

3 1/2c 3 1/2c 3 1/2c 3 1/2c

NEW STYLES IN

Dark Calicos

4 1/2c 4 1/2c 4 1/2c 4 1/2c

BEST INDIA BLUE

CALICOS

4 1/2c 4 1/2c 4 1/2c 4 1/2c

BEST APRON

GINGHAMS

LADIES' JACKETS

Half Price. \$2.75 upward.

Misses' Gretchens

Half Price. \$2.75 upward.

7-Yard Dress Patterns

All Wool. \$1.96 upward.

Comfortables

45 cents upward.

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58 cents upward.

CORSETS

50c. Corsets for 50c. 75c. Corsets for 75c. \$1.00 Corsets for 85c.

Kid Glove Bargains at 45c, 69c. and \$1.

AT

WALTER'S,

128 Wyoming Ave.

IN THE DINING ROOM.

VENTILATION AND ILLUMINATION. ATTRACTIVE TABLEWARE.

Latest Styles in Dining Tables—Principles to be Observed in Table Decorations. Domestic and Imported China—Lamps Adapted to the Dining Table.

In no portion of the dwelling is the taste of the house mistress so much on evidence as in the dining room. There must be ample space, good ventilation, plenty of light, but no glare; linen spotless and crystal shining, though neither may be of a fine quality, and china without the suspicion of a nick. Then, with two or three plain dishes well arranged and served, garnished with greenery and flowers, an American housewife can entertain a king.

As for tableware, the names and prices are too numerous to mention. At first class houses can be obtained good, common earthenware sets, stamped with brown, blue and green. While cheap, they are both pretty and durable. For those who prefer imported ware comes the Wedgwood, the Donlin, the Milton and so on up to the hundreds of dollars. For those who choose a nice porcelain, while believing in home manufacture, the Trenton ware amply satisfies the most fastidious. It may not be generally known that the famous Beilock ware is almost exactly reproduced in these New Jersey potteries.

For table decorations there are designs without number. A bright woman may easily improvise upon a hundred different schemes. One principle should never be forgotten. If flowers are used, they should not be profusely selected of the sweet scented varieties. With the odors of viands and those of blossoms mingling together there can be but little harmony. Neither should the decorations be made so high that the view is intercepted between parties placed vis-a-vis. Again, while the dining room should be comfortable, it is a mistake to have it kept too warm. The windows may be slightly opened from the top, yet not enough to create a draft.

One of the latest fashions is that of a triangle shaped dining table made by placing three small tables corner to corner. Over the cavity may be placed a large circular tray, which can be filled with flowers. This arrangement has the merit of novelty and the fact that every one faces the host and hostess, who occupy seats respectively at the point of the triangle and the center of the base. The dining room ought to be well lighted. A number of mirrors adds to that purpose. Nothing can be more enlivening than the effect of multiplied lights and the reflections from the gleam of crystal and silver. Somehow these seem to gently exhilarate and pro-

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or less of nervousness will be felt by the pupil, who in his excitement will hurry the movement of his work. But even in practice hours anxiety may overthrow his balance and cause, especially in hard passages, the same hindering haste. Too much cannot be said in favor of slow, steady practice—it cures digital stamping and stumbling; it gives opportunity for accurate comprehension of the contents of the page for honest planning; it largely secures command of all one's faculties, so that improvement is sure and continuous.

TOUGH PIECES OF MEAT.

What to Do With Them—Hints For an Epicure—A Superior Hash.

There are a great many unpromising looking pieces of meat that make excellent braises and other dishes. But if any one imagines that it is as easy to prepare a tough piece of meat that has abundance of fat and sinews in its make-up as a prime roast, she is mistaken. It requires time and patience to deal with a sinewy piece of beef. If the meat is to be a success as a braise, the greater part of the fat and all the sinews must be removed. It is not at all difficult to do this, but it requires patience and a keen edged knife about the size of a boning knife. Keep the knife near the sinew and scrape it away from the meat on both sides. Continue until all the sinews are removed.

A tough piece of round is very much improved by this process. There are so many sinews in the leg that it had best be used for soup, though the patient French cooks very often take the trouble to prepare this cheap meat for stews. These stews they serve with pungent sauces flavored with tomatoes or mushrooms, so that the whole dish takes on a grand air and is really delightful to eat, while the meat is deliciously tender.

A breast of veal with its surplus fat and gristle is not a very promising subject in the hands of an inexperienced cook. But remove the soft bones very carefully, so as not to waste a particle of the meat, and remove a large portion of the fat. Make a well flavored stuffing. If you wish, use a pound of clear, lean veal, chopped fine and pounded to a paste, to the loaf of bread used for the stuffing, or make the old fashioned dressing of bread crumbs alone. In either case use a small onion and a liberal teaspoonful of parsley for flavoring and bind the dressing together with two or three raw eggs, according to their size.

