

HIGH GRADE TEAS AND COFFEES

..PURE SPICES..

THE BEST... OF EVERYTHING

will always be found at

KLAUMANN,

The Leader.

The News of Kansas and the World

Twice each week, while it is fresh and interesting, can be obtained for the cost of an ordinary weekly paper by reading

The Semi-Weekly Capital.

THE SEMI-WEEKLY CAPITAL is the great farm and family newspaper of Kansas. It is published every Tuesday and Friday, and each issue contains all the news of Kansas and the world up to the hour of going to press...

THE SEMI-WEEKLY CAPITAL

The Iola Register For the very low price of \$2.00 a year. Address, THE REGISTER, IOLA, KANSAS.

Livery Barn.

That is the business we are in. We have followed it for a great number of years and are better prepared now than ever to serve the public. No rig will be sent out that is not in perfect condition and no team will be hitched up that cannot go to the end of the road.

PRICE & TILLET SOUTH STREET, Iola, Kansas.

OMAHA EXPOSITION, Jape 1st to October 31st

The Grandest Exposition (except World's Fair) ever planned in the United States. Located within cheap and quick access of the entire Missouri and Mississippi Valleys, at your own doors.

HOWARD ELLIOTT, L. W. WAKELEY General Manager, General Passenger Agent, St. Louis, Mo.

THE WEEK'S NEWS.

Friday's News.

Mrs. A. E. Wright returned from a visit in Topeka today. Miss Sadie Post returned from Coffeyville where she has been visiting her sister, Mrs. Wilson. Miss Nellie Colfield began clerking at the Grand Leader yesterday and is proving a very successful clerk.

Mrs. Laura Ballinger arrived yesterday from Illinois, and is visiting her father, E. W. Hall. This is her first visit in four years. Mrs. Row and children, of Ottawa, have been making their annual visit with her brother, T. Maxson, southeast of town. They returned home today.

Prof. Farville, of the chair of entomology in the State Agricultural College, and his assistant, Percy Parrot, were in Iola today and carried away a gripful of bugs.

Mr. Gliffin, proprietor of the Ft. Scott stone quarry was over yesterday. He has furnished lots of stone for Iola and vicinity and makes frequent trips here now.

Mr. and Mrs. Rugg, of Middletown, N. Y., who have been visiting Mr. and Mrs. E. H. Tobey, left for home today. Mrs. Tobey and Mrs. Rugg are sisters, and had not seen each other for fifteen years until this visit.

It was Mr. A. C. Phillips, instead of Mr. A. C. Miller, who was here yesterday from Wichita to consult with our people in regard to building the electric car line. Mr. Phillips went to Lawrence where an extensive electric system is to be built.

John Lardner and John Ritter drove over from Bronson yesterday. Lardner is an old Bronson boy who now holds an excellent position in the Pittsburg schools. He has not been in Iola for four years and he just sat and looked around at the things which were not here when he took a last gaze.

Prof. W. J. Hall and Mrs. Hall and two daughters arrived in Iola from Emporia today and will move into the house recently completed by Mr. Heller in the southeast part of town. Mr. Hall will superintend the Iola schools the coming year and the REGISTER welcomes him and his family to the city.

Saturday's News.

Mrs. Post left today for Bloomer, Wis., where her daughter, Mrs. Minnie Peterson, is quite sick. Mr. and Mrs. Sam Gard returned this morning from Bronson, where the latter has been visiting her parents.

About a week ago a son was born to Mr. and Mrs. Chas. Price and mention is made at this late date with apologies to the boy.

The five days old baby of Mr. and Mrs. John Mealy died this morning at the home in the south part of town and was buried at 4 this afternoon.

Mrs. M. E. Northrup returned last evening from Manitou, Colo., where she has been spending the summer. Her many friends will be pleased to learn that the trip proved very beneficial.

Mr. Minrow, who has been spending part of his vacation from the Emporia R. R. offices here with his sister, Miss Maude, and other Iola friends, left for Kansas City today.

The Moran Herald says that it was Miss Edie Messenger, of that place who met Miss Cora Brinkman, of Ottawa, here Tuesday and kissed her and took her home. That kiss—it haunts the reporter still!

The Missouri Pacific road working gang were in town yesterday and will be put to work on the road south of Washington avenue. The city and township will go into partnership and grade the road, and they will let the railroad gang do the work.

