

# The Genoa Tribune.

VOL. XXIII. No 36

GENOA, N. Y., FRIDAY MORNING, APRIL 3, 1914

EMMA A. WALDO

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GENOA, N. Y.

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Cayuga County P. M.'S.  
Postmaster Clark of Auburn has received notice from Washington that competitive civil service examinations are to be held in May for fourth class postmasters in Cayuga county whose salary amounts to over \$180 per year. Similar examinations will be held for fourth class postmasters of the same grade in all parts of the state.

The Cayuga county postoffices included in the list are: Crockett, Ensenore, Fair Haven, Genoa, Ira, King Ferry, Locke, Meridian, North Fair Haven, Sennett and Sterling Station. Most of the postmasters now in office will be affected as many have been in office for a number of years without any civil service protection. The law gives the right to select from the three highest names on the eligible list, but the procedure generally in the past has been to select the first name on the list.

Card of Thanks.  
We wish to thank all friends and neighbors who assisted us so willingly during the sudden death and burial of our grandmother, Mrs. Mary Ann Pierson.  
Mr. and Mrs. Chas. Rumsey and family.



## From Nearby Towns.

**Merrifield.**  
March 30—Carroll Brightman and wife are soon to move to the Letchworth place. They will occupy the Lodge at Glenwood.

John McCormick is very ill at the home of his sister, Mrs. George Welch. Fred Wood underwent an operation in the Auburn City hospital Saturday evening. At present writing he is in a very critical condition.

F. H. Blair and family are moving to Sempronius. Willard Wattlewatt went to New York on business one week ago last Sunday. Last Sunday he arrived in Auburn and upon the advice of a physician was taken to the City Hospital where he died during the night. His funeral will be held Wednesday at 2:30 p. m. at his late home in Scipio.

John Robert Eaker, 21, whose serious illness has been noted in these items passed away last Tuesday at the home of his grandparents, Mr. and Mrs. R. B. Eaker, the cause of death being pulmonary tuberculosis. He was the only child of Mrs. Martha Eaker, to whom much sympathy is extended in her sorrow and extreme loneliness. He was a most exemplary young man, ever ready to do all he could for others, he was a member of the Baptist church where he will be greatly missed, also in the Sunday school of which he was a faithful officer. The funeral was held from Baptist church on Friday, Rev. F. A. Reigle officiated. Two solos were acceptably rendered by F. H. Loveland, "Lead Kindly Light" and "Nearer to Thee." The pupils of the school where he was teaching when sickness overtook him marched in a body to the house bringing a beautiful tribute. There were many floral offerings, testifying of the love of friends and neighbors. The bearers were five cousins and one dear friend of the deceased: John, Fred and Floyd Wheat of Moravia, Frank Wheat of Auburn, Ray Wheat of this place and W. Nelson Botsford. The remains were placed in the receiving vault in the Scipio Rural cemetery.

The following were in town to attend the funeral of John R. Eaker: Mrs. L. B. Hopkins, Mrs. Will Eaker and Miss Mary Moore of Weedsport; Mrs. E. S. Wheat of East Aurora, Mrs. Myra Wheat and Mrs. Charles Atwood of Moravia and Mr. and Mrs. Walter Hutchings of Cayuga.

**North Lansing.**  
March 31—The L. T. L. will meet with Brownie-Ross on Saturday afternoon. Willie Stevenson went to his work east of Moravia last Monday. Mrs. Sarah DeCamp, whose funeral was held at her home on Saturday, was buried in our Rural cemetery. Rev. F. J. Allington officiated. Mrs. Julia Miller of Auburn has returned to her home after visiting Mrs. Kate DeCamp. Rev. F. J. Allington officiated at the funeral of Mrs. Pearson of Genoa on Monday. Burial was at East Venice beside her husband, Harvey Pearson.

Mrs. Margaret Boyles, who is in her 93rd year has the fifth quilt nearly finished for the work of the winter. She has also cut and made a dress for herself. Mrs. Small and Clarence were in Ithaca on Thursday of last week; also Mrs. Glenn Bacon and Pearl Boyer and her mother. Mrs. Wm. Stanton of North Lansing went to Ithaca Saturday last, where she underwent an operation for goiter. The operation was performed at the City hospital by Dr. Tinker. Dr. Willoughby of Genoa was in attendance.

**They Passed Him.**  
The civil service examinations for the fire department of Chicago contained the following:  
"Name three fire extinguishers."  
When the papers were returned for correction, an answer to the above was:  
"Chief, lieutenant and sergeant."  
—Woman's Home Companion.

We print noteheads, letterheads and envelopes for the farmer or business man at reasonable prices.

**Five Corners.**  
March 30—The robins have come back to let us know that spring is here; we are glad to welcome them. Albert Chaffee, we are pleased to know is convalescent. The traveling is something terrible now and we are anxiously waiting for the improvement which will come sometime in the future. Miss Florence and Esther Stevenson are spending the week with their aunt, Mrs. Chas. Ogden and family near Cortland. Mrs. Leon Curtis spent the last of last week with friends in Auburn, a business trip as well as for pleasure. Leon enjoyed the alarm clock. A gentleman well along in years was riding with a lady about his age one day last week and as the roads are in a terrible condition they came so near tipping over that the lady had to get out of the cutter and as she did so she stepped right into a bank of snow and water and of course then the gentleman made an effort to get her out and in so doing he got fast in the snow, and there they were. A little child happened to come along so she went and got some one to come and shovel the couple out. Quite a co-incidence. The cross bar was broken in pieces, aside from that no serious damage was done. They will wait now until the traveling is improved. Miss Mattie DeRemer spent last Friday night and Saturday with her mother, Mrs. James DeRemer, who is at present at the home of her sister, Mrs. Geo. Breed at the Forks of the Creek. Fred Mann who met with a painful accident the 22nd of February is now able to make his trips of which fact his friends are pleased. Miss Effie LaBar of Forks of the Creek has been with her aunt, Mrs. Elizabeth Lyon for several weeks. Quite a good many empty dwelling houses here. How much a good physician is needed in this place; we only wish one might locate. Your scribe forgot to mention that at the time Mr. Leon Curtis and Miss Mildred Best were married, Mr. and Mrs. George Curtis accompanied them. A little late for mentioning it.

Henry Barger of near Ludlowville spent Sunday with his parents, Mr. and Mrs. O. G. Barger. Mrs. Hannah Stevenson spent last week Thursday at the same place. Lester Boles is quite poorly at this writing. Dr. Hatch of King Ferry was called last Sunday. Carl Goodyear and Howell Mosher remained at Union Springs over Sunday. Dannie Moore was entertaining the grip a few days last week; he says he would just as soon entertain other company. Mrs. John Palmer spent last week Friday with Mrs. Geo. Ferris. An Easter social will be held at the home of Mr. and Mrs. John Palmer Friday evening, April 10. Eggs will be served in various ways. Everybody invited. Mrs. Stearns will hold an Easter dancing party at Genoa on Thursday evening, April 16. Dancing from 9 until 2 o'clock. Lunch will be served by Mrs. Steel at 12 o'clock. Further notice next week. Good music adv.

Lake Balkin, in central Asia, and Lake Tanganyika, in central Africa, furnish similar problems for scientists, as both are fresh water, removed from oceans, yet both contain deep sea fish.

**How's This?**  
We offer One Hundred Dollars Reward for any case of Catarrh that cannot be cured by Hall's Catarrh Cure. F. J. CHENEY & CO., Toledo, O. We, the undersigned, have known F. J. Cheney for the last 15 years, and believe him perfectly honorable in all business transactions and financially able to carry out any obligations made by his firm. National Bank of Commerce, Toledo, O. Hall's Catarrh Cure is taken internally acting directly upon the blood and mucous surfaces of the system. Testimonials sent free. Price 75 cents per bottle. Sold by all Druggists. Take Hall's Family Pills for constipation.

Old newspapers for sale at this office. You will need them when you clean house. 5 cents a bundle.

## King Ferry.

April 1—Mr and Mrs. Earl Buckhout are rejoicing over a son, who arrived March 24—Stanley Earl. Mr. and Mrs. Herbert Rafferty are rejoicing over a daughter, born March 24. Miss Mattie Weeks has gone to Cortland where she expects to make her home. Miss Jennie Avery has returned home from Auburn where she has been spending the winter.

Miss Florence Dates of Lansing spent a few days with friends in this place last week. Miss Rosa M. Pidcock graduated at the Hospital of the Good Shepherd at Syracuse on Friday of last week. It is reported that John Cummings has bought the Earl Smith farm at Five Corners. Miss Mary Smith, who is teaching at Tait's Corners is home for Easter vacation. Miss Harriet Shepson of Interlaken is the guest of Mrs. Earl Buckhout.

**PREBYTERIAN CHURCH NOTES**  
On Sunday morning and evening Mr. Perry will preach on the theme, "Who and What are to Bring in the Kingdom of God." This is the fourth theme in this series of sermons. A good attendance was present last Sunday. Man the young women not forget that a Sunday School class has been organized for them. Last Wednesday evening, the young ladies were entertained at the manse by Mrs. Perry. With much enthusiasm, they organized a class of about fifteen members called the Philathea class. The officers are as follows: president, Miss Emily Slocum; vice president, Mrs. Ray Ellison; secretary, Mrs. Frank Brill; treasurer, Miss Lizzie Drake; teacher, Mrs. Perry; assistant teacher, Mrs. E. S. Fessenden. There are several others who ought to be in this class and it is likely that the class will grow to at least twenty. They have taken a very Christian motto. A help and mercy committee with Miss Lena Goodyear as chairman, has been appointed.

The next meeting of the Presbyterian church of Auburn at 7:30 p. m., on April 13, 1914. Our apportionment for ecclesiastical expenses based upon the membership reported to the last Assembly (membership, 187 at 10c per member) is \$14.39, which the session is directed to collect, and pay to the Treasurer of Presbytery, on or before the meeting. Since we wish as much time as possible to arrange for this collection, an offering will be taken on the morning of April 12, Easter Sunday. Let us attend to this promptly as the payment must be made as soon as the 13th of April.

There will be a special Easter service on April 12, Easter music and Easter sermon on "Immortality."

**Forks of the Creek.**  
March 31—The roads are very bad not much travel; all will be glad to see the snow gone. Our mail carrier, Mr. Mann, is able to carry mail again. Chas. Kratzer has commenced weaving this spring. Geo. Breed and James DeRemer were in Ithaca Saturday afternoon. Mrs. James DeRemer does not improve very much. Lee Atwater and family of Auburn visited at O. C. Sill's Saturday night and Sunday. Mattie DeRemer visited her mother Saturday and Sunday. Mrs. Wm. Metzgar, who has been caring for her daughter, Mrs. Herbert Hand and baby in her serious illness, returned to her home Friday. Mr. and Mrs. Jay Boyer visited Sidney Reeves last Friday. Mrs. Geo. Austin who has been sick for some time is improving. Effie LaBar of Five Corners has been assisting them in their work. Calvin Kratzer has been having an attack of indigestion but is gaining. Mr. and Mrs. Frank Moray visited at Herbert Hand's Sunday. Mr. and Mrs. Harry Curtis have been doing some papering for Mrs. Wm. Starner.

**Short Line Reorganized.**  
The organization of the Ithaca Traction Corporation, which will have control of the Ithaca Street Railway System is scheduled for March 30, in New York, it was announced today. It is expected that officers will be elected at that time as the corporation is to take over the property of the Ithaca Street Railway Company at midnight on March 31. The receivers, John W. Dwight and Roger B. Williams, jr., will be relieved from the operation of the Auburn Short Line and the local trolley service at that time, it is expected. Although the proceedings in the Short Line case have not been advanced as far as in the case of the Street Railway, it is announced that the bondholders' committee of which W. H. Fitz is chairman, will take charge of the road.

The order of the Public Service Commission approving the reorganization plans has been received in this city. It permits the Ithaca Traction Corporation to take over the property on April 1, and to issue \$400,000 in common stock and first refunding mortgage bonds of \$211,000. It will be subject to the present underlying mortgage of \$275,000. The order gives authority to issue first refunding bonds of \$277,000 to give net proceeds of \$261,600 with which to purchase the Remington Power plant at \$90,000 and \$131,600 for the improvement of the road and equipment.

The capital stock of the new corporation will be \$1,100,000, divided into \$725,000 in preferred stock and \$375,000 in common stock. The first and collateral trust mortgage bonds will amount to \$1,000,000. It is ordered also that the steam railroad known as the Short Line shall own at least one-third of the stock of the new Ithaca company. The steam road is to own \$400,000 of the capital stock. The steam road is to issue \$375,000 in common stock and \$325,000 in preferred stock with mortgage bonds of \$256,000. It is to issue \$400,000 of preferred stock in exchange for \$400,000 of the stock of the street railway company. It is to issue \$488,000 in bonds for the purchase of the street railway and \$256,000 in bonds for cash to carry on the work of improvements and extensions. The steam road probably will be known hereafter as the Central New York Southern Railroad. The receivers, being relieved of their charges on April 1, will then only have the settlement of their accounts to look after. As soon as this business can be wound up they will be discharged, which will probably be in about three months.

Receiver Williams and General Manager H. A. Clark returned this morning from Omaha, where they closed contracts and specifications for the gasoline cars to be used on the Short Line. They will be delivered about May 15 or June 1. They are now being built in the shops. The railway officers said today that there was no winter in Omaha and spring prevailed there in all its brightness. They are much pleased with the looks of the new cars and believe they will solve the rapid transit needs of the new line—Ithaca News, March 26.

Albany, March 30.—A certificate incorporating the Ithaca Traction Company was filed with the secretary of state today. The capital is placed at \$1,000,000, and Howard W. Fitz of Pawtucket, Roger B. Williams, jr., of Ithaca and Charles E. Hotchkiss are the directors. The new corporation takes over the property and franchises of the Ithaca Street Railway Company, which was sold under foreclosure in January. The same interests incorporated the Central New York Southern Railroad Corporation, which was incorporated Saturday with \$2,000,000 capital to operate a steam road from Auburn to Ithaca.

The articles of incorporation of the Central New York Southern were filed at the county clerk's office here today. The duration of the company is 1,000 years and its principal office is in Ithaca. Its term will be the New York Central connection in Auburn and the Lackawanna Railroad in Ithaca. The capital stock will be divided into 2,000 shares at \$100. There will be \$725,000 shares of preferred stock to pay 3 percent. the second year, 4 percent. the third year, 5 percent. the fourth year, 6 percent. the fifth year and 7 percent thereafter. There will be \$1,275,000 in common stock. There are twelve directors, as follows: Three years, Howard W. Fitz, Roger B. Williams, jr., Charles E. Hotchkiss, H. A. Clarke; two years, Harry M. Haviland, Edward C. Kerr, Andrew McCreery, Warner R. Matteson; one year, Harold C. McCallum, Chellie A. Austin, Henry L. Terhune and Francis J. Moeckel. H. W. Fitz has 386 shares of stock and each of the other directors one each.

April 1—Roger B. Williams, jr., of Ithaca was elected president of the Ithaca Traction Company and the Central New York Southern Railroad which was formerly the Ithaca-Auburn Short Line. The other officers elected are: First vice president, H. W. Fitz of Pawtucket, B. I.; second vice president and general counsel, Charles E. Hotchkiss of New York; third vice president, general manager and secretary, Herbert A. Clarke of Ithaca; treasurer, T. P. Clancy of Ithaca. The newly elected officers took possession of both roads at midnight last night.

**Leayard.**  
March 29—The snow is fast disappearing. The roads are very muddy, but not at all impassable. Robins and wild geese are very plentiful. Wm. Tilton and family move this week to the tenant house of W. J. Haines. Not many changes here this spring. Chas. Veley is building a garage to have it in readiness for the new car which he has ordered. We are glad to learn that Joseph Holland, who has been confined to the house all winter is improving and hope soon to see him out. Hugh Rafferty will occupy the Samuel Bates place this year. Mrs. Collins is spending some time with Mrs. Horace Avery. Miss Anna Minard attended the wedding of a school mate in Owasco last week. Dr. Frost was called to Auburn last week as a witness on the Moravia water suit. George Kirkland commences work tomorrow for Conn Cahallan and Ray will work for Wilbur Boles. Our school closed Friday for a three week vacation. Fred Avery has tapped his sugar bush.

