

Edgefield Advertiser.

THOS. J. ADAMS, PROPRIETOR.

EDGEFIELD, S. C., WEDNESDAY, OCTOBER 7, 1896.

VOL. LXI. NO. 37

The political badge manufacturers have no reason to complain of bad times.

Tampa, Fla., is banking on becoming the metropolis of the State. It has now a population of 30,000.

A Scottish Judge has decided that a bicycle is no more a vehicle than is a snake. An English Judge has disagreed with him.

There is a grim humor about the army worm's ravages in New England. The greatest amount of destruction at any one point is on the grounds of one of the agricultural colleges.

Mohammedan depositors in the postoffice savings banks are enriching the British Government, as their religion forbids them to receive interest. They insist on taking out no more than they put in.

Throughout Germany and Holland whenever girls can be employed to advantage they are taken in preference to young men. At Munich, Bavaria, the clerks and bookkeepers in the banks are nearly all young and handsome girls.

In Sweden the education of journalism is treated as a function of the State. Under this system the young scribe develops his "nose for news" at the expense of the taxpayers. In the United States he has to hustle for himself, but he gets there all the same.

A mar is swindling farmers in Pennsylvania by means of a double-end fountain pen, one end of which he uses in drawing up contracts for harvesting machinery and the other he presents for the farmers to use in putting their signatures to the documents. The ink of the contract fades, and a promissory note is written in over the signature.

Colorado has a new millionaire in the person of a Mr. Stoiber, who has expectations of rivaling the famous Mr. Stratton, of the Independence mine. Mr. Stoiber is a mining engineer by profession and for a long time lived very humbly with his wife, who is his partner in business, in a little cabin near Silverton. He now has an income of \$800,000 a year and has one of the handsomest homes in Colorado.

The natives of Charleston who reside near the beach have frequently observed that when the tide goes out those who are at the point of death expire. A gentleman was asking whether or not the rising and the falling of the tide had this effect upon the dying in places removed from the seacoast, and, if so, how far inland the influence extended. There seems to be no doubt in the minds of those who live on the seacoast that life becomes extinct, especially in the case of old persons, when the tide has gone out. Whether any scientific research has ever been made on this subject could not be ascertained. Every one, however, almost without exception, who was spoken to knew that it was a fact, and the very general impression seemed to be that it was caused by some electrical force controlled by the coming in and going out of the water.

Among the many international congresses which will be held in Paris during the exhibition in 1900, will be one which is to consider the advisability of making a complete change in the calendar. It is proposed to abandon altogether the present astronomical calendar, and to adopt one which will be framed from a strictly practical and commercial point of view. By the new institution, the year will have twelve months of exactly twenty-eight days each and one of twenty-nine days, the latter to have thirty days in leap-year. With this system, the days will come in each year always on the same date, January the 1st being on a Monday, as also will be the 8th, 15th, 22d, and so on. But if this is to be the same for each year, the week in which the twenty-ninth day of the thirteenth month falls will be obliged to have an extra day with a new name.

A society which exists in London might well find a counterpart here, suggests the New York Times. It is benevolent in its character and its object is to improve the cookery and general domestic science of the poor. This it does in various ways. One is the circulation of simple receipts for the preparation of food and brief tracts containing the elementary principles of sanitation. How to tell fresh meat and fish alone has proved of great benefit in more than one instance, for it is the alley and tenement housekeeper who are imposed upon in these matters. It also assists those who are anxious to become good cooks and offers prizes for excellence in cooking. In one way it resembles our kitchen garden schools, but its scope is rather more catholic, and, while it does not turn out such finished and competent workers as those admirable organizations, it spreads the gospel over a wider field. The society, called the "Universal Cookery and Food Association," finds funds for its own members, and has the patronage of many titled persons, including the Baroness Baret-Coutts.

CRETE'S UPRISING.

STORY OF THE REVOLUTION AGAINST TURKEY.

Christians Have an Army of 35,000 Men and Seek Independence—Great Subsidy in the Island.

