CURRENT MISCELLANY.

As the new Congressional library at Washington is now in full running order it is at least possible to make intelligent comment upon some of its methods of operation. Although primarily intended for the use of members of the federal legislature the Congressional library is also open to the public, and it would seem, therefore, that a catalogue of some kind should be available to the general readers. Such is not the case, however, as congressmen only have access to the catalogue.

As the law provides that a copy of every copyrighted book published in the United States shall be presented to the library there is an enormous collection of books upon a great variety of subjects, good, bad and indifferent, but there is, on the other hand, a remarkable paucity of standard literary works, especially of those published in other countries. A student of Italian literature recently presented a list of 15 classical works in that language at the librarian's desk and was told that none of them was in the collection. It was said, in fact, that the library had had but one Italian book, and that had been lost.

It was learned on further inquiry that the principal use made of the library by congressmen is to obtain the latest novels for the ladies of their families. Occasionally some curious requisitions come from congressmen in search of knowledge, as was exemplified in a recent memorandum order sent to the librarian for a copy of the "Encyclopedia Botannica."—Philadelphia Record.

Poor Princess Clementine!

At the last court ball in Brussels Princess Clementine danced in the quadrilles. The princess never dances alone with one partner, but she is allowed to participate in a quadrille. The king probably knows the difference between the dignity of his daughter dancing with a partner in a quadrille and dancing with a partner in a polka or waltz. Clementine has never danced a waltz in her life at these court balls. She is now 28 years of age, and her life is anything but an enviable one. She is treated far more like an overgrown girl than anything else. Her hours are regulated throughout the day.

She rises at 6:30 in the morning, summer and winter, whether she likes it or not. She is obliged by the queen to assist at the 7 o'clock mass said every morning in the palace chapel at Laeken. After breakfast she either goes for a walk or a drive. One generally meets her driving into Brussels in company with one of her ladies in waiting. Every one says the queen is really too rigid and too exacting. Princess Clementine has no liberty, no will of her own in any trifle. She cannot put on the dress she wishes, nor can she choose her own hats. Such is her life with the queen. But when she has the good fortune to travel with the king she enjoys perfect freedom as far as these details are concerned. Leopold is exceedingly fond of his youngest daughter.—London Society.

The Chinese as Mathematicians.

Cambridge university has had a remarkable proof of the mathematical genius of the Chinese. Some time ago much surprise was caused among mathematicians generally by the discovery among the papers of the late Sir Thomas Wade of Chinese fame of evidence that in the time of Confucius the Chinese knew an equation which only became known in Europe during the last century, when it was discovered by Fermat, and has since been known as Fermat's equation. But the Chinese version recently discovered stated that the equation did not hold with regard to certain numbers. This puzzled the mathematicians, and all efforts to solve the point have hitherto failed. Now, however, a young undergraduate of Trinity college, Cambridge, has demonstrated that the Chinese were right, and his solution is frankly admitted by the experts to be perfect. The correspondent understands the result is shortly to be published at Cambridge in an authoritative way.—Manchester Guardian.

Chinese Candles as Russian Dainties.

To most people a tallow candle appears more in the way of a necessity than a luxury, but the Russian bluejackets who are enjoying shore leave just now from the Rossia and the Admiral Nakimoff appear to find in assimilating candles of Chinese make as much gusto as an English child would have in eating a sugar stick. The other day a party of stalwart Muscovite bluejackets were to be seen going along Queen's road, and the avidity with which they polished off joss candles was a sight for the gods. Some of the men, who were evidently petty officers, elected to dine off candles as thick as one's arm—regular No. 1 joss pidgin arrangements—and streams of grease trickled from the corners of each man's mouth. British and American Jacks like their beer and rum, but they draw the line at Chinese made tallow candles.—London Hongkong Telegraph.

Almost a Mile a Minute Elevator.

Ed H. Benjamin returned the other day from a visit to the big mines on the mother lode in Amador county.