Tevebaugh, Purcell, White, Palmer, Dean, Schonarts, Burns, Montgomery and Scott rode the Woodman goat last night. Contrary to the usual experience the boys were fresh as daisies when the journey was ended and the goat was laid up for repairs.

"The rate at which Iola is reaching out over the country for trade is really surprising to me," said a Linn county man in this office today. "I have seen men here this week who had driven through one and in some cases two and three other towns to get here, and they told me they made money by the journey." Talk like that needs no comment.

Miss Frances McClure left today for Chapman to resume her work in music as teacher in the High school. She asks that the interest in the endless chain not be allowed to lag, but that the remainder of the letters be sent to Miss Mitchell, Iola. In case the war is not resumed, the money will be used in giving the soldier boys a warm reception with a billion dollar check for each brave lad. Miss McClure will be much missed in social and financial circles.

Whisky has come out triumphant in one Iola home, and some friend should advise the conqueror's supporters of the good news. Frank W. Rogers moved to Iola with his wife and pretty little daughter and engaged in the tin shop business with W. H. Root. The business prospered, the home was happy and all should have been well. The little brown jug, however, came into the home and the business and as a result last week the partnership was dissolved, and this morning the home was abandoned. Mr. Rogers went to Kansas City where he has work and Mrs. Rogers and her little girl went to Water Center. Hurrah for the little brown jug!

Monday's News.

W. S. Falls was up from Humboldt today.

Miss Grace Wood returned from Colony.

Mrs. Eckley, mother of Mrs. Arnett, left for her home in Shaw, Kas., today after a visit here.

License to marry was issued Saturday to Elsie Daugherty and May Myers, both of Moran.

Rev. L. S. Faust is packing a car today with his household goods preparatory to moving to Emporia.

Miss Clara Corad returned today from an extended visit with friends and relatives in the north part of the State.

Ralph Brown returned this morning from a month's outing. He has been nearly all over Kansas and penetrated parts of Missouri and returns very much improved in health.

John Otten put four bakers to work last night at his bakery and two at his brother's Humboldt bakery and from now until Thursday morning the six men will turn out loaves and rolls, rolls and loaves.

The first thing Charles Scott did when he got back from the mountains was to begin to boom a "rapid transit" for his city. How would our male line all the want?—Lawrence Journal.

Heaven forbid! If the Lawrence male line should get into a real live town it would be shocked into permanent paralysis.

Tuesday's News.

Rev. Fraser left last evening for La-Cygne to attend a Baptist ministerial meeting.

Mrs. Millard went over to Moran last evening. She goes to get ready for the opening of school.

Mrs. Brightly, of Berchtree, Mo., left for home last night after a visit with her brother, Mr. John Delap and family.

Geo. E. Nicholson came over from Nevada this morning and will have an eye to the building of his smelter from now on.

Mrs. Harry Fryer, nee Miss Grace Denny of Geneva came down from Kansas City today and is the guest of Mr. and Mrs. A. W. Howland.

Rev. and Mrs. L. S. Faust left today for Emporia where they will make their future home. They have the most sincere good wishes and blessings of a host of Iola friends.

Miss Lula Beymer came up from Chanute today and will visit her aunt and uncle, Mr. and Mrs. J. E. Jones, for a week. Mr. and Mrs. Beymer will be up tomorrow and take in the Log Rolling.

Mrs. Wm. Baldwin and baby left last night for Onray, Colo., where she will visit an aunt. The visit is hoped to prove beneficial to the health of both mother and child, and the many Iola friends wish the hope may be fulfilled.

STUMP PENCILS MASCOTS.

Members of Gotham's Stock Exchange Superstitious About Lead Sticks.

"Talking about hoodoos and mascots," said a member of the Stock Exchange, "the boys on the floor of the exchange are as superstitious as a lot of sailors. If you don't believe it, you look at the lead pencils they are using the next time you are in the building."

"You won't find a man using a long lead pencil. Why? Because a long pencil is a 'hoodoo' of the worst kind. They always cut a new pencil in half before they sharpen it. Some of these pencils acquire the reputation of being lucky."

"Less than a week ago I came down without my pencil, which, by the way, is a lucky one—every memorandum made with that pencil results in a profit for me—and I borrowed one from a friend on the floor. He handed me a stump about an inch long and said, 'You can use that; it's a lucky pencil.' 'Sure enough, I made two deals in the morning, and each netted me a handsome profit.'"