PILLAGE, murder, massacre, starvation and general destitution are words which roughly describe the conditions that prevail in the pretty island of Crete. Wicked as are the ways of the Spaniards in Cuba, the balm island of the Mediterranean is even in ruder straits, for both oppressor and oppressed are there the sufferers. Revolution with no semblance of system prevails, and privation from natural causes is augmented by the desuetude in things commercial and agricultural that ever



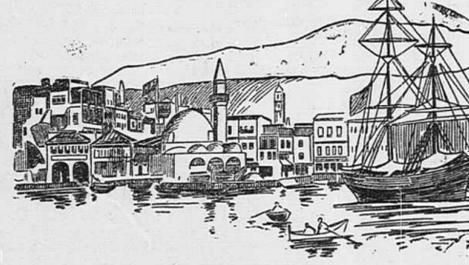
GROUP OF CHRISTIAN INSURGENTS IN CRETE.

accompanies the violent overthrow of rule. This Cretan revolution is not too well understood by Americans. People in the United States think that Christian Cretons are daily butchered by the atrocious Turks, who outnumber them largely. This is not true. The Christian revolutionists have a pretty well organized army of about 35,000 men, while the Turkish forces do not



A CRETAN IN NATIVE COSTUME.

count up more than half that number. The Christians butcher the Turks as often as they are butchered by the Turks, and the Sultan realizes that his reign in the island is not powerful. He has sent to Crete provisions and money to be divided evenly between Christians and Turks. But the Cretons want independence, and are de-



CANEA, THE CAPITAL OF CRETE.

termined to have it at all hazards. They demand autonomy or annexation to the Kingdom of Greece. A clear statement of the status of the revolution and the history that led up to it may serve to clear up the confusion of ideas concerning the movement that prevails in the minds of Americans. The population of Crete is about 300,000—Muslims and Christians. Civilization was there first introduced into Europe by the Phoenicians and Egyptians. From ancient times the island has been inhabited by Greeks, and for upward of 600 years it has been under the domination of the Turks. The proximate cause of the present revolution was the cruelty of Abdullah Pasha, the Turkish Governor, who presented the Christians and killed them without the shadow of justification. In 1893 a treaty was signed by the Cretons and the Sultan of Turkey after one year of revolution. This treaty has been violated time and again by the Porte. Finding that peaceable means were of no avail with the throne at Constantinople, the Cretons decided that in revolution alone lay any hope of not only freedom but of even security in their lives and homes. They determined to throw off the Turkish yoke and to place no

more faith in any treaty with the Turks, unless it were guaranteed by the Powers of Europe. This revolution was organized by Johannes Petropoulaki, the Spartan representative at the Athens Parliament. His father was a General in the Cretan revolution of 1862. To his aid came Johannes Koundouraki, a son of one of the best families in Asphykora, a city in Crete. Koundouraki was educated at the University of Athens, where he was given the degree of LL. D. in 1892. The Turkish Government had made him a Judge in his own city, and he had served in that capacity for years. The opposition of his countrymen induced him to resign his post and begin the work of liberating his people from the oppression of the Mussulman.

The first duty of the patriot was to collect funds with which to carry on the war. Committees were appointed in all the cities of the world in which lived Greeks in any large numbers.

Microscopical Wonders. A specimen of a beautiful species of alga, found in the fresh waters of the San Diego flume, has been made the subject of investigation and study by the San Diego Microscopical Society. A finely prepared and mounted specimen of cyclops, a minute fresh water copepod of the genus cyclopoides, taken from the flume waters, was exhibited by Dr. Gamber. This curious form of life, as observed through the splendid instrument at the rooms of the society, does not fail to command the attention of all present at the meetings of the society. Its kite-shaped body and tail, cumbersome antennae, and one eye, makes it as formidable an object among microscopical life as were the one-eyed giants to the races of men described in the Homeric legends. A cyclops is said to produce four and one-half billion offspring annually.—San Diego (Cal.) Union.

A Seventh Eye Muscle. Human beings have six muscles to each eye, that they may move it on either side, but horses, cows, sheep and other quadrupeds, which habitually incline their heads to the earth in search of food, have a muscle by which their eyelids are suspended and supported, and which we do not need. This is a wonderful adaptation to the circumstance in which the creature is placed. For example, the eyes of amphibious animals partly agree with those of fish and quadrupeds. The cat and tiger, which prowl by night, have a peculiar power of expanding the pupil.

The eye is adapted to the properties of light, so that it reflects light and brings it to a focus on the retina. Our best and most perfect glasses are by no means equal to the human eye.

A Chair That Cost Over \$20,000,000. By long odds the most costly piece of furniture in the world is the jeweled throne of the Shah of Persia.