"I took a fast ride," he said, "in the Oneida mine. This company has just put in a new hoisting gear which beats anything on the Pacific coast, and there are only one or two mines in the country which have machinery to equal it. I came up 1,500 feet in the shaft in 20 seconds. This is at the rate of almost a mile a minute, and by comparison the swiftest elevators in the tall buildings in San Francisco are slow coaches. When the mine is in regular operation, the cage will be run at the speed of 30 miles an hour in lifting ore. This remarkable hoist was manufactured in San Francisco and seems to embrace no new principle—just a very large drum and the usual cable."—Oakland Times.

ICE CREAM WITHOUT EGGS.

How to Make and Freeze Several Varieties of This Delectable Compound.

An excellent vanilla ice cream "without eggs or thickening of flour" of any kind may be made of a quart of rich cream, a cup of milk, a large tablespoonful of English gelatin, a liberal cup of sugar and a tablespoonful of vanilla. Soak the gelatin in four tablespoonfuls of cold water for two hours. Bring the milk to the boiling point and stir the gelatin into the boiling milk and continue stirring until it is melted. Strain the preparation through a fine wire strainer into the cream, add the vanilla and the sugar and freeze the mixture at once.

An excellent chocolate ice cream may be made of a quart of cream, a pint of milk, a large tablespoonful of English gelatin, a cup and a half of suger, two ounces of unsweetened chocolate scraped fine and a tablespoonful of vanilla extract. Soak the gelatin as before, stir into a cup of the milk and strain it in the cream. Stir the scraped chocolate into the remainder of the milk, which must also be heated to the boiling point. Stir the preparation of chocolate over the fire until the chocolate is all melted and the whole is a smooth, dark mass. Add the sugar and stir all into the cream. Add the vanilla and freeze carefully.

The success of an ice cream depends considerably on the freezing. Do not use too much salt. Three pints is enough for a large pailful of cracked or pounded ice. The ice should be pounded fine, and the freezer should be packed firmly. Use an ordinary freezer of standard quality. If the cream is frozen too rapidly, it will be coarse. After packing the freezer turn the crank for five minutes. Then open the freezer, remove the beater and scrape off with a thin bladed knife the frozen crust of thin cream that covers the sides of the can and mix it thoroughly with a wooden spoon or spatula with the softer cream in the center. Replace the beater and cover the can and turn the crank again for three or four minutes; then repeat the operation of scraping the sides of the freezing can and mixing the unfrozen cream with the frozen. Work the cream thoroughly to make it light and cover the can again and turn the crank again, now as rapidly as possible. In a few minutes the cream should be ready to pack.

It should remain packed in salt and ice for at least two hours. It is better if kept four or even six hours before it is eaten.—Philadelphia Press.

How to Prepare Codfish Toast.

Half a pound of cold cod, 1½ ounces butter, three eggs, three tablespoons milk or cream, a half teaspoon lemon juice, three rounds of buttered toast, salt, pepper. Separate the fish into small pieces, free from skin and bone. Beat the eggs to a light froth. Add to them the fish, milk, lemon juice and seasoning. Mix well. Melt the butter in a clean, bright pan. When it bubbles, pour in the eggs, etc. Stir with a wooden spoon over a slow fire till the mixture is soft and creamy. Take it off at once and heap upon the buttered toast, which must be very hot. Serve at once.

How to Make Picked Codfish.

Pick the fish into flakes and wash repeatedly until it is no longer salt, then put it into a pan of cold water and let it come gradually to the boiling point. It must remain this way for at least 20 minutes, and it is important to remember that the water should not really boil. An excellent sauce is made by measuring a pint of rich milk for each pint of codfish and stirring into it a tablespoonful of flour which has previously been mixed in an equal measure of butter. The sauce must simmer slowly, the bubbles rising only at the sides. When the water on the fish is at last allowed to boil, turn it off and put the drained fish into the cream sauce. Let it boil up for two minutes, then draw it to the back of the stove. Season with a little white pepper and add two eggs which have been previously beaten with a little of the hot cream sauce. The cod may stand in the sauce for three or four minutes, but it must not boil. Prepare three delicate slices of brown toast, lay them on a hot platter and pour the picked cod over. Three tablespoonfuls of cream, stirred in when the eggs are beaten, will be found to be an improvement.

