

Professional Cards

DR. OSCAR J. TOUJAN,
Dentist,
COVINGTON, LA.
Can be found in his office on all other days but Wednesdays and Sundays. Appointments made by office. Phone 265. Office Hours: 9 a.m. to 5 p.m. Room 12 Frederick Building.

B. M. MILLER, LOUIS L. MORGAN,
MILLER & MORGAN,
Attorneys and Counselors at Law,
Covington, La.
Will practice in all the courts of the 26th Judicial District.

DR. G. R. TOLSON,
PHYSICIAN AND SURGEON.
Office on North Columbia street
Covington, La.

JOS. B. LANCASTER,
ATTORNEY AT LAW,
Covington, La.
Will attend to civil business in connection with his office as District Attorney.

B. B. WARREN,
PHYSICIAN AND SURGEON.
Covington, La.
Office on Main street, opposite the bank. Residence: Mrs. Francis Hooper's cottage. Office Phone 66. Residence Phone 53.

ELLIS & WHITE,
ATTORNEYS-AT-LAW,
Covington, La.
Will practice law, both civil and criminal, in the parishes of St. Tamme, Iberville and Washington.

DR. E. YOUNG,
PRACTISING PHYSICIAN.
Office and residence at the Frank Hotel, Covington, opposite the Bank and the residence of the late General J. C. Carter. Office Phone 55. Residence Phone 53.

FRANCISS B. CARTER,
ATTORNEY-AT-LAW,
BRANFLETON, LA.; LOUISIANA.

DR. C. Z. WILLIAMS,
PRACTISING PHYSICIAN.
Residence on the corner of England street, west of the Methodist House. Office over the bank. Day and night calls promptly attended. Chronic diseases a specialty.

DR. J. F. FIGOTT,
Covington, La.
Residence in the Interstate hotel, two blocks west of public square. Office in the professional services in the bank. Office at the City Drug Store, on Commercial street.

DR. F. JULIUS HEINTZ,
Tending his professional services to the people of the parish. Office and residence: Abita Springs west to the residence. Phone 154. Private residence a specialty.

J. M. YATES,
Parish Surveyor
Covington, La.
All surveys left with E. R. Warren at the residence, Abita Springs, La. will be left promptly.

DR. JOHN ABEL,
DENTIST,
Covington, Louisiana.
Office above the bank.

M. F. Meilleur
Watches, Clocks
and Jewelry Repaired.
PHONES and ORGANS TUNED
Shop in Franklin Square store, Columbia and Lockwood streets. All work guaranteed first-class.

I. LABAT'S
Store and Bar Room
I. LABAT, Proprietor,
Covington, La.
Just received a fresh stock of—

Shake Family
and Party... **Groceries**
CANNED GOODS, ETC.
Also a first-class
BAR ROOM
Furnished with the finest of Wines, Liquors and Cigars.

FRESH BEER ON TAP
Money orders promptly attended to.
I. LABAT, Covington, La.

THIS PAPER IS ON FILE IN
CHICAGO - NEW YORK
AT THE OFFICE OF
A. H. WELLS NEWSPAPER CO.

WASHINGTON GOSSIP

PREDICTING A BRILLIANT FUTURE FOR SENATOR KNOX.
AT THE NATIONAL CAPITAL
French Law Requires Registration of Foreigners—Expert Riflemen Needed in Our Army—Present Chinese Army.

WASHINGTON.
There is still evidence that not to know certain men is to argue one's self unknown. Senator Ankeny, of Washington, has just had an experience that illustrates the old proverb, although the result has served to make him better known than he was before.

Mr. Ankeny is a member of the senate committee on interoceanic canals, which has been conducting an extensive investigation into the whole canal question and which has developed some very shrewd inquiries from members of the committee. The Washington senator was discussing with Senator Flint, of California, the other day the progress of the investigation and the character of it. "Do you know, Flint, there is a smooth faced young-looking man who attends our meetings every day and who seems to be doing some work for the committee who is bound to make his mark?" said Mr. Ankeny. "I have listened to him asking questions and he is as smart as a whip. He is bound to be heard from. In my opinion he is a coming man."

