for experiment is offered by the new Japanese vegetable, udo. Nurserymen have grown the udo under the name of Aralia Cordata for ornamental purposes, for twenty years or more, but as a vegetable it is still comparatively unknown. On rich soil it grows to a height of 10 feet or more, producing a very ornamental mass of large green leaves and, in the late summer, long loose flower lusters, sometimes 3 feet in length. In appearance it is much like a larger variety of the spikenard or pretty morel, a native of our woodlands.

The blanched shoots of the udo have a characteristic flavor. Properly prepared they are delicious or so the author of Bulletin 84, just published by the U. S. Department of Agriculture under the title of "Experiments with Udo, the New Japanese Vegetable," has found them. The plant requires little care and with the same space devoted to it, yields approximately the same amount of food for the table as asparagus and is ready for use at about the same time in the spring. After the first frost it dies down each autumn to come up again in the spring, much as asparagus and rhubarb do. A patch of it can be forced each spring for at least six years and probably much longer. The flowers attract bees and flies in such numbers that a field of it is usually humming with insects. As a house plant, therefore, the udo deserves the attention of beekeepers.

Udo-growing is not yet sufficiently general in this country for the most inexpensive methods of cultivating to have been worked out, and conditions in America are so different from those in Japan that little benefit can be derived from the experience of Oriental growers. It is, however, reasonable to assume that the cultivation of the udo presents few difficulties. It is adapted to a wide range of climate, as is shown by the fact that it grows all over Japan, but no part of Japan suffers from drought. In this country the udo has done best in moist regions, in particular in New England, the Atlantic States as far south as the Carolinas, in the rainy region of Puget Sound, and in the trucking sections of California.

Where greenhouses or cold frames are available, the seed should be planted in March or April, one-fourth of an inch deep in soil that consists of equal parts of loam, mold and sand. As soon as the plants are 3 or 4 inches high, they can be planted out in the ground or potted and set out later. Thereafter the udo needs little attention. Its roots spread with extraordinary rapidity through loose rich soil, udo is not recommended for poor, dry land and the crowns soon become a half a foot across. Three and a half or four feet is therefore not too great a distance to allow between plants.

Perhaps the greatest difficulty connected with the cultivation of the udo is the blanching of the shoots. It is these that are regarded as the real delicacy, for the flavor of the stems when green has a certain rankness which is unpleasant to most palates. Various methods of blanching the early shoots have therefore been experimented with. In California excellent results have been obtained by mounding up the earth in the early spring over each plant as is done with asparagus. Elsewhere, however, the late frosts make the soil too cold and the shoots are slow in coming through.

Another method is to put a large drain tile, with one end closed, over each hill before the spring growth starts. The shoots which come up inside the tile are well blanched but they show a tendency to produce a number of unopened leafstalks which take away from the robust growth of the shoots. To obviate this, casks or boxes filled with light material such as sand or sifted coal ashes have been tried with considerable success. In any case great care must be taken not to permit the shoots to break through into the sunlight. If they succeed in this, they at once become green and their flavor rank. Shoots can be cut when only six inches long, but is better to let them grow to 12 or 15 inches.

In the cooking of udo there is still abundant room for innovators. In all experiments, however, one thing must be remembered. When raw, the stems contain a resinous substance which gives them a decided, and to many persons unpleasant, taste of pine. It is, however, easy to eliminate this by soaking thin slices of the stems in ice-cold water for an hour or two, or by boiling them in two or three waters, as is often done with strong-flavored vegetables. The author of the article, who has been experimenting for eight years with udo on his Maryland farm, suggests the three following recipes as samples of what can be done with the vegetable:

**Udo on Toast**  
Peel the shoots and drop them in to cold water. Cut them into 4-inch lengths. Boil them in salt water for 10 minutes, then change the water, adding a fresh quantity of salted

water and boiling until quite soft. Prepare a white sauce, such as is used for cauliflower or asparagus, put the udo in it, and allow it to simmer until thoroughly soft. Serve on toast in the usual way. If there is too much of the pine flavor, as there may be if the shoots are not thoroughly blanched, a second change of water will remedy this.

**Udo Salad**  
Peel the shoots, cut them into 3-inch lengths, and then split them into thin shavings, letting these fall into ice water as they are made. Allow them to soak in the water for a half hour or an hour, so as to remove the resinous material in them. Serve with a French dressing of pepper, salt, oil and vinegar. Do not dress the shavings until just before serving, as they become stringy on standing in oil.

**Udo Soup**  
Remove the skin from the shoots. Cut in pieces one-half inch long and wash thoroughly in cold water. Cook until tender and mash through a colander. Add a pint and a half of milk, one-half pint of cream, two tablespoonfuls of butter, and one tablespoonful of flour, mixing the flour and butter, until smooth. Season with pepper and salt. (Recipe for one bunch of udo; enough for five persons.)

Just how popular the udo will become, is not predicted. It is desirable however, that amateurs experiment with it for it is not at all impossible that udo prove a valuable addition to our table vegetables.

## MAYTOWN

Class in Bible Study Organized at Rheems

Miss Lillie McCurdy was home Sunday.