How to Polish Brasswork.

The simplest means of brightening brass is to cover it with a solution of oxalic acid in soft water, made in proportions of an ounce of acid to a pint of water. When the metal is well covered with the fluid, polish it briskly with a wash leather. It must be noted that this oxalic acid preparation is a poison and very strong in its effect upon the brass, so I do not advise that it should be used too often or be kept where irresponsible people could reach it. The bottle should be labeled "Poison."

How to Make Pumpkin Soup.

For ingredients take pumpkin cooked down to a cupful; butter, size half an egg; flour, a large tablespoonful; milk, a quart; pepper and salt to taste. Boil or steam sufficient pumpkin to make a cupful when passed through a sieve, draining off all superfluous water before pressing. Put the butter in a double boiler. When it is melted, put in the flour, mix into a smooth paste, then add the hot milk gradually, turning continuously until the liquid is as thin as single cream. Season to taste with pepper and salt. Cover the kettle and let the ingredients cook until the flour loses its raw taste. Three-quarters of an hour before serving add the pumpkin and the remainder of the milk. Serve with or without croutons.

How to Cook Parsnips, French Style.

Peel, wash and divide the parsnips. Boil in salted water, with a dash of lemon juice. When tender, drain and dry in a cloth. Brush them with egg and crumbs and fry golden brown in hot fat.

GEMS IN VERSE.

The Torn Leaf.

A witching charm pervades the things beyond
our eager grasp.
We'd throw away the prizes won for those we
cannot clasp.
All day we wait for sunset, and all night we
watch for dawn.
The best part of life's story is the leaf that's
torn and gone.

The past is shadowed with regret, the future
has its doubt,
And every rose that we would pluck with
thorns is hedged about.
The dream, the song, the hope, the prayer—
things we loved—were on
The page for which we all despair, the leaf
that's torn and gone.

—Chicago Post.

Friendship.

I sing of friendship. Tis a word
That's very, very often heard,
But little understood.
One holds as friend the useful man
Who at the timely moment can
Do him a deal of good.

Another says a friend is he
Who's ready with his sympathy
And excellent advice,
And yet another deems him one
Who joins straight in the passing fun
And adds his share of spice.

Again, you hear the only friend
Is he who willing is to lend
His money at the call.
But none of these, though fair, will do.
They haven't really got the true
Descriptive touch at all.

The friends, the bona fide friends,
Are they who when good luck attends
Upon you for a season
Do not commence to sneer and flout
And say the whole affair's without
The slightest rhyme or reason;

Who do not lift their eyebrows or
Deal in sarcastic metaphor,
Their lips with envy curving.
Keep them, my boy! Such friends are rare.
But, if you have them, know that they're
The sole ones worth preserving.

—David H. Dodge in New York Sun.

One Word.

"Write me an epic," the warrior said—
"Victory, valor and glory wed."

"Prithee, a ballad," exclaimed the knight.
"Prowess, adventure and faith unite."

"An ode to freedom," the patriot cried—
"Liberty won and wrong defied."

"Give me a drama," the scholar asked—
"The inner world in the outer masked."

"Frame me a sonnet," the artist prayed—
"Power and passion in harmony played."

"Sing me a lyric," the maiden sighed—
"A lark note waking the morning wide."

"Nay, all too long," said the busy age.
"Write me a line instead of a page."

Then swift years spoke—the poet heard—
"Your poem write in a single word."

He looked in the maiden's glowing eyes,
A moment glanced at the starlit skies

From the lights below to the lights above,
And wrote the one word poem—Love.

—Wallace Bruce.

Fame's Cost.

Oh, scorn not things of low degree
And sigh for wealth and state!
Far better court humility
Than burdens of the great.

For he who wins ambition's fight
Can never be at ease.
He gains, 'tis true, a worldly height,
But has a world to please.

For cares increase as honors grow,
And in his new estate
He finds, though bright those honors glow,
'Tis thraldom to the great.

The flatterers that about him throng
Each has some dole to ask.
To please them is no idle song,
But a herculean task.