"Why, who is he?" inquired Mr. Flint. "I do not know," was the answer. "I have seen him around here quite a good deal. Oh, there he comes now," pointing to a well dressed dapper gentleman who entered the senate cafe where the two were dining. Senator Flint nearly collapsed when he recognized the former attorney general, and now senator, Philander C. Knox. "Well," he said, "you may well say that he is a bright man. That is Senator Knox, of Pennsylvania, formerly attorney general of the United States and, in the opinion of many, one of the biggest lawyers in this country."

Mr. Ankeny is still being chaffed by his friend for not knowing Senator Knox and predicting for the latter a brilliant future.

From Missouri.
The modest citizens of the town of Aurora, situated in the Ozark mountains of Missouri, demand that the capital of the nation be moved from the banks of the Potomac to the health giving atmosphere of the Missouri mountains. A petition to that effect in the form of resolution adopted by the citizens of Aurora has been introduced into the house by Representative Shartel, of Neosho, Mo. The good people in the far off Ozarks believe that the malarial atmosphere in Washington breeds corruption and decay and in order to cleanse the body politic of all graft and crookedness the big marble buildings of Washington should be torn down and removed bodily to the purer atmosphere of the Missouri mountains. In their petition these good people declare:

"Whereas, Editors and business men and leaders of thought are protectors of public interests; "Whereas, Our capital is located at the extreme side of our country; "Whereas, The present location of our capital, Washington, is a very malarial and unhealthy location, therefore be it

"Resolved, That our representatives in congress of the United States be, and hereby are, instructed to introduce measures looking to the removal of the seat of government from Washington to the Ozark mountains of southwest Missouri for sanitary, economic and other reasons."

The petition declares that a "great deal of the inefficiency and crookedness of officials is attributable to the malarial conditions of the atmosphere at Washington."

Get Your Passports.
MERICANS who who are contemplating tours abroad that will include France and Germany this year will be wise to provide themselves with means of readily proving their identity especially in France. They should not neglect to arm themselves with passports setting forth distinctly who and what they are in order to save themselves embarrassment, anxiety and annoyance. A caution to this effect has been sent out and it was inspired by the present somewhat strained relations between France and Germany.

The department of state has received from the consul general at Paris a communication stating that the French law requires the registration of all foreigners who go there to reside, including students. This registration is done at the offices of the prefect of police in Paris or Lyons or at the office of the mayors in any other parts of France. Any change of address must be communicated to the police. To secure this registration and the small certificates of identity the foreigner must furnish either a passport duly vised or a consular affidavit. The consul general class two or three instances illustrating the importance of carrying everywhere papers to identify the bearer. One of these incidents is that of a

well known American woman who on going to church one Sunday morning was knocked down by a cab. She was not seriously hurt, but was insensible for several hours. No one knew who she was and she carried no papers of any kind. As she was richly dressed and wore valuable jewelry the police were impressed and took care of her. But she was taken to a city hospital. Upon recovering she was taken to her hotel. Had she carried a card or an addressed envelope much of this inconvenience and embarrassment would have been avoided. A bright American artist, unable to speak French, had a misunderstanding with a Frenchman on the street who denounced him to the police. Having nothing on his person to show who he was he was hustled off to prison as a dangerous or suspicious character. Not for two weeks did he think of applying to the American consul and when he did so every thing was cleared up, but if he had had identification papers with him all this trouble would have been avoided.

