THE OMAHA DAILY BEE: WEDNESDAY, JULY 24, 1901.

Trade in Month Organe, Jewaharps, "Bones" and Accordions. STANDBYS STILL IN FAVOR OLD

Many New Additions to the List of Musical Instruments-Where They Are Found and the Range in Prices.

The old boy who always thinks of things that used to happen when he was young and never happen now was in the mood for fault-finding, relates the New York Tribune. He had been heard on the degeneration of the mince ple and the passing of the games of which "prisoner's base," "snap the whip" and "follow y'r moster" were good samples.

farm

much like the Angora.

lower

chills them.

where from \$4.50 to \$6 a head. A good,

pure bred buck costing, say \$50, should be

obtained at the same time, and by breed-

ing up-eliminating and disposing of the

breeding purposes those which approach the

standard of the buck-a whole herd of pure

breed goats will be evolved in a few years.

On scrubby, brush infested land, which is

the ideal location for the goat, the animal

will provide for itself during the summer

grade progeny and retaining for

The playing of a hand organ turned his thoughts in the direction of music.

"What has become of the accordions, concertinas, harmonicas, jewsharps and bones? Once upon a time these were among the prized possessions of a boy, and there were few boys who did not carry a mouth organ or a jewsharp or both in the same pocket with marbles, jackknife, places of string and other things that only boys know how to appreciate. The comb with a piece of paper over the flat surface was most resembles the venison of the deer, an also a favorite musical instrument in those days, but the boy of the present time knows no more about it than he does of the mouth organ, bones or concerting."

"Where you were raised, in the country, up near Sprakers," said one of the party, the musical instruments which you think have gone out of existence are still as popular as they were in the days when you looked upon a canalboat as the greatest vessel affoat. Boys still twang the jewsharp up there, and, while the canalboats stop at the store to load up, the crew may possibly hear the local band practicing a funeral march in anticipation of the passing away of the man who has been 'given up by five doctors,' but they will certainly hear someone about the landing playing 'Home, Sweet Home' on a mouth organ. The city boys may not be customers for the old style toy musical instruments, but those who will be city boys in a few years still buy them, and have as much fun with them as you

had in the good times of long ago." But the purchase of the old-fashioned instruments are not all in the country, according to the testimony of a prominent dealer in musical instruments. Great quantitles are sold in New York and the competition in that line is sharp.

"The autoharp, Apollo harp, phonoharp and a number of other similar instruments which may be played by people who have no knowledge of music," said Carl Fischer, "have displaced the accordion to a certain extent, but that instrument is still sold extensively among the foreign population."

Where Accordions Land.

A strange thing about the accordion is that it has found its way into pawnshops gives a goat whose pelt is valuable for to such an extent that people who wish to buy one go to the pawnshops first. The pawabrokers have become good customers for all grades and styles of accordions and concertinas. The "bones" on which the old boy played when he was at school were the real article, sometimes procured from the butcher, but more often from the home table. They were cleaned and scraped and some boys went so far as to polish them with pumice stone or knife brick taken from the kitchen. But the "bones" of to-

day are bone in name only, being made of

BOYHOOD'S MUSIC MAKERS will the brush every time by eating off does which produce a fair quality of mothe leaves and bark. Once dead, the stems hair may be retained for that purpose for soon rot away and fall, removing the last | a few years and then killed for meat. They hindrance to the growth of grass, are not, however, so good for this puspose "One who has ever seen the Angora goat as the younger animals. browse can see that there is some founda-"Tiere is a deep-seated prejudice