We value things as they appear
Nor count the cost and pain
Which line the road to that bright sphere
The envied ones attain.

Fame is no royal heritage.
Its crowns are free to all,
But who its dizziest heights would gauge
Must risk the dizziest fall.

Then sigh not for ambition's meed,
Its scepter and its crown.
Uneasy lies the kingly head,
Though pillowed upon down.

—Chicago Inter Ocean.

After the Baby Has Gone.

You have folded the dainty garments smooth
And stroked them down with a trembling
hand,
Then laid them safe in the bureau drawer,
And only mothers can understand
What tears were laid with the precious things,
What memories hallow the quiet place,
How even the dresses seem to hold
Some dream of the darling's vanished grace.

There are socks of zephyr, and tiny shoes,
And a strand of beautiful hair half curled,
And caps of lace that once daintily framed
A face, the sweetest in all the world;
The pretty embroidered Christmas robe,
The toy last held in the dimpled hand.
How dear are these to a mother's heart
No one but a mother can understand.

You will steal aside in the busy morn
To handle them tenderly, one by one.
You will lay them out on your empty lap
When the pleasureless work of the day is
done.
You will think of the garment of sheerest lawn
In which she went to her grassy bed,
Of the little white shoes on the whiter feet
And the flower strewn pillow beneath her
head.

And your desolate heart will, wondering, ask—
But vainly ask; we are blind as you—
How fair is her angel form arrayed,
And what do the heavenly children do?
We know not the fashion of robes of light—
Undreamed are the joys of that happy land—
But how you cling to those little clothes
A million mothers can understand.

—Lillian Grey.

One Country!

One country! Beautiful as one
From sea to mountain closes,
The southland daisies seek the sun
That rims New England's roses.
The same undarkened lights of God
Shine on us from the skylands
And color every breathing clod
From lowland vales to highlands.

One country! And her flag unfurled
On heights of high endeavor
Is like a garland round a world
Where freedom lives forever.
Hail to that country! Strong she stands
For loyal hearts that love her,
With freedom's falchion in her hands
And freedom's flag above her.

—Boston Press Club Souvenir.

We cannot bring Utopia by force,
But better almost be at work in sin
Than in a brute inaction browse and sleep.
No man is born into the world whose work
Is not born with him. There is always work,
And tools to work withal, for those who will,
And blessed are the horny hands of toil!

The busy world shoves angrily aside
The man who stands with arms akimbo set
Until occasion tells him what to do,
And he who waits to have his task marked out
Shall die and leave his errand unfulfilled.

—Lowell.

FIFTY

Sewing Machines For Sale,

And Many More, too, if Needed.

The Demorest Sewing Machine Company uses this method to announce to the many readers of the Easton Gazette that they sell to the customer direct and make the

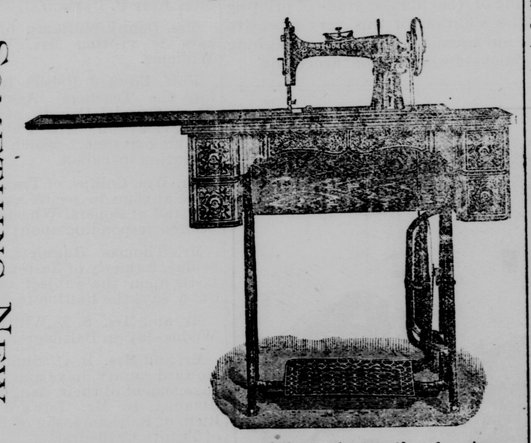
Best Sewing Machine in the World,

And Fully Guarantee it for Ten Years.

The reason we can sell so low is that our manufacturing facilities are the largest and best in the world, and because we cut off the immense and useless expense of canvassing, selling on time, etc.

SOMETHING NEW.