**The Home Paper.**  
"Your newspaper tells you when to go to church, the county court and probate court," says an eminent clergyman, "and when to send your children to school. It tells you who is dead, who is married, who is sick, who is born, and many other things you would not know. It calls attention to public enterprise and advocates the best schools, and law and order in town. It records the marriage of your daughter, the death of your son and illness of your wife, free of charge. It sets forth the advantages and attractions of your town, invites immigration and is the first to welcome newcomers. Yet, in spite of all these benefits, some people say the home paper is not half as good as the city paper and has no interest in their business or success. The home paper, like the church, is too often neglected by those who are benefited by it."—Ex.

**Day Old Chicks.**  
\$8.50 per 100 after May 1st, if shipped; \$8 per 100 if called for. Two, Emma Model Incubators, 275 egg size, almost new, \$15 each. Genoa's Printer, Levanna, N. Y.

# The Oldershaw Mystery

Clever Lawyer Checkmates A Well Laid Plot

By CLARISSA MACKIE

"Harley & Rogers, Attorneys and Counselors at Law."

The gold lettered sign on the door gave no hint that the firm of young lawyers were engaged in the solving of mysteries, yet such was the case. In the beginning it had been a lobby to fill some of the too abundant leisure of an unknown law firm; now they had become well known as specialists in unraveling mysteries of a delicate nature.

The stenographer laid a card on Dick Harley's desk. "Mr. Samuel Oldershaw," read Dick, wondering. "I will see him at once, Miss Brown," he said to the young woman.

Presently a stout man was ushered into the presence of the young lawyer and immediately sank breathlessly into a deep chair.

"I'm in trouble, and I've come to you for assistance," he said bluntly. "I understand that you undertake cases of a mysterious character."

"Occasionally so, cases come our way, and we do not decline them," smiled Harley.

"This is a very delicate matter and concerns a member of my household. I have an only daughter, Beryl," re-



"THIS IS THE PLACE WHERE THE GEMS WERE HIDDEN," SAID MR. OLDERSHAW.

sumed Mr. Oldershaw. "My daughter is engaged to be married to a young man who is at present employed as my private secretary.

"Gray Denison is a fine chap and as nearly worthy of Beryl as any man that I know, and my daughter is my rarest possession." His pale gray eyes glistened with feeling as he spoke, and Harley nodded understandingly.

"Yet there disappeared from my private museum on the top floor of my house my entire collection of rare gems. The collection was priceless; there is not another like it in the world. Gray Denison had charge of it. No other person had access to the safe wherein it was secreted. No one else knew that the safe was there."

"When did you discover your loss?" asked Harley.

"This morning. I was entertaining an English friend, Sir Morgan Tilbury, himself an ardent collector of gems. I went to the safe—the cases containing the gems had disappeared. Denison expressed bewilderment at the discovery—declared that he had seen them the previous evening. That is all. Where are my gems?" asked Mr. Oldershaw bluntly.

Harley pondered thoughtfully. "The servants?" he questioned.

Oldershaw shook his head impatiently.

"All too suspicious. All of them have served me for years."

"What did Sir Morgan Tilbury say regarding your loss?"

"Of course he sympathized with my disappointment, but his time was limited. I had told him a mummy which he had long desired. I'm not especially keen on mummies, and I have a number, and he was more interested in closing the transaction and making arrangements to have the mummy removed from the museum. He calls day after tomorrow."

"You have known him for a long time?"

"Off and on for a dozen years. He also is above suspicion. Suppose you accompany me home and look over the ground."

A half hour's swift ride brought them to the residence of Samuel Oldershaw.

An old negro butler admitted them, and, following Mr. Oldershaw's lead, Harley went up two flights of stairs to the museum, which was situated on the top floor of the house.

Mr. Oldershaw produced a key and unlocked a great steel plated door.

Dick Harley glanced around at the rich collection of pictures that graced the softly tinted walls, at the rare porcelain behind glass doors and the thousand and one objects d'art that Samuel Oldershaw had loved to gather about him.

"Where is your safe, Mr. Oldershaw?" asked Harley.

The millionaire smiled and crossed over to an ancient Jacobean chest that stood against the south wall. He bent over it, fumbled with the lock, and immediately the great piece of furniture swung away from the wall and disclosed an iron door in the wall. A key unlocked the outer door of the safe, and after he had twisted the combination an inner door opened, revealing shelves and drawers crowded with treasures.

One compartment, the entire width of the safe, was empty.

"This is the place where the gems were hidden," said Mr. Oldershaw, turning to the young lawyer. "They were removed from the tray, and the tray or drawer was concealed under the chest here."

"How many times has Sir Morgan Tilbury visited the museum?"

"Three times in the past week—the first time to renew his acquaintance with me, the second time to sound me regarding the purchase of the mummy and this morning to close the deal. He will send for the case this evening—he is anxious to have it boxed and sent aboard the ship."

"Did you find Sir Morgan changed in any way?"

Samuel Oldershaw started and clapped a hand on his knee.

"That's odd, Harley!" he exclaimed. "I did find him changed in an indefinable way that I can hardly explain. He seemed a bit older for one thing, but that was quite natural, as I had not seen him for twelve years, but he appeared to be changed in other ways his manners were coarser, and he was decidedly off on many things relating to his especial hobby. I laid it to drink—he certainly gave evidence of it—as well as to some mental affection. Surely he was not the same courtly gentleman I had known in London."

"Is he a rich man?" asked Harley.

"Yes, beyond dispute."

"Please point out to me the mummy which Sir Morgan has purchased," requested Harley.

Mr. Oldershaw led the way to the northwest corner of the room where the largest mummy case stood, a gorgeous mass of color against the monotone of the wall.

Mr. Oldershaw lifted a tiny hasp, and the door swung wide open on well-oiled hinges. Inside was a smaller case, which opened at the millionaire's touch and revealed the shriveled form of a mummy.

Harley's keen eyes scanned the brown mummy with its stained wrappings. Then he scribbled something in his notebook. He tore out the leaf and enclosed it in an envelope.

"Please have this cablegram sent at once," he said. "I'll wait here until the reply comes back."

"But, my dear Harley, it may be hours."

"Never mind; I will wait. Perhaps you will send me up a bite to eat," suggested Harley. "It is now 2 o'clock. I should have a reply before mid night."

"Very good, Mr. Harley. Evidently you know your business," said Mr. Oldershaw reluctantly. "If there is anything else I can do—"

Harley whispered a few words in his ear, and the millionaire went out, looking much dazed, but quite convinced that Harley was handling the case in a highly satisfactory manner.

Harley sat down and read page after page of dry scientific reviews. Apparently he read them, but never once did his gaze wander long from the mummy case in the corner.

At 6 o'clock the butler brought him a delicious dinner, which he ate under the white glare of the electric ceiling lights. Then more hours passed while he waited.

At 10 o'clock Mr. Oldershaw pattered upstairs again.

"Well, Harley," he said expectantly. "Sir Morgan's men have come to take away the mummy case."

"Where is Sir Morgan?"

"They say he will come in later."

"Is he in the habit of appearing suddenly before you—or is he announced in the usual way?" was Harley's startling question.

"That's odd," cried Oldershaw, rubbing his hands nervously. "He called upon me yesterday, and while Amos my butler, remembers admitting him he has not the slightest recollection of letting him out, although Amos was in the entrance hall all afternoon. And furthermore he does not remember admitting him this morning and even now protests that he hasn't seen him depart. I'm afraid Amos is getting old."

Harley smiled and asked another question, this time in a low tone:

"Have the special officers arrived?"

"Outside the door."

Mr. Oldershaw pulled aside some tapestries, and at Harley's quiet signal six men glided like shadows into the room and concealed themselves behind the tapestries.

"Amos has orders to bring my cable when it comes?" asked Harley.

"At once. Shall I let Sir Morgan's men up now? I have no excuse for detaining them."

"Yes—and Mr. Oldershaw," Harley followed him to the steel door and whispered, "do not be surprised if you suddenly discover that Sir Morgan Tilbury is among us in the museum."

"What do you mean?"

"Only that he is concealed behind the mummy case and has been since his call yesterday afternoon. He will undoubtedly choose the proper moment and mingle with his men, trusting to the confusion to convince you that he has just arrived at the house."

"My God, Harley, what do you mean to insinuate?" asked Mr. Oldershaw breathlessly.

"Nothing more than—ah, here are the men!" Harley stepped back into the museum as a slender, dark eyed young

man came up the stairs, followed by several rough looking men in cloth caps and tatters' clothing.

"I was just coming down, Denison," remarked Mr. Oldershaw, introducing the dark eyed young man to the lawyer detective. "Well, man, I hope you understand the handling of this mummy case. It's a very valuable thing and must be handled with great care."

The four teamsters stared curiously around the museum until Mr. Oldershaw led them to Sir Morgan's mummy.

"This is the case," Mr. Oldershaw was saying when suddenly the lights went out and there was a quick shuffling sound of feet. Denison leaped through the darkness and, placing his hand on a secret switch, lighted half a dozen emergency lights in the four corners of the room.

In the brief interval of darkness another person had been added to the seven men in the museum. A tall, middle aged man in immaculate evening clothes suited at Samuel Oldershaw. His side whiskers were iron gray, and his abundant hair was of the same mixture. His nose was prominent and his eyes small and close together. Sir Morgan Tilbury was not a handsome man nor an altogether prepossessing individual.

"Ah, my dear Oldershaw," he said heartily. "Such a joke, don't you know! Just as I stepped in the door your lights went out! How are you—eh?" He put out a white hand, which Mr. Oldershaw grasped, while bewilderment overspread his mild countenance. He looked from the Englishman to the mummy case, which was undoubtedly moved from its position directly across the corner.

"Ha! Get to work there, men!" ordered the baronet sharply. "You're late enough as it is—sorry to trouble you at this hour, Mr. Oldershaw."

As the four workmen took hold of the mummy case Harley lifted his hand, and at the signal the six plain clothes men glided across the floor. Two of them grasped the unsuspecting baronet and slipped handcuffs on his white wrists, while the other four speedily overcame the four workmen.

In the meantime Mr. Oldershaw protested vigorously against this ill treatment of his old friend, Sir Morgan Tilbury, while that exasperated individual hurled oaths at Harley and his assistants. Gray Denison stood apart, white and uncomprehending.

"What does this mean, Mr. Harley?" demanded Mr. Oldershaw.

"This cable message may explain," said Harley as Amos entered the museum and tendered an envelope on a silver tray.

Mr. Oldershaw stared at the words over Harley's shoulder. The message was from Scotland Yard and was sent in reply to Harley's urgent inquiry: "Sir Morgan Tilbury confined to his home with gout. Your man must be impostor."

In a few words Harley informed Mr. Oldershaw of his suspicions. The man representing himself to be the English baronet had gained access to the mansion, and instead of leaving after paying his call, had concealed himself in the museum behind the mummy case. In the night he had opened the safe, removed the gems and secreted them in the inner mummy case. His purchase of the mummy was merely a blind to gain access to the house and to afford a method of getting the gems from the house in a manner that could not be suspected.

Harley did not relate his method of deduction whereby he had arrived at



TWO OF THE DETECTIVES GRASPED THE UNSUSPECTING BARONET.

his solution of the puzzle, but he opened the outer and the inner mummy case, and from the bundle of gummy rags at the feet of the mummy he brought out a canvas bag containing the stolen gems.

While the police officials led the bogus baronet away, together with the workmen who were under suspicion of complicity in the crime, Mr. Oldershaw laid his hand on Harley's shoulder.

"Well done Harley," he said warmly. "If you will come down to the library now Gray and I will give you a check."

The three went downstairs, Samuel Oldershaw's hand on the shoulder of Gray Denison, and Harley knew that the old man was trying to atone for his unjust suspicion of his future son-in-law.

And the check that Harley displayed to his partner the next day caused John Rogers' eyes to open wide.

# Jesus the Teacher and Healer

By REV. WILLIAM EVANS, D.D.  
Director of Bible Course  
Moody Bible Institute, Chicago

TEXT—Mark 1:29-45



Some one has said that in this lesson we spend a Sabbath with Jesus. We go with him to church, listen to his preaching, watch him, when interrupted by a maniac, cast out the evil spirit, and then make the cure a powerful aid to preaching. After the service, we accompany him to Peter's house, and see him cure Peter's aged mother of a fever, and there spend the afternoon in quiet and rest. Towards sunset we see the people of the village bringing to him a great number of sick folks on whom he lays his hands and heals.

The word and teaching of Jesus, not conscience, is the ultimate rule of life, the final arbiter in the questions of the soul. While we recognize that the conscience is the vicegerent of God in the soul, the religious instinct in man, yet we must admit that it is a faculty that can be warped, drugged, misguided and silenced. Therefore, it cannot be depended upon as an absolutely correct criterion of truth and conduct.

A man may say that he needs no other revelation than his own reason, or that he will accept nothing in the Bible saying what accords with his reason, thereby making his reason, and not the revelation of God, the criterion of right and wrong. Inasmuch, however, as different men have different "reasons" for doing, believing and judging things, we become at once involved in a maze of conflicting standards of truth and are left hopelessly in the dark. Reason, therefore, cannot be the ultimate authority in matters of faith and practice.

When Jesus Christ has spoken, there is nothing more to be said. When Christ has passed his judgment, there is no appeal from it. His words are final and authoritative. Jesus said: "He that rejecteth me, and receiveth not my words, hath one that judgeth him: the word that I have spoken, the same shall judge him in the last day." Thus we see that the word of God is not only to be the standard of our conduct here and now, but the standard by which we shall be judged hereafter.

Miracles were not the principal part of Christ's work. They were always subordinate. More than once Christ expressed the fear that men might be tempted to make miracles the most prominent part of his work, and thus advertise him as a healer of men's bodies rather than the savior of their souls. That was the reason why again he forbade those whom he had healed to advertise the healing.

Jesus wrought miracles merely to prove to the people that he was the Messiah. Indeed, the challenge to cast himself down from the pinnacle of the temple was a temptation of the devil to make Christ miraculously prove to the waiting people in the courts below that he was the Messiah. This he resolutely refused to do. Nor were his miracles performed for the mere purpose of persuading men. They were tokens of Christ's willingness to relieve the distresses of men. In so far as Jesus was able thus to help and relieve he felt himself called upon so to do.

Christ's mission is ours likewise. As he was sent into the world by the father, so are we sent by the son. Our fellows are bowed down with spiritual ailments far more serious than the physical diseases of Christ's day. The soul has its diseases just as well as the body. The spiritually blind, the moral leper, the man dead to the things of God, all these need the healing touch of the Christ. It is the duty of the church to see to it that people thus afflicted are brought into contact with the great physician. Demonic possession was common in the day of Christ. Whether it is still in existence, whether or no men are still possessed of demons, may be an open question. Returned missionaries from China, India, and other foreign countries are very emphatic in the declaration of their belief in demon possession today. Possibly some forms of insanity may be attributed to this source. It may be said that there is nothing contrary to our present knowledge in the statement that evil spirits may and sometimes do gain control over man, and to a greater or lesser extent govern their actions. "There is no certainty that such cases do not occur at the present time, and there is much to suggest that 'active agents of evil do beset the human spirit,' and this is the most reasonable way of interpreting the 'tragedies of human sin,' and the 'unexplained remainders' of human life." Modern science is not in a position to deny the existence today of demonic possession. Ill-temper, vice, lust, lasciviousness, drunkenness—these, wherever found, are indications, to say the least, that satan is in control.

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UNDER THE TOWN CLOCK

# Ithaca's Spring Opening

April 1, 2, and 3.

A NEW INNOVATION—All dealers to make an extensive display of their wares. Stores will be open on Thursday evening for display only. No goods sold or orders taken in the evening. It will be worth your time to see Ithaca's shops on one of these days, Thursday if you can and spend the evening. A band will be out to enliven the occasion. A most cordial invitation to come in and see us and our merchandise.

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# New Spring Fashions

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The New Colorings, the new weaves, the new textures are here for your inspection. We will gladly send samples if you so desire.

# Our Ready-to-Wear Department

With its extensive line of Spring Suits, Spring Coats, Spring Dresses, Skirts, Petticoats, etc., is prepared to offer you a wonderful selection. May we have the pleasure of showing you?