tion for the goat fi tin can joke of the against the use of goats of any kind for comic papers. The Angora will est the meat. This is founded upon ignorance, leaves from every tree and brush that rather than experience. The most illgrows in Kansas and when the leaves are smelling "billy" of the worst possible type sone he will take to the bark. The Angora is by no means the standard of goat meat out will cat every native weed except nulfor the whole of the goat family. As far ien and burdock. Smartweed is an every- back as Abraham's day we read of goats day dish for the soat. Jimson weed is a being used for meat (very likely Angoras) rare treat and the bloom of the Canada and this, too, when there were many called thistle is a delicacy for which the goal and sheep. Certainly no prejudice existent will travel a long way. Only when there against them at that time. is no more brush to conquer will the goat There is not much to be said about the cat grass. Horses and cattle will feed in meat of the common goat. It is not so the same field. The goat makes from followe generally used as that of Angoras. The the richest of fertilizers and deposits it. flesh of their kids is considered very fine, on the highest and poorest places on the and in some sections of the country goats

of all ages are killed for meat. There are "Aside from its value in cleaning land, comparatively few common goats in the the Angora goat is a money maker with a United States, and no attempt is being future in Kausas. It produces a fine qualmade to put them upon the market. The ity of mohair, used in the manufacture of current report that goats are sold to the plush and fine dress goods, which can be packers in the large cities for canning sold readily, at a price ranging from 30 to 40 cents a pound. The polts undreased purposes is true in the main, but refers to the Angora grades. The discussion of bring from \$1.50 to \$3.50 each, according to this question in this paper deals with the the length and fineness of the hair. An-Angoras of all grades. gora pelts make a soft and beautiful robe "The firsh of the Angora is exceedingly that may be dyed any color. Angora meat

nutritious and palatable. Shropshire lambs, -which is seen occasionally on the market which are considered as among the best as 'well dressed mutton'--is said to be a kinds of meat are said not to be superior dainty dish, without a trace of that to a well fed and well cooked kid. In the 'weolly' flavor which makes mutton objectionable. The foliage upon which the southwest these animals are as readily sold for meat as sheep and the market has goat feeds gives to the flesh a taste which never been overstocked. A gentleman in Texas found a ready market for his canned animal which in its habits of life is very Angora mutton, but was compelled to close his cannery because the supply of goats "The capital required to begin raising was not nearly sufficient to supply the degoats is small. The goats require very mand. In the northwest the principal use little attention. A herd of fifty high grade of the Angora is for clearing bushy land does, a good starter for an inexperienced and consequently they are not so extensively man, can be purchased at a price any-

> mutton and there has never been a derogatory statement concerning its quality, so far as the writer is able to learn."

> used for food. However, in nearly every

locality there some have been killed for

PRAYERS FOR RAIN.

Started a Domestic Controversy Which Ended as Usual.

Ended as Usual. "Insn't it wonderful," said Mrs. Jawkins, as she laid aside the morning paper and began pouring the coffee. "It seems that they prayed for rain in Kansas and the very next day it just poured." "Huh" Mr. Jawkins repiled, "nothing wonderful about it that I can see. Now I spose those people out there'll be dead sure it rained because they prayed, and the preachers'll get up in their pulpits and tell them what a wonderful thing prayer is if you all get together at it. That's what makes me disgusted with the American people. They're always jumpin' at conclu-sions. They Kansas folks don't stop to think that it would have rained just the same if they hadn't prayed." "How do you know it would?" Mrs. Jaw-kins demanded. "You are always ready to blame other people for jumping at conclu-sions, but it seems to me that you have the habit pretty badly yourself. How do you know it would have rained if they had not prayed?" "Well, it stands to reason," Mr. Jawkins and corn fodder, straw or coarse hay, with a little grain in March and April to strengthen them for the kidding season, is all that is required for them in winter. Their long hair protects them from dry cold and the only shelter required is a shed open at the south and rain tight to protect them from snow or wet, which freezes on their heavy coat of hair and "The low grade goat, the result of a cross between the pure Angora and the ordinary