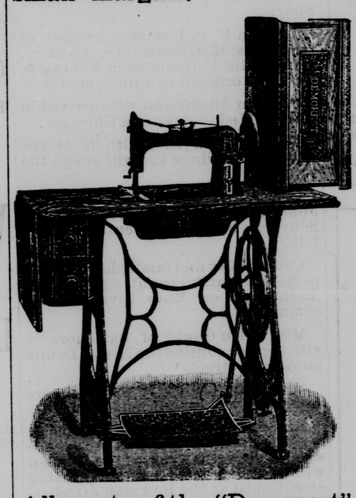
OUR NO. 4 DROP HEAD.



The head drops down out of the way while not in use, thereby giving you an extra piece of furniture in the shape of a beautiful table. The wood work is elegantly finished in dark oak. Price, $23.50.

WE SELL FOR CASH ONLY.

therefore have no losses, and can afford to sell on small margins.



The old way of selling sewing machines, canvassing from one house to another, is almost as expensive as the manufacture of the machines.

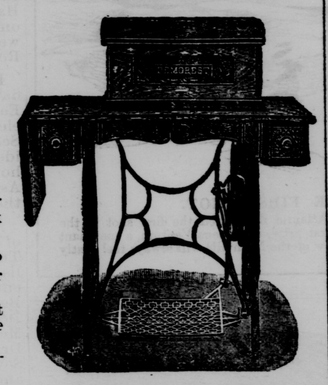
Our No. 3.

A perfect machine, with many thousands of admirers to advance its sale. In Talbot county alone there are very many of them in use, sold through the advertisement of the GAZETTE. You may have your choice of Light or Dark Oak or Walnut. Always ready to work, never out of order, makes no noise, and runs so easy.

Price, $19.50 cash.

All parts of the "Demorest" are made interchangeable so that if any piece or part wears out, it can be replaced by any one without mechanical skill.

It stands alone in the Sewing machine field, the cheapest, the best, the most popular machine on the market.



No. 3 1-2.

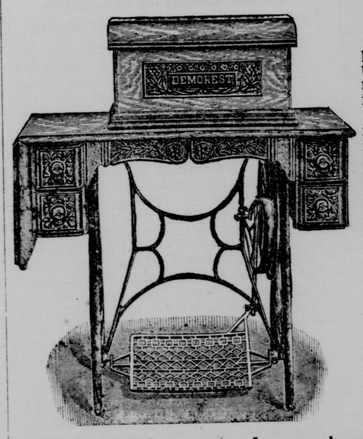
Exquisite, dnable, quiet and reliable. Finished in light or dark oak or walnut. Price, $19.50.

Don't allow high priced agents to talk you into the notion that our machine is anything but the best.

False statements from them cost you too much, and you will find are very expensive.

No one has yet attempted to excel the "Demorest."

250.000 ARE NOW IN USE.



The "Demorest" has no competitors, for their is no incentive to competition when the most that can be accomplished is to equal it.

All ordinary repairs free. Do not trade off your old Demorest machine, no matter how old it may be, a small investment in the way of repairs will most invariably put it in good order so that it will last you for a number of years longer.

OUR NO. 4.

Light or Dark Oak or Walnut. Price, $22.50.

We do not make the poor kinds—neither do we ask big prices for our good ones.

Write us for particulars, but orders received only through THE GAZETTE.

To enable us to know just what this advertisement is doing all orders must pass through the GAZETTE and a list of persons who have bought the machines in Talbot will be cheerfully furnished.

Address, GAZETTE, Easton, Md

BALTIMORE, CHESAPEAKE and ATLANTIC RAILWAY.

Passenger Train Service in Effect Monday, Feb. 28, '98.

READ DOWN.

