NEW BOOKS AND MAGAZINES

Novel Depicting Wild Life in a Forest by a German Writer.

STORY BASED ON BRADDOCK'S DEFEAT

Hamilton Drummond Writes a Tale of Adventure—General Wilson's Book on China—Works on Education and Political Economy.

Peter Rosegger is as pre-eminently the novelist of the Germanic people of Austria as Maurus Jokai is of the Hungarian. Hitherto his works have been inaccessible to readers of English, but Frances E. Skinner has translated into English "The Forest Schoolmaster," which is said to be one of the author's best works. It is a strange, weird tale of an isolated forest community, civilized and regenerated by the life of one man. A traveler, bent upon seeing the mountains, journeys alone up into the forest highlands and is lodged at a little village in the room formerly occupied by the village schoolmaster, who had mysteriously disappeared a few weeks previously. The gossips of the village are occupied with discussing the characteristics of the schoolmaster and all sorts of theories are advanced for his disappearance. The visitor discovers a roll of paper which proves to be the missing man's diary, in which he tells the story of his life. This story constitutes the book at hand. It is a story of a life's work, how as a boy he followed Napoleon to Russia, was refused a doctor's degree because of his opinions, was crossed in love and how, finally, discouraged and broken in spirit, he betook himself to the wildest part of the country, inhabited by people without a school or church and but little advanced above savagery. His diary recounts the discouragement and opposition met at every step in his efforts to benefit the material and moral conditions of the people. Success at last crowns his efforts, a church and school house are built, but he is now an old man. The outside world begins to take interest in the community, priests shake their heads at the simple religion taught in the church and pronounce the secular teaching still more unsatisfactory. A new generation has grown up, those who labored and sympathized with the old schoolmaster in the beginning are dead and the young pass him by unnoticed. It is the sad climax to a long, laborious life. The last page of the diary tells of the winter snows, the play of the children, the last words being "and tomorrow." There the diary stopped and what his plans were for the morrow will never be known, because for him tomorrow never came. After finishing the reading of the diary the stranger pursued his journey with a guide to the mountain top and there, wrapped in snow, was all that remained of the forest schoolmaster. He had climbed the mountain for one more view of the grand landscape and, lying down, had found the rest which his age-worn body craved. Peter Rosegger, the author, was himself born in the forest and followed the career of a peasant lad until grown to manhood. From boyhood up he made every effort to educate himself until he finally reached the point where his writings were acceptable to the reading public, since which time he has been a most voluminous and popular novelist. His career has been no less interesting than that of the character which he has depicted in his novel under the title of "The Forest Schoolmaster." G. P. Putnam's Sons, New York.

The struggle between the French and English for the possession of the Ohio valley was a momentous and dramatic phase of American history made memorable by Braddock's defeat. This episode has been made the theme of "A Soldier of Virginia: A Tale of Colonel Washington and Braddock's Defeat," by Burton Egbert Stevenson. Washington as a young officer is a prominent character, and justice is done Braddock both for his faults and virtues. The narrative is accompanied by a pretty love story, and has for a background a picture of Virginia society in the middle of the eighteenth century. The author of this historical novel, Burton Egbert Stevenson, was born at Chillicothe, O., November 9, 1872. He attended the public schools there, graduating from the High school second in his class in June, 1890. He entered Princeton college in September, 1890, and spent three years there pursuing the academic course, but at the end of his junior year accepted the offer of a newspaper position at Chillicothe, and so did not graduate. He remained in newspaper work as city editor of the Daily News, and later of the Daily Advertiser, until August, 1899, when he resigned the latter position to accept that of librarian of the Chillicothe public library, a position which he still holds. Mr. Stevenson has been a lover of printer's ink from his earliest boyhood. At the age of 7 or 8, while he was newsboy for one of the Chillicothe papers, he built himself a printing press and set up an office with such type as he could find in the "hell box" of the newspaper office. Gradually he secured a larger outfit, and finally began the publication of an amateur monthly magazine known as the "Boys' Own," afterwards as "Light." This he published for five or six years without missing a number. Of recent years Mr. Stevenson has contributed stories and verses to a number of magazines, among them Lippincott's, the Independent, the Youth's Companion, Smart Set and Munsey's, and besides his other work has represented as Chillicothe correspondent the leading Cincinnati, New York, Philadelphia, Chicago and Cleveland papers. His first book, "At Odds with the Regent," a story of the Cellamare conspiracy at the time of the regency in France, was published last fall, and "A Soldier of Virginia" is his second. Houghton, Mifflin & Co., Boston. Price $1.50.