Mexican goat, comes from Texas, the Angora goat center of the United States. The mohair sheared from this animal is not as heavy or of as fine quality as that obtained from the pure bred animal. Two and onehalf to four pounds is the average yield of

half to four pounds is the average yield of the high grade goat, while extra fine, pure bred goats will often shear from eight to ten pounds. The second cross between a fullblood Angora sire and a Mexican dam gives a goat whose pelt is valuable for rugs, while the product of the fifth cross gives a goat which is passed by the breed-ers as fullblood. Hence, with a berd of common goats of a second or third cross, it is a short matter to grade up a herd of full-bloods." In a bulletin concerning the Angora goat, issued by the Department of Agriculture is the following regarding the use of goats for meat: "Oh, well, it stands to reason," Mr. Jawkins said, "that God didn't send them showers around there simply because the prople the weather all the time he wouldn't let it me weather all the time he wouldn't let it "How do I know? Great heavens! How does any sensible person know anything?" "Don't you believe God hears our chil-dern's prayers when they kneel down at night? And don't you believe He hears is udance?" "Oh, well, that's different," said Mr. Jaw-

God had been holding the showers back nutrient, we are such creatures of habit and

God had been holding the showers back then, wouldn you?" Mr. Jawkins imagined that he had handed our a particularly knotty one, and sceins that his wife looked away thoughtfully for a moment as if unable to answer him he permitted his chest to buige perceptibly. "But it did rain, you know." she replied. Mr. Jawkins jammed his hat on then, re-lates the Record-Herald, and started away, declaring that "the great trouble in a g-ing with women is that reason has no more effect on them than soap and water have on a grease epol." n a grease spot.

Table and Kitchen Practical Suggestions About Food and the preparations of it. Daily Menus. THURSDAY. BREAKFAST. Fruit. BREAKFAST. Fruit. Scrambled Eggs. Pop Overs. LUNCH. Thin Silcos Corn Beef. Macedoine of Vegetables. Fruit. DINNER. Cream of Tomato Sauce. Egg Plant Farce. Creamed Corn. Shimp Salad. Fruit. Gingerbread. Corne. Thin Slices Bacon.

FRIDAY BREAKFAST. Fruit. Plain Omelet. Creamed Potatoes. Cucumbers. Coffee. Rolls. LUNCH. LUNCH. Breaded Tomatoes. Brown Sauce. Hashed Brown Potatoes Fruit. Cereal Coffee. DINNER. Clear Soup. Baked Fish. Dressed Cucumbers. New Potatoes. Butter Sauce. String Bean Salad. Pineapple Frappe. SATURDAY BREAKFAST.

Cream. Cold Catsup. Coffee. Corn Beef Hash. Toust. LUNCH. Brolled Live Lobster. Melted Butter. Potato Scallop. Finger Rolls. Cereal Coffee. DINNER. Toast.

DINNER. Okra Soup. Veal Cutlets, Breaded. Cream Sauce. Stewed Tomatoes. Hashed Potatoes, Browned in Oven. Egg Saiad. Berries. Sponge Cake. Coffee.

BREAKFAST. BREAKFAST. Pruit. blded Cereal. Whipped Cream. Poached Eggs on Slices Grilled. Tomaloes. Tomaloes. Molded Cereal. Toast. Coffee. DINNER Iced Fruit Soup. White Fricassee of Chicken. Boiled Rice Baked Tomatoes. Lettuce Salad. Coffee. Ice Cream. Sweetbread Nut and Orange Sakd. Thin Slices Bread and Butter. Fruit. Cake. Tea.

Tea.

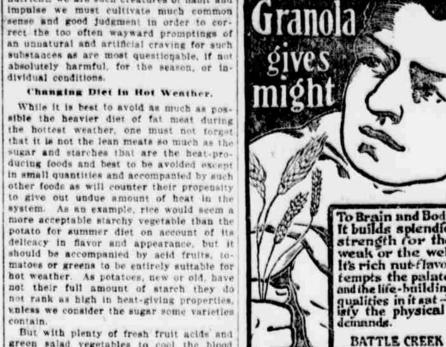
DIVERS RECIPES.

Appetite Fails When We Confine Diet to a Regular Routine.

At no other time in the year does the apthe trying and enervating "hot spell" of our ummers

To give man wide and vigorous life, so or flags for the moment or falls, nature bread crumbs and broil over a clear, moderopens its hands and pours forth to him ately hot fire. Serve with lemon sauce. he treasures of every land and every sea.