STATIONS.		Daily exc Sat & Sun	Leave Saturday only	Express daily exc. Sunday
		P. M.	P. M.	A. M.
Baltimore	Lv	4 30	3.00	
Clayborne	Ar	7 45	6.15	
Clayborne	Lv	7.55	6.25	9.30
McDaniel		f 8.00	f 6 30	f 9.35
Harper		f 8.04	f 6.34	f 9.39
St. Michaels		8 11	6 41	9.47
Riverside		f 8 14	f 6.44	f 9.50
Royal Oak		f 8.20	f 6.50	f 9.55
Kirkham		f 8.24	f 6.54	f 9.59
Bloomfield		f 8.29	f 6.59	f10.04
Easton		8.39	7.09	10.14
Bethlehem		f 8.54	f 7.24	f10.29
Preston		f 9.01	f 7.31	f10.35
Linchester				f10.37
Ellwood		f 9.06	f 7.36	f10.39
Hurlock		9.15	7.45	10 47
Ennalls				f10.51
Rhodesdale		f 9.23	f 7.53	10.55
Reid's Grove		f 9.29	f 7.59	f11.01
Vienna		f 9.37	f 8.07	11.09
Mardela Springs		f 9.46	f 8.16	11.19
Hebron		f 9.55	f 8.25	11.29
Rock-a-Walkin		f 9.58	f 8.28	f11.32
Salisbury		10.10	8.40	11.46
Walston's		f 10.18	f 8.48	f11.54
Parsonsburg		f 10.23	f 8.53	f11.58
Pittsville		f 10.30	f 9.00	f12.04
Willards		f 10.37	f 9.07	f12.09
New Hope		f 10.39	f 9.09	f12.11
Whaleyville		f 10.42	f 9.12	f12.13
St. Martins		f 10.48	f 9.18	f12.18
Berlin		10 55	9.25	12.27
Ocean City	Ar	11 10	9.40	12.45
		P. M.	P. M.	P. M.

READ UP.

STATIONS.		Distance.	Daily except Sunday	Express daily exc. Sunday
			P.M.	P. M.
Baltimore	Ar	131.06	1.20	
Clayborne	Lv		10.05	
Clayborne	Ar	87.06	10.00	5.40
McDaniel		85.72	f 9.56	f 5.36
Harper		84.42	f 9.51	f 5.32
St. Michael's		82.34	9.47	5.28
Riverside		80.60	f 9.37	f 5.22
Royal Oak		78.48	f 9.33	f 5.18
Kirkham		76.63	f 9.28	f 5.14
Bloomfield		74.55	f 9.24	f 5.10
Easton		72.01	9 19	5 05
Bethlehem		64.85	f 9.03	f 4.49
Preston		61.75	f 8.57	f 4.43
Linchester		60.57	f 8.53	f 4.39
Ellwood		59.69	f 8.51	f 4.37
Hurlock		55.84	8.44	4.30
Ennalls		53.29		f 4.24
Rhodesdale		51.62	f 8.35	f 4.21
Reed's Grove		48.51	f 8.28	f 4.14
Vienna		45.06	f 8.21	f 4.07
Mardela Springs		41.16	f 8.12	f 3.58
Hebron		36.40	f 8.03	f 3.49
Rock-a-Walkin		34.43	f 7.58	f 3.45
Salisbury		30.08	7.50	3.37
Walston's		25.11	f 7.36	f 3.23
Parsonsburg		23.04	f 7.32	3.19
Pittsville		19.97	7.26	3.12
Willard's		16.56	f 7.18	f 3.04
New Hope		15.46	f 7.16	f 3.02
Whaleyville		13.97	f 7.13	f 2.59
St. Martin's		10.50	f 7.06	f 2.52
Berlin		7.24	7.00	2.45
Ocean City	Lv		A. M.	2.22
				P. M.

f stops on signal. Connection made with steamer lines at Easton, Vienna and Salisbury. A. J. BENJAMIN, Supt.

T. MURDOCH, Pass. Agt.

Philadelphia, Wilmington & Baltimore RAILROAD.

Schedule in Effect May 17th, 1897.

Delaware & Chesapeake Railway.