"A King's Pawn," by Hamilton Drummond, is a sprightly story of adventure. The story is founded upon a journey taken by King Henry of Navarre, with two gentlemen of his court and a valet, into Spain during the time of the Spanish differences with France. To those who love stories of adventure this book will especially appeal from the fact that the party of travelers, although traveling incognito, fall into all sorts of dangerous predicaments from which they extricate themselves only by the exercise of greatest caution and bravery. A Spanish woman pursues the king's companions with a vendetta, and her never dying hatred and love of revenge form one of the chief motives for the strange and dangerous situations in which they find themselves. All except one manage to escape alive, and he is a devoted attendant of one of the gentlemen, who sacrifices his own life to save that of his master. There is a healthy tone of self-sacrifice and heroic devotion to friendship that marks the novel as a good one from a moral standpoint, and a delicate little love tale, charmingly interwoven near the close, detracts nothing from the interest of the plot. Doubleday, Page & Co., New York.

General James H. Wilson, who was second in command of the United States forces at Pekin, China, has brought out a third edition of the work published by him several years ago, entitled "China: Travels and Investigations in the Middle Kingdom." General Wilson spent nearly a year traveling in China, Japan and Formosa under the most favorable circumstances. The object of his trip was to investigate the actual conditions existing in China, together with the possibilities of the country with reference to the introduction of railroads and other modern inventions. During this trip he met the most prominent men of China, as well as the foreign diplomats resident in the country, and gathered together a mass of information hitherto unpublished in the United States. In 1887 he brought out the results of his travel and investigations in book form under the title above mentioned. The volume naturally had a wide circulation, especially among business men looking for new markets or for opportunities for the investment of capital. The war between China and Japan created renewed interest in China and General Wilson accordingly brought his work down to date, publishing a second edition in 1894. While in command of the Department of Matanzas, in the island of Cuba, in June, 1900, General Wilson learned of the approaching crisis in China and promptly tendered his services to the government. His familiarity with the country in China in which military operations would be conducted made him especially available for that service and the government at Washington availed itself of his offer, dispatching him forthwith to China, where he was given command second only to Major General Chaffee. He has availed himself of the occasion to bring his work down to date, including an account of the Boxer war and the relief of the foreign legations, thereby making a third edition, revised and enlarged, which is now at hand. D. Appleton & Co., New York. Price $1.75.

Prof. James H. Baker, president of the University of Colorado, is the author of "Education and Life." It is a volume of papers and addresses which have evidently been prepared for various occasions. The author divides them into two groups, "Papers on Education" and addresses that come under the broader title of "Education and Life." The author takes the ground that while our educational purpose must remain ideal, all education must be brought in closer touch with the work and the problems of today. For the safety of democracy and the welfare of society the social aim in the preparation for citizenship must be given more prominence. Among the headings of chapters we note such titles as "Heritage of the Scholar," Plato's Philosophy of Education and Life," "Educational Values," "Moral Training," "Can Virtue Be Taught?" "College and University," "The Modern Gospel of Work," etc. Dr. Baker is a deep thinker and his work should receive the attention of that very large class interested in educational matters. This includes not only those engaged in the actual work of teaching, but the still larger number having children to be educated. Longmans, Green & Co., New York.

Messrs. Lee and Shepard of Boston have just published a most interesting and practical work by Henry Wood entitled "The Political Economy of Humanism." It is largely made up from matter, revised to date, which has passed through four editions, under the title of "The Political Economy of Natural Law." Besides the revision, two new chapters upon vital topics have been added. The new title also more properly expresses the spirit and purpose of the book. Many of the most intelligent critics have made the point that Mr. Wood makes what is conventionally a rather heavy subject not only interesting, but positively entertaining. To have life and utility, social economics needs a philosophical illumination which is generally lacking. In the deeper analysis, mind is the worker, while labor, capital, land, wages, profits and values are but its expressive instruments. Society is an organism, and social relations should be viewed broadly from the organic and evolutionary standpoint. Mr. Wood's former books have passed through many editions and are in steady demand by a most thoughtful and intelligent class of readers. The book is a handsome volume of more than 300 pages, and a variety of burning topics, like co-operation and competition, trusts and corners, strikes and profit-sharing, are treated ably and impartially. Price, $1.25.

Current Magazines.