For him waves the wheat field's golden in a lined saucepan; add the juice of a glory, the rye, oats, maine and rice, each large lemon and a little salt and pepper



green salad vegetables to cool the blood one need not make a too radical change in the nature of the food substances except where it seems expedient to do so, for very often the fruits and green vegetables found in the markets are in such condition as to render them more harmful for hot weather diet than a lean meat diet and the less perishable vegetables. That Godgiven attribute, common sense, must be our guide in feeding these bodies of ours and guarding us against direct violations of the laws of health in all seasons. A Cold Fruit Soup-These are refresh-

contain.

ing on a hot summer day and are greatly relished at the beginning of a meal They must be carefully made and flavored, however, or they are rather insipid. They should have rather an acld flavor and mus be served ice cold. Croutons of bread sprinkled with a little sugar and toasted in the oven are usually served with fruit soups. The juice of raspberries and cur rants flavored with a little stick of cinnamon, nutmeg and lemon juice, with equal quantity of juice and water, slightly sweetened and thickened with arrowroot makes a delicate and tasty soup. Do not use more than a teaspoonful of arrowroot to each pint of liquid and cook until the soup is clear.

Green Pea Soup-Cover two quarts of shelled peas with just enough water to cook without burning, adding a few sprigs of mint and a teaspoonful of sugar, unless the peas are fresh from the vine. Cover the pea pods with cold water and cook one hour. When the peas are done rub them through a coarse sleve, moistening with the water in which the pods have been cooked. Add the pulp to the water drained from the pods with a large slice of onlon; salt and pepper to taste. Cook for ten minutes; then remove the onlon. Add a tablespoonful of butter or half a cupful of rich cream and a very little thickening if the soup is too thin.

Broiled Spanish Mackerel-Have the fish drawn from the gills, removing the head and fins. Cut the fish down the back and petite demand greater variety than during remove the spine. Wash and dry quickly and thoroughly; sprinkle with salt and Beat the yolks of two eggs pepper. slightly; add an equal quantity of oil and that in the great procession he pauses not, dip the fish into this; then cover well with

Lemon Sauce-Put half a cupful of butter different, but life-sustaining. Fruit of vine stand the saucepan over boiling water and beat until thick and hot; then mix in care-the air, ever ready at his hand, while in the fully the beaten yolks of two eggs and add

4 FITT are all right. Everything." a Ja

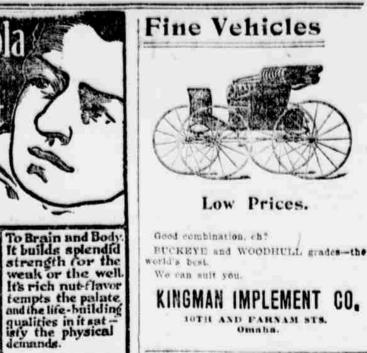
Ticket Office, 1401-05 Farnam St. Depot, 15th and Webster Sts. OMAHA, NEB.

FOUR IN ONE

PRICKLY ASH BITTERS

res the KIDHEYS, the LIVER, the STOMACH and the BOWELS.

FOUR MEDICINES FOR ONE BOLLAR.





ebony, rosewood, mahogany and other They sell at various prices, from woods. 10 cents to 50 cents a set-four pieces-and are sold to boys who aspire to honors on the amateur minstrel stage.

"The tambourine and bones," said the musical instrument dealer, "were conspicuous features in the old-fashioned minstrel shows and when the burnt cork troupes traveled about the country they created a demand for these instruments. But the minstrel shows are not what they were bones are back numbers and boys who go to the performances which have taken the place of the minstrel show prefer to try other 'acts' introduced by the vaudeville people to spending their time with . oldfashioned bones. But still, bones are sold and tambourine are not dead stock." Substitutes for the Comb.