SOUTHWARD Read Down		Distance	STATIONS.	NORTHWARD Read Up	
291 Pass	285 Mix.			290 Mix.	294 Mix.
P. M.	A. M.			A. M.	P. M.
3 00	6 25		....Baltimore....	11 15	6 55
3 46	7 25		..Philadelphia..	10 46	5 42
5 47	9 38		Lv..Clayton..Ar	8 45	3 55
5 58	9 48	4.70	.....Kenton.....	8 36	3 37
f 6 04	f 9 57	9.58	.....Hartley.....	f 8 26	f 3 27
f 6 06	f10 00	10.22	....Slaughters....	f 8 24	f 3 24
6 12	10 08	13.79	.....Marydel.....	8 17	3 18
f 6 19	f10 16	16.76	....Henderson....	f 8 10	f 3 11
f 6 26	f10 24	19.54	..Goldsborough..	f 8 03	f 3 04
6 36	10 34	23.88	..Greensborough..	7 52	2 54
6 46	10 44	28.08	..... Ridgely	7 42	2 43
6 55	10 54	32.36	...Queen Anne....	7 31	2 33
f 7 02	f11 04	36.16	.....Cordova.....	f 7 24	f 2 24
f 7 08	f11 12	39.05	.....Chapel.....	f 7 18	f 2 17
7 20	11 24	44.16	.....Easton.....	7 08	2 07
f 7 37	f11 42	50.49	.....Trappe.....	f 6 55	1 56
7 47	11 58	54.19	Ar..Oxford..Lv	6 45	1 40
P M.	A M.			A.M.	P.M

"f" Stops to leave or take passengers on notice to Conductor.

PENNSYLVANIA RAILROAD AND LEASED LINES.

On and after Nov. 17th, 1895.

Trains leave Broad Street Station, Phila.

*Daily. §Daily except Sunday. †Daily except Saturday.

"Pennsylvania Limited." Dining Car.....*12.20 p. m.
Fast Line, Pittsburg (Dining Car).*12.25 p. m.
Chicago and St. Louis Express, Dining Car.....*4.30 p. m.
Western Express.....*8.50 p. m.
South-Western Express.....*10.27 p. m.
Pacific Express West.....*11.20 p. m.
Harrisburg Express, *4.30 and *8.30 a. m., §4.35 p. m., and Mail.....*7.00 a. m.
Niagara, Rochester and Kane Ex...§8.50 a. m.
Elmira and Renovo Express.....§12.25 p. m.
Williamsport Express, §4.40 p.m.; Sundays.....4.30 p. m.
Rochester and Buffalo Express.....*8.50 p. m.
Erie, Rochester and Buffalo Ex.....*11.20 p. m.
Lock Haven Express.....*4.30 a. m.
Express for Boston, without change, 11.00 a. m. week-days and 7.43 p. m. daily.

J. B. HUTCHINSON, General Manager. J. R. WOOD, General Pass. Agent.

Balto. Chesapeake & Atlantic

Choptank River Route.

CHOPTANK RIVER LINE.

Baltimore-Choptank-Third Haven River Route

For Baltimore—The magnificent side-wheel iron steamers **Avalon and Joppa** leave alternately daily, weather permitting, except Saturday, for Baltimore, from landings as follows:

Denton	12 M	E New Market	3.30 P.M
Lyford's		O Shell Point	
Williston		Cambridge	6 P.M
Two Johns		Kirby's	
Turkey Creek		Oxford	7 P.M
Kingston		Bellevne	
Dover Bridge	1.30 P.M	Double Mills	
Hog Island		Easton	9.30 P.M
Windy Hill		Oxford	9.30 P.M
Choptank		Corner's	
Wrights		Tilghmnn's	11.30 P.M

Arriving in Baltimore at 5.00 o'clock following morning. Returning the steamers leave Baltimore from Pier 4 Light st Wharf at 6 o'clock p. m. daily, except Sunday, for all points named and arriving at Easton about 3.00 a. m. Oxford 3.45, Cambridge 6.00, East New Market 7.00 and Denton 11 a.m. Connections at Easton, Oxford and Cambridge with railroads for all points.

Freight taken at low rates and carefully handled. Grain bags furnished and grain delivered at Elevators. Further information supplied by T. MURDOCH, Pass. Agent.

J. SAWYER WILSON, JR., Frt. Agt., 205 E. Baltimore St., Baltimore, Md.

WANTED—TRUSTWORTHY, ACTIVE gentleman or ladies to travel for responsible, establablished house in Maryland. Montly $65.00 and expenses. Position steady. Reference. Enclose self-addressed stamped envelope. The Dominion Company, Dept. R Chicago.