

Hopkinsville Kentuckian.

TUESDAY, APRIL 16, 1889.

PERSONAL GOSSIP.

B. F. Wood and Dr. J. R. Paine, of Pembroke, were in the city yesterday.

Robt. Cook returned to Huntington, W. Va., Sunday after a visit to his father.

Mrs. M. E. Rodgers has returned from the Eastern cities where she laid in a handsome stock of Millinery goods.

Judge R. P. Petre, of Hopkinsville, was in attendance upon County Court last Monday, an attorney in the Joe Ledford will case.

S. Walton Furgy, a prominent young attorney of Hopkinsville, was visiting his sister, Mrs. Hutchings, on Clarksville street, Sunday and Monday.

The young men of Ekten have not been so stirred up since Christmas as they were by the arrival of Judge Petrie's accomplished niece, Miss Cora Petre, of Hopkinsville.

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HERE AND THERE.

No marriage licenses issued since Friday.

Rogers & Davis' livery stable, Fritz's old stand.

The "Pigs in Clover" puzzle has reached Hopkinsville.

Go to A. G. Bush for boots and shoes and save money.

Wiley & Parker want 20,000 lbs wool. Farmers see them before selling.

Read the call for a Democratic mass convention at the Court house April 27th.

Ladies, if you want to see the latest in spring millinery, call on Mrs. Carrie Hart.

The rain of the first of the week was badly needed. Vegetation will now grow rapidly.

There are thirty-two fire insurance companies represented by the Hopkinsville agencies.

A new line of pattern hats and bonnets received lately for Easter, at Mrs. Carrie Hart's.

L. L. Buckner is prepared to break young horses, and also train horses for the turf, on his track.

L. Barnes, of Providence, has resigned the Saloon Hotel for this season and has taken charge of it.

All the ladies admire the new millinery to be found at Mrs. Hart's, and they are surprised at the low prices.

There was hardly a day last week that some fishing party did not leave the city in high spirits. As a rule they returned empty handed.

J. Clay Johnson, the farger, in jail at Clarksville, attempted suicide with morphine last week. The drug had been given him for neuralgia.

Furber & Bro. have just finished for the Hopkinsville Coal and Coke Co., a new and improved truck wagon, the only one of the kind in the city.

The Baptist church will have a hard task to fill the place of the retiring pastor, Rev. J. N. Prentiss. In many respects his place cannot be filled.

On our first page to-day will be found a striking and instructive illustration of the comparative worth of the various kinds of baking powder now in the market.

Mr. Frank B. Richardson, of Pembroke, is to-day announced as a Democratic candidate for the Legislature, election August next. So far he is the only announced candidate of either party.

As usual, Miss Alice Hays' selection of Millinery Goods is of the latest style. She has just opened her stock and the ladies are invited to call and examine. A more choice selection cannot be found anywhere.

The trial of Champ Gist for killing Sam Winstad at N-bo several years ago was set for yesterday in the Hopkins Circuit Court. There have been one or two mistrials and the case has come to be a "chestnut" on the docket.

Mr. J. B. Pollard, the life insurance agent, is now at Dixon. Mr. Pollard is quite well known throughout our county, and has made many warm friends since he has been circulating among our people.

J. Lieber, proprietor of the shaving parlor over Hooper & Ballard's, has engaged Mike Patton, an experienced artist from Delaware, Ohio, who can now be found assisting him. He will be pleased to have those needing work in his line call upon him. His card appears in another column of to-day's issue.

The County Court of Claims met yesterday for the consideration of important matters of business. It will be in session for several days. There are no questions this time calling for any very great amount of logging outside or oratory inside, as was the case last October. Only routine business will be transacted. One question will be to decide whether the bond surplus shall be loaned out, or need to temporarily stop county taxes.

The lecture of Dr. Willits last Thursday evening was attended by a rather small crowd considering the extraordinary efforts that had been made to fill the Opera House. The subject of "Moonshine" proper was briefly touched upon in the beginning, but the lecturer devoted himself chiefly to picturing the bright side of life, throwing in an anecdote now and then to add spice to the address, which occupied an hour and a quarter. It was entertaining and instructive throughout and deserved a larger hearing.

Milton Nobles' powerful new drama, "From Sire to Son," is drawing large and fashionable audiences at the Grand Opera House. The play is most skillfully constructed, and the interest is maintained to the end. Mr. Nobles does some superb acting when temporarily stricken with speechlessness in the first act, and wins a spontaneous curtain call nightly by his splendid work at the end of the second act, when he recovers the power of speech. The company is an unusually strong one, and the stage settings rich and appropriate. Dollie Nobles' sympathetic acting in the dual role of mother and daughter is one of the most interesting features in an altogether excellent performance.

"From Sire to Son" has promptly taken its position among the very best productions of native dramatists.

Increase the appetite by the use of Ayer's Cathartic Pills. They cause the stomach, liver and bowels to perform their functions properly, do not debilitate, by excessive stimulation, and are not irritating in their action. As an after-dinner pill they are unequalled.

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THEY SAY—

Young colts are now quite numerous.

Dogwood blossoms are in full bloom.

Clover pastures were never in finer condition.

The moon was full at 5:11 yesterday evening.

Spring chickens are not yet ripe enough to pull.

April showers have been rather scarce this month.

Tobacco plants are being destroyed by flies where they are not canvassed.

Early gardens are now looking as promising as the owners could possibly wish.

Corn is coming up nicely and the farmers' work is now ready to begin in earnest.

The tobacco crop will be a short one compared with that of last year in acreage.

The woods are fragrant with the sweet perfumes of blooming trees and flowers.

The farmers were getting impatient for a tobacco season when Sunday's rain came.

Edgar Bradshaw sold a large gray Abbe mare to P. H. McNeaney, last Friday, for \$150.

The Nashville accommodation train is doing but little if any business north of town.

If some enterprising boy would catch minnows for sale he could do a land office business.

That most of the saloons now have inside screens or partitions instead of the regulation green blinds of former days.

Frank Richardson expects to make the fight for the Legislature with the intention of winning. He says he is in the race to stay.

Col. John Hester's hirsute adornments were being missed since the sale of last Friday. The general Colonel himself escaped by a close shave.

The Franks have had the long hair on their Shetland pony clipped and he now presents a very smooth and comely appearance in his quarters in their show window.

Judge McPherson's chin whiskers, through which the winds of twenty years have blown, have been shaved with the advent of spring and his Honor's facial pluckitude has been greatly enhanced.

That the liquor business is not proving as profitable as the saloon men hoped. Many of the bibulous inclined still prefer the cheaper and more convenient jug system of prohibition time, and have not given the bar-rooms their patronage so far.

Kilt Suits all colors and styles, at Frankel's.

To increase your crop of Tobacco, Corn and Wheat use only the Horse Shoe Fertilizers, sold only by Jno. R. Green & Co.