Economic cooking of a superior order cannot be done in slapdash manner. A fine roast can be cooked more quickly than a breast of veal, but it costs about three times as much. The veal takes twice as much time to prepare. Either dish is equally delicious. An epicure might prefer the breast of veal, if it was prepared in perfection. Even a roast must be attended to while it is cooking, but probably bears neglect better than almost any other service of meat, always providing the fire was right when it was put in the oven, says the New York Tribune.

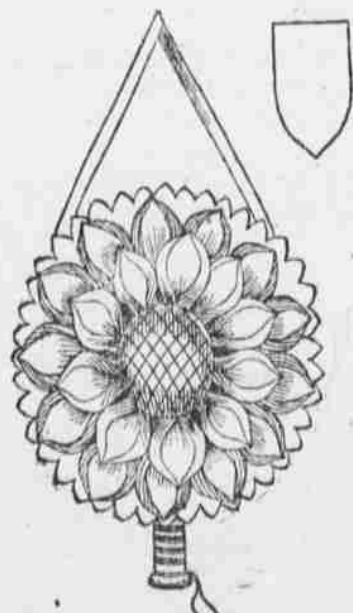
It is because of her dainty care and skill in flavoring that the French housekeeper excels in her ragouts and other rechauffes. She seasons a hash with as great care as if it were a piece of choice game. The result tells in the excellence of the dish. The careless cook who chops up the debris of meat from the last meals without stopping to separate the lean from the fat and remove all the bones and sinews is sure to make a failure of her work. In all hashes except corned beef, where a little fat is allowable, all fat should be removed and clear lean used. Look over the meat very carefully. If potatoes are used, allow about half the quantity there is of meat. The care taken in this matter will pay in the superior excellence of your dish.

Candied Lemon Peel.

As lemons are used drop the yellow rind into a weak brine in a glass jar. When a dozen are thus pickled, they are freshened by putting them into cold water and letting them scald, changing the water once or twice to extract the salt. Boil them in the last water till they are thoroughly tender and drain. Then make sirup enough to cover them out of slightly more than a pound of sugar and a pint of water, using always the same proportion of pint for pound. Cut the peel into pieces about half an inch square, and drop them into the boiling sirup, which is allowed to cook slowly till the peel looks translucent. Then keep them slowly steeping till the sirup has almost dried out of the peel, spread on plates, sprinkle with more sugar and put in a cool oven to complete the drying.

A Whisk Broom Holder.

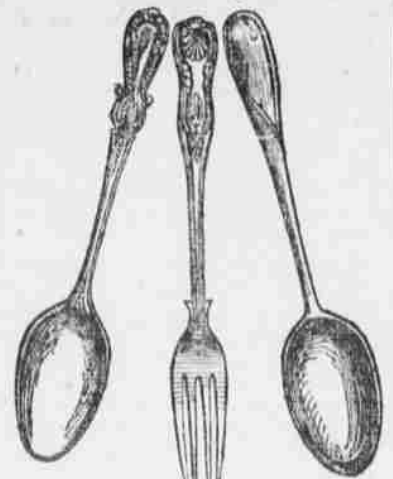
The sunflower whisk broom holder is both useful and ornamental. Its foundation is a disk of cardboard 5 inches in diameter, and on it the conventionalized flower is made. Olive green felt is first cut in a disk 7 inches in diameter, with deeply pointed edge, which is sewed fast to the cardboard, then to it again are sewed two circles of yellow cloth cut and folded to represent the golden flower. Each of these last is of the shape



SUNFLOWER BROOM HOLDER.

The diagram from the New York Times shows, and measures just 2 1/2 inches at its longest part. They are all folded so that the edges meet at the base, and are then sewed to the cloth within the points so closely that their edges touch. The center is a small pincushion and is made of brown silk crossed and recessed with heavy yellow silk. After the flower is completed the back of the cardboard is covered with green felt button holed at the edge; two straps for the broom are made fast to it, and a ribbon is attached by which the broom holder can be hung in place.

Sterling Silverware. There never was a better time in which to buy forks, spoons and other silver ware, so far as prices are concerned. Silver articles are, as a rule, at least one-third less in price than last



SOME PLEASING DESIGNS.

year, and there is an infinite variety to select from. The average housewife is content with silver plate of good manufacture for such large table pieces as trays, tea and coffee service, cake basket and the like, but she wants spoons and forks of sterling silver when this is practicable. In making a selection do not be beguiled into buying articles of very light weight because they cost a little less. Remember that spoons and forks of medium weight sterling silver will endure into the third and fourth generation, while those of under weight first bend and then break in a comparatively short time.

Peel and slice six bananas, sprinkle with sugar, with a little orange juice between the layers, using one large or two small oranges for six bananas. Gum arabic and gum tragacanth, in equal parts, dissolved in hot water make the best and most convenient mucilage you can keep in the house.