The late Shah had his picture taken in this most remarkable chair only a few days before his death. It is made largely of gold, beautifully wrought and set with a variety of precious stones. Some idea of the splendor of this regal seat may be gained from the fact that the jewels in it alone have been estimated to be worth fully four million pounds, or twenty million dollars. Occasionally when this chair was formerly at Delhi stones of great value were missed and supposed to have been stolen, but now that it occupies a carefully-guarded place in the palace at Teheran no trouble of this kind is experienced.

AT HIS MERCY.

At His Mercy. The villain—"Swear to marry me, or I'll upset the machine!"—Truth.

FALL FASHIONS.

WHAT WOMEN ARE WEARING THESE AUTUMN DAYS.

Ladies' Cycling Suit in Brown and Cream Shades—Useful Dressing Sacque of Gray and White Jersey Flannel.

IN the large illustration mixed chevrot in brown and cream shades is stylishly decorated with cream faced cloth and worn with a fall chemise and turn over collar of cream batiste. The jacket is close fitting, the low cut vest fronts closing in center with buttons and button holes. Single bust darts adjust the front with the other usual seams, all of which are sprung below the waist line to cause the fashionable rippled drape in back and over the hips. Openings are finished in the dart seams through which the leather belt is passed, to close in front with a buckle, or the jacket may be worn without the belt, if so desired. Stylish pointed aprons are reversed at the upper edges

of fronts and meet the rolling coat collar in notches. The comfortable leg-o'-mutton sleeves are shaped with single seams, gathered at the top and at the arm closely below the elbow, the wrists being finished with deep pointed cuffs. The short circular skirt is one of the simplest yet constructed for cycling and possesses all the merits of the more complicated styles without their objections. It fits smoothly at the top without plait or wrinkle and falls below the hips in deep flutes all around. Openings are made on each side of front that fasten with buttons and button holes in fly closings, a handy pocket being inserted at the left side. Mohair, covert cloth, tweed, cheviot and other woollen will make stylish suits by the mode.

The quantity of material 44 inches wide required to make this jacket for a lady in the medium size, is 2 1/2 yards. To make the skirt it will require 4 1/2 yards of the same width material.—May Manton, in Modes.

SOME AUTUMN INNOVATIONS. Women never look smarter than when in tailor made gowns. It is remarkable that the frocks of heavy cloth, cut in severely plain style, suit every kind of woman. If she has a good figure the tailor made gown sets it off; if she has a bad figure, the gown improves it so that it appears a good. In view of these facts it is good news to everyone that the tailor made gown will be more in evidence this autumn and winter than for many years.

The patterns will be mostly soft goods, with some solid colors. There will be greens, browns, black and dozens of shades of gray. They will be all kinds of combinations, and most of them will be pleasing to the eye, according to the manufacturers. As for the make of the gowns, they will be rather more ornamented than has been the case. They are to have buttons, large and small, and of all kinds of material and make. The buttons will be put on wherever there is room for them, and will be attached for ornament as much as for utility. There will be pockets in the coats and pockets in the skirts. A determined effort will be made to supply women with receptacles for the small baggage that they always carry about with them, and that is generally clutched feverishly in the hand for lack of anywhere else to keep it. Altogether there is a prospect of much comfort as well as style in the tailor made gowns for the fall and winter. As for the prices—well, that is another story.—New York Journal.

FALL MILLINERY. Ostrich feathers are coming to the front again in the millinery world, and you see them not only in single, double and treble mounts, but also rosette shape, with a jet ornament as a finish. Again, you see them in tip form trimming the crown with the aid of a band of roses set very closely together.

A very pretty Panama hat is made with a full pulling of yellow pebble silk, cut on the cross, round the upper part of the crown, with black roses beneath, and on either side a loop and end of the silk with the addition of a white coque mount on the left side. Poppy and geranium red are the newest colors, and black hats trimmed with white or black velvet and gauze

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THE PRIDE OF THE COUNTRY SIDE.

Oh! Phyllis is surpassing fair.

I know a maid that's fairer:
Her beauty is beyond compare—
No beauty could be rarer;
She scorcheth fickle fashion's guide,
And sunset is her gown—
Yet she's the pride of the country side,
And the envy of the town!

She is a queen we'll declare,
Though no crown she possesseth;
Beyond a wreath of rich brown hair,
That hangs in dainty tresses;
Her matchless eyes have long outvied
The gems in monarch's crown—
And she's the pride of the country side
And the envy of the town!