The zobo, which is made in many styles and shapes, has taken the place of the comb as a musical instrument, and children make just as much noise and as good on this little instrument as their fathers did on the comb. There may be a falling off in the sale of jewsharps, but still they are carried in stock by nearly every notion establishment, and in the little stores in the residence districts, where school children are the largest customers. the jewsharp is considered as staple an article as a top or glass marbles. Jews-

harps cost the retailer from 20 cents to \$3.50 a dozen, the high grade article being known as "Irish jewsharps." The little stores where children buy their slate pencils, candy, pinwheels and paper dolls are also good places to visit if one wishes to be assured that the harmonica, or mouth organ, is still a popular article of trade. In these little places the low grade article is kept for sale at prices ranging from 2 cents to a dime. But in the department stores and musical instrument establishments harmonicas with various attachments and poculiar makes are for sale at prices as high as \$2 each. Great quantities of these instruments are sent to the distant parts of the country, and, where larger musical instruments are scarce, the music produced by mouth organs, accordians and concertinas may be heard as

frequently now as it was heard in the old boy's home forty years ago.

The ocarina, an instrument made of burnt clay and shaped like a gourd, was not Davis and a deputy, both heavily armed, known in the days of the mouth organ's popularity, but it has become popular, and large numbers of the queer instruments are now sold at prices ranging from 25 cents to \$2.

Valuable Animals for Farmers with Brush-Ridden Land-Fleece Pays Interest on Investment.

Two years ago R. C. Johnston of Lawrence, Kan., had 200 acres of pasture land on his farm near Lawrence. Brush and weeds had killed out the bluegrass. It was overrun with buckbrush and sumac way. to have cleared it by chopping and grab bing would have cost hundreds of dol Johnston purchased 1,000 Angora IATS. goats and turned them loose on his waste land. Today the 200 acres of land form one of the finest pastures in Douglas county The clearing of it did not cost Johnston a cent. In fact, he made money on the deal. The goats did it.

ollege "There are great possibilities for th Edwards had driven the horse to the Kansas farmer in the Angora goat," said ountry to call on a young woman. From Johnston to a correspondent of the Kansas City Star. "If used alone for clearing is hiding place in the straw the professor overheard the explanation and ventured brush, they are a good investment. Acres of valueless land can be transformed into into view. He was so frightened he could hardly speak. He thought robbers were pasture by a herd of Angoras in two of three years. The fleece of the goats will hasing him through the streets. Two bullets struck the buggy, and the professor pay the interest on the money invested in them and enough besides to pay for keeping them. If properly managed the flock claim they shot into the air, but the bulwill double itself yearly, enabling the ets in the buggy tell a different story. farmer to sell his goats and come out with

Maidens of Japan who succeeded in inter- little sister Frances' voice calling her from the knot in short order. There were many his land cleared and money in his pocket. osting young Japanese students long enough the yard. It was the final summons to witnesses, but only Casey, the protector to induce them to get married will be re- the picnic. The family was ready to start; was allowed to kiss the bride. A browser instead of a grazer, the Angora prefers weeds and brush to grass and will

the prayers people offer up in church for is the following regarding the use of goars for meat: "In building up a flock of Angoras from common goats the males must not be per-mitted to grow into bucks of breeding age and even among the high grades there are comparatively few bucks that should be retained as such for breeding regarding to work the stand the saucepan over boiling water and for them as there is to believe it would or not." Theileve," Mrs. Jawkins insisted, "that comparatively few bucks that should be retained as such for breeding spe they are of the first or second cross, do not produce sufficient mobair of good qual-ity to warant flock raisers in keeping them. These should be converted into meat as soon as large enough. Those wethers and

A piece weighing four pounds should have at least five hours. When the meat is done serve it nicely arranged on a bed of spinach puree garnished with carrots, turnips and beets boiled, sliced and cut into fancy shapes.