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Special attention given to orders for cooked meats for parties.

Fresh Fish and Oysters always in Stock.

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The Low 20th Century Manure Spreader, Osborne Spring Tooth Harrows, Cream Separators, Gasoline Engines Clover and Timothy Seed.

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Job Printing. This office is well equipped to do first class printing of every description at moderate prices.

Friday Morning, April 3, '14

**PLAYGROUNDS IN STREETS.**

Washington Has Been Following a Plan Successful in European Cities.  
There is a movement on foot in Washington among those interested in the welfare of the school children which bids fair to solve in many instances the problem of lack of playground during their recesses for the pupils of the public schools, a problem which, owing to the neglect of the school authorities of former years to provide sufficient space for the increased number of scholars, has in many cases become a most serious one.  
The solution of the trouble, as provided by the movement, is to appropriate a certain portion of the street during the recess time. At the outset, the method of closing a public street against vehicles for ten or fifteen minutes during the busy portion of the day seemed impracticable, but on limiting the application only to those schools that are not in crowded business sections and applying it specially to those in the residence quarter—where, indeed, most of the scholars are—it has been found that, as far as removing any objections that can be raised to the plan are concerned, the project is feasible.  
The proposed plan is to set aside a block of the street roadway during the recess time by means of ropes that can be readily adjusted to poles set in the curb in a few seconds. The barrier could thus be erected or removed by some of the older pupils almost instantly. It would not extend across the sidewalk.  
The matter of making dwellers within the inclosed area some compensation was found readily adjustable by a plan of granting them certain privileges over other blocks. Thus a greater number of street lights, a more thorough police supervision, the keeping of the sidewalk and roadway in a special state of cleanliness and the immediate removal by the city of all snow were found privileges for which the residents would gladly put up with the inconvenience of a crowd of children playing in the street, a condition which, as several of the residents affected declared, existed anyhow.  
The Washington plan has been tried in many of the leading European cities, and the citizens have been unanimously enthusiastic in praising its success.

**MEXICO CITY'S BEAUTIFUL AVENUE.**  
The Paseo de la Reforma, in the city of Mexico, the almost realized dream of the unhappy Empress Carlotta, is an avenue which, either in conception or accomplishment, will bear comparison with any in the world.  
From the central plaza of the city, around which the government buildings are grouped, runs the old Calle de San Francisco. This broadens out into the Avenida Juarez, which runs past the Alameda, and its end is the starting point of the Paseo.  
From this point it stretches in a straight line for three miles to the executive mansion on the heights of Cha-

tepec, a broad, faultlessly paved thoroughfare. At each of five places on its length is laid out what in France would be called a rond point or in London a circus, but which, in his vivid speech, the Mexican has called a "glorieta." In the first of these is a statue of Charles IV; in the second, one of Columbus; the next is dedicated to the Aztec heroes, the fourth commemorates the independence of the nation, and the last awaits the hero of the future.  
Moreover, this great avenue is not a simple boulevard. At one side, passing across a narrow, tree lined road lawn, a paved footway is reached, along the far side of which, facing the main boulevard, are numerous monumental stone seats. Back of this is another road lawn similar to the first and then the roadway upon which the buildings face.  
Fate of the Passemaker.  
"Your face seems cut up. Accident?"  
"No, fight. Tried to stop a husband who was beating his wife."  
"And the husband hit you?"  
"No, the wife."—Cleveland Plain Dealer.

**VISION OF COMING CIRCUS**  
It is to Be Feared Little Willie Had Utterior Purpose in Writing to His Aunt.  
Dear Auntey—I did not rite to you for a long time now witch is not credbul to me becaws Henry Begg told me he yoostoo have an aunt very mutch like you and he did not rite to her for a long time and one day his mutther came in very sad and said to Henry your aunt dide yesterday and when he thought of how she dide without gotten an ansur to her last letter it almost broak his hart and for a long time he could not eat the rest of his dinner.  
The trubble is that when we are young and helthy we do not think of how our rellitives are old and aptoo die any time at all and so we do not rite as often as we otto and are sorry afterwurd when it is too late.  
Henry Begg was tellen me about his aunt yesterday and how she yoostoo send him presunts and sumtimes munney when there was a serkus comen which the neerest one now is two weeks from Wensday.  
This makes it all the sadder for Henry. The price of tickets to a serkus is a kworter for boys the sighs of us and Henry's aunt yoostoo always send him fifty sence for two tickets if he should wanto take another boy with him as they often do.  
The serkus witch is comen here two weeks from Wensday is Simmons & Sapp's world's greatest nickul plated three rings ne plus utter pearless aereal marvul equine ensensation and zoologicie aegeration with the world famous Roamin Hipperdroam and sel-ebreted artusts in the sublimest spectacles ever staged for the edification of Man witch I copied from the bills as nearly as possibl and it looks as if it was goen to be a pretty good show.  
I gess all the boys are goen exsept Henry and me witch are not surten but hoapful. Two weeks from Wensday.—Saturday Evening Post.

**MERELY MATTER OF BUSINESS**  
"Shop Talk" of Kind, However, That Would Give an Ordinary Man the Shivers.  
He looked so smooth and shly and altogethor so correctly dressed, as if he was ready to break into or out of half mourning, that it was certain he was an undertaker. He had that Mona Lisa expression that comes to a man when he buys his first assortment of satin lined caskets and puts out his sign "The tariff does it. You can be buried now 24 per cent. cheaper than you could a year ago. Why delay?"  
A fat, jovial person jumped the claim to half the seat in the car. His black kid gloves, a black Ascot tie and a clerical collar that buttoned at the back, with rounded corners just failing to meet, labeled him as being of the same trade.  
"Business good? Lots of people dying out your way?" asked the jolly one.  
"Only fair, nothing to boast of. But there's an epidemic of typhoid at Jonestown, and there's scarlet fever broke out in the school over at Smithville. Looks as if there might be something doing pretty soon."

**Want Simple English.**  
"Yes," said the earnest professor, "what we want in literature is direct and simple English."  
The listeners gravely nodded.  
"Direct and simple," they echoed.  
"Those conglomerated effusions of vapid intellects," the professor went on, "which posed in lamentable attitudes as the emotional and intellectual ingredients of fictional realism fall far short of the obvious requirements of contemporary demands and violate the traditional methods of the transcendent minds of the Elizabethan era of glorious memory. Plain and simple English is the demand of the hour."  
Whereupon everybody applauded and went home.—Cleveland Plain Dealer.

**Lead Balls Do Not Rebound.**  
Make two equal balls of lead, shoot them about on a billiard table, and you will observe some actions that seem extraordinary. In the first place, if they strike each other head on they come to a dead stop; they do not rebound, for lead has no elasticity.  
If they strike each other at an angle the result is what is called a "couple"; the balls rotate around each other for a part of one turn, and each moves off in a straight line tangent to the circle in which they are moving.

**Dyes From Sawdust.**  
For many years the French have extracted coloring dyes from sawdust. The sawdust, it appears, is acted upon by sulphur and caustic soda in a furnace. Sulphuretted hydrogen is liberated in large quantities and the vegetable substance, whatever it may be, is rendered soluble in water, to which it imparts a strong color, varying with the substance employed. These solutions are employed as dyes, which are fixed by passing the fabric through boiling bichromate of potash.

**Unexpected Results.**  
The small man was feeling uncomfortably crushed in the crowded street car when a brilliant inspiration flashed into his head.  
He turned to the big man near him. "I hope you don't object to riding beside a smallpox patient, do you?" he inquired as the car slowed down at the stopping place.  
"No; but some of the other passengers might," replied the big man, and taking him by the shoulders, he threw the schemer out into the road.



PASEO DE LA REFORMA, ONE OF THE FINEST STREETS IN THE WORLD.

**ON THE STREETS DEPENDS THE LIVABLE CHARACTER OF THE CITY.**  
light and even temperature. Seen in the large, the streets are the corridors of the districts they penetrate. The mere fact of opening up the many impasses throughout the city and connecting them with wide streets and parkways removes the stagnation from them, letting in the light and air, and aids the movement of its life. With this is coupled a consideration of the development of the street congestion which is encountered.  
Coupled with the street problems is the problem of the river—its frontages and bridges. What can be more demoralizing than the influence of the disorderly conditions of the Chicago river? And yet this sight affects 30 to 40 per cent of the population daily. These same people are affected at the rush hour by the confusion and congestion in the struggle to reach the elevated stations, the street cars and the railroad stations. At the end of a day of toil what but demoralizing can be the influence of these conditions?  
Many similar examples of lack of order may be cited. These are typical and are applicable not only to the main center, but in a less degree also to the subcenters and are basic conditions underlying the study in city planning in its constructive sense.  
The limits of occupancy of territory by the railroads for purely railroad purposes are suggested.  
The advantages resulting from this study is obvious, since to a large extent the location of the railroads in and surrounding a city determines the location of the zone of industry. Study of the growth of cities has shown that where many railroads radiate from the city in different directions the triangular shaped areas lying between them for a considerable distance out from the center of the city are reduced to a low level of utility, even though they may have comparatively high value in the real estate market. This leads to the use of this market in an intensive and wretched manner, and it is in these pockets we find the worst tenements and slums.

**Chocolate and Rice Meringue.**  
Two cupfuls of milk, one-fourth cupful of rice, one-fourth teaspoonful of salt, one tablespoonful of butter, one-third cupful of sugar, one square of melted chocolate, one-half teaspoonful of vanilla, one-half cupful of seeded raisins, two eggs. Scald the milk, add the rice and salt and cook until the rice is soft. Add the butter, sugar, melted chocolate, vanilla, raisins and the beaten yolks of the eggs. Bake in a moderate oven until firm. Cover with a meringue made of the whites of two eggs, beaten stiff and sweetened with three tablespoonfuls of powdered sugar. Serve with whipped cream.

**Scalloped Codfish.**  
One cupful of cooked rice, one cupful of grated cheese, one cupful of flaked and cooked codfish, one cupful of buttered crumbs. Soak the flaked codfish in cold water for two hours, place in hot water to simmer for ten minutes and drain. Arrange the rice, cheese and codfish in alternate layers in a baking dish and moisten each layer with milk or cream. Cover with buttered crumbs and place in a hot oven to heat and to brown the crumbs.

**Kitchen Kinks.**  
A little table salt added to the starch is said to be a help in ironing.  
When preparing fish for a meal they will scale much more easily if they are first dipped in boiling water.  
A little flour sprinkled over the top of a cake will help in preventing the icing from running off.  
It is said that a little vinegar added to the water in which a cracked egg is to be boiled will prevent the white from boiling out.

**Cornmeal Muffins.**  
Stir into a pint of buttermilk or clabber a pint of cornmeal, a teaspoonful of soda, one tablespoonful of lard or butter and one egg, well beaten. Put the soda in the milk, mix the butter or lard with the cornmeal, add the salt, then add the egg and the buttermilk with the soda. Bake in greased muffin pans in a hot oven.

**Water Stains on Furniture.**  
To remove water stains from varnished furniture pour olive oil into a dish and scrape a little white wax into it. This mixture should be heated until the wax melts, then rubbed sparingly on the stains. Finally rub the surface with a soft linen rag until it is restored to brilliancy.

**Removing Paint From Glass.**  
Take acetic acid and dilute it one-half in hot water, then apply to the paint spots on the glass while it is warm. Reheat if it gets too chilled. The hot acid will not hurt the hands, fabrics or the glass, but it must be kept from children.

**Flank Steak Stuffed.**  
A flank steak may be made particularly appetizing when stuffed and roasted. Remove the skin from a four pound piece of flank. Place on one-half of the meat a stuffing made from softened breadcrumbs, well seasoned with sage, minced onion, salt and pepper. Roll the other half over the first and tie or sew the edges firmly together. Coat the outside of the meat with a paste made by rubbing together one tablespoonful of flour, two of butter and one of boiling water. Place the roast in a well oiled baking dish and bake in a moderate oven until tender. Serve with stuffed onions and a rich brown sauce made from the stock in the pan.

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**THE GENOA TRIBUNE.**

Friday Morning, April 3, '14

Published every Friday and entered at the postoffice at Genoa, N. Y., as second class mail matter.

**NEED MEAT IN THEIR DIET**

Scotch Specialists Make Assertion That It Should Be Supplied to Young Children.

There is a prevalent misconception that meat is not good for young children. Drs. A. Dingwell Fordyce and E. W. Scott Carmichael, two famous Scotch specialists in the diseases of children, in an article on "Glandular Tuberculosis in Children," published in the Lancet, combat this old-fashioned idea. They write:

"Constantly we see otherwise healthy children suffering from indigestion due to overfeeding with bread, porridge, potatoes, biscuits, cakes, sweets. Comparatively rarely do we see indigestion due to excessive meat-eating. Most certainly a large amount of meat in the diet of a healthy young child is likely to cause digestive trouble. But the point is that an adequate supply of flesh meat and fish in the daily diet is not only beneficial, but is, as a rule, necessary to health.

"During the first half of the second year the child should get this animal food in the form of egg, bacon or fish. Thereafter he should be given daily at dinner a little chicken, rabbit or butcher's meat. We consider that deficiency of animal food—in the shape of meat, fish and eggs—in the diet, along with the common co-existent carbohydrate dyspepsia, is a widespread and important underlying factor in the development of various infections, and is more particularly one of the primary causes of cervical glandular tuberculosis."

**HIS PERIOD OF ENJOYMENT**

Farmer Surely Had Earned Rest, But He Waited Just a Little Bit Too Long.

Once there lived a farmer who worked so hard he was too tired to go to church on Sunday, says Frank Telford in Farm and Fireside. His hired men refused to stand for the first and last call to breakfast at 3:45 in the morning and left before the end of the week. His wife milked the cows and hoed the garden because help was so hard to keep. The farmer voted against hard roads, and when he was elected to the school board hired for teacher a young girl just out of high school, because she would take the job for \$30 a month. In short, he squeezed the dollars so hard the eagle screamed. He would steal acorns from a blind pig.

When the farmer was fifty he had a half section of good black land in the corn belt and money in the bank. He moved to town to enjoy a hard earned rest. But his stomach was so tired of corn bread and bacon that it went on a strike and the farmer ate milk toast. He could predict a storm before the first cloud appeared, by the creaking of his joints, and he had to call for help to turn over in bed. One day his doctor said he had made enough money to buy a new touring car and the farmer died of heart disease.

**TRAVELER'S TEA.**

When traveling there is great comfort in one's own cup of tea. For this poignant need of a traveler a charming little tea box of mahogany, containing a small silver tea caddy and a little tea ball, reproduced in miniature and a teakettle, has been placed upon the market. It is very simple in its arrangement, compact and easy to pack and makes a really practical gift.

There are many places in America, and in Europe also, where good tea is a luxury, and many an unsuspecting American woman is astonished when she pays her bill for what she considers a very simple repast. She usually finds that her cup of tea cost more than a very elaborate dessert, and so the new idea is a great economy as well as a comfort when on the train or on the steamer.

**WHY HE WAS FAVORED.**

The Archbishop of York is credited with this story. He said he would not say anything against Yorkshiremen, they possessed one characteristic which might be considered as a virtue or as a defect, according to the view they took of it. One Yorkshire native, who had become well-to-do, was asked by some one for a subscription. He demurred, and was pressed with the observation:

"But see how you have been prospered in your business," whereupon he remarked:

"Don't you come any of your religion on me. The Almighty wouldn't have trusted me with so much brass if he didn't think I could keep it!"

**AS THEY USED TO APPEAR.**

Backward, turn backward, O, Time in your flight, and give us a maiden dressed proper and right. We are so weary of switches and rats, Billy Burke clusters and peach basket hats; wads of jute hair in a horrible pile stacked on their heads to the height of a mile. Something is wrong with the maidens, we fear. Give us the girls we once knew of yore, whose curls didn't come from a hair-dressing store; maidens who dressed with a sensible view and just as Dame Nature intended them to. Give us a girl with a figure her own and fashioned divinely by Nature alone. Feminine style is getting fatter each year—oh, give us the girls as they used to appear.—Kansas City Star.