Her form is full of fairy grace,
Her voice is music mellow,
And, oh! the bloom upon her face
Is the red rose's fellow;
And! who was her for her bride
Wins more than wealth, renown—
For she's the pride of the country side
And the envy of the town!

—F. J. Cox, in Chambers's Journal.

HUMOR OF THE DAY.

When men are not regretting that life is so short they are doing something to kill time.—Athenian Globe.

"Why does Stinson always carry his umbrella closed when it rains?" "He is afraid the owner may recognize it."—Detroit Free Press.

Lord Nocount (proudly)—"I can trace my descent from William the Conqueror." Orynes—"You have been a long time on the downward path."—Truth.

"Does your family sympathize with you when you have insomnia?" "Yes. When I can't sleep I sit up all night and practice on my accordion."—Chicago Record.

"Alas! father, I have lost my heart," wailed the heroine. The villain scowled. "Careless girl!" he exclaimed between his clenched teeth. Philadelphia Record.

For Beginners: Inventor—"I'm working on a cyclometer." Friend—"What is the special feature?" Inventor—"It registers the number of times you fall."—Puck.

"Have you read that article 'How to Tell a Bad Egg'?" "No, I haven't; but my advice would be if you have anything important to tell a bad egg, why, break it gently."—Household Words.

"This blackberry pie isn't nearly so good as those mother used to make." "No; I told your mother this morning when she made it that you would be sure to find fault with it."—Chicago Record.

Miss Oldfield—"I declare I begin to feel that growing old is its really unpleasant." Miss Becky Sharpe—"Yes, dear, it must be especially so for one who has been young so long!"—Standard.

At the Camping Party: The Crank—"This is the last time I'll ever camp out!" The Enthusiast—"Well, you shouldn't camp out, unless you can enjoy yourself without being comfortable."—Puck.

"Are you taking swimming lessons, Cadby?" "No, old fellow. It's too much bother. My valet is learning, and as I never go anywhere without him, if I fell in the water he could rescue me."—Harper's Bazar.

A contemporary asks: "How can a bloomer girl find a tree when she sees a cross-bill in her path?" She can do it "like a little man." That is one of the advantages of the homely bloomer.—Morristown Herald.

She—"I thought you said the seaside never drew you to it?" He (impressively)—"It was not the seaside drew me here." She—"Of course, you came by train, didn't you?" It was the engine drew you!"—Illustrated Bits.

Precious Time: Mrs. Wheeler—"My husband and I decided not to go to Europe, because it takes too long to get there." Mrs. Jones—"Too long for you, but not for me." Mrs. Wheeler—"Yes; fancy being unable to use any of your wheel for six or seven days!"—Puck.

Tourist—"So that's the oldest inhabitant? One hundred and four years old! No wonder you are proud of him." Native—"I dunno; he ain't done nothin' in this here place 'cept grow old, an' it's took a sight o' time to do that!"—Tit-Bits.

Lost for Ever: "I was unfortunate enough to leave my umbrella in a street car yesterday," remarked Manchester. "Whose umbrella was it?" asked Birmingham. "I don't know. I borrowed it from Snuggs."—Pittsburgh Chronicle-Telegraph.

A Lost Heirloom: "There is no got in Sir Percy's family, is there?" "Not in the family, formerly. It was introduced into family by Sir Roland Highgiver, but they have been so poor for the last two hundred years that they couldn't keep it up."—Puck.

Helen—"Oh, yes; he always thought the world of me. Before we were married he used to say that he was willing to die for me." Nellie—"But he didn't." Helen—"Of course not. He was so thoughtful, you know. He said that he did not dare do it, lest I should be unable to replace the loss."—Boston Transcript.

HOUSEHOLD AFFAIRS.

RECIPE OF BOILING POTATOES. In a bulletin issued by Professor Snyder, of the Minnesota Agricultural College, he makes a point of interest to the housewife. He shows that when potatoes are peeled and started boiling in cold water there is a loss of eighty per cent. of the total albumen, and where they are not peeled and are started in hot water this loss is reduced to two per cent. A bushel of potatoes, weighing sixty pounds, contain about two pounds of total nitrogenous compounds. When properly cooked one-half of a pound is lost, containing six-tenths of a pound of the most valuable proteins. It requires all of the protein from nearly two pounds of round beefsteak to replace the loss of protein from improperly boiling a bushel of potatoes.—New Orleans Pioneeer.