Spinach Purse-Cook the spinach plain. in plenty of boiling water, drain and chop very fine; season with salt, pepper, butter and a little lemon juice or hot vinegar; moisten with a little of the liquor the meat was cooked in. Heap this on a hot dish and

Mary was dying when the neighbors, atplace the meat on top. tracted by Frances' shricks, ran in. The Carrots with Fine Herbs-Wash and husband, empty-handed, came in while his scrape six or eight young, tender carrots; child wife was breathing her last. He becut them into slices about half an inch came almost insane with grief, threatened thick; cover with plenty of cold water and his own life and refused to be pacified. He cook until tender. When half done add salt; melt two level tablespoonfuls of buttold the policeman the story of his romantic wedding to Mary, of the parents' opposition ter in a saucepan; put in a medium-sized onion chopped fine and stir over the fire until well browned; then add two cupfuls of The courtship of Samuel Pushky, crayon water or clear broth and let boil for five artist, of 159 Ridge street, and Mary Millal minutes. When the carrots are done drain of 196 Ridge street, ended in a runaway them and put them into the broth; add a level tablespoonful of minced parsley and boil five minutes longer. Take from the fire: season with pepper and salt and a tablespoonful of lemon juice. Turn into a hot dish and garnish with small triangular pieces of bread dipped into a mixture of milk and egg and fried. Tomato Pilau-Skin enough ripe tomatoes

to make a quart when pressed through a fine sieve; add an equal quantity of good broth. Chop fine two onions and fry them a golden brown in a little oil. Drain the onions and add them to the tomatoes and broth; add salt to taste. Place over the fire and when it boils add a pound of well washed rice; cover and allow to simmer ture that was art. It was the face of a gently until rice is tender and the moisture absorbed. Then add two tablespoonfuls of butter; cover again and let stand on side of the range for twenty the owner of the studio. "I couldt lofe a minutes. Turn out into a hot dish, sprinkle with papriks and serve at once. This makes a good luncheon dish or hot side dish to

serve with cold meat or fowl for dinner. New Potato Salad-Scrape six or eight new potatoes; cut them into rather thick put in the black where it was needed. He slices and then into fancy shapes or neat dice. Cook in pienty of boiling salted water until they are tender, but not well enough done to break; drain and moisten them well with French dressing and set aside to get cold. Scald, peel and chill a sufficient number of small, firm, ripe tomatoes to make equal quantity of the two vegetables; sprinkle French dressing over the tomatoes and then mix carefully with the potatoes. Line a salad dish with crisp lettuce leaves; fill in with the vegetables and garnish with a litle minced ham strewn over the top and minced gherkins. Red Currant Cream-Cover an ounce of gelatine with a cup of cold water and let it stand until dissolved; then add another cup of boiling water and stir until the day he returned with the crayon and a pro- gelatine is dissolved; add to this a cup of red currant juice and juice of a large lemon. Sweeten the mixture to taste and stir over the fire until it reaches boiling point; then strain and stand aside to cool Then add half a cup of powdered sugar to That lasted two months; then, as the girl's a pint of sweet, rich cream and whip to a cousin with whom she lived forbade the stiff froth; add this to the currant juice match, they planned an elopement. She and whisk all together until it is quite stole out of the house and both ran to the stiff; turn into a wetted mold and pack in ice until stiff enough to turn out. Turn into "Marry us kervick, marry us kervick." a fancy dish and serve with whipped cream demanded Puchky to Roundsman Casey, of or iced fruit heaped around the base. the court squad, as breathless they entered

Call for Bank Statement.

his room. Casey heard their story and hur-WASHINGTON, July 23 .- The comptroller of the currency has issued a call for the condition of the national banks on Monday. July 15, 1901.

The Omaha Sunday Bee Story A New One Began July 14. S. R. Crockett's Latest Serial

"The Firebrand" Powerful, Fascinating and Full of Life.

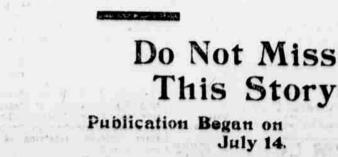
The author of "The Black Douglas," "The Raiders," "The Lilac Sunbonnet," "The Stickit Minister," etc., never penned a more thrilling tale than "The Firebrand."