Passing of the Sharpshooter.
HERE is much regret among officers of the army and among congressmen who are interested in the efficiency of the army that experts skilled in the use of the arms are disappearing. The old sharpshooter who made accurate shooting a national trait of the American soldier is not in evidence as he was. Chairman Hull, of the committee on military affairs of the house, has urged increased pay for expert riflemen in the army in order to encourage sharpshooting. In discussing this subject the other day, Mr. Hull, who is very much in earnest, declared:

"With the passing of the frontiersmen, the trapper and the Indian fighter, there has undoubtedly been a change in the character of the American people. A few generations ago hunting game was a necessity for the existence of many men and for a man to be handy with a gun was the rule and not the exception. The picture-guessing woodmen have long ago disappeared from the east and in the west the conditions are now so changed that only on the plains and in the most remote or lawless places does a man find it indispensable to be armed always."

POISONS IN FOODS

HOW TO DETECT THE MOST USUAL ADULTERATIONS.
Beautiful Butter Tints Usually Artificial—General Debasement of Cheese, Honey and Spices—American Beers Usually Pure—Food Preservation Justifiable, for Long Journeys—Difficulties in the Enforcement of Food Laws—Publicity the Most Effective Remedy for the Evil.

BY DR. H. W. WILEY.
(Chief of the Bureau of Chemistry, United States Department of Agriculture.)
(Copyright, 1905, by Joseph B. Bowles.)
The most popular idea of food adulteration is a manipulation of food products in such a way as to make them injurious to health. It cannot be denied that the ultimate effect of many forms of food adulteration is harmful, and that the immediate object of the food adulterer is pecuniary gain.

In general, food adulteration may be defined in the following terms: 1. The abstraction of any valuable constituent of the food or its replacement by a less valuable constituent, as, for instance, by the partial abstraction of the cream from milk or the addition of water thereto. 2. The substitution of an article for another one which resembles it, as, for instance, substituting oleomargarine for butter.

3. When a food product is made by artificial means to appear better than it really is, either by coloring, polishing or manipulating in any way. This form of adulteration is illustrated by the artificial coloring of peas or beans or of butter or milk. 4. A food product is deemed to be adulterated when it is treated with a chemical preservative for the purpose of preventing it from decay, as is illustrated by the use of salicylic acid in beer or wine, of boric acid in meat or butter, of benzoic acid in preserved vegetables or fruits.

5. A food product is deemed to be adulterated when it bears a false label, in fact or by implication or omission, either as respects its origin or composition. This is illustrated by the common custom of misbranding wines, selling Brant coffee as "Mocha and Java," and, as in a recent case, labeling a foreign olive oil as being made of "the finest selected California olives."

Under the above heads may be grouped all the various forms of adulterated foods which have been placed upon the markets.

In regard to the kinds of foods which have been extensively adulterated it may be said that there are few which are exempt.

Dairy products have been more generally investigated for adulterations than almost any other kind of foods. The addition of water to milk is probably not very extensively practiced, but the abstraction of part of the cream and selling the residue as whole milk is still in vogue. A more common method of adulterating milk is to milk the cow only partially, leaving the greater portion of the cream in the udder. The part first obtained is sold as whole milk and the remaining portion serves as cream.

The most common adulteration of butter is the use of artificial coloring matters. Formerly only vegetable colors such as annatto were employed, but in late years the development of the chemistry of dye stuffs has offered to the deft dairyman many beautiful yellow tints, which are not only cheap but more easily mixed with the fat than the old-fashioned vegetable colors. In the United States, especially, has the sin of artificial butter coloring been pushed to an almost unlimited extent, and it is difficult to find upon our markets uncolored butter, even in June.

Glucose is not only artificially colored, but sometimes the milk fat is removed and a fat of another kind substituted. The product is known as "filled cheese." Honey is probably as extensively adulterated as any other common food product. Glucose made from Indian corn starch, and resembling honey in its physical characteristics is the most common adulterant. Sugar, which has been treated with an acid to make it resemble honey, more closely is also at times used, or mixtures of the two. One method of adulterating honey is to place a small part of genuine honey in the honeycomb in a jar and fill the jar with glucose or a mixture of glucose and the sugar mentioned above.

The condiments, pepper, salt and spices of all kinds have been made the subject of debasement to a large extent. The ground condiments are mixed with inert matter in order to increase weight and diminish activity. The manufacture of "fillers" resembling the ground spices in color and texture is largely practiced.