THE CARE OF POLISHED FLOORS. No rollers should be used on furniture over polished floors. Each part which touches the wood should be fitted with a piece of thick felt securely glued on. This protects the floor and allows easy movement. These floors require only the sweeping with a hair brush and the wiping with a dust mop or soft cloth. Wax, alone, gives the highest polish, but is always slippery. It should be rubbed on evenly. Any little bits remaining will show as black specks after the polishing. The brush should be used across the grain at first, afterward with the grain. Wax and turpentine furnish a less degree of polish, which is, therefore, less slippery, while the addition of paraffin oil lessens it still more. If it be desired to keep the floor very light the oil mixture should not be used, for oil always darkens wood. Water is the worst thing that can be applied to any waxed surface. A damp cloth may be used. Allspatters or drops of any liquid should be wiped up immediately. When spots come—as they will—rub them hard with a piece of thick felt under the foot or with a flannel moistened in turpentine.

Remember to keep the surface well polished, then dirt cannot stick and substances spilled cannot reach the wood and make spots. With all these precautions the floors which are constantly used will need an entire renovation occasionally. They should then be rubbed all over with steel wool till every spot is scraped out. If the wood has grown dark it may be rubbed perfectly smooth and clean before applying the wax or other caustic. Whiten the wax or other caustic with clean and polish at the same time may be made from wax, sal soda and any good soap. The wax and soap should be shaved and dissolved in boiling water. Stir frequently and add the soda. Put the mixture in something which may be closely covered and stir constantly until cool. This may be applied to floors, furniture, articles of brass, etc. It will remove ink from polished surfaces. The French use white wax which marbles, but this is not absolutely necessary.—American Kitchen Magazine.

RECIPES.

Baked Apple Jelly—Fill a two quart granite or earthen dish with alternate layers of sliced tart apples and sugar. Bake three hours, closely covered. This is delicious, and should turn out a solid pink jelly.

Cherry Blanc-Mange—One quart sour cherries; wash in cold water and seed; place in the fire with half a teacup of cold water and stew until tender; add a teacupful of butter of white sugar, a teaspoon of butter and two table spoons of arrowroot which have been previously dissolved in four teaspoonfuls of cold water. Stir gently until cornstarch is cooked (from five to eight minutes), then pour into a dish or mold to cool. Eat with cream.

Corn Soup—Take the water chicken was cooked in and place on the fire; add the remaining chicken meat and bones to the stock, of which there should be two quarts. Simmer until the meat leaves the bones, then strain; flavor with a teaspoonful of cayenne and celery salt. Add a small cupful of sweet corn cut from the ear, place where it will cook slowly for half an hour, and just before serving add a cupful of sweet cream or milk.

New Potatoes—Scrape and lay in cold water ten minutes; cover with boiling water and let boil fifteen minutes; then add the salt (to one pint of water half a tablespoonful of salt) and let boil half fifteen minutes longer. When cooked pour off every drop of water; take off the cover of a moment and shake the potatoes up to their sides in a current of cold air, then place on a back of stove and cover with a clean, coarse towel until ready to dish.

Sponge Cake—Beat the yolks of two eggs until thick, add gradually one cup of sugar, one-half teaspoonful each of lemon juice and grated rind and beat well. Add three-eighths of a cup of hot water, the whites of the eggs beaten to a stiff froth, one cup of flour sifted with one tablespoonful of salt, and a level teaspoonful of baking powder. Bake in a buttered cake pan forty-five minutes. When ready to use, break into pieces. Sponge cake should never be cut.

A TOOTHBRUSH FACTORY flourishes at Harbor Springs, Mich. The output is 7,500,000 toothbrushes every day.

MOTHERS READ THIS.

The Best Remedy.

For Flatulent Colic, Diarrhoea, Dysentery, Nausea, Coughs, Cholera Infantum, Teething Children, Cholera Morbus, Unnatural Drains from the Bowels, Pains, Griping, Loss of Appetite, Indigestion and all Diseases of the Stomach and Bowels.

PITT'S CARMINATIVE is the standard. It carries children over the critical period of teething, and is recommended by physicians as the best remedy for all the ailments of Children. It is pleasant to the taste, and never fails to give satisfaction. A few doses will demonstrate its efficacy. Price, 25 cts. per bottle. For sale by druggists.