"I was about to make a memorandum of some stock I had bought when my friend approached and said: 'Here, take this pencil and let me have mine again. I've lost on every deal since I loaned it to you.'"

"Sure enough, I lost on that deal, and the luck went back to the owner of the pencil."

"When you get hold of a lucky pencil, you want to hang on to it."

"Some of the boys have little lucky pencils not more than an inch long, and they guard them as they would their lives. 'If you, through carelessness or accident, cause them to break the lead point they lose whatever regard they have for you and forever afterward regard you as inimical. Some of them wouldn't take \$5 for a little piece of pencil worth considerably less than a cent.'—New York Press.

STING OF THE BEE.

Poisonous Properties That Lurk in the Honey Maker.

The chemical and toxic properties of the poison of the honeybee have been a subject for long study by a German scientist, Dr. Joseph Zanger. During his investigation Dr. Zanger employed 25,000 bees. He found that the fresh poison is clear, like water, of an acid reaction, bitter taste and of a fine aromatic odor.

On evaporating and drying at a temperature of 100 degrees centigrade (212 degrees F.) a gummy residue is left. It is soluble in water; with alcohol it forms an emulsion-like mixture. The aromatic odor is due to a volatile substance, which disappears on evaporation and is not poisonous. The poisonous constituent is not destroyed by short boiling nor by drying and heating the residue to 212 degrees F. nor by the diluted acids or alkalis.

Dr. Zanger has proved the existence of formic acid, but he has also proved that that is not the poisonous principle. The latter is an organic base, soluble, with difficulty, in water, but kept in solution by an acid. On the healthy skin neither the bee poison nor a 2 per cent solution of the poisonous principle has any effect, but they act as powerful irritants on the mucous membranes.

His tests made on rabbits and other animals show that when the poison is brought in contact with the eye there follow lachrymation, hyperemia, chemosis and croupous membrane or conjunctivitis. The general condition is also affected; the animals become melancholy, take no food, but are very thirsty, and the urine shows small amounts of albumen.—Philadelphia Record.

A Louisville Slander.

Not long ago there was put in at the Louisville telephone exchange a switch board run entirely by a battery, so that the amount of calls was definitely indicated by expenditure of force. The chart showed correct business conditions up to 10 a. m., and then there came a most unaccountable drop. The electrician was bothered. There must be a leakage, a weakness, somewhere. Again and again the same remarkable and instantaneous drop showed on the chart, and the perplexed telephone engineer went from Chicago to Louisville to investigate.

He was with a group of anxious managers and directors waiting for the significant hour to approach, when suddenly some one looked at his watch and called, "Gentlemen, we are losing time," whereupon one and all arose and passed to the nearest buffet. That was crowded, and they tried another, only to find it also thronged. Then the electrician looked at the hour. It was just past 10 o'clock, and a daily scene was being enacted. All Louisville was out taking a drink.—Chicago Times-Herald.

Circumstances Alter Cases.

Circumstances are still much in the habit of altering cases. It is said that a Yorkshire socialist was explaining to a friend the principles of his belief, and that he made the statement at the outset that all possessions should be shared equally.

"If you had two horses," said the friend, "would you give me one?" "Of course," said the socialist.

"And if you had two cows, would you do the same?" "Of course I should."

"Well, suppose now," said the friend slowly, "that you had two pigs, would you give me one of them?" "Eh, that's getting over near home," said the other slyly. "Tha knows I've got two pigs."—Youth's Companion.

Mechanically.

Judge—And what did the prisoner say when you told him that you would have him arrested? Complainant—He answered mechanically, yer honor. Judge—Explain. Complainant—He hit me on the head with a hammer.—Exchange.

BACK FROM SAN TIAGO

STORIES TOLD BY THE WOUNDED AT FORT M'PHERSON.

Spanish Sharpshooters Were Hid In Trees by Their Officers and Were Told Capture Meant Death—Causes of Casualties Among Officers—A Battlefield Duel.

The convalescents among the wounded from Santiago were allowed to come to Atlanta the other afternoon, and the town went wild over them and showed its enthusiasm in every way it could think of. Men and women alike clustered about them to hear their stories.