**Early Knowledge of Cancer.**

The Egyptians recognized cancer as a growth within the tissues of the body, and Celsus elaborated upon this when he discovered that some growths were malignant and some benign. Then in 150 B. C. Leonides declared that the only hope of cure lay in eradicating the growth entirely from the body.

Today the fact remains that cancer is a growth within the cell tissue of the human body, but the cause of it is little better understood.

**PATIENT WENT TO THE BACK**

Cook Had Her Orders, and Disobedience Evidently Was Not a Failing in Her Makeup.

Several of our departed handmaids stand out in our memory, surrounded by a veritable halo of smiles and laughter in spite of their faults and shortcomings.

One fat Swedish cook who substituted for the parlor maid on the latter's day "out" received explicit instructions to admit no patients coming to see the doctor through the private entrance; they should be asked to go to the doctor's entrance, instead of being led through the family's private rooms as had frequently occurred in the past.

Mathilda solemnly nodded her comprehension and proceeded to carry out instructions in the following masterly fashion:

A gentleman hurried up to the family's door, and Mathilda ponderously advanced to answer his ring.

Gentleman—Is the doctor in?

Mathilda—Blease go 'round te odder door.

Gentleman—Never mind that; is the doctor in?

Mathilda (firmly)—Blease go 'round te odder door.

Gentleman (very mad, loudly and distinctly)—Is the doctor-at-home?

Mathilda (sadly)—Blease go 'round te odder door.

The gentleman, snorting his disgust, stamped down the steps, went around to the physician's entrance and rang hopefully.

Mathilda looking at him as if she had never seen him before, soon opened the door crack.

Gentleman—Well? Is the doctor in?

Mathilda—No, he iss out!—Exchange.

**THERE WITH AN EXPLANATION**

One Suspects That Bald-Headed Barber Had Been in That Tight Situation Before.

A western senator complimented an actor on his fine head of hair and said he would like to know the actor's secret.

Smoothing his glossy locks, the actor replied:

"The secret of a good head of hair is still unknown. The number of bald-headed barbers one sees is proof of this, because a bald head is a serious drawback to a barber's trade. How many bald barbers, offering hair growers to customers, are asked why they don't use the tonic themselves?"

Laughing, the actor continued:

"I know a bald barber in New York, though, who has a ready, if not altogether convincing, answer for questions of that sort.

"A friend of mine, on being offered a bottle of tonic one day at this fellow's shop, exclaimed:

"What a nerve you have! So bald yourself, yet recommending a hair tonic!"

"Ah," the barber replied, "it is on my assistant, whose fine head of hair you see, that we use the hair tonic. I, on the other hand, am experimenting with a new depilatory cream. Just look at my skull—smooth as a billiard ball!"

**HAD TO BE FASHIONABLE.**

Lottie was black, and "kinder settled" as to age. Talking was her forte, and no hints sufficed to silence her. Frequently, however, she made remarks worth hearing—so the family bore her long stories patiently, on the whole, and usually were rewarded.

Lottie had one brilliant tooth, which glittered when she smiled, and when she received her first month's wages she remarked: "Now Ise gwine ter be a sho' nuff swell! I'll git dat dentist man to kiver up another tooth with gold!"

When her mistress observed that her teeth seemed unusually sound and healthy looking, Lottie grinned and said:

"Ob cose dey is; but yo' gotta hab gold ones mixed in to be fashionable now'days!"

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**"VOTE 'YES' ON NEXT TUESDAY"**

Is Advice of Ex-Mayor J. F. Fitzgibbons of Oswego.

**NO REASON DELAYING TILL 1913**

To Hold the Convention to Revise the State Constitution — Republicans, Democrats and Progressives Declared for the Convention in Their Platforms of 1912—Organized Labor Will Benefit, He Says.

J. F. Fitzgibbons, ex-mayor of Oswego and legislative agent for the Brotherhood of Railway Trainmen, is heartily in favor of holding a constitutional convention to revise the State Constitution at the earliest possible date. Discussing the probable action of organized labor in the special election to be held on April 7th, Mr. Fitzgibbons says:

"While it is, perhaps, to be regretted that a special election is necessary to decide whether a constitutional convention shall be held in 1915, nevertheless the election is called and the whole question now is:—Shall we vote yes or no next Tuesday. There is no partisan politics whatever involved. We are simply to express our opinion as to whether the constitutional convention shall be held now or postponed until 1918, when it must be held under our present State Constitution. Whatever politics is involved will come up when the delegates to that convention are to be nominated and elected next fall. That question will arise in 1918, just as much as this year.

"It seems to me that organized labor is vitally interested in having a constitutional convention at as early a date as possible and that all the citizens of the state are as vitally interested. Our Constitution has been revised piecemeal during the last ten years until not one person in ten knows just what it does contain or provide. A convention to revise and codify the entire Constitution in harmony with the march of latter day progress, it strikes me, is far more desirable than propositions submitted at every election to amend this or that section of the Constitution to meet the demand of this or that portion of the community at large or to satisfy the whim or caprice of some individual or set of individuals who are interested in a change of existing conditions in some one particular phase. There is one condition alone which is costing the present generation millions of dollars which a subsequent generation should pay and which cannot be remedied without amendment of the Constitution. It is that which compels far too large an annual contribution to the state sinking funds to meet obligations when they fall due. We have now accumulated something like \$16,000,000 more in these sinking funds than will be required to meet and redeem the state bonds when they fall due and, due to a constitutional requirement inserted when financial conditions were different than now and the state's assessable valuation far lower than at the present time, the same contribution is exacted from the taxpayers to-day as when the bonds were issued.

"If a constitutional convention is held in 1915, instead of in 1917, we shall be able to remedy that condition and save the taxpayers several millions of dollars in the period between 1915 and 1917, and each year thereafter. In other words, we can provide for a fluctuating amount in each year's tax levy, sufficient to produce the required amount to redeem our bonds instead of locking up each year an amount that is unnecessary and a needless drain upon the taxpayers.

"I said there is no partisan politics involved in the vote on Tuesday, April, 7th. That is absolutely correct. It may be true that the Democrats apparently are more active than some others, but the Republican, Democratic and Progressives platforms of 1912 declared for an early constitutional convention. The legislature last December passed the bill for the April special election of 1914. The Republican assembly of 1914 thought the question could have been decided better in the general election next fall, which would have meant that the convention would have been held in 1918, delegates thereto not being elected until after the presidential election of 1916, so they repealed the December law for the special election. The senate, however, refused to concur and so the special election stands. Chairman William Barnes, Jr., of the Republican state committee, has sent out a statement that Republicans are free to vote yes or no on Tuesday as their independent judgment dictates as no party principle is involved.

"As I view the situation, organized labor will best serve its own interests by voting for an early constitutional convention, where these great public questions can be threshed out all at once and all together, and then get busy and see to it that the right men are nominated and elected as delegates to the convention when it assembles in 1915."

**SPECIAL NOTICES.**

Full blood O I C, boar for service. Price Farm, Goodyears Corners. 36w1 W J. Dickerson, owner

Horse for Sale—Extra good general purpose horse five years old, weight 1,250, right in every respect. May try before settling; also good cheap horse and good two-horse milk wagon R. H. Thorpe, 36w2 Stewarts Corners, Venice

Orders taken for baby White Leghorn chicks 8c. Mrs. Wm. Warren, 36w3 Genoa, N. Y.

FOR SALE—Rose comb Rhode Island Red Eggs from two year-old hens. 3 cents a piece. L. H. Otis, R. D. Venice Center 36tf N. Y. S. C. 'phone No 79F4

FOR SALE—Gasoline engine, just been tried, buzz saw and feed grinder. Good eating and seed potatoes, three kinds to select from. 36w2 Fred Oldenberg, Genoa.

FOR SALE—Entire herd of choice dairy cows—grade Holstein, Guernseys and Jerseys. M. T. Underwood, Genoa, N. Y. 35w2

FOR SALE OR RENT—House formerly owned by Mrs. Julia Mead in this village. F. M. King, Genoa. 35w2

WANTED—At the King Ferry mill, 4 ft. wood, elm, beech, basswood or maple, in the log. J. D. Atwater. 35tf

For Sale—Sideboard and parlor suite. Arthur Landon, 35tf Venice Center, R. D. S. C. Phone 16Y2L

For Sale—Several good road or work horses. J. D. Atwater, Genoa. 35tf

FOR SALE—Sir Walter Raleigh potatoes. E. C. Corwin, 1 1/2 mile south of Five Corners. 34w6

FARM TO LET—For money rent or to work on shares; also horse, weight 1,400, and cutaway harrow for sale. 34w8 C. F. Strong, East Genoa

FOR SALE—A few bushels early and late potatoes. 34w3 J. Leon Mack, Genoa.

FOR SALE—One slightly used Empire eleven-hoe grain drill; must be sold to settle an account; price \$55, payable Nov. 1 next. Get prices on harrows, rollers and drills before you place your order. Parley Minturn, Locke, N. Y. 34w4 Miller Phone.

Extra large sow, due in April, also cows to freshen soon. 34tf J. D. Atwater, Genoa.

FOR SALE—Grey mare. Eugene Younglove, 34w3 East Genoa.

FARMS—Would you like to sell your farm? If you will write or call upon F. M. Colwell, Real Estate Man, Auburn, N. Y., and list your farm with him for sale, he will have this summer to show it to prospective buyers. 34w3

Better horses, more profitable cows and hogs realized by the use of Pratt's Animal Regulator. Pratt's Lice Killer and all Pratt's Preparations guaranteed. J. S. Banker, Drugs and Books. 3784

Wanted—To trade machinery or wagons for road horse, 1,000 to 1,100 wt., suitable for lady to drive. 30tf J. D. Atwater.

S. C. White Leghorns—The kind that will lay if you feed them. No large pedigree and fancy prices Live and let live. Why not give us your order at once? Hall Mammoth (hot water) incubator, no better. Custom hatching, 3 cts. for all eggs put in or 5 cts. per chick. Eggs for hatching \$4 per hundred, no pullets eggs B-by chicks \$10 per hundred for April hatch, \$8 for May hatch. Hiland Poultry Farm, 38w4 Ledyard, N. Y.

For Sale—S. C. W. Leghorn eggs for hatching from 1 and 2 year-old hens, bred from grandsons of Lady Cornell, and day old chicks hatched. Eggs \$2.50 per 100, chicks \$8, per 100 S. L. Purdie, Genoa.

29m3 Miller phone

Wanted—Pork, veal, beef, fat sheep and lambs, also all kinds of poultry and butter in jars at Ellison's Market, King Ferry, N. Y. 24m3

Try our New Process Buckwheat Flour. It is the cheapest and best. 16tf Atwater & Son, Genoa

Highest market price for furs of all kinds, horse hides and beef hides Skunk's oil for sale. Cash paid for poultry delivered every Tuesday. 14tf Weaver & Brogan, Genoa

FOR SALE—The Ford residence on South St., in Genoa village. Inquire of Mrs. Ella Ford, 17 Grove Ave., 14tf Auburn, N. Y.

Poultry and Pork Wanted every week. Live hens and chickens 17c lb., Pork under 125 lbs., 11c; from 125 to 200 lbs., 11 cts.; over 200 lbs., 10c. Sell direct and make the agent's commission. Write or phone S. C. Houghbasing, 24tf R. D. 5, Auburn, N. Y.

**UNSANITARY FLOOR CRACKS.**

If your floors are full of unsightly cracks that catch dirt, dust, germs and moths, fill them up with Grippin's Crack and Crevice filler. Easily applied by anyone. Costs about \$1 per room. At paint dealers. 36w2

**LET US PRINT IT FOR YOU**

**When in Need**

of the following and in fact anything in THE HARDWARE LINE

Let us quote you prices: LeRoy Hand Plows, LeRoy 2 Way Plows, LeRoy Plow Extras, Syracuse Plow Extras, Wiard Plow Extras, Osborne Harrows, Osborne Cultivators.

**ALL KINDS OF HARNESS AND EXTRAS.**

Full stock Timothy, Clover, Alsike and Alfalfa Seed, Danish Cabbage Seed.

**PECK'S HARDWARE.**

Miller Phone. GENOA, N. Y.

**A Full Line of FARM IMPLEMENTS**

Empire and Ontario Grain Drills, Syracuse Plows, Harrows, Rollers, Harness, etc. OVERLAND AUTOMOBILES. Pure Copper Cable Lightning Rods a Specialty.

**S. S. Goodyear, Goodyears, N. Y.**

Use 'phone at my expense.

**Studebaker Automobiles**

The best in the long run, fully equipped, Timken bearings, electrically lighted and started. See the 1914 models before you buy.

W. S. Curtis, Distributor, Auburn, N. Y. H. W. Avery, Agent, King Ferry, N. Y.

**GRASS SEED**

Clover, Timothy, Alsike, Alfalfa, Sweet Clover, Red Top, etc. Quality the best. Ask for prices and samples.

**Selected Seed Corn**

Pride of the North, Eureka, State Dent, Leaming, White Capped Dent, Eight Row Yellow, Iowa Gold Mine, Bloody Butcher, Mortgage Lifter. All corn tested for germination. Order your corn now.

**D. L. RAMSEY & SON**

Seeds, Feed and Poultry Supplies. 31 and 33 Market St. AUBURN, N. Y.

**Why Not?**

We will be perfectly frank and say that it would please us immensely to sell you a new suit this spring. We admit we want more business and we are doing our best to get it. Why shouldn't we? We have as good a line of Men's, Boy's and Children's Clothing as you can find and we think it is better. Anyway, we have this much confidence in it—we will guarantee that any suit or overcoat bearing an Egbert label, will give you more and better service than you would naturally expect at the price—or refund the money.

Men's and Young Men's Suits \$10.00 to \$25.00 Boys Suits 3.00 to \$12.00

**C. R. EGBERT,**  
THE PEOPLE'S CLOTHIER, HATTER & FURNISHER,  
75 Genesee St., AUBURN, N. Y.

Paid your Subscription Yet?

## Village and Vicinity News.

—Mrs. D. W. Smith was in Syracuse last Friday.

—A. Cannon is among the sufferers from the grip this week.

—Wm. Robinson has moved to his farm near South Lansing.

—Mrs. G. W. Rawley is spending the week in Ithaca.

—Owasco is agitating the building of a town hall, to cost \$1,200.

—Miss Nellie Wilson spent the day in Auburn Tuesday.

—Attorney A. J. Parker and wife of Auburn were Sunday guests at W. H. Hoskins'.

—Miss Emma A. Waldo has been quite ill with grip for the past week.

—The new forestry building at Cornell will be dedicated on May 16.

—W. H. Hoskins attended the funeral of Willard Wattles at Scipio on Wednesday.

—Mr. and Mrs. Harry Curtis are now occupying the Sill house, corner of Main and Maple streets.

—The High school students have decided not to have their supper at the rink Friday evening, April 3, on account of the bad weather.

—Nearly 10,000 children are barred from school privileges in the Tonawandas, because they are unvaccinated.

—Mr. and Mrs. F. Ray Van Brocklin arrived from Ithaca Wednesday to spend the Easter vacation here.

—Mrs. Geo. Wager of Ithaca returned to her home Wednesday after spending a week with her cousin, Mrs. Lucy Mead.

—Mrs. Herbert Gay and daughter Dorothy spent the week-end with Mrs. F. A. Mangang in Ithaca.

—Mr. and Mrs. Lee Atwater and children of Auburn spent Sunday at the home of his uncle, Oliver Sill.

New samples of Wall Papers are here; patterns are fine, prices low at Robt. & H. P. Mastin's, Genoa.

—Married, by Justice of the Peace John H. Streeter, Mr. Joseph Marks and Miss Sarah E. Jacobs, at Venice, on Tuesday, March 31, 1914.

—The Ladies' Aid of Venice Center will hold an Easter supper at the home of Mrs. F. J. Horton on Thursday evening, April 9. Everybody invited.

Books rented, 5 cents per week, at Hagin's store, Genoa.

—Fifty farm brokers from all parts of the state are expected to attend the annual convention of the New York State Farm Broker's Association at Ithaca in June.

—Mrs. Warren Holden has gone to Ithaca for the purpose of packing their household goods for shipment here. Her mother, Mrs. Scofield, will come to Genoa to make her home with her daughter and family. Mrs. Caroline Dates of Lansingville is keeping house during Mrs. Holden's absence.