HOUSEHOLD AFFAIRS.

RECIPE OF BOILING POTATOES. In a bulletin issued by Professor Snyder, of the Minnesota Agricultural College, he makes a point of interest to the housewife. He shows that when potatoes are peeled and started boiling in cold water there is a loss of eighty per cent. of the total albumen, and where they are not peeled and are started in hot water this loss is reduced to two per cent. A bushel of potatoes, weighing sixty pounds, contain about two pounds of total nitrogenous compounds. When properly cooked one-half of a pound is lost, containing six-tenths of a pound of the most valuable proteins. It requires all of the protein from nearly two pounds of round beefsteak to replace the loss of protein from improperly boiling a bushel of potatoes.—New Orleans Pioneeer.

THE CARE OF POLISHED FLOORS. No rollers should be used on furniture over polished floors. Each part which touches the wood should be fitted with a piece of thick felt securely glued on. This protects the floor and allows easy movement. These floors require only the sweeping with a hair brush and the wiping with a dust mop or soft cloth. Wax, alone, gives the highest polish, but is always slippery. It should be rubbed on evenly. Any little bits remaining will show as black specks after the polishing. The brush should be used across the grain at first, afterward with the grain. Wax and turpentine furnish a less degree of polish, which is, therefore, less slippery, while the addition of paraffin oil lessens it still more. If it be desired to keep the floor very light the oil mixture should not be used, for oil always darkens wood. Water is the worst thing that can be applied to any waxed surface. A damp cloth may be used. Allspatters or drops of any liquid should be wiped up immediately. When spots come—as they will—rub them hard with a piece of thick felt under the foot or with a flannel moistened in turpentine.

Remember to keep the surface well polished, then dirt cannot stick and substances spilled cannot reach the wood and make spots. With all these precautions the floors which are constantly used will need an entire renovation occasionally. They should then be rubbed all over with steel wool till every spot is scraped out. If the wood has grown dark it may be rubbed perfectly smooth and clean before applying the wax or other caustic. Whiten the wax or other caustic with clean and polish at the same time may be made from wax, sal soda and any good soap. The wax and soap should be shaved and dissolved in boiling water. Stir frequently and add the soda. Put the mixture in something which may be closely covered and stir constantly until cool. This may be applied to floors, furniture, articles of brass, etc. It will remove ink from polished surfaces. The French use white wax which marbles, but this is not absolutely necessary.—American Kitchen Magazine.

RECIPES.

Baked Apple Jelly—Fill a two quart granite or earthen dish with alternate layers of sliced tart apples and sugar. Bake three hours, closely covered. This is delicious, and should turn out a solid pink jelly.

Cherry Blanc-Mange—One quart sour cherries; wash in cold water and seed; place in the fire with half a teacup of cold water and stew until tender; add a teacupful of butter of white sugar, a teaspoon of butter and two table spoons of arrowroot which have been previously dissolved in four teaspoonfuls of cold water. Stir gently until cornstarch is cooked (from five to eight minutes), then pour into a dish or mold to cool. Eat with cream.

Corn Soup—Take the water chicken was cooked in and place on the fire; add the remaining chicken meat and bones to the stock, of which there should be two quarts. Simmer until the meat leaves the bones, then strain; flavor with a teaspoonful of cayenne and celery salt. Add a small cupful of sweet corn cut from the ear, place where it will cook slowly for half an hour, and just before serving add a cupful of sweet cream or milk.

New Potatoes—Scrape and lay in cold water ten minutes; cover with boiling water and let boil fifteen minutes; then add the salt (to one pint of water half a tablespoonful of salt) and let boil half fifteen minutes longer. When cooked pour off every drop of water; take off the cover of a moment and shake the potatoes up to their sides in a current of cold air, then place on a back of stove and cover with a clean, coarse towel until ready to dish.

Sponge Cake—Beat the yolks of two eggs until thick, add gradually one cup of sugar, one-half teaspoonful each of lemon juice and grated rind and beat well. Add three-eighths of a cup of hot water, the whites of the eggs beaten to a stiff froth, one cup of flour sifted with one tablespoonful of salt, and a level teaspoonful of baking powder. Bake in a buttered cake pan forty-five minutes. When ready to use, break into pieces. Sponge cake should never be cut.

A TOOTHBRUSH FACTORY flourishes at Harbor Springs, Mich. The output is 7,500,000 toothbrushes every day.