When the wounded arrived recently, the 2,500 men now stationed at Fort McPherson were waiting to cheer them, but this idea was not carried out. The expressions which came from the troops at the post were more of pity than of glorification. The wounded men came from the train, some of them on crutches, others aided by companions, while many had to be carried on stretchers. Their faces were drawn and pinched, their clothes were torn, and many of them were without sufficient clothing. Some of the officers had dispensed with their coats and had placed their shoulder straps on their shirt sleeves to show their rank. Save for these shoulder straps there was no difference in appearance between officers and privates in many cases.

The wounded men were in the hottest part of the fight, and they have interesting stories to tell. Some of them advanced to within a half mile of Santiago, and they declare that they could have held this position had they not been ordered to fall back. On the night of June 30 the men advanced to within a short distance of the city of Santiago and then slept on their arms. The following morning it was found that the pickets had been within ten yards of the Spanish line. For some reason they were not fired upon. On July 1 the battle began. One of the greatest difficulties the Americans had to contend with was the Spanish sharpshooters. It is said that these men did more harm prior to their rout than any other part of the Spanish army. The Americans did not know when or from what tree they would be greeted with a volley of Spanish bullets.

A private says he was fighting near a commissioned officer, a lieutenant, he thinks, who kept dodging from side to side. The officer continued these antics for some time, and then the private advanced to his side and asked if he was wounded. "My God, man," replied the officer, "don't you see that fellow shooting at me? He has been peering away at my carcass for 15 minutes."

Sure enough, in proof of what the officer said, a moment later a puff of smoke came from the tree pointed out, and a bullet whizzed close to where the officer and private were standing. The officer took the private's rifle and coolly knelt on the ground while he took deliberate aim at the place from which the puff of smoke had arisen. The aim of the officer was good, and at the crack of the rifle the sharpshooter was seen to hang head downward from the tree.

The officers were the principal objects of attack by the Spaniards. The Spanish sharpshooters and the regular lines of infantry all directed their fire at the officers, and when one was seen to fall a cheer invariably went up from the ranks. Many privates were naturally victims of the fire, but both the officers and the men who arrived recently say that the Spaniards appeared to take special delight in killing officers.

One story was of a duel on the battlefield between two soldiers, one American, the other Spanish. It was during one of the lulls that occasionally occur on battlefields, when the men of their own accord stop firing in order to let the smoke clear away and to catch a breath of fresh air. The Spaniards had made a charge and had been repulsed. The Americans had pursued them, and one man was left in front of the American line when the United States soldiers retired to their original position. This man was wounded, and near him was a Spanish soldier who was thought to be dead. It developed that he was not. He saw the American, and slowly brought his gun to his shoulder and fired, the ball striking the United States soldier in the leg. The American answered with his gun, and for several minutes the fire was kept up, six or seven shots being fired on each side. The Spaniard was killed and the American was brought back to the line, where he received the plaudits of his companions for his bravery. The man who related this story did not know the name of the American engaged in this duel, but he vouched for the accuracy of the account given by him.

Chaplain Dwight Galloupe of the Ninth cavalry is one of the men brought to Atlanta from the battlefield. He said: "Garcia failed to notify our men of the presence of Spanish sharpshooters in trees. He was supposed to watch over these things, but did not find out that the sharpshooters were waiting for us. Consequently, when we advanced, our men met with a withering fire from among the tree tops, and it was with great difficulty that these men were dislodged. After the fire had ceased we discovered that a number of men who had been killed were hanging head downward from the trees, and in curiosity we advanced to ascertain the cause of this. We found that they had been tied to the trees by their officers in such a manner that it was impossible for them to escape. Beside each man was a box of cartridges, also tied to the tree. These men had been placed where death for them was almost a certainty, and they were told that capture meant death. This gives a fair idea of the consideration of a Spanish officer for his men and for human life. The men were not tied in palm trees, as is commonly supposed. The tree used for this purpose is a low growth, of which I do not know the name, yet it is a tree and not a brush."—New York Sun.

CARE OF OIL LAMPS.

How They Should Be Handled to Secure a Good Light.

It is not necessary to enlarge upon the discomforts caused by a lamp that is irregularly filled and improperly cared for. Such a lamp, redolent of the fumes of kerosene, is a most unpleasant and unwholesome object. Good lamps are cheap, and there is no excuse for using a poor one. It is generally conceded that the softness of lamplight is much greater than that of gas or electricity. The lamp has now an established place on the library table, even in houses lighted by electricity or gas, while it is certainly the general dependence of country houses.