Buy your Rubbers and Rubber Boots at lower prices than elsewhere at Robt. & H. P. Mastin's, Genoa.

—Major Charles Richardson of Canandaigua has presented the public library with his collection of 1,700 volumes, dealing with the Civil War. This collection is said to be one of the most valuable libraries of works on the war owned in this country.

—On Tuesday, April 7th, there will be a special election throughout the State at which every voter may vote on the question whether we shall have a constitutional convention next year instead of in 1916, the regular year for holding such convention.

—Hiram L. Bauder, of Canastota, a conductor on the New York Central's Twentieth Century, is an extensive grower of onions. He has sold the last of his 1913 crop, 3,000 bushels, for which he received \$5,400. In all he raised about 25,000 bushels last year.

—Miss Gladys Decker was home from Skaneateles over Sunday.

—Miss Lucile Rawley of Ithaca is visiting H. F. Keefe and family.

—Miss Lena Sullivan of Auburn was the guest of her sister, Mrs. James Nolan, on Sunday.

—The colored people of the Baptist denomination in Ithaca will erect a church.

—S. W. Carpenter is at the home of his sister, Mrs. M. M. Palmer.

—Arthur Holden and family of Ithaca were Sunday guests at the home of his parents.

—John P. Mastin and family have moved into the rooms vacated by Harry Curtis.

—Miss Florence Foster has been quite sick for several days this week.

—Mrs. W. W. Potter and son of Auburn are spending two weeks at the home of her mother, Mrs. Emmeline Allipg.

—The usual daily milk supply of New York city, 2,000,000 quarts, dropped to 400,000 during the blizzard weather.

—The New York Central million dollar station at Utica is nearly completed and will soon be open to the public.

—It is claimed that more than 75 per cent of the saloons of Onondaga county are owned by brewing companies.

Whether it be a shower bouquet or only one dozen roses, let our artist arrange it. You will be assured the most tasty arrangement to be had. By all means have flowers for the wedding. Leave your orders at Hagin's Grocery.

—Leland Singer and Guy Wiser, a fellow-student at Cornell, are spending the Easter vacation at the former's home.

—Mrs. Frank W. Miller returned to her home here last Friday after an extended visit with her daughter, Mrs. Millard Green, at Groton.

—Mr. and Mrs. Thos. Welch entertained twenty-five young friends last Friday evening in honor of Miss Lena Breen. Supper was served and games were played. All report a jolly good time.

—The Farm and Labor Bureau in connection with the Auburn Business Men's Association has received many applications from men desiring positions on farms. Farmers desiring help may get reports on applicants by applying to the secretary of the Business Men's Association.

—Charles David was seriously injured Friday, March 27, while at work on a hay press on the farm of David Anthony, west of Moravia. Mr. David made a misstep and fell head first into the press and received two bad cuts on the head above the left ear. One hand was badly crushed. Dr. G. W. Dodge of Moravia was called. It is thought the man suffered a slight concussion of the brain.

Special Sales in Shoes, lower prices than ever, at Robt. & H. P. Mastin's, Genoa.

—Some good sized stories of snow drifts in Pompey have appeared in various papers but Rural Mail Carrier A. C. Cross says the Pompey drifts are but snow balls compared with the drifts in Peth. While exploring one in search for a farm house at which he had to make a mail delivery the other day Carrier Cross came across a farmer smoking hams in the drift and apparently just as comfortable as an Esquimaux in his ice igloo. —Manlius Eagle.

All the popular copyright books for rent, 5 cents a week. Hagin's store, Genoa.

—It is estimated that the county's share of the expense of building three State roads this year will be about \$80,000. The county is called upon to pay 35 per cent of the total cost, which has been estimated at \$249,400 by the surveyors of the State Highway Department. The roads to be built are nine miles from Auburn to Union Springs, five miles between Cato and Victory and about a mile from Fair Haven to the Wayne county line.

Subscribe for The Tribune.

—Mrs. Mary A. Pierson, widow of Harvey Pierson of Genoa, died Friday night, March 27, at the home of Mrs. Ettie Rumsey in this place, after an illness of a few hours. She was advanced in years being 87 years old. The funeral was held in the Presbyterian church on Monday at 1:30 o'clock, Rev. F. J. Allington of North Lansing officiated and Mrs. Robert Mastin, Miss Ida Mastin and C. J. Foster sang several selections. Burial was made at East Venice. Two nephews, Charles and Edward Greene, and a niece, Mrs. E. G. Hanze, of Ithaca were in attendance.

—Mr. and Mrs. B. Frank Buchanan, who have been in Florida for several weeks, arrived home Tuesday. . . . Mr. and Mrs. Michael Nolan of Genoa have been spending part of the week at their home in this village. . . . Mortimer S. Springer, who recently underwent a surgical operation in Albany, is expected home tomorrow. —Moravia Republican.

Easter opening of Spring millinery April 6 and 7 at Mrs. D. E. Singer's

### Letter from Virginia.

The following is a portion of a personal letter from Mrs. E. H. Shangle of Irwin, Va. The letter was not intended for publication by the writer, but knowing that their many friends in this section would be glad to read it, we have taken the liberty to print it:

Belmont, Irwin, Va., March 19, 1914

The weather is getting more spring like now. It has been cold for this country, but the mercury did not come down to zero here, with only a few inches of snow altogether. Now the sun is warming up, flowers about the garden are coming in bloom, and birds are here in great numbers. Mr. Shangle has nearly all his spring plowing done on the upland; has some low ground to plow for corn. Never a season before since we have been here, but spring grain was sown long before this time in the month.

We have new neighbors coming in from the West and one family from Canada. Dr. Outing of the Keeley cure fame lives near us. He has a beautiful place, fine deer park. He had a carload of deer sent from his park near Chicago not long ago and has some native wild ones enclosed with his tame ones.

It has been very healthy here all winter. The roads dried off so they have scraped them in many places. We often think of our northern friends gliding around in their sleighs and pretty bright cutters with their sweet chime bells and wouldn't mind having a nice sleigh ride myself. Not many of the native people here know what a cutter is like and when we tell about the immense snow drifts, they can't understand it, or at least comprehend it. I have had people say to me "I sure would like to see it, but don't think I would want to stay long."

We note the many changes that have come to your village this past winter—the places made vacant by the hand of the rider of the "pale horse."

We receive our GENOA TRIBUNE Monday and are never too busy to glance over its items at once, and then give it more time later on.

### Scipio Man Dies.

Willard Wattles, 52 years old, of Scipio Center, died at the City Hospital Sunday night following an illness of but a few hours. He was stricken in the afternoon and went into the Costello hitch stables in Market Street. Coroner Andrew Forman was called and ordered Mr. Wattles removed to the hospital. Mr. Wattles was received at the hospital at 6 o'clock and died at 9 o'clock. Coroner Forman said that death was due to heart failure.

Mr. Wattles is survived by his wife and one son. He was a well known farmer. The funeral was held from his home at Scipio Center, Wednesday afternoon at 2:30 o'clock. The Rev. Arnold S. Yantis, pastor of the First Universalist church, officiated. Burial in the Rural cemetery at Scipio Center.

### Easter Dancing Party!

By Mrs. Stearns' Class. THURSDAY, EVE., APRIL 16. Dancing from 9 to 2 o'clock. Mrs. Steal will furnish lunch at 12 o'clock. Further notice next week. Good Music.

### The South Bend Watch.

When you select your watch look farther than the case—go deeper than the dial—consider more than the mere number of jewels—nowhere will you find the equal of the South Bend Watch for the money. When you select your watch it is as important article of a man that knows his business—a man who is a watch expert—a man who is reliable—and, now listen! a man who is not all this cannot sell the South Bend Watch. The South Bend Watch is the utmost for the money and the only place you can purchase a South Bend Watch in Moravia is at

### A. T. HOYT'S,

Leading Jeweler & Optometrist, HOYT BLOCK MORAVIA, N. Y.

## Easter

## at Hand!

One more week to Easter. Just time enough to have a suit made to measure for Easter. Call and see the beautiful patterns and models. A big line of ready-to-wear suits of the latest spring and summer styles at very reasonable prices.

Big line of spring Shoes, Cents Furnishings, Hats and Caps. Several different kinds of work Shoes.

The most reliable Rubber Boots in all sizes and widths.

Would greatly appreciate if you would call and look over my goods.

### Genoa Clothing Store

Outfitter from head to foot for Man and Boy.

### Auctioneer.

Being employed wholly in Cayuga, Cortland and Tompkins counties, I am ready to answer all calls where my services are desired, and in this public manner solicit your business. You may arrange dates at Peck's Hardware Store, Genoa, with Samuel J. Hand, or write or phone at my expense to 107 W. Falls St., Ithaca, N. Y., or 17 Orchard St., Cortland, N. Y., Phone No. 126 J.

L. B. Norman.

Our feed mill at the Genoa elevator is now ready for custom business. We can handle grain or ear corn; Will grind Tuesday and Friday of each week.

J. G. ATWATER & SON

## Ithaca Auburn Short Line

New York, Auburn & Lansing R. R.

In Effect Dec. 28, 1913.

SOUTH BOUND—Read Down				STATIONS				NORTH BOUND—Read Up					
27	23	21	201			200	22	24	28				
Daily	Daily	Daily	Daily	Except Sun.		Daily		Daily		Daily		Daily	
P M	P M	A M	P M	A M	P M	A M	P M	P M	P M	A M	P M	P M	P M
6 20	1 45	8 30								11 09	4 59	8 59	
6 35	2 00	8 45								10 54	4 44	8 44	
6 46	2 11	8 56								10 43	4 33	8 33	
6 55	2 20	9 05								10 34	4 24	8 24	
7 10	2 35	9 20											
7 21	2 46	9 31								10 19	4 09	8 09	
7 40	3 00	9 50								10 08	3 58	7 58	
8 05	3 25	10 15								9 55	3 45	7 45	
P M	P M	A M								9 20	3 15	7 10	
										A M	P M	P M	

Additional Trains between Ithaca and Rogues Harbor leave Ithaca 7:30, (daily except Sunday) 12:15, (Sunday only) 2:00, (going on to South Lansing) 4:40, and 9:30 p. m. Saturday only.

Returning leave South Lansing for Ithaca at 3:45 p. m. daily. Also leave Rogues Harbor at 8:05 a. m. (daily except Sunday) 12:50 (Sunday only) 5:15 p. m., daily, and 10:05 p. m. Saturday only.

## All the Up-to-date

## Groceries for

# EASTER

-AT-

## Hagin's Grocery,

Genoa - - - N. Y.

## Bargains That You Cannot Afford to Overlook.

Best and largest stock to select from in Rubber Boots and Rubbers for Ladies', Gents', Misses' and Children at lower prices than elsewhere.

New stock of Spring and Summer Shoes just received for young and old, large and small.

Big stock of Men's and Boys' Pants, Shirts, Overalls and Frocks.

Carpets, Rugs, Oil Shades, Lace Curtains, Draperies, Couch Covers, Oil Cloths and Linoleums.

Dress Goods—New shades in Messalines, Silks, Serges, Poplins, Piques, Pongees.

Special attention given to Watch and Clock repairing.

Yours for business,

# R. & H. P. Mastin,

GENOA, N. Y.

# THE CITY

## COMMUNITY CONCERN IN BETTER HOUSING.

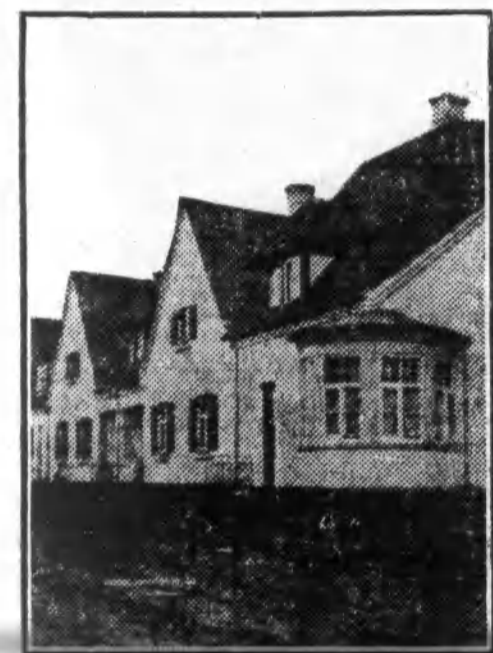
Plans Should Embrace Tenements and Single Family Dwellings.

Housing reform applies not only to tenements, but to the single family dwelling also, according to John Hilder, field secretary of the National Housing association. Writing in the Survey, he says:

"We have learned that bad housing may be found not only in the single family shacks, but even in what is styled a single family residence. Just as it was found impossible to draw a valid distinction between an 'apartment house' and a 'tenement house,' so is it impossible to draw one between shack and residence.

"The new conception of what a city dwelling should be required to provide for its inhabitants runs counter to some established customs.

"When public health authorities, anti-tuberculosis associations, morals efficiency commissions, fire departments,



WORKINGMEN'S HOMES OF A NEW AND REASONABLE PRICED TYPE.

life and fire insurance companies and a score of other agencies, public, semi-public and private, find that their efforts to secure any substantial improvement lead inevitably to the dwellings of the people, then the providing of those dwellings ceases to be a purely private affair and becomes in larger degree a community affair.

"So our cities are coming to understand that upon them rests the responsibility of seeing that every dwelling provides at least a minimum of sanitation, light, air, privacy and safety from fire.

"In New York city, in New Jersey, in Columbus, in Duluth, wherever an advance in housing legislation has been made, there has been this opposition based on the fear that it would check building. And in every case experience has shown that instead it stimulated building.

"And the new buildings of higher type reduced those other and expensive social problems which have their roots in unwholesome dwellings."

## ST. LOUIS OUSTS BILLBOARDS.

Nine Year Legal Battle Brings Banishment For Big Signs.

The final rout of the billboard trust took place in St. Louis after a nine year court battle, when the city commissioner ordered that 1,800 billboards, virtually all in the city, be torn down within four days.

The billboards were on the property of approximately 4,000 property owners, and to each of these owners a special delivery letter was sent calling their attention to the law's violation and requiring that the boards be removed within three days of the receipt of notification, one day's grace being allowed for delivery of the order.

"I shall have an ax squad ready and the offending boards will come down," said Building Commissioner McKelvey.

The 1905 ordinance to be enforced by the building commissioner limits the height of billboards to fourteen feet, requires a space of four feet between the ground and the bottom of the board, limits the area to 500 square feet and the length to fifty feet and fixes a license fee of \$1 for every lineal five feet.

No billboard may approach nearer than six feet to a building or another billboard, and all boards must be placed back at least fifteen feet from the line of the lot.

Workers for the "city beautiful" never will reach their goal until they eliminate the decrepit ash barrels and rickety waste paper boxes that decorate the sidewalks once a week.—Philadelphia Press.

## Utilizing Refuses.

In the French commune of Villeurbanne, adjacent to the city of Lyons, the city refuse is burned, and bricks are made from the residue. This has been a private enterprise, but the municipality has arranged for the purchase of the crematory. The crematory is a model plant, and annexed to it is a brick pressing plant. The furnace serves not only to burn the refuse, but also to operate, by steam, the various machines in the factory.

# BEAUTIFUL

## BUSINESS MEN AND BETHELEHEM BOOM.

Industrial Commission of Pennsylvania Town Secures Houses For Workmen.

In its comparatively short life of seven years the Industrial Commission of Bethlehem has done some wonderful things for this town on the north bank of the Lehigh river. In his annual report Malcolm Metzger, the president of this body of business men, recounts some of these achievements.

One of the first problems was to get the capitalists interested in a building boom, and the commission started by organizing the United Realty company. In the past seven years hundreds of houses for workmen have been built, and this boom may be said to be still in its infancy, for within the next year or two a territory to the east of the town will be opened on which 20,000 more homes can and will be built.

Perhaps the biggest project of the industrial commission, which had the aid of the South Bethlehem Commercial league in the matter, was the procuring of assurance that two new bridges across the Lehigh river would be built. While these have not yet been constructed, they will be within a year or two. These bridges are the Minsi Trail bridge, which will span the river to the east of the town and will cost more than \$250,000, and the new \$25,000 structure across the Lehigh at the foot of Main street. Contracts will be let soon.