The position which the Pierpont Morgan organization holds with reference to the business and political world is discussed by Mr. John Brisben Walker in the April Cosmopolitan under the title "The World's Greatest Revolution." Familiar with the business world and a student of affairs, Mr. Walker has, while approving of the general idea of concentration which makes for good organization and public economy, drawn a picture of the power now exercised which will be a surprise to the great majority who have not given this subject thoughtful attention.

Two of the special articles in the April number of McClure's magazine are very fitting to this season, when the new life of nature in the spring draws our thoughts from cities, merchandise and men to field and wood. The first of these is a wonderful story of the beaver, written by William Davenport Hulbert after a long study of the animal in its home amid the wilds. The author's account is made complete by a series of pictures drawn by A. Radclyffe Dugmore, an artist sent into the beaver country for this purpose by the magazine. The second article is by Martha McCulloch-Williams and in it she gives us a georgic on "Ploughing." The reader is borne by the magic of her sympathetic art into a day's life on the farm, with scent of clover, song of birds, glint of sun and sweet smell of fresh furrows. The illustrations of the article are as delightful as they are distinctive.

With the coming of summer come also the thoughts of a holiday. "A Vacation Tour on an Old Street Car" in the Woman's Home Companion for May tells how one family bought a worn-out car, fitted it up as a house and traveled all over picturesque New England. They derailed it at night and camped by the roadside. The story of their experiences will give valuable suggestions to those who are planning a summer outing.

"The Lake Front War," which appears in Frank Leslie's Popular Monthly for April, is the history of a unique territory which has grown from a garbage heap to a region of considerable size. The "District of Lake Michigan" is the only known land which was discovered on the day it began to exist, and ever since its creation it has proved an apple of discord to the city of Chicago and the state of Illinois.

The leading feature of The Living Age for April 6—the day before Easter—will be a striking and touching Easter story, "One of These Little Ones," by Princess Volkonski, translated from the Russian.

The Popular Science Monthly for April, which completes the fifty-eighth volume, opens with an article on Malpighi, Swammerdam and Leeuwenhoek, by Prof. W. A. Locy of Northwestern university. To these three men we owe the foundations of biological science—the first description of the minute structure of plants and animals and of the development of the chick's egg, the discovery of animalculae and much besides. The article is elaborately illustrated with portraits and reproductions from the original works.

With its April number, Browning, King & Co.'s monthly magazine has change its form and now appears as a magazine. This publication, started purely with an idea to advertising, has developed its literary features until it is now worthy of consideration for its literary merits as well as for giving publicity to the merchandise of its publishers. The editor gives considerable prominence to Omaha, both in the reading matter and illustrations. These local features are suggestions of Major R. S. Wilcox, Omaha manager.

Literary Notes.

A new edition of "Active Service," the late Stephen Crane's novel of Greece and the United States, will be published by Frederick A. Stokes Co., in paper covers, at 50 cents.

John Oliver Hobbes is just giving the finishing touches to a new novel to be entitled "The Serious Wooing: A Heart's History," which is to be published in England and America in the early autumn by Frederick A. Stokes company.

An interesting experiment will be tried at once in the form of a series of new editions of copyrighted novels by well known authors to be offered in paper covers at 25 cents each. "Stokes' Copyright Library" is to be the title of the series, and its first volume will be "The Destroyer," by Benjamin Swift, formerly published at $1.50.

The Baker & Taylor company announces for immediate publication a number of new volumes, among them being two that will be of especial interest to lovers of nature, "Mr. Chupes and Miss Jenny: The Life Story of Two Robins" and "With the Wild Flowers; from Pussy Willow to Thistledown."

Hinds & Noble of New York announce several forthcoming additions to their list of publications. Among the number might be mentioned "Songs of the Western Colleges," "Songs of the Eastern Colleges," "First Book of Virgils Aeneid," scanned, parsed and translated, "One Thousand Classical Allusions," briefly explained; "Pieces for Prize-Speaking Contests," etc.

Mrs. Frances Hodgson Burnett has written a charming and illuminating introduction for the forthcoming American edition of "A Thoroughbred Mongrel," the new work by her husband, Stephen Townesend, F. R. C. S. This is "A Tale of a Dog, Told by a Dog, to Lovers of Dogs," and will appeal strongly to lovers of humor as well. Frederick A. Stokes company will be the publisher.

"In 'A Sack of Shakings,'" writes an English critic, "more perhaps than in any other of Mr. Frank Bullen's works, we have a proof of the sound judgment exercised first by the editor of the Spectator, and next by the general public, when they suddenly raised him from his position as a poor clerk at $10 a week to be one of the best known and most widely read men in the literary world today."