The most essential thing in securing a good light from a lamp is cleanliness. Keep the oil in a close can or bucket, where dust cannot reach it. Keep the fonts of the lamp and all parts of the tubes that hold the wicks, as well as the burners, clean. A stiff little brush, abundance of clean cloths kept for the purpose and a bottle of alcohol should be on hand to clean lamps. A few drops of alcohol is better than water and soap for brightening the chimneys and removing the oily soot that accumulates on them and around the burners. Polish the chimney with a soft cotton cloth. Brush the burner and all parts of the lamp free from bits of wick and dust. Wipe all crevices and do not tolerate any lamp which contains convolutions of metal or porcelain that cannot be properly and easily cleaned out. Kerosene oil, even of the best quality, is all penetrating. It forms a film even on the outside of metal fonts. This must be daily removed.

The best way to trim a lamp wick, as every one now knows, is to remove only the charred portion of it without using the scissors. If this is done, there will be no danger of the wick being uneven. Lamps in regular use should have the charred part of the wick removed at least three times a week. All lamps should be wiped off and filled daily. No burners should be allowed to become incrustated with dust and oil, and they will not get in this condition if they are attended to every day.

The best way of putting out a lamp or oil stove is to turn the wick down until it shows only a blue flame, when this flame will flicker a short time and finally go out. By this process one avoids the unpleasant odor which accompanies the blowing out of a lamp. This odor is caused by a gas which is consumed when the lamp is turned down to a blue flame and allowed to go out by itself.—New York Tribune.

How to Make Jelly Boys.

Sift 2 1/2 tablespoons of yellow corn-meal, two tablespoons of white flour, a tablespoon of sugar, a saltspoonful salt and a teaspoonful of baking powder. Beat an egg and add to the dry mixture with enough milk to make a drop batter. Stir in a teaspoonful of melted butter. Beat well and drop small spoonfuls into boiling lard, cooking carefully. Eat with sirup.

How to Make Court-bouillon.

This is a favorite creole way of cooking fish. Redfish or red snapper makes the best court-bouillon, though any large fish with firm flesh may be used. Brown a teaspoonful of flour in one spoonful of lard. When well browned, add one small chopped onion and about two tablespoonfuls of tomatoes. Then put in your fish cut in slices and add sufficient water to cover the fish, which quantity is generally a teaspoonful. Simmer slowly for about one-half hour. Ten minutes before serving add parsley, thyme and bay leaves. Season to taste when first you begin to cook the fish. Some creoles add half a bottle of claret to the court-bouillon while cooking.

How to Make Rhubarb Sherbet.

Wash eight stalks of rhubarb and without skinning cut it in one inch pieces. Put it in a saucepan with a quart of cold water and cook slowly until very tender. Add the grated rind of a lemon and three ounces of granulated sugar and stand aside, covered, in a cool place for four or five hours. Strain and chill.

How to Prepare Hamburg Salad.

Beat one egg until well mixed, add three tablespoonfuls of water, three tablespoonfuls of tarragon vinegar, one-half of a teaspoonful of white pepper and a quarter of a teaspoonful of dry mustard. Drop into this two tablespoonfuls of butter and stir over hot water until thick and smooth. Pour this while hot over one quart of shaved white cabbage, and mix thoroughly. When cold, sprinkle over it one teaspoonful of onion juice, one dessertspoonful of horse radish, one-half of a cupful of grated smoked beef and one cupful of cooked or canned shrimps, cut into small bits. Mix, stand away for an hour and serve.

How to Keep Bacon.

When this useful breakfast commodity is purchased in bulk, in which condition it is obtained both cheaper and better, it should be stored in tubs full of sawdust and the tubs be placed in a cool dry corner of the storeroom. When cooked, this bacon will be found to have a very pleasant and distinctive flavor.

How to Make Clam Soup.

Simmer a dozen clams for 15 minutes in their own liquor. Squeeze each one in a lemon squeezer until all the juice has been extracted. Into a pint and a half of boiling milk stir a tablespoonful each of butter and flour, smoothly mixed together. Stir until it boils, add the clam juice, stir well again and remove to the back of the range. Add half a teaspoonful of salt and a half saltspoonful of white pepper. Just before serving stir in a beaten egg, mixing it first with a little of the hot soup.

How to Make Popcorn Pudding.

A teaspoon of popcorn made fine in a mortar, two eggs well beaten, a pint of milk, a half cup sugar. Salt to taste.