The mixing of sand with sugar is, I believe, never, or rarely, practiced in this country. Sugar is probably too cheap to warrant it, some varieties of fine white sea sand being worth almost as much as the sugar itself. Beverages are perhaps as commonly adulterated or imitated as the solid foods, though to the credit of American beers, it may be said that they are for the most part pure. Distilled liquors are imitated in many forms, so that it is difficult now to know in purchasing a bottle of whisky whether it is the real article or not.

Food adulteration comes to us commended by centuries of practice; it was not until modern times, however, that it assumed a commercial importance which has tainted in many respects national and international commerce. We have fostered a taste for the fruits of every season and every climate, and hence the consumer has required that these products of distant orchards and gardens and farms should be constantly supplied on demand.

In preserving foods the natural color of food products tend to fade and diminish with time. In order that this fault be remedied, the use of coloring matters has become almost universal in some forms of food product. For instance some time ago I

POISONS IN FOODS

HOW TO DETECT THE MOST USUAL ADULTERATIONS.
Beautiful Butter Tints Usually Artificial—General Debasement of Cheese, Honey and Spices—American Beers Usually Pure—Food Preservation Justifiable, for Long Journeys—Difficulties in the Enforcement of Food Laws—Publicity the Most Effective Remedy for the Evil.

BY DR. H. W. WILEY.
(Chief of the Bureau of Chemistry, United States Department of Agriculture.)
(Copyright, 1905, by Joseph B. Bowles.)
The most popular idea of food adulteration is a manipulation of food products in such a way as to make them injurious to health. It cannot be denied that the ultimate effect of many forms of food adulteration is harmful, and that the immediate object of the food adulterer is pecuniary gain.

In general, food adulteration may be defined in the following terms: 1. The abstraction of any valuable constituent of the food or its replacement by a less valuable constituent, as, for instance, by the partial abstraction of the cream from milk or the addition of water thereto. 2. The substitution of an article for another one which resembles it, as, for instance, substituting oleomargarine for butter.

3. When a food product is made by artificial means to appear better than it really is, either by coloring, polishing or manipulating in any way. This form of adulteration is illustrated by the artificial coloring of peas or beans or of butter or milk. 4. A food product is deemed to be adulterated when it is treated with a chemical preservative for the purpose of preventing it from decay, as is illustrated by the use of salicylic acid in beer or wine, of boric acid in meat or butter, of benzoic acid in preserved vegetables or fruits.

5. A food product is deemed to be adulterated when it bears a false label, in fact or by implication or omission, either as respects its origin or composition. This is illustrated by the common custom of misbranding wines, selling Brant coffee as "Mocha and Java," and, as in a recent case, labeling a foreign olive oil as being made of "the finest selected California olives."

Under the above heads may be grouped all the various forms of adulterated foods which have been placed upon the markets.

In regard to the kinds of foods which have been extensively adulterated it may be said that there are few which are exempt.

Dairy products have been more generally investigated for adulterations than almost any other kind of foods. The addition of water to milk is probably not very extensively practiced, but the abstraction of part of the cream and selling the residue as whole milk is still in vogue. A more common method of adulterating milk is to milk the cow only partially, leaving the greater portion of the cream in the udder. The part first obtained is sold as whole milk and the remaining portion serves as cream.

The most common adulteration of butter is the use of artificial coloring matters. Formerly only vegetable colors such as annatto were employed, but in late years the development of the chemistry of dye stuffs has offered to the deft dairyman many beautiful yellow tints, which are not only cheap but more easily mixed with the fat than the old-fashioned vegetable colors. In the United States, especially, has the sin of artificial butter coloring been pushed to an almost unlimited extent, and it is difficult to find upon our markets uncolored butter, even in June.