The industrial commission has before it the task of urging the erection of a municipal conduit system, the procuring of a site for an armory, which the state will build; the consolidation of North Bethlehem and its 4,000 inhabitants, the consolidation of the Bethlehems and the two contiguous boroughs of Fountain Hill and Northampton Heights and the encouraging of the establishment of more industries.

The ideal to be aimed at is the extension of the municipal system in a state to such a point that municipal experts, as chiefs of the various departments in the municipal government, shall be products of promotion under the civil service system and shall be transferred from one city to another in the state, so that they shall become part of a state municipal service. This is the plan in Germany, and there they have the best municipal governments in the world.—William Howard Taft.

## CONCRETE POLES COMING.

Toronto Already Has Twenty-five Thousand in City Streets.

"Although re-enforced concrete poles have been the subject of experiment from time to time for a great many years, it is comparatively recently," says a writer in the Electrical World, "that they have been employed or even seriously considered. The high and constantly increasing cost of wooden poles, their comparatively short life, with consequent prospective renewal at greater expense, as well as the demand of the public for the beautification of city streets, render the consideration of concrete pole construction desirable for overhead systems."

"A number of successful installations of concrete poles have been made in the last five or six years on this continent and in Europe. The largest pole installation at present is that of 25,000 concrete poles set up in connection with the municipal street lighting and general light and power distribution of the hydroelectric system in Toronto.

"The appearance of an overhead installation can be greatly improved by using a pole of neat and uniform construction, such as is obtainable by the use of concrete. With a suitable lighting system and arrangement for overhead a pleasing and ornamental effect can be obtained at substantially the same cost as when wooden poles are used, and there is also the prospective saving in maintenance expense."

## BUILDING A TOWN TO ORDER.

Chicago Men Will Provide Modern Homes For Miners.

A new town is being established by two citizens of Chicago, mainly as a place of residence for the miners of a coal mining property recently placed in operation near the town site and a large electric power station. They represent the Penbody Coal company and the Central Illinois Public Service company.

While the purpose of the enterprise is commercial, it is being carried out on modern lines in regard to planning, public utilities, housing and sociological conditions. At the same time care has been taken to avoid mere beautification and to keep the practical purposes and limitations of the project strictly in mind. For this purpose frequent consultations were had with John Mitchell of the Miners' union.

This new town, which has been named Kincaid, is in the southwestern part of the state, about twenty miles south of Springfield, or 200 miles north of Chicago and 100 miles north of St. Louis. The distinct and interesting feature of this enterprise is the application of practical town planning ideas for an average population in a mining district.—Engineering News.

# Culinary Notes

## Nourishing Drinks.

Premature old age is often caused by not knowing how and when to take food. This extreme is as bad as that which loads the body with waste, causing food poisoning, but in the main, especially among women, the rasped nerves and the tired drawn lines in the face show the marks of a poorly balanced nutrition.

The following are a few recipes prepared and of a practical nature for making nutritious food drinks:

Egg and Milk.—Put a fresh egg and a glass of milk in a shaker. Shake thoroughly, sweeten and flavor to taste. This may be taken hot or cold.

Beef and Milk.—Add a teaspoonful of good beef extract to a cup of scalding milk.

Orange Tea.—Peel and take off all of the white skin from an orange. Put a slice in each cup and pour over it a light colored hot tea. A very refreshing drink.

Sentimental Punch.—For a hot beverage, melt six teaspoonfuls of grated chocolate in a saucepan. Add to it quickly six cupfuls of boiling milk. When the chocolate is thoroughly dissolved add a tablespoonful of sherry, a teaspoonful of vanilla extract and two tablespoonfuls of good clear coffee. Sweeten to taste and serve hot, with some whipped cream if desired.

Oatmeal Nectar.—Put four ounces of oatmeal into a porcelain kettle, add six ounces of white sugar and a lemon sliced thin. Mix with a little cold water; then pour on one gallon of boiling water. When served hot or cold it is a nourishing and refreshing drink.

## The Sunday Dinner.

Why Sunday should be sacred to a midday dinner and the balance of the day devoted to digestion is not evident. It does seem rather material that so much must be sacrificed to mere feeding, when it is possible to have a good hot meal that will not require more than a half hour in its preparation.

If it must be a roast, a loin of veal, a leg of pork or a pair of chickens will be just as good if they are roasted on Saturday and set away in the dripping pan and given the last half hour in a good hot oven on the day of serving. A steak needs but little time and loin chops are better than the average leg of lamb.

Potatoes, if boiled for twenty minutes in their skins, can be finished in the oven during the same half hour, or cold boiled ones can be browned in the pan with the heating roast. If chops are the choice, the frying of the potatoes in deep fat is a matter of a few minutes.

Spaghetti, with cheese or tomato sauce, is a good substitute for potatoes, and the browning can be done in a few minutes. Any of the green vegetables can be boiled the day before, drained and reheated with butter. Cauliflower or onions can be rejuvenated with their cream dressing, and those vegetables that require long cooking can safely be simmering while the housekeeper is at church.

## Herb Window Garden.

A few helps to the housekeeper in the shape of garnishes for various foods are acceptable when green things are at such a premium.

A pot of sprouting chives can be kept green on the kitchen window sill for weeks and with little care will grow nicely.

Pots of parsley grow well in cold weather, if started in a warm place. A box of parsley could easily be grown in a sunny sheltered window, and proves invaluable to the housekeeper.

A pot or two of mint, which grows so easily, is also a good hint for garnishing. These are only a few of the herbs that can be grown on the kitchen window sill.

It would really be a kindness to the cook to start some of these pretty green plants growing in her kitchen, as many cooks neglect to beautify the foods by decorating, simply because they do not have the materials at hand.

## The Milk Bottle.

Many people, after ordering their milk from a good dairy, think that is all that there is to be done toward securing sweet, pure milk, but the way the milk bottle is cleansed and the way the bottle is put away afterward also have much to do with the problem of good milk.

The milk bottle has ample time to be contaminated with every known kind of germ before it is delivered, and so the safest way to cleanse bottles of these germs is by putting the bottle under the faucet and giving it a good bath before it is opened.

The cap and mouth of the bottle are thus thoroughly cleansed and may then be dried with a clean towel. It is much safer not to put the old pasteboard cap on the bottle again, for ten chances to one before the setting sun it will be found missing, and, besides, it soon becomes soiled with much handling.

## When Choosing Food.

In working out a ration it is necessary to consider not only the food value of each thing eaten, but it is necessary to give it conditions which will not hamper it and keep it from giving up all its power.

An unpleasant consciousness of our digestive process is all too frequently due to the unfortunate combinations we make, and in this matter we are often the subject slaves of tradition.



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Going April 10th  
Return Limit, April 24th

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When you use a trough in grinding in cold weather, let the water out after you are done. To let the lower part of the stone stay in water, freezing and thawing, is a pretty sure way to ruin the place which touches the water.

Poultry products may replace the meat shortage. They may help fill the gap for poultry can be raised anywhere in the United States. The population is increasing while the supply of meat-producing animals show practically no increase.

Now there is a greater incentive for the utmost painstaking with our poultry as the price of eggs is constantly increasing. Of course feed is higher than we could wish, but the poultryman who does his best among all discouragements is the winner.

WANTED—Good home wanted for boys and girls under 14 years of age where they will be received as members of the family; apply to Children's Department, State Charities Aid Association, 289 Fourth Ave., New York City.

# THE KITCHEN CABINET

THESE are the sins I fear Would have thee take away: Malice and cold disdain, And discontent that casts a shadow gray, On all the brightness of a common day. —Henry Van Dyke.

## CULINARY HINTS.

A cheap cut of lamb taken from the breast which weighs about a pound and a half makes an economical meal.

Put the meat into boiling salted water and simmer for two hours, with an onion and a stalk of celery added to the water. When tender remove the bones and roll, tie with a string and place in the broiler for a few minutes to brown. Serve with peas or lima beans.

Apples cored and the center filled with bananas cut in strips to fit in the opening, sugar and butter added and a little water, baste while baking, makes a very pleasant way of varying the well-liked baked apple.

Frozen whipped cream, sweetened and flavored then packed for several hours in ice and salt to freeze, served with bits of preserved ginger or a cherry or two is a delicious dessert.

When serving pumpkin pie for extra occasions, heap on whipped cream which has been flavored richly with cream cheese or grated cheese of good flavor.

Pineapple Fritters.—Beat an egg until light, add a cup of milk, a pinch of salt, a tablespoonful of olive oil and sift in a cupful of flour; mix till smooth and glossy, then let stand in a cool place for an hour. Add a teaspoonful of baking powder and drop in a few pieces of pineapple, when they are well covered drop into smoking hot fat. Serve sprinkled with powdered sugar.

Why not recognize that half the relish we have for our food is in the manner of serving and garnishing? The busy housewife will say she hasn't time for frills on dishes; but often she is the very one who puts too many on her daughter's clothing.

Delicious Mocha Cake.—Cream two tablespoonfuls of butter and add three-fourths of a cup of sugar, one egg yolk, three-quarters of a cup of milk, one-quarter of a teaspoonful of salt, one-half teaspoonful of vanilla, one teaspoonful of baking powder sifted with one cup of flour, and two squares of grated chocolate. Mix well, fold in the white of the egg well beaten. Bake in two layers. Beat together a cup of confectioner's sugar, two tablespoonfuls of butter, two teaspoonfuls of cocoa, a half teaspoonful of vanilla and two tablespoonfuls of strong coffee. Spread on one layer and cover with the other.

Nellie Maxwell.

**THE KITCHEN CABINET**

IS THE road very dreary? Patience yet. Rest will be sweeter if thou art weary; And after the night cometh the morning cheery. Then bide a wee and dinna fret. —Anna Shipton.

## MORE ABOUT NUTS.

Nuts may take the place of meat in many dishes and are a good change to add variety to the menu.

Nut Loaf.—Crumble the inside of a stale loaf of bread and cut the crust fine. Then dry slowly in the oven for two hours, stirring often, not allowing them to brown. To three pints of the crumbs measured before drying, add one teaspoonful of salt, one tablespoonful of sage, a fourth of a teaspoonful of cayenne, one-eighth of a teaspoonful of summer savory, one apple cut in bits and a pint of celery cut fine or ground. Melt a third of a pound of butter and fry in it for five minutes a chopped onion. Pour this over the other ingredients and mix well. Beat three eggs, add a pint of milk and pour over the mixture. Let stand to soften the crumbs. Grind together a cup of pecans, a cup of filberts and a cup of Brazil nuts. Reserve one tablespoonful of ground nuts for the sauce, and mix the rest with the crumbs. Shape in a loaf and bake an hour and a half. Serve on a hot platter with a garnish of sliced orange and a sprig of parsley. Half of this recipe will be sufficient for an ordinary family.

Sauce for Nut Loaf.—Melt three tablespoonfuls of butter in an omelet pan. Add a teaspoonful of chopped onion and four tablespoonfuls of butter; cook until brown. Add a half of a chopped sour apple, pint of milk and a cup of water poured from the baking pan after dissolving the glass from the pan. Add the tablespoonful of nut meats, one tablespoonful of lemon juice and a half teaspoon of salt.

Hickory Nut Cake.—Cream a half cup of butter, add a cup and a half of sugar, two cups of flour, two teaspoonfuls of baking powder, three-fourths of a cup of milk, the whites of four eggs and a teaspoonful of vanilla and a cup of broken nut meats.

Nellie Maxwell.

# LEGAL NOTICES.

THE PEOPLE OF THE STATE OF NEW YORK: To Herman Ferris, Lora Barnes, Jennie Brightman, Lenora Cross, William Beach, Helena Busby, Edmund C. DeHart, Lily E. Picher, John Hilliard, Liza Hilliard Young, Annie Brodt Miller, Minnie Brodt Dutt, Edward Brodt, Ida Brodt Lanterman, Frank Algard, Homer Algard, Adelia Swartwood, Winnie Sisson, Grace Bodine, Charles Conklin, Al Conklin and Charles Lumby, if living, if not, his widow, heirs-at-law, next-of-kin and personal representatives.

Send Greeting: Whereas, Claude D. Palmer of Genoa, County of Cayuga, N. Y., has lately applied to our Surrogate of the County of Cayuga for the proof and probate of a certain instrument in writing, dated the 17th day of November, 1913, purporting to be the Last Will and Testament of Maria Algard late of town of Genoa, in said county, deceased, which relates to both real and personal estate.

Therefore, you and each of you are cited to appear in our said Surrogate's Court, before the Surrogate of the County of Cayuga, at his office in the Court House, in the City of Auburn, on the 12th day of May, 1914, at 10 o'clock in the forenoon of that day, and attend the probate of said Last Will and Testament.

In Testimony Whereof, We have caused the seal of our said Surrogate's Court to be hereunto affixed. Witness, Hon. Walter E. Woodin, Surrogate of the County of Cayuga, at the Surrogate's office in the City of Auburn, this 20th day of March in the year of our Lord, one thousand nine hundred and fourteen.

FREDERICK B. WILLS, Clerk of the Surrogate's Court, Albert H. Clark, Attorney for Petitioner, Office and P. O. Address, Court House, Auburn, N. Y.

## Notice to Creditors.

By virtue of an Order granted by the Surrogate of Cayuga County, notice is hereby given that all persons having claims against the estate of Albert D. Mead, late of the town of Genoa, Cayuga County, N. Y., deceased, are required to present the same with vouchers in support thereof to the undersigned administrator of, &c., of said deceased, at his place of residence in the village of Moravia, County of Cayuga, on or before the 1st day of October, 1914.

Dated March 12, 1914. BERTIE W. MEAD, Administrator, Benjamin C. Mead, Attorney for Administrator, 128 Genesee St., Auburn, N. Y.

## Notice to Creditors.

Notice is hereby given that all persons having claims against the estate of Charles Longstreet, late of the town of Venice, Cayuga County, N. Y., deceased, are required to present the same with vouchers in support thereof to the undersigned administrator of, &c., of said deceased, at her place of residence in the town of Venice, County of Cayuga, on or before the 31st day of July, 1914.

Dated Jan. 3, 1914. RACHEL CHASE.

## Notice to Creditors.

By virtue of an order granted by the Surrogate of Cayuga County, notice is hereby given that all persons having claims against the estate of Samuel J. Bates, late of the town of Venice, Cayuga County, N. Y., deceased, are required to present the same with vouchers in support thereof to the undersigned administrator of, &c., of said deceased, at her place of residence in the town of Venice, County of Cayuga, N. Y., on or before the 30th day of June, 1914.

Dated, December 9, 1913. SARAH M. BATES, Administrator, Sarah M. Bates, Administrator, 2 Temple Court, Auburn, N. Y.

# Dentist.

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If you have anything to sell, if you want anything, have lost or found an article, make it known through Special Notice in THE TRIBUNE.

# Worth the Price

Telling of Woman's Longing for Expensive Easter Hat, and What Came of It

By S. E. KISER

**F**ORTY dollars for an Easter hat!" exclaimed William Henry Dabney. "You must be crazy."

"But William, dear," his wife replied, "you must remember that prices are high for everything now. One can't get a hat that is worth looking at for less than \$35 or \$40 any more."

"I don't care. I won't stand for any such foolishness. You must think I find money. It's preposterous. Forty dollars is more than I'd pay for a suit of clothes."

"Oh, very well. If you want me to look like a frump I suppose I'll have to be satisfied with some cheap thing."

"That's it! Now sniffle. Oh, well! Go ahead. Spend everything we've got on clothes if it'll keep you from crying. I can't stand that. Here's the money. Now don't let me hear any more about it."

"There, dear," she said, "putting her arms around his neck, "I knew you were going to be nice about it. Now I'm not going to scold you any more about your smoking—only please try to remember that it's bad for your eyes when you smoke too much."

For a week Mabel Dabney looked at hats. There was one that she wanted, but the price was \$45, and she couldn't muster up the courage she needed to ask her husband for more money. Day after day she tried it on, and every time she did so she became more thoroughly convinced that she could not be satisfied with anything else. The girl who waited on her was a pale, sickly-looking creature, and, at last, Mrs. Dabney began to be interested in her.