It is a stirring, masterly story, moving in Spain at the time when the followers of Maria Christina and those of Don Carlos were contesting the right of succession to the throne. The hero, Blair, a lovable, and hot-headed young Scotchman, appropriately nicknamed "The Firebrand," becomes involved with two friends in a Carlist plot to abduct the Queen Regent and little Isabella and deliver them into the hands of General Elio, representative of Don Carlos. Concha Cabezos, a charming Spanish girl, through her love for Blair is also drawn into the plot, and gives many striking proofs of a woman's devotion.

At the palace of La Granja, where they had taken refuge from the plague which was devastating the surrounding country, Blair rescues the Queen and her little daughter from the vengeance of a band of gypsies. He afterwards has some thrilling experiences in freeing his royal charges from General Cabrera, a Carlist leader. who is bent on putting them to death. In this rescue he is nobly aided by Concha, his little sweetheart, who rides madly in search of General Elio to secure his help. By accident, however, she arrives at the camp of General Espartero, Commander-in-Chief of all the Queen's armies, who comes to the relief of Blair and his friends and defeats the Carlists' plans.

Blair resigns his Carlist commission and is accused of being a traitor to the cause. He is rescued from the rack by Concha, whom he afterwards marries. He is finally appointed Governor of Valencia by the Queen in appreciation of his services.

"THE FIREBRAND" is all action, and its swiftly crowding situations in, all of which the hero overcomes every obstacle, whether in love or war, hold the interest of the reader to the very last line of the last chapter.





versity of Chicago made the sensational

statement before his class in anthropology

that the marvelous advance of the Japanese

in the learning and civilization of the west-

ern countries had proved too rapid and was

making them the victims of an epidemic of

brain fever that threatened their extinction

"Statistics show that students in Japan

are affected more by eye troubles from

over-study than by brain fever." said Sec-

retary Yomma. "It is true that our young

men are very studious, but our young

women are not expected to be scholars.

They are encouraged in the cultivation

feminine graces and charms and

our statesmen to advocate a liberal

some

becoming a fad with

marriage bounty for the maiden who proves

herself sufficiently fascinating to cause a

young man at college to forsake his books

At the age of \$1 Samuel Golden, late a

waiter at the Monongahela House, Pitts-

burg, has married for the fourth time and

retired to live on a fortune of more than

\$100,000 acquired through tips. He was a

waiter for fifty years and served Lincoln.

Grant and that prince of Wales who is now

the idol of her husband and married less

The girl committed suicide because she

long enough to get married."

bolic acid in Chicago June 30

as a nation.

1s.

Edward VII.

20

of

Renney Vest, 72 years old, and Mrs. Mary warded in the near future with matrimonial but Mary wasn't ready. She had "nothing Mossman, also 72, were married at the doweries by the mikado's government if the to wear." She waved goodby to little Kansas City court house last week by Jus- plans of leading Japanese statesmen prove Frances with one hand and with the other tice Ross. They hold the record as the old- as successful as expected, according to Sec- raised the deadly acid to her lips. The est couple to marry in Kansas City in the retary Yomma of the Japanese consulate in child saw her fall and screamed. Chicago

new century. Both Mr. Vest and his bride are resi-What led the secretary to make the andents of Belton, Mo., and after their marnouncement as to the prospective husband riage returned to that place. bounty bill was the published account of the "Both of us have lived alone for a numlecture in which Prof. Starr of the Uni-

ber of years," said the old gentleman after the ceremony. "We've both been married before, and for that reason we felt more lonely. So we just decided we would get married, and came to Kansas City to have the knot tled."