Glucose is not only artificially colored, but sometimes the milk fat is removed and a fat of another kind substituted. The product is known as "filled cheese." Honey is probably as extensively adulterated as any other common food product. Glucose made from Indian corn starch, and resembling honey in its physical characteristics is the most common adulterant. Sugar, which has been treated with an acid to make it resemble honey, more closely is also at times used, or mixtures of the two. One method of adulterating honey is to place a small part of genuine honey in the honeycomb in a jar and fill the jar with glucose or a mixture of glucose and the sugar mentioned above.

The condiments, pepper, salt and spices of all kinds have been made the subject of debasement to a large extent. The ground condiments are mixed with inert matter in order to increase weight and diminish activity. The manufacture of "fillers" resembling the ground spices in color and texture is largely practiced.

The mixing of sand with sugar is, I believe, never, or rarely, practiced in this country. Sugar is probably too cheap to warrant it, some varieties of fine white sea sand being worth almost as much as the sugar itself. Beverages are perhaps as commonly adulterated or imitated as the solid foods, though to the credit of American beers, it may be said that they are for the most part pure. Distilled liquors are imitated in many forms, so that it is difficult now to know in purchasing a bottle of whisky whether it is the real article or not.

Food adulteration comes to us commended by centuries of practice; it was not until modern times, however, that it assumed a commercial importance which has tainted in many respects national and international commerce. We have fostered a taste for the fruits of every season and every climate, and hence the consumer has required that these products of distant orchards and gardens and farms should be constantly supplied on demand.

In preserving foods the natural color of food products tend to fade and diminish with time. In order that this fault be remedied, the use of coloring matters has become almost universal in some forms of food product. For instance some time ago I

was unable to find in the city of Washington a single pound of uncolored butter. Tomatoes and other red vegetables and fruits are often colored with eosin; preserved peas and beans, as is well known, have the green color fixed and accentuated by the use of a very objectionable substance, namely, sulphate of copper. Added red coloring matters are often found in wines. Preserved cherries are first bleached so as to become white, then colored a beautiful red, and many other objectionable practices of similar kinds are indulged in.

It is probably true that the palatability of foods is increased by having them presented in attractive forms, and to this end the natural colors which food products have and which are regarded as indexes of purity and excellence should be retained as carefully as possible. This, however, does not seem to justify the practice of any deception by the use of artificial colors for the purpose of imitating in a poorly colored food product the attractive and more pronounced colors which characterize the better kinds of food of that character.

It follows from the above general statements that the addition to a food product of any substance whatever, which in itself is injurious, is a reprehensible practice. Such addition can be justified only when it is clearly shown that, without this addition, the danger arising from the consumption of the food is far greater than that caused by the addition of the objectionable substance. For this reason the artificial preservation of foods intended for distant points, for long voyages, for mining and lumbering camps and in certain cases for use in the army and navy, may be justified.

Again, when foods are necessarily transported long distances and subjected to the vicissitudes of an ocean voyage, there may be just cause for the addition of preservative substances. Butter, for instance, sent from Australia to England, can hardly reach the home market in a state fit for consumption unless preserved with borax. For the same reason it is customary for English merchants in ordering preserved meats from the United States to specify that they shall be packed in borax before shipment. But while meat shipped from Chicago to Liverpool might require an outside application of borax, it does not follow that such is the case when the shipment is only from Chicago to New York. Butter which is shipped from Melbourne to London may need a dose of borax, while the same product sent from Elgin to Boston can go safely without it.

The importation of adulterated and misbranded food products into the United States is now forbidden by law and such products are inspected by the department of agriculture. Nearly all the states have laws forbidding the adulteration of foods within their boundaries.

While it is not to be expected that every form of food adulteration can be prevented by any kind of legislation, it is reasonable to expect that such an adulteration, when detected, shall be looked upon in the same light as any ordinary offense against the law. The great trouble in the enforcement of food laws heretofore has been in the fact that it is difficult to persuade a jury that an act of this kind is criminal. The public conscience must be quickened in this regard. An effort should be made to place the matter in the true light, namely that food adulteration assists in deceiving the purchaser, assists in deceiving the purchaser.