Pineapple Drink. Good Housekeeping makes it by this recipe:

From one pineapple take the rind and eyes and add one quart cold water, if you're wise. One teaspoonful brown sugar and ginger, too. To make it sweet. And now, before you're through. Put in a jar and cover. Let it stay Twenty-four hours. Then strain the juice away. Add bottle, not forgetting to put in a lump of white sugar, if success you'd win. Keep cold and drink it soon as you may choose. After three days it is not fit to use.

Burdock Blood Bitters. Cures Bad Blood. Purifies the Blood.

I have been suffering ten years with Erysipelas. I have taken doctors' medicine and patent medicines of most all kinds, but have seemed to do me any good. I finally made up my mind to try Burdock Blood Bitters. I have used four bottles of B. B. B. and this myself entirely cured. Mrs. N. M. NEARY, Service, Beaver Co., Pa.

Atlantic Refining Co. Manufacturers and Dealers in Illuminating and Lubricating OILS.

Linseed Oil, Napthas and Gasoline of all grades. Axle Grease, Finon Grease and Colliery Compound; also, a large line of Paraffine Wax Candles. We also handle the Famous CROWN ACME OIL, the only family safety burning oil in the market. WILLIAM MASON, Manager. Office: Coal Exchange, Wyoming Ave. Works at Erie, Pa.

P. P. P. Pimples, Blisters and Old Sores. PRICKLY ASH, POKE ROOT and POTASSIUM Makes Marvelous Cures in Blood Poison, Rheumatism and Scrofula.

DR. MOTT'S PENNYROYAL PILLS. The only safe, sure and reliable Female Pills ever offered to Ladies, especially recommended to married Ladies.

Beecham's pills are for biliousness, bilious headache, dyspepsia, heartburn, torpid liver, dizziness, sick headache, bad taste in the mouth, coated tongue, loss of appetite, sallow skin, when caused by constipation; and constipation is the most frequent cause of all of them. Book free; pills 25c. At drugstores, or write B.F. Allen Co., 365 Canal St., New York.

Indapo Made a Well Man of Me! THE GREAT HINDOO REMEDY. Cures in 20 Days. Cures all Nervous Diseases, Falling Memory, Paralysis, Neuroticism, Neuritis, Epilepsy, Stomachic, etc., caused by past ailments, gives vigor and life to the system, restores the vitality, fortifies the system, restores the blood, restores the appetite, restores the strength, restores the energy, restores the vitality, restores the vigor, restores the life.

CUSHMAN'S MENTHOL INHALER. HAVE YOU ASTHMA, CATARRH, HEADACHE, NEURALGIA, BRONCHITIS, OR EAR FEVER? Cures in 20 Days. Cures all Nervous Diseases, Falling Memory, Paralysis, Neuroticism, Neuritis, Epilepsy, Stomachic, etc., caused by past ailments, gives vigor and life to the system, restores the vitality, fortifies the system, restores the blood, restores the appetite, restores the strength, restores the energy, restores the vitality, restores the vigor, restores the life.

Complexion Preserved. DR. HEBRA'S VIOLA CREAM. Removes Freckles, Pimples, Liver - Moles, Blackheads, Sunburn and Tan, and restores the skin to its natural freshness, producing a clear and healthy complexion. Superior to all other skin preparations and perfectly harmless. At all druggists, or mailed for \$0.25. Sent for Circular.

Every Woman. Sometimes needs a reliable monthly regulating medicine. Dr. PEAL'S PENNYROYAL PILLS. Are prompt, safe and certain in result. The gift of Dr. Peal's never disappoints. Sent anywhere. Dr. Peal Medicine Co., Cleveland, O.

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Are entirely removed by P. P. P. -Prickly Ash, Poke Root and Potassium, the greatest blood purifier on earth. ABERDEEN, O., July 21, 1901. MESSRS. LIPPMAN BROS., Savannah, Ga.: I have tried a bottle of your P. P. P. for eruptions of the skin. I suffered for several years with an itching and disagreeable eruption on my face. I tried every known remedy but in vain, until P. P. P. was used, and an now entirely cured. (Signed by) J. D. JOHNSTON, Aberdeen, Brown County, O.

Skin Cancer Cured. Testimony from the Mayor of Seaside, Tex. SEASIDE, TEX., JANUARY 11, 1900. MESSRS. LIPPMAN BROS., Savannah, Ga.: I graduated in the year 1880, and for a disease of the skin, usually known as skin cancer, of thirty year standing, and found great relief. It purifies the blood and removes all irritation from the seat of the disease and prevents any spreading of the same. I have taken three or four bottles and feel confident that another course will effect a cure. It has also relieved me from indigestion and stomach troubles. Yours truly, CHAS. W. M. HUST, Attorney at Law.

Book on Blood Diseases Mailed Free. ALL DRUGGISTS SELL IT. LIPPMAN BROS. PROPRIETORS, Lippman's Block, Savannah, Ga.

DURING THURSDAY FRIDAY AND SATURDAY OF This Week

We will sell the balance of our stock of cigars and boots and shoes at about half price. We don't want to move a cigar or a shoe if we can help it.

THE SCRANTON CASH STORE