> Stephen Hamilton Tauton and Mrs. Bea-trix M. Tauton of Brooklyn started on their bridal trip last Tuesday, although that day will be the first anniversary of their marriage. Mr. Tauton is a telegraph operator and became acquainted with his wife, who is the daughter of Dr. F. W. Wunderlich. shortly after his arrival in this country from London three years ago. Dr. Wunderlich had made arrangements to take his daughter to Europe early last summer, and the latter and Mr. Tauton decided to get married before her departure and to keep the matter a strict secret until after her return from Europe. Mr. Tauton resumed his visits to the house, and it was only a couple of days ago that the marriage se-

cret was disclosed. A drame that included a good many phases of western border life was enacted at Greensburg, Ind., recently, when Shet

went out the Michigan road to arrest a horse thief that had been reported as headed for Greensburg from Shelbyville. At the city limits the officers met a horse and buggy and commanded the driver to The latter lashed the horse and halt. CONCERNING ANGORA GOATS started on a run through the city with the officers in pursuit. The cheriff was whip-

could not go to a Sunday pionic which her bing his horse, and at every jump there was parents had arranged for the family. Her a pistel shot from the pursuers. The chase mother told her on Saturday that she could curred about midnight, and the few men not be one of the party unless her husband n the streets were commanded by the

bought her a new dress. heriff to join in the race. Charles Laurer, the girl's husband, works The clatter of the running horses, the as a tanner for a small salary. He put all shouts of the men and the firing of pistols awoke the people in the houses along the his savings into furniture installed in his little home a month ago. Last Friday, When the supposed thief reached a when his wife asked him for a new dress, livery barn he turned the horse in jumped he didn't have the money to pay to wished to buy it. He wanted her to go to wished to buy it. He funds. from the buggy and hid in a pile of straw. The sheriff and a crowl of excited followers poured into the barn and began to search for the supposed thief. Meanwhile the owner of the barn appeared and identi-

Saturday evening, when he saw that her heart was yet set on the picnic, he left the house and tried to borrow the money, but fied the supposed stolen outfit as his own. which he had hired to Forest Edwards, the he failed, and all his regrets, endearments oung professor of a Birmingham, Ala., and promises failed to console poor Mary.

dress or to get one on credit.

come back with the dress in time to let her go to the picnic. At 8 o'clock he had not

Determined to try again, though lacking hope of success, he went forth vesterday morning to try to borrow the price of the While he was thus engaged Mary was at home watching and wondering if he would

come. She went to a butcher shop and had a close call for his life. The officers bought a steak for his dinner. Then she went to the drug store and bought four ounces of carbolic acid. When she got back into her trim kitchen she heard her ried them before Magistrate Mayo, who tied

marriage in the Essex Market police court, relates the New York Sun. Pushky came here from Poland about eighteen months ago with the intention of winning fame in his chosen profession, but like many another artist he found it hard work. His specialty was crayon portrait making, but he had lots of trouble with his customers' whiskers. Sometimes he would work for

days on a picture for a Hester street merchant, only to have it rejected because the whiskers looked as though the wind was blowing through them.

and of the smallness of his wages.

"Ach mein Gott," he was driven to cry to friend one day. "Is dot all dere is to art in this coundry anyway bud viskers?"

But about a year ago Pushky found a picyoung woman with dark eyes, dark hair, fat cheeks and a prominent nose. "Such a peautiful girl," he remarked to

girl liag dot.' "She lif aroundt here somevere," said the

studio man. Mrs. Mary Laurer, 17 years old. pretty, Pushky borrowed the picture, had an enlargement printed on canvas and began to than a month ago, killed herself with carworked with an enthusiasm born of love. and when it was finished he told one of his fellow-artists that he must have been inspired.

"Id is so natural." he said, "dot I gan almostt see her dringing a glass of peer." He determined to find the girl, present the crayon to her and then ask her hand in marriage. He sought till he found her. She was bending over a sewing machine. "Mein peautiful girl." said Pushky, concealing his emotion, "gan I taig your pigture?

'Vat vill it cosdt ?" asked the beauty. "Nottings," he said.

"I vill taig id." she answered. She gave him a photograph and the next

posal of marriage. "I vas stug ou your pigture before I sees

you," he said. "I am stug on you now," she responded.

and the pair were then and there engaged. Essex Market police court.