"What is the matter?" she asked one day, when the young woman suddenly began to cry.

"I don't know. I feel faint."

"What is your name?" Mrs. Dabney asked.

"Clara."

"Clara what?"

"Clara Jeffries."

"You ought not to be working here. You're sick."

"I know I am, but I can't give up."

"Why not? Do you live at home?"

"Yes."

"Well, can't your parents care for you? Why do you have to work?"

"My father is dead and my mother hasn't been able to walk for five years. Our rent has been due for three weeks, and I don't know what we are to do. I think it's the worry that has made me sick. I can't sleep at night."

"Tell me where you live. I want to go and see your mother."

Three days later Mrs. Dabney went again to look for an Easter hat, but not at the place where Clara Jeffries worked. At last she found one that suited her. The price was \$12.

"William, dear," she asked when she came downstairs, dressed for church on Easter morning, "how do you like my hat?"

"It's a beauty," he said. "Becomes you better than any other hat I ever saw you wear. I'm glad I gave you the money. You look ten years younger than you did."

"I feel ten years younger, too, dear. I think this is the best hat I ever got in my life—for the money."

As the girl looked at her critically.

"It's a beauty," he said. "Becomes you better than any other hat I ever saw you wear. I'm glad I gave you the money. You look ten years younger than you did."

"I feel ten years younger, too, dear. I think this is the best hat I ever got in my life—for the money."

**Addual Sprig Sog**

'Tis down the thig to sig of spring  
With all its gladsobedness,  
With all its birds upon the wig,  
With balds id airy dress,  
Therefore I twag upod by lyre  
And try with all by bight  
To bravely strike poetic fire  
As voice by sou's delight.

As Browdig says the hill's dew-pearled,  
The adal is od the thord,  
At least they are all right with the world—  
At least they are all right with the world—  
To-borrow it bay adow sobe bore  
Or blow bed's whiskers loose;  
But let us dot put up a roar,  
For what would be the use?

By dose is clogged, by eyes are red,  
By throat is sore ad raw,  
By joints all ache, so does by head,  
By breath is hard to draw,  
But Easter's here with all its cheer,  
So let us cease to fret,  
Ad sig ad smile ad elie a while  
To w'ter fuddles yet.

## EASTER MORNING



## A Different Situation

**J**OHNN," said Mrs. Buskirk. "Why don't you ask the firm to increase your salary? The cost of living is becoming so high that we simply must have more money or we shall have to move into a cheaper house. We can't live here on your present income."

"I'm sorry, dear," he replied, "but I don't believe this is a good time to be asking for a raise."

"It ought to be the very best time to do so. Everybody is likely to feel kind at Easter time. I'm sure that the firm would be willing to do something if you explained our situation."

"A business firm isn't likely to be affected by the Easter spirit, however it may influence individuals."

"Well, what of it? You're entitled to a raise, anyhow. You've said so yourself."

"I know I have, little woman, but it's one thing for me to think I ought to have more than I'm getting and another thing to make my employers

think so. The fact is, I've been worried quite a bit lately. They've let half a dozen men out of our establishment since the first of the year. I wouldn't dare to ask for a raise now."

"This is just the time you should ask for it. If you had ever studied human nature you would realize it."

"What has human nature to do with a case of this kind?"

"I'll explain it to you. If you let them understand that you considered yourself so important that they couldn't get along without you they wouldn't let you go, even if they are discharging others. Make them understand that you consider yourself indispensable and they will consider you so, too. It's just like a girl who has a lot of fellows to choose from. When you asked me to marry you there were four other fellows who wanted me, and I didn't care to get married, anyhow; but I accepted you because you, somehow, made me think I couldn't get along without you. You were bold and daring. Be that way in asking for a raise."

"It's all well enough to talk that way. I could afford to take a chance by being bold and daring with you, but it's different with a job."



"There Were Four Others Who Wanted Me."

HENRY HOWLAND.

**In the awakening of Spring all nature joins and joys in budding branch and blooming flower**

## Worshipped in City of Dead

**H**OW little did the first Christians who reverentially prepared a place for their fellow worshippers suspect that these same tombs should soon be their churches and their hiding places! The first catacombs of Rome were excavated by wealthy Christians for their own families, and later, when extended, the bodies of their poorer brothers and sisters in the faith were admitted. The extent of the labyrinths which undermine the suburbs of Rome rivals their complexity. In four centuries 550 miles of corridors were cut from the rock, some of the passages being 75 feet below the surface.

The passages themselves are only wide enough for a procession to march in single file. On either hand are the sealed niches containing the bodies of the first Christians, and occasionally an arched doorway leads into one of the larger crypts, which were used as chapels in times of persecution, in which Easter was certainly celebrated, when the insane wrath of the emperor drove the Christians to cover.

These chambers which were used for worship were small and the numbers who assembled in them were limited. There was a raised seat for the bishop, a lower seat for the presbyters and a bench about, the wall to accommodate the worshippers. Frescoes and inscriptions indicate that the Easter feast was celebrated with the eucharist in these vaults.

The doors and stairways were sometimes blocked, with Roman soldiers on guard. Then the airholes were used, and the worshippers were lowered into the charnel recesses by ropes.

It was here that the embryo of modern civilization was nurtured and kept alive through a period of great trial and stress. Had Nero's soldiers known the catacombs as the Christians knew them, the world might still be laboring along under some silly pagan creed. The life of Christianity at one time depended upon the dark and seclusion of a tomb.

In the faint, red light of torches which illumined the sepulchral chambers the venerable and courageous leaders of the little flocks administered the Easter sacrament to fearful yet resolute Romans, in whose veins was all the spartanism of Rome, made hollower by an ardor and faith which the presence of men who had seen and spoken with the Master inspired.

St. Peter may have stood in one of these very cubicles and told of the truth and beauty of His life and words while the distant clank and rattle of bronze and steel bore witness to the soldiery on the search for more provender for Nero's lions.

The beautiful pagantry of our Easter, with its flowers, song, incense, music and accompaniment of sunshine and the warmth of spring, contrasts strangely with the setting of the Easter in the catacombs. There all was sad and somber, damp and morbid.

The walls, covered with their funeral inscriptions, were cold and moist, the torches flickering fitfully in the heavy atmosphere of the sepulcher. The Christians, hunted,

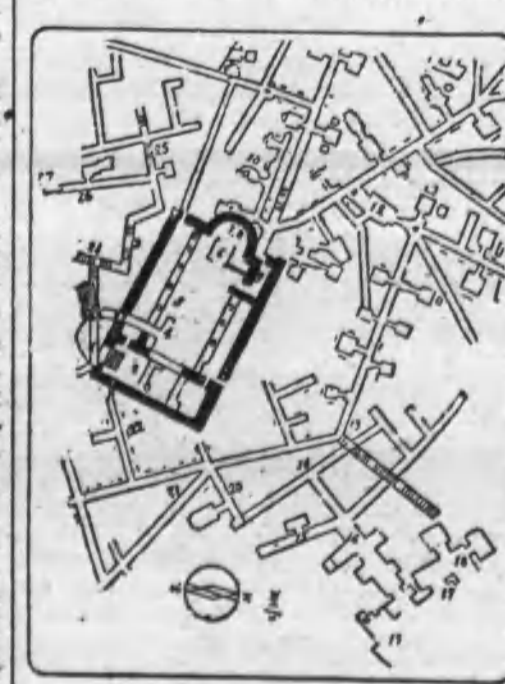


Diagram of the Catacombs.

persecuted, many of them without home, were a forlorn and jaded spectacle. Only the undying, invincible spirit of their cause upheld them.

The preacher had to dwell upon the joys of the future and the Master's promise to dispel the heavy gloom. There was no rich organ music; no display of color; no sound of mirth and gladness from without. The spring song of birds did not reach them, only the deep roar of infuriated animals and the tramp of the legionaries penetrated to mingle with their voices in the service.

So was Christianity kept alive and our modern civilization born.

### Easter Thought.

The keynote of Easter is hope. Winter's night is over. The leaves, the flowers, the songbirds have awakened to the morning of the year, and hearts too may fill with glad new life. The real Easter is the power of Christ's resurrection that raises our spirits to heavenly places, and fills our lives on earth with the joy and peace, the victory and love of the spirit of the risen Christ.

## Miracle of the Easter Blooms

**E**VERY flower that blooms is an Easter miracle. There has been the death of a parent plant to produce the seed or bulb. The sepulcher has had to hide the seemingly dead thing, which yet contained a hidden germ of life. A watering by the tears of the great Nature Mother, the beams of a far away source of heat were necessary. Out of the very "Valley of the shadow of death" that bravery of green and brilliancy has come. We may not "smell the mold above the rose," but it has come forth from the blackness of the dirt into its fragrant beauty.

The Easter time hales us back to the days when the perfect Man, the Flower of our race, was cut down "by the hands of wicked men, and crucified and slain."

It would be an incomplete history, judging by the analogy of nature, if it left him there. The life history of your lily neither begins nor ends with the fading of the bloom.

It was because this was the first real exemplification of the raising to "the life of the world to come," that



It was heralded by the Angel of the Resurrection. The first flower of humanity to pass into its perfected stage of glorious fruition, was the Man who came back from the dead in the mystery of "a Spiritual Body" on the first Sunday that ever was.

Every garden is a sacramental place now, since the Easter flowers first wove, near 1900 years ago. It is a sign of the inward grace which moves amid the dust of the ages, preserving the germ lives of all who have gone down into the soil, resting until the Angel of the great Resurrection sets to his lips the golden trumpet, and sounds the clarion call of the Great Springtime, when the garden of Paradise shall give back its souls, and the black earth and the deep seas shall give up their dead, and lives shall bloom again in new beauty, and the unfolding majesty for which they were created at the first.

## When Love Is King

When April winds are blowing  
And May is just beyond,  
When all the hills are glowing  
And Spring's rich robes are donned,  
Why should one heart beat sadly,  
One soul be in dismay?  
The storms that raged so madly  
Have worn themselves away.

Why should doubt come to chill us  
When bells of Easter ring  
With gladness that should fill us—  
When Love is crowned as king?  
The rain upon the shingles  
Makes music that is sweet  
And on the windows jingles  
A tune for dancing feet.

S. E. KISER

**Comfort for the Downhearted.**  
It is to the beaten in life that Easter especially appeals. There is hope still, it shouts! Even the dead live again. Much more will you make way out of whatever "Slough of Despond" you have been wallowing in, or passing through. Every green blade, forcing its way past stones and rocks through the hard clods into the sunlight, is a sign that so long as there is life there is hope abundant, that the old comforting statement yet holds true, "Because I live, ye shall live also."

**Easter in the Greek Church.**  
The Easter festival stands greatest among the festivals of the Greek church. Our priest often asserted that the picture of the Virgin looked very sad on Good Friday and smiled on Easter.—The Atlantic.

## TWO LITTLE KIDS



## A Girl's Reason

**C**OME, darling," he begged. "won't you name the day on which I am to be made the happiest of men?"

"Wait till after Easter."

"Why can't you decide now? I have been patient a long time."

"Please don't ask me."

"Oh, then there is some reason aside from the fact that you're not in a hurry."

"I wish you wouldn't question me. Why can't you be patient?"

"You haven't been fair with me."

"Oh, very well; if you think so let us drop the whole matter."

"I can't let you go this way, Mabel. I beg your pardon for what I said. I love you so that I suppose I must often seem unreasonable. Won't you tell me why you want to put me off until after Easter?"

"Please don't ask me. If I told you I should only make you unhappy. Why can't you let well enough alone?"

"Let well enough alone? Good heavens! Do you call it well enough when a man can't sleep and can't eat and can't do his work as it ought to be done? If you keep me in doubt much longer I shall have nervous prostration. Come, dear, please say

"Please, Say You'll Be Mine."

you'll be mine, and let's have the day set right away."

"No, no. I wish you would quit pestering me. I tell you I can't give you your answer till after Easter."

"Then tell me why you want me to wait."

"You wouldn't be satisfied if I did."

"Yes I will. I promise."

"Very well, if you insist, I'm going to have such a beautiful Easter hat and such a lovely Easter gown that I want Billy Daniels to see me with them on. Then, if nothing happens, I'll give you the answer you want."



**Easter Message of Immortality.**  
To those to whom death has brought keen sorrow comes the Easter message: "I am the resurrection and the life." It needs to them no proof, no scientific demonstration. Through the insight which is vouchsafed men in their hours of crisis, they have the vision of this mortal putting on of immortality. A man was talking the other day of the death of his sixteen-year-old son, who had been for years his close companion. "I feel," he said, "that he is closer to me now than he was at home a fortnight ago." There was no need of argument there. The seers of all ages have known that the qualities which they have loved in human personalities are undying and that the personalities embodying those qualities are living the life everlasting.

**Blessed Threefold Gift.**  
The kingdom of his truth, the power of his love, and the glory of his rectitude as shining forth in the deeds that he helps us to do, as we are actuated in all things by him, be this the threefold gift, as the pledge of his rising, which we seek from him on Easter morning.

## Easter Ceremonies of Today and of the Past

**W**ITH the coming of Easter interest is always aroused in the ancient belief, ceremonies and observances that are brought together in the celebration of the modern festival.

These include such things as eggs, cakes, flowers, presents and the Easter hare, to say nothing of other items obsolete in our times. Individual notions of one or another of the ceremonies or observances have there been, but it is by no means easy to lay hand on any assembling of them.

Authorities agree that the remote ancestor of Easter was a ceremony of pagan worship. Distant as are the origins of the old religious forms and intertwined as are the threads, connecting them with the present, it is not now easy to disentangle them, so that it may be said that Easter observances among the people include remnants of the ancient worship of the sun, the moon and fire and water. The keynote of the festival has been from the very beginning resurrection, the re-awakening of the vernal world. The name is that of a goddess of spring, and certain of the emblems have had a co-relation that is remarkable, and through thirty centuries they have come down to us together, preserving the early significance of resurrection, although the faith that originated the ideas had ages ago been forgotten. The idea of Easter sprang truly from a tomb; that tomb was, however, the tomb of winter. The strong angel that rolled away the stone from the door of the sepulcher was the April sun.

Although Lent has the claim of Christian origin, there are antiquarians who assert that it is of far more ancient origin. It arose, as nearly as has yet been determined, in the fasting that was customary among the Babylonians, whose worship formed the starting point of Easter. The fast was one of sympathy with the goddess of reproduction, who mourned her consort, and the period was marked by fasting and an abstinence from mirth and social festivals. Fasting has been a widespread custom, Humboldt noting fasts in Mexico, where, curiously enough, the invading Spaniards found the natives practicing baptism, with an invocation to Cioacoatl that "the sin which was given before the beginning of the world might not visit the child, but that cleansed by these waters it might live and be born anew."

Easter was at first a continuation of the Jewish Passover and came on the fourteenth of the month Nisan. When the "revulsion of feeling in the church against the Jews occurred it was changed and deliberately fixed so that it could by no possibility fall on the same day as the Passover. This matter was settled in A. D. 325. Easter was set for the first Sunday following the full moon that comes after March 21. This relation to the vernal equinox brought it to the time of the pagan festival of the goddess of spring, dating back to the Astarte worship of Babylonia. The name, Easter, is comparatively modern, but the principle of the story and the emblems and observances are of this ancient date.

Easter fires continue even now in northern Europe," wrote Grimm a generation ago. On the Weser a tar barrel was tied to a fire tree and lighted in the evening and the men and the maidens sang and danced about it. There was a fire on every hilltop. There were processions to these fires and hymn singing and the bearing of white rods were features. The people liked to carry the fire home with them; it was a sacred fire and embodied elements of the old fire worship. It was produced by friction, a natural method, and to kindle it two boys were selected who knew nothing of the vanities of the world. Within a quarter of a century in Hildesheim the Easter fire has been struck with the steel. Here the people take the fire home to rekindle their extinguished hearths. The old sacred fires were lighted by natural means, some of them by concentration of the sun's rays through mirrors.