The recent discovery of the use of wood alcohol in beverages was only impressed upon the public notice by the great number of deaths it caused. In this case the practice of adulteration, as can be seen, is distinctly dangerous and even fatal.

The same principle, however, pervades the regulation of both foods and medicines, namely, honesty and freedom from deception. If a remedy is really efficient and capable of doing what is claimed for it, it does not seem that there is any reasonable excuse for failing to make its properties known. Publicity will prove an effective remedy, when regulated by proper statutes, for the evils of the adulteration of foods and drugs.

Bouillon.
Four pounds beef from middle of round, two pounds bone, three quarts cold water, one tablespoonful salt, four pepper corns, four cloves, one tablespoonful mixed herbs. Wash and cut meat and bones in small pieces. Add the water. Heat slowly. Add seasoning. Simmer five hours. Boil down to two quarts. Strain. Remove the fat. Season. Serve in cups. If desired, boil one onion, one-half carrot and one-half turnip with the meat.

The Senator's Accumen.
"I have always noticed," remarked the man who comments on things, that the man who eats the most is not always the fattest." "True," replied Senator Badger, "and I have always noticed that the man who talks the most is not always the wisest."—Milwaukee Sentinel.

Hard Luck.
The Russians have no trial by jury. In fact, a great many of them have no trials of any kind; just simply cheap, unostentatious funerals.

Carnegie's Diversions.
Andrew Carnegie plays golf in moderation, but is extremely fond of trout and salmon fishing.

Hard Luck.
The Russians have no trial by jury. In fact, a great many of them have no trials of any kind; just simply cheap, unostentatious funerals.

W. M. POOLE & C. M. POOLE, JR.
POOLE BROS.
Livery and Sale Stable.
Funeral Directors and Embalmers
FURNITURE MOVING and BAGGAGE TRANSFER A SPECIALTY.
Special rates to families wishing horse and buggy by the month.
Long Distance Phone No. 79.
Latest Style Rubber Tire Carriages.
Gentle Horses.
Daily East to Franklinton. Careful Drivers

F. F. PLANCHE
.....is Ready to Furnish You all Kinds of.....
Stove and Fire Wood
CUT TO ANY LENGTH.
DELIVERED IN TOWN. TELEPHONE NO. 99

R. W. HEBERT. LOUIS A. HEBERT.
Hebert Bros.
Successors to L. MEDAL & CO.
—DEALERS IN—
Staple and Fancy Groceries, Fruits and Produce
TIN AND AGATE WARE. IMPORTED CAN GOODS.
Telephone No. 13-2. Free Delivery.

THE JACKSON STORE
HENRY STRUBBE, Proprietor,
ABITA SPRINGS, LA.
Fresh Groceries—New Goods
—BOOTS AND SHOES—
Farm Implements. Free Delivery

V. SCHMIDT'S
General Merchandise Store
The only first-class establishment in ABITA SPRINGS.
Go there if you want goods at the Cheapest Prices.
OUR STOCK IS ALWAYS FRESH
CHEAP SHOES, ETC.
Latest Styles in Dry Goods and Notions.

THE WELCOME STORE
Corner of Columbia and Lockwood Streets.
Groceries, Millinery,
GENTS' FURNISHING GOODS
G. C. FORSYTH, Proprietor.

P. J. Lacroix,
General Merchandise,
Dry Goods, Feed, Furniture and Tinware.
FANCY GROCERIES
HATS AND CLOTHING. BOOTS AND SHOES.
Highest Market Price Paid for Country Produce.
Phone 128. Free Delivery.

AUGUSTE VERGEZ
Blacksmith
Wheelwright, Gunsmith
CARRIAGE PAINTING A SPECIALTY.
Repairing Neatly and Promptly Done. Prices Moderate.
Horse Shoeing Done by E. J. Gaudet. Telephone No. 192

JUNE LACROIX,
COVINGTON, LA.
Practical Painter, Hard Oil Finishing, Galsomining
DEALER IN REAL ESTATE.