Prof. David Kraybill visited his parents on Sunday.

The Baccalaureate sermon was preached by Rev. J. D. Krout in the Lutheran church on Sunday evening.

Electrician Hiram E. Miller is wiring the Reformed parsonage. Rev. Mr. Lowe will occupy it in the near future.

Mr. C. E. Hollenbaugh our enterprising baker has installed a new patent oven which has a capacity of 2,000 loaves daily.

The late Dr. Ziegler once told us, that "if people would know the value of asparagus, they would eat it every day in its season," and its season is on now.

The funeral of Henry Fletcher was held at the Lutheran Church on Sunday at 10 o'clock. Rev. J. D. Krout officiated. Interment in the cemetery adjoining the church.

Mr. J. D. Dehoff, Miss Ethel Culp, and Mr. Charles Forrey took the examination at Marietta for the postal service. Miss Culp had some years experience in our post office and Mr. Forrey at Harrisburg. We are waiting to see who our next post master shall be.

A class in Bible Study was organized at the home of Harry K. Landis, on Tuesday evening the 14th. John C. Smith and Enos E. Miller were elected elders and Harry K. Landis, deacon. The organization is non-sectarian, and all are invited to attend the sessions. They meet at the homes of the members, the meeting last week being held at Mr. Smith's. The class uses the International Bible Students' text books, seven volumes entitled, "Studies in the Scriptures, and one volume Tabernacle Shadows."

## MARIETTA

Franklin S. Engle of Rahway, N. J., spent a few days with his parents, Mr. and Mrs. D. G. Engle.

Mrs. Sarah A. Grove has returned from an extended visit to friends at Atlantic City and Philadelphia.

Charles Johnson of West Marietta, left on Thursday for a business trip to Eastern cities in the interest of his seed business.

Mr. and Mrs. Joseph Child of Phoenixville, and Alonzo Child of Pottstown, spent a few days with Mr. and Mrs. E. A. Child on Second street.

A dancing school has been opened in the Musser annex, on Market street, under the direction of Charles Meister and Charles Sultzbach. Music is furnished by the Meister orchestra. The class meets every Thursday evening at eight o'clock.

Lieutenant William H. Child Post No. 226, G. A. R., of this place invites all old soldiers, Sons of Veterans and marines to participate with the Post in the observance of Memorial Day on May 30. On Sunday evening, May 24, the Post will attend divine services in the Reformed Church, when the pastor, Rev. E. Elmer Sensenig, will deliver the annual memorial sermon, to which all are most cordially invited.

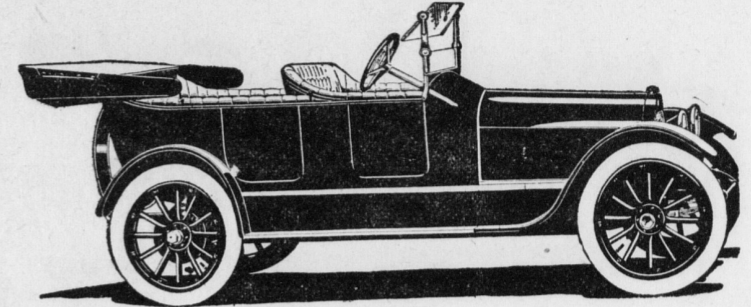
The annual entertainment of the Marietta High School will be held next Thursday evening, April 30, in Central Hall. The programme will consist of hodge-podge, cards and dancing. Prizes will be awarded for hodge-podge and cards. The chairmen of the committees are as follows: Entertainment, John Shilow, Jr.; Refreshments, Miss Margaret L. Hass; Decorations, Chas. M. Kraus; Krodel's orchestra of Columbia, will furnish music for the occasion.

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# LANDIS BROS.

## Rheems, Penna.

## The P. R. R. Pension List

The Pennsylvania Railroad system during April has placed upon the pension list—or "honor roll," as it has come to be termed—the names of seventy-seven employees and officers. This is the largest addition to the number of pensioners ever made in any one month. The April list contains the names of two officers who reached very high rank in the service of the Pennsylvania system. One of them is Joseph B. Hutchinson, who retired after nearly fifty years service, with the rank of assistant to vice president and Edward F. Brooks, of the Maryland division. The list contains the name of one woman, Josephine Miller, a janitress, who was employed for thirty-three years at the Lancaster station.

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## The Luck Theory

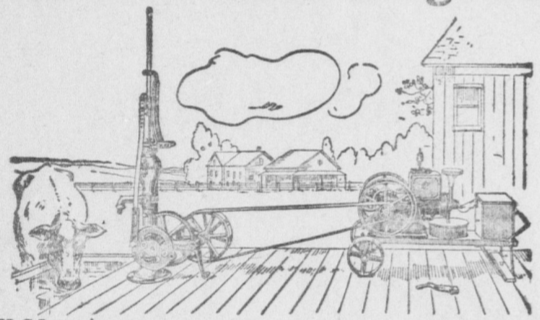
This luck theory of life is an example of the importance of right thinking. No man or woman succeeds who does not obey the natural law.

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