**If it were not for Spring we should lack one main prop to our faith in a future life.**

## A Sailor's Yarn

It Was Spun in the Time When  
the Wind Was the Motive  
Power of Ships

By EDWIN CORWIN

One moonlight evening when the brigantine Osceola was moving before a light breeze with all her canvas set a number of her seamen were looting on the forecastle spinning yarns. One of them, Tom Hawkins, was very long, very freckled, and his red hair was twisted into a dozen or more short corkscrew curls. In his ears were little gold wire rings. He was a great favorite with his mates, and among his many accomplishments was spinning yarns. Had he stuck closely to the truth his stories would not have been as diverting as they were. Their charm was in the fact that his audience never could tell where Tom left the river of truth and sailed out on the ocean of fabrication. On this moonlight evening the party called on him for a yarn, and he gave one, as follows:

"I've been to sea ever since I was twelve years old and spun a lot o'



"I BROUGHT THE BAR DOWN ON THE THIRD OFFICER'S HEAD."

yarns, but there's one yarn I've never spun to any one. The reason is that when I was a youngster not over eighteen I got into trouble, and the yarn's about that. I was sailin' with mates that was my friends, just as you be now. They helped me out o' the scrape, and if any o' 'em had ever met me again I could rely on their not givin' me away. If I spin you the yarn any one o' you could make it hot for me."

"Go on, Tom. If any man panches on you we'll keelhaul him."  
"I know every one o' you, and there isn't in the lot a man mean enough to give me away. Just as there wasn't a man o' my mates I was speakin' about that would do so, neither. But I didn't never meet any o' 'em ag'in. So it didn't make any difference. I ain't agoin' to say what ship this yere happenin' was on, nor what port she was bound for, nor the name o' the master, nor any of the officers. They was all fine men except the third officer. I ain't agoin' to tell you his name, neither, and it won't be long before you'll learn the reason why."

Tom stopped, looked very solemn and said he reckoned after all he'd better not go any further. This was met with a storm of protests, and after much persuasion he continued:  
"The third officer was a tyrant, and every man jack o' us hated him. It seemed as if the devil had got into him and he couldn't get him out. He'd send a man aloft when the wind was blowin' a hurricane to make taut a loose rope that wasn't doin' any harm, and there was nine chances in ten that the man would be blowed overboard. He'd order a man out on to the end o' the bowsprit when the ship was dipping her nose in the waves, and the man was sure to be washed off."

"One cold day when the fo'castle was a glare o' ice and we was takin' a sea every time we dipped, a capstan bar some one had left layin' on the deck was floatin' about in the water that come aboard. The third officer ordered me to go out and get it. You might as well expect a man to jump overboard at once as to try to walk on an ice plain heavin' and rollin' like that. If it hadn't been for showin' a want o' pluck I would 'n' disobeyed and stood a charge o' mutiny. As it was, I went out over the loag, sharp fo'castle to the capstan, picked up the bar and started back. She rolled just then, and I went down, slidin' agin the bulwarks and along 'em till I got where I could ketch on to a hatch. There I clung, the blood from a crack I'd got in the forehead runnin' down on my eyes."

"Unfortunate for me, I had kept my hold on the bar. I was so mad that I didn't know what I was doin'. The third officer yelled at me to get up and not lie there doin' nothin'. I did get up, and I brought the bar down on the third officer's head. He dropped, and that was the last time he ever gave an order."

Tom paused in his narrative, and the audience, awed by an act of mutiny sure to be punished by death, remained silent. Tom resumed:  
"The night after the killin' I was in

the brig Durin' the midwatch the sailmaker comes to me and says, says he: 'Tom, you'll have to swing for this, sure. Your mates have talked over in the fo'castle ways to save you, but they don't see how they kin do it with out another mutiny, implicatin' the hull lot o' 'em.' Says I: 'They mustn't do that on any account.' Says he: 'There's just one chance for you. I'm ordered to sew up the body o' the third officer in canvas. Reckon I kin sew you up instead and leave the mate overboard.'

"The funeral is to come off at four bells in the mornin', and they'll slide you instead o' the dead man. I kin git you a tin can o' grub, a bottle o' water, a life preserver, a knife to cut yourself loose with and anything else you'll need."

"'Death by drownin' is preferable to death at the yardarm any time, and mebbe I'll git picked up. You kin fix it your way.'

"The sailmaker went away and told my mates that I was agreed to the plan. They was all ready to help. One got the grub ready, another the water, and so on. The bo'sun had the key to the brig, and he let me out. It was just before dawn that the body o' the third officer was buried without any ceremony at all, and I was sewed up ready to be buried out o' the prayer book. I clutched tight a sharp knife with which to cut myself out o' the sack and to get rid of the shot tied to my ankles. The other things was tied on to me. What bothered me most was lyin' still on my back from just before dawn till four bells in the mornin'. And the prospect even after that wasn't invitin'."

"After eight bells I counted every bell till four, and it seemed an hour between 'em. When four was struck I heard a trampin' above, and I was carried on deck. Then I listened to the cap'n readin' the burial service."

"It didn't sound no way pleasin'. If I had only expected a divin' exploit it wouldn't 'a' mattered, but I expected a drownin', or, worse'n that, a starvin'. The only thing in my favor was that we was in the gulf stream and the water was warm, besides bein' summer time."

"Well, when the service was ended I was tipped up and felt myself slidin'. It seemed a mighty long while before I struck water. When I did I began to silt the bag, and as soon as I could get my arms out I felt for the rope about my ankles. The shot was pullin' me down pretty fast, and by the time I cut myself free from it I'd gone down somepin like sixty feet, I reckon, but not likin' to get back to the surface till my breath was used up—fearin' to be seen from the ship—I didn't pull myself up; I simply floated up."

"When I struck the surface I saw officers and men lookin' at the place where I had gone down, though most o' 'em were turned away. I saw the sailmaker apart from the rest leamin' over the gunwale lookin' for me, and when the others had gone off I waved my hand to him."

"First thing I did after that was to look around for a sail. There was nor one to be seen. Then for the first time out there on the lonely ocean I began to think mebbe I'd better 'n' stayed aboard and been swung off at the yard-arm. There was hope for me, 'cause I was in the course of ships between American and Mediterranean ports. But how many ships was passin' that way? Mighty few. And how was I to get their attention? True, one o' my mates had tacked a white rag to a stick and it was put into the bag with me, but what's a few square feet o' rag to a ship miles away?"

"I found my grub in good shape. It was in a tin box with a round hole in one side, the hole havin' a cap that screwed on. To help keep out the water the screw had been waxed. My life preserver had been fixed to hold my shoulders above the surface, and by raisin' my can and my bottle I kept the grub from salt water. Bein' hungry, I ate a fair breakfast, though I would have preferred some company."

"I floated all that day and the next and the next without seein' a sail. On the fourth day I saw one on the horizon, but o' course it didn't do me any good. My first meal was the last real meal I took; the rest was eatin' and drinkin' when I was so hungry and thirsty that I must have somepin to keep me goin'. My water soon give out, but I didn't suffer so much from this, 'cause the sea water got into me through the pores of the skin, leavin' the salt on the outside. I wished somepin to float on would come near me, but not a stick passed me."

"I slept most o' the time; leas'tways I was in a stupor. It was the only thing that enabled me to stay in the water so long, the sun shinin' hot down on me by day and the cold air blowin' over me by night. One day, after I had been scunnin' the horizon all the mornin' for a sail without seein' any, I sunk into one o' those sleeps or stupors. The next thing I knew I was bein' hauled into a ship's boat. The time o' day was about sunset. I'd been sleepin' for hours, and while I was doin' it a vessel came right along where I was. A sailor saw me floatin' not a cable's length from the ship and reported me. Then a boat was sent for me."

"What time o' day was you taken out o' the water, Tom?" asked one of the audience.

"It was just after 6 in the evenin'."

"How do you know?"

"How do I know? I know 'cause I always carried a silver watch in my fob and looked at it as soon as I was got into the boat."

"Was it goin'?"

"Bartin, it was goin'. I wound it every day."

This broke the spell of Tom's yarn. His mates would not admit that a watch immersed in sea water would keep going and mark accurate time.

## UPBUILDING THE NATIONAL GUARD

Defense League Appeals to Business Men of Country.

SEEKS 1,000 AS DIRECTORS

Campaign to Arouse Interest Carried Into Every State of the Union by Organization Which Declares Belief That Preparation For War Is the Best Guarantee of Peace.

Announcement has been made at the office of the National Defense league in Washington that the league is preparing to take up with all commercial organizations in every state in the Union the plan of interesting business men in the national guard, which has been so successfully carried out in Washington with the chamber of commerce and the board of trade in behalf of the District of Columbia national guard.

The league is now preparing to take up a nation wide campaign with all commercial organizations and to urge business men to take a greater interest in their local national guard organization, to assist and encourage their employees to serve in the national guard and to evince more personal interest in the second line of national defense.

Rifle Practice For Civilians.

Rifle practice for civilians is another matter that is engaging the attention of the National Defense league. Several months ago Chairman Kahn introduced a bill in the house providing for distribution to civilian rifle clubs and schools of 334,000 Krag-Jorgensen rifles now stored in government arsenals. The bill provides for free issue of 200 rounds of ammunition per gun per annum. The measure was approved by the war department and incorporated by a unanimous vote of the house military affairs committee in the pending army bill. Clubs are to be formed and rifles issued under supervision of the national board for promotion of rifle practice and under the authority of the war department.

The league and war department officials believe that a law of this kind will greatly stimulate rifle practice among schoolboys and civilians and will do much toward obtaining a force of 200,000 or 300,000 American riflemen who would be well trained in shooting and the backbone of a volunteer army in event of another war.

The league has recently urged the war department and state department to look into the matter of detaching United States army and navy officers to South American republics and to China to assist in reorganizing their armies and navies. The German government recently contracted with the republic of Paraguay to supply army officers to reorganize the Paraguayan army. League officials believe the United States should do this, if only for the accruing benefits for American trade in these countries, it being well known that wherever German army officers are procured by other nations for military purposes the agents of the German exporters follow close behind.

To Increase Directorate.

The league, which was organized on Feb. 3, 1913, is now preparing to increase its directorate to include 1,000 prominent citizens throughout the country. Governors of the various states are naming these directors. As soon as the new directorate is organized the league will begin publication of a monthly press bulletin for the purpose of enlisting public opinion to the necessity of better means of national defense.

While the National Defense league is working to strengthen all forces which would make the country better prepared for war, it states in its constitution:

"This league abhors war and believes in universal peace, but it firmly believes that preparation for war is the best guarantee of peace."

### A LAMB WITHOUT A TAIL.

South Dakota Has Fat Rumped Specimen Imported From Siberia.

The only fat rumped lamb in the country made its appearance at the South Dakota State college at Brookings recently. It is the first daughter of one of the ewes which Professor N. E. Hansen brought from Siberia. Topping the scales at eleven pounds, she far outweighs the average lamb, which can claim only seven to nine pounds.

This lamb has no tail, but is decidedly fat rumped. In fact, this breed of sheep is fat rumped rather than fat tailed, the latter popular expression being a misnomer.

The mother ewe and the rest of the pen will soon be mated with ordinary sheep to discover whether any desirable qualities will result from the cross.

### Shakespeare a Roundhead.

Shakespeare was a descendant of the bronze age invaders, the true or round headed Celts, says Professor Arthur Keith of London. That was a remarkable fact, the professor added, for it was this same short headed stock, spread abroad in central Europe, throughout Germany, France and Italy, which had produced the world's finest artists.

### Groton Plant Damaged by Fire.

Fire discovered at noon Sunday, March 29, damaged the local plant of the American Road Machinery Company to the extent of between \$5,000 and \$10,000. Much of the loss was on wooden patterns and until these are looked over employees say it will be impossible to definitely fix the damage.

The blaze was thought to have started from spontaneous combustion, near the elevator shaft in the two-story building and made its way into a large pile of lumber. Dense smoke interfered with the efforts of the firemen.

The upper floor of the building, used for the storage of patterns and lumber, fared the worst. Heavy machinery on the lower floor was damaged by water. The loss of the building was estimated at \$3,000.

The local branch is a workshop of the company, which also has branches at Marathon and Fort Plain and in Pennsylvania.

### Suffrage News.

"I've said no and that ends it!" snapped Mr. Simpson Jones when his wife said she wanted to go to the suffrage meetings and learn about public questions. "If you women want to find out about things why don't you follow the advice of St. Paul and ask your husbands? You women are such fools." But the worm turned and replied, "That's just the trouble. We've been doing that for two thousand years and we're still fools."

In California where women vote, the wages of the women clerks in the civil service have been made equal to those of men. In England the postal service has just spent \$5,000 raising the pay of its men clerks and has at the same time reduced the pay of its women clerks so that they now get half what the men do.—Women's Political World.

The Ten Commandments Issued to Aldermanic Candidates by Chicago Women. Thou shalt not be the tool of any special interest. Thou shalt not set thy party above the people. Thou shalt harken to the cry for clean milk. Thou shalt not forget the deathrate of babies in thy ward. Neither shalt thou forget the morals of the young; nor shalt thou bend thine ear to small theatres that fight ordinances for ventilation. When special interests asks for favors, the public policy shall be heeded. Thou shalt not have an office connected with a saloon. Thou shalt have a keen sense of smell; garbage dumps shalt thou abolish. Thou shalt help keep amusement safe for the city's children. Thou shalt not hearken to commercialized vice.

### The Thrifty Spirit.

It seems easier to be a deacon or elder nowadays than it was in our fathers' time. The portentous solemnity of countenance has gone out with the "blacks" that used to be essential for the duty of standing at "the plate." Only last Sunday, says a correspondent in the Glasgow News, I laid down my mite under the gaze of quite a sprightly deacon wearing a soft gray hat and a suit of light tweeds! When daddy stands at the plate a certain small boy finds it difficult to observe due decorum as he passes in to worship. In fact, he shows a desire to take his parent's hand and stand at the receipt of collection too. On Sunday, as I sat waiting for the service to begin, listening to the chink of the coin in the "plate" in the vestibule, I heard a young voice uplifted in argument with a fond mamma: "But, mummy, it's daddy! He'll let us in for nothing. Can't I keep my penny for another time?"

### The Dark and Bloody Ground.

Before the white man began to explore Kentucky, about the middle of the eighteenth century, the region was a vast hunting ground for many large tribes of the south, north and east, and between these tribes there was continuous conflict for the possession of the rich game privileges. Later on, when the white people settled in the territory, their struggle with the red men was more bitter and persistent than in almost any other section of the continent; hence the sanguinary name that was given to the territory. "The Dark and Bloody Ground."

### The Reform He Advocated.

The editor of a British weekly journal, wishing to know what reforms well known men desired to see effected during the year, once applied to Sir W. S. Gilbert, among others. The author of "The Mikado" answered: "Dear Sir—A reform which I am particularly anxious to see carried into effect is that editors would cease to trouble busy people for gratuitous contributions."

### Bankruptcy.

"Pa, what's bankruptcy?" a little boy once asked.

And pa, who had been "bit" that week, answered bitterly:

"Bankruptcy, my son, is where you put your money in your hip pocket and let your creditors take your wallet and coat."

### Whist.

An acquaintance of Talleyrand once remarked to him that he did not think it worth his while to learn the game of whist. Talleyrand's reply has been remembered until this day: "Not know whist, young man? What a dismal old age you are preparing for yourself!"

### A Carelessly Treated Cold

is the source of most sickness because drugged pills, syrups and alcoholic mixtures are uncertain and unsafe.

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**She Saw Him Passing By.**

That the aged are not easily roused to enthusiasm or excitement is well known, but they are not often as calm as the old lady that the Windsor magazine tells about.

An old man fell from a second-story window into the street, where an anxious crowd immediately gathered to see whether he was seriously injured. One of the daughters rushed frantically into the first floor room, where his wife was knitting and cried:

"Oh, mother, mother, father's fallen from the top of the house into the road! Oh, dear! Oh, dear!"

"Yes, my child," answered the old lady, placidly, looking up from her work. "I saw him pass the window."

Young Harold was late in attendance for Sunday school and the minister inquired the cause.

"I was going fishing, but father would not let me," announced the lad.

"That's the right kind of a father to have," replied the reverend gentleman. "Did he explain the reason why he would not let you go?"

"Yes, sir. He said there wasn't bait enough for two."—Harper's Magazine.

If you have anything to sell, if you want anything, have lost or found an article, make it known through Special Notice in THE TRIBUNE.