"Old Bowen's Legacy," by Edwin Asa Dix, author of "Deacon Bradbury," will appear from the press of the Century company in the very near future. Some of the characters in "Deacon Bradbury" are reintroduced in the present book and the scene is laid in the same New England village. An old recluse, dying, leaves his little estate of $5,000 to be disposed of by three trustees to the most worthy person in the town, a year later. The story of how they selected the right legatee is calculated to surprise the reader.

"It is curious," says the New York Times, "that the annual service held at Gloucester, Mass., in memory of the fishermen who will come back no more, receives so little attention. Mr. Kipling wrote it up at length and well in 'Captains Courageous,' but other authors and the newspapers, even those of Massachusetts, seem to take little interest in an episode which, old story as it is, remains as peculiar and pathetic as ever. Perhaps it is the cruel uselessness of comment on these recurrent and inevitable tragedies that accounts for the tendency to pass them over in silence."

Balzac had no rival but George Sand; some critics consider them twin stars. This woman, acknowledged by all the world as the second, if not the first, of French novelists, was certainly the most remarkable woman of her age and the greatest authoress in the world's history. The story of her own life is as romantic and eventful as that of any of her heroines; the revelations made in her "Histoire de Ma Vie" would furnish material for a dozen novels of the present day. An interesting pamphlet giving outline of her life will be sent on request by George Barrie & Son, Philadelphia.

The love of nature is strong within most of us when we take time to think about it, and it is to this side of us that Charles M. Skinner's nature books appeal. These are three in number—"Do-Nothing Days," "With Feet to the Earth" and "Flowers in the Pave," a collection of truly delightful essays upon Mother Earth in various of her moods. Mr. Skinner has also done valuable work in his "Myths and Legends Series," comprising four volumes—"Myths and Legends Beyond Our Borders," "Myths and Legends of Our New Possessions" and "Myths and Legends of Our Own Land" (two volumes). All his books are illustrated with photogravures. J. B. Lippincott Co. are his publishers.

The above books are for sale by the Megeath Stationery Co., 1308 Farnam St.

The books reviewed on this page can be had at Barkalow Bros.' "Bookshop," 1612 Farnam street and Union Station.

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This question arises in the family every day. Let us answer it today. Try

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TABLE AND KITCHEN.

Practical Suggestions About Food and the Preparations of It.

Daily Menus.

THURSDAY.
BREAKFAST.
Fruit.
Cereal. Cream.
Hashed Liver on Toast.
Baked Potatoes.
Coffee.
LUNCH.
Cold Mutton, Sliced.
Tomato Jelly, with Mayonnaise.
Butter Cakes. Cocoa.

FRIDAY.
BREAKFAST.
Cereal. Cream.
Codfish Hashed in Cream.
Plain Boiled Potatoes.
Rolls. Coffee.
LUNCH.
Broiled Oysters. Brown Sauce.
Stewed Macaroni.
Cereal Coffee.
DINNER.
Clear Soup.
Fricassee of Flounders. Mashed Potatoes.
Hot Cold Slaw.
Baked Bananas. Cream.
Coffee.

SATURDAY.
BREAKFAST.
Fruit.
Cereal. Cream.
Meat Cakes. Horseradish Sauce.
Fried Onions.
Corn Mush Waffles. Coffee.
LUNCH.
Fricassee of Mushrooms.
Sweet Potato Croquettes.
Cottage Cheese. Brown Bread
Tea.
DINNER.
Tomato Soup.
Broiled Steak. Mashed Potatoes.
Corn Pudding.
Egg Salad.
Orange Charlotte.
Coffee.

SUNDAY.
BREAKFAST.
Grape Fruit.
Cereal. Cream.
Fish Balls, with Egg Sauce. Pone.
Coffee.
DINNER.
Sorrel Soup.
Baked Fish, Boned and Stuffed with Oysters.
Potato Balls. String Beans.
Sweetbread and Cucumber Salad.
Snow Pudding.
Coffee.
SUPPER.
Shad Roe Salad. Brown Bread.
Stewed Dates. Cream.
Cocoa.

THE EASTER TABLE.

Appropriate and Dainty Things for the Great Festival.

The sacred festival of Easter has become so imbued with the holiday spirit that characterizes Christmas and other religious celebrations it is simply recognized by many as a festive occasion, especially by the younger generations. Young children regard it as a gift-exchanging time; those of older growth as heralding the season of new and beauteous things, especially for personal adornment. Still to many the Eastertide gladness, Easter lilies and the new life budding all around us bring thoughts of the great lesson conveyed in Easter; the lesson of love to all humanity; the spirit of forgiveness and encouragement; the manifestation of that love which is immortal.

Even to those who acknowledge no sect or creed the season must impart a feeling of solemn joy and renewed hopes, the very atmosphere seeming full of promise.

Old Mother Earth puts on her robes of brown or austere white and begins to bedeck herself, like a giddy young maiden, with fresh and dainty colors and through all the land runs that spirit of renewal that influences and gladdens the most commonplace lives.

Eastertide Markets.

The Eastertide markets in a large city are well worth visiting and are calculated to teach an object lesson to even the most thoughtless. Here the housekeeper, in search for something new and fresh, receives inspiration, but must guard her purse-strings jealously and keep the admonition in her mind, only "costly as thy purse can buy," or she will be tempted beyond her judgment by the almost reckless display of the good things of earth. Those who are not obliged to take thought of the morrow as to what they shall eat, at least may find pleasure in the wealth of color of fruit and vegetables. One would expect to find few possibilities for decoration on the butcher stalls and yet even these most prosaic materials, beef, button, poultry, hams, etc., lend much to the attractive picture presented. The evidence of refinement in a nation is first evinced in things pertaining to the table; to the decorative feature in our stores, markets or wherever foodstuffs are displayed. Even the French cannot excel us in this.

For the Easter Table.

For the recherche Easter dinner spring lamb is considered the proper meat to serve; with this, of course, green peas and mint sauce. These delicacies being somewhat scarce and dear at this season, the careful housewife looks about her to see if she cannot substitute something quite as fitting, but less expensive. A roast of mutton, saddle, leg or crown, will give better flavored meat and is quite in keeping. The latter, in fact, makes a most suitable dish for the Easter dinner. The shoulder may also be transformed into an attractive form for the occasion by having it carefully boned, stuffed and slaped into a mutton duck. With these may be served fresh string beans, which are in the market all through the winter and much cheaper than the peas. Spinach molded and with slices of hard-boiled egg for garnish is nice served with lamb or mutton, and instead of cauliflower cut white cabbage into rather coarse, square pieces; stew carefully in plenty of water, with saucepan uncovered, until just tender, and serve with cream sauce.

Old potatoes may be made to masquerade as small, new tubers by paring, cutting round with vegetable scoop, letting lie in cold water for an hour and boiled in salted water until done, but not tender enough to break; serve with cream sauce or melted butter and chopped parsley.

Eggs, of course, must be much in evidence and these can appear in many forms, from the soup course to desserts.

Table Decorations.

These should be green and white, or yellow and white, with a touch of green. However, all delicate, spring-like colors are appropriate; the idea is to give the dainty newness and freshness of the fresh life just budding forth all around us. Of course the lilies rank first, having a significance all their own; but crocuses are dainty and show their brave faces so soon after the snows they deserve the second place. Then come the "daffadowndillies," tulips, hyacinths and violets.

The Easter lilies are not, in strictly good taste, suitable table decorations. Their odor is too heavy and neither the plant nor flowers lend themselves gracefully to such purposes. They are better for open hall decoration, which permits their fragrance to permeate the atmosphere of the entire house with a delicate, subtle perfume, very suggestive and delightful. Let the table decorations be light and not overdone; remember at this season there is only a suggestion of bloom about our northern homes, a promise of the fullness to come. If small lilies, crocuses or violets are used have them growing in a bed of moss.

For special occasions the desserts and ices may be molded in shapes representing flowers, eggs, rabbits or any appropriate design for Easter.

An Easter Menu.

Bisque of Clam Bouillon.
Olives. Radishes.
Boiled Halibut. Sauce Hollandaise.
Potato Croquettes. Pickled Oysters.
Crown of Mutton. Mint Sauce.
Molded Spinach with Slices of Eggs.
Creamed Carrots.
Macaroni Pudding. Tomato Sauce.
Easter Salad.
Pineapple Meringue.
Candied Eggs with Bonbons.
Coffee.

Bisque of Clam Bouillon—Mince a tablespoonful of onion, two tablespoonfuls of carrot and two of celery. Place in a saucepan with two level tablespoonfuls of butter, cover and cook slowly, stirring frequently until vegetables are tender. Then add two tablespoonfuls of flour, having same amount of fat in pan; stir until smooth; add a pint of boiling water and a pint of clam bouillon. Let boil up, then strain and return to the fire. Beat the yolks of two eggs with half a cup of cream; add half a cup of hot bouillon, mix and turn slowly into the soup, stirring rapidly. Serve with cream wafers.

Potato croquettes and pickled oysters are used to garnish the boiled halibut.

Macaroni Pudding—Cook macaroni without breaking when cold, and line a round or oblong buttered mold by coiling it around. Make a forcemeat of two cups of cold chicken, chopped fine, one tablespoonful of finely minced parsley, one teaspoonful of onion juice, one teaspoonful of salt, quarter of a teaspoonful of white pepper, a tablespoonful of green pepper, chopped fine, two well-beaten eggs and enough thick cream sauce to bind well together. Fill the lined mold with this, stand in a pan of hot water and steam until pudding is firm. Turn out on a heated dish and serve with browned tomato sauce.

Easter Salad—Cut potatoes into long, narrow strips, as for straws, boil in salted water until barely done, drain and while still warm sprinkle with a little oil, lemon and onion juice and let stand until cold. Arrange these straws into little nest shapes on crisp lettuce leaves; make little balls of cream cheese, roll them in grated yellow cheese and lay them in the nests; serve with mayonnaise for the potatoes.

Pineapple Meringue—Peel a medium-sized pinapple, slice and cut into small cubes. Put into a saucepan with a cup of granulated sugar and a cup of water; stir until sugar is dissolved and cook until the syrup is quite thick. Put three cups of milk in double boiler and when scalding hot. Beat the yolks of six eggs until light, then pour the milk over them; mix well and return to the boiler; stir and cook until thick. Pour the custard into a basin and chill on ice; then add the pineapple and syrup. Freeze quite stiff, then pack in an oval or egg-shaped mold; cover closely and pack in ice and salt. Let stand several hours. Boil half a cup of sugar with quarter of a cup of water until it spins a thread when slowly dropped from a spoon. Beat five of the egg whites to a stiff froth and then add the syrup; beat until cold. When ready to serve the pudding, turn quickly out of mold onto a very cold, fireproof dish. Cover with the meringue and slip into a very hot oven and brown lightly and serve at once.

Miners Remain at Work.

IRWIN, Pa., April 2.—The men in the entire Irwin field, Greensburg and Herminie are at work today. Organizers state the decision of the men at the meeting yesterday to accept the local scale will not change matters. The attempt to have the Pittsburg scale adopted will not be given up.

Nethersole is Improving.

LONDON, April 2.—Olga Nethersole, the actress, who underwent a surgical operation last week, is progressing excellently and expects to get out at the end of this week.

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combines Strength, Purity and Solubility. A breakfast-cupful of this delicious Cocoa costs less than one cent.

Sold at all grocery stores—order it next time.

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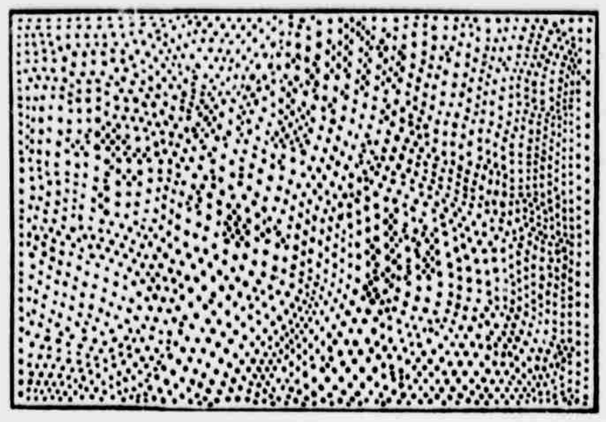

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7th prize—Pair Belgian Hares—value	18.00
8th prize—Silk Dress Pattern—value	15.00
9th prize—Kodak—Cycle Poco—value	15.00
10th prize—Winchester Rifle—magazine—22 caliber—value	10.00
11th prize—Two tons Soft Coal—value	10.00
12th prize—Two tons Soft Coal—value	10.00
13th prize—A PIG	
14th prize—Standard Dictionary—value	12.00
15th prize—Standard Dictionary—value	12.00
16th prize—Standard Dictionary—value	12.00
17th prize—Standard Dictionary—value	12.00
18th prize—Standard Dictionary—value	12.00
19th prize—Standard Dictionary